

At **STHLM TAPAS** we
serve tapas from
around the world
#notaspainishrestaurant

Enjoy!



**STHLM'S MOST
EXPENSIVE WATER?
2 SEK PER WATER
DRINKING GUEST.
STHLM TAPAS
DOUBLE IT. 100% GOES
TO "HAND IN HAND"
FOLLOW THE PROJECT**
sthlm.tapas.se/water

SNACKS

- To order!
Fill in
the number* →
- 1. Unnecessarily Good Olives** | 68 SEK
 - 2. Pimientos de Padrón**
— Herb Salt, Parmigiano, Pecans | 86 SEK 🍷🍷
 - 3. Cheese Plate** — A selection of cheeses. Your waiter is happy to tell you more. Served with our own marmalade | 155 SEK 🍷🍷🍷
 - 4. Charcuteries.** You know the drill by now, just ask | 175 SEK 🍷🍷



Mostly from the ground, and some cheese

- 5. Portobello Carpaccio** — Truffle & Portobello Creme, Parmigiano, Pine nuts, Truffle Oil, Ruccola | 99 SEK 🍷🍷
- 6. Burrata** — Our red & green Pesto, Pine nuts & Balsam vinegar | 126 SEK 🍷🍷🍷
- 7. Fried Artichoke** — Artichoke Puree, Almonds, Gremolata, Parmigiano | 96 SEK 🍷🍷
- 8. Sweet Potato Fries** — Tossed in Parmigiano & Herbs. Served with Chili Mayo | 86 SEK 🍷
- 9. Halloumi Fries** — With Yoghurt, Syrup and Cranberries | 96 SEK 🍷
- 10. Yellow Beetroot Tartare** — Goat Cheese Sauce, Walnuts, Rosemary Oil, Pickled Mustard Seeds | 96 SEK 🍷🍷🍷

At **STHLM TAPAS**, the dishes are served in the order they are ready from the kitchen. So, no visit will be exactly the same. Control Freak? Have another glass of cava.

From the water

- 11. Spicy Salmon** — With Crispy Rice | 125 SEK 🍷
- 12. Tuna Tartare** — Miso, Soja, Mirin, Gochujang, Sesame, Wasabi Sauce, Herbs, Rice Paper, Sesame Tuile, Gari | 139 SEK
- 13. Scampi (ASC) in Hot Oil** — Aji Limo, Chili, Garlic | 125 SEK 🍷🍷
- 14. Fried Dumplings** — Filled with shrimps and root vegetables. Thai Curry Coconut, Mango & Pineapple Chutney, Thai Basil | 98 SEK 🍷🍷
- 15. Seabass Ceviche** — With Leche de Tigre, Chalaquita & Coriander | 136 SEK
- 16. Shrimp Taco** — Shrimps (ASC), Gochujang Sesame Honey Sauce, Coriander, Spring Onion, Avocado | 119 SEK 🍷🍷
- 17. Seared Scallop** — Clam Chowder & Bacon Marmelade | 134 SEK 🍷

FROM THE FIELDS & WOODS

- 18. Chicken Taco** — South Indian Curry & Yoghurt | 108 SEK 🍷🍷
- 19. Chicharrón** — Grilled Pork Belly, Sweet Potato Puree, Pickled Onion, Mint | 92 SEK
- 20. Veal Tenderloin** — With Smoked Blackberry Sauce & Carrots | 145 SEK
- 21. Flank Steak from Miguel Vergara** — With Chimichurri | 139 SEK
- 22. Cured Beef Tenderloin** — With Roasted Garlic Emulsion, Parmigiano Reggiano & Dill Oil | 139 SEK 🍷

TAG
#sthlmTapas

Dishes marked with a symbol contain: Gluten 🍷, Lactose 🍷, Milk protein 🍷, Nuts 🍷, Shell fish 🍷. Other allergenes? Buzz with your waiter.