

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

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

sthlmtapas.se/water

SNACKS

- To order!
Fill in
the number*
1. **Pretty Good Olives** | 68 SEK
 2. **Pimientos de Padrón**
— Herb Salt, Parmigiano, Pecans | 79 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 🍷🍷

*Cash is not king here.
But debit/credit cards
work excellent.*

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, Gyoza, Herbs, 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 | 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 & Dill Oil | 139 SEK

TAG
#sthlmtapas

Gluten 🍷, Lactose 🍷, Milk protein 🍷, Nuts 🍷, Shell fish 🍷. Other allergenes? Buzz with your waiter.