

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](http://sthlmtapas.se/water)**


## SNACKS

To order!  
Fill in  
the number

1. Olives in STHLM Tapas marinade | 42 SEK
2. Pimientos de Padrón | 55 SEK
3. Taleggio. Semisoft cheese | 62 SEK  
4. Cheese Plate | 135 SEK  
5. Jamón Serrano | 68 SEK 
6. Cecina de León | 68 SEK
7. Charcuteries | 145 SEK
8. Hummus with veggies | 65 SEK 
9. Buffalo Wings, hot bad ass sauce | 64 SEK
10. Greek Salad | 65 SEK  










## Mostly from the ground, and some cheese

11. Portobello Carpaccio, truffle mayo | 69 SEK  
12. Goat Cheese, honey, nuts and toast | 66 SEK   
13. Tempura. Vegetables, tomatillo salsa & wasabi pink pepper crème | 76 SEK
14. Mellanzani. Aubergine, parmigiano, mozzarella, basil & tomato sauce | 68 SEK 
15. Porcini Risotto | 78 SEK  
16. Artichoke, paprika cream | 58 SEK
17. Halloumi Fries, yoghurt, syrup, cranberry | 68 SEK 
18. Sweet Potato Fries, tossed in parmigiano and herbs, chili aioli | 66 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

19. Seared Tuna, yuzu dressing | 78 SEK
20. Calamares & Aioli | 74 SEK
21. Scampi  in hot oil, garlic, chili, herbs | 82 SEK 
22. Fried Dumplings, filled with shrimps and root crops served on mango chutney | 74 SEK 
23. Kräfftskagen XO, crayfish with truffle honey on a dark toast | 82 SEK 
24. Shrimp Taco. Scampi , salad, avocado, chili aioli, coriander, pickled onions & pomegranate | 78 SEK 
25. Fake Black Cod. Miso marinated cod back (3 days), miso sauce | 124 SEK 
26. Guy frm Lebanon meets Japanese woman.  
Scallops & yuzu-tabbouleh | 104 SEK (154 SEK with yuzu tequila shot) 

TAG  
#sthlmTapas

## FROM THE FIELDS & WOODS

27. Not a 150 gr. Miniburger, taleggio, bacon & BBQ dressing | 75 SEK  
28. Quesadillas con Chicken, sour cream | 76 SEK  
29. Bacon Wrapped Dates | 72 SEK 
30. Estofada Catalan. Slow Cooked Prime Rib, smoked pepper, sour cream | 78 SEK  
31. Roasted Chicken & Romesco Sauce | 84 SEK  
32. Hot Lamb, sukiyaki, pine nuts | 96 SEK   

**GUEST TAPA:**  
Yeah, right!  
I'll check with  
the kitchen.

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