

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

*Enjoy!*



MOST IMPORTANT PART  
OF YOUR BILL: 3 SEK PER  
WATER DRINKING GUEST.  
WE WILL MATCH IT.

**100% GOES  
TO CHARITY.**

OVER 1,7 MIL. SEK SO FAR!

**THANK YOU!**

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

## SNACKS

1. **Unnecessarily Good Olives** | 68 SEK

2. **Edamame in miso picante glaze**

Sprinkled with pecans & Sesame | 86 SEK ☑

3. **Swedish Cheese Plate** — A selection of cheeses. Your waiter is  
happy to tell you more. Served with our own marmalade | 185 SEK ☑☑

4. **Swedish Charcuteries.** You know the drill by now, just ask | 225 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,  
Parmigiana, Truffle Oil, Ruccola | 99 SEK ☑

6. **Burrata** — Our red & green Pesto,

Pine nuts & Balsam vinegar | 134 SEK ☑☑☑

7. **Fried Artichoke** — Artichoke Puree, Almonds,

Gremolata, Parmigiano & Lemon Pearls | 98 SEK ☑☑

8. **Sweet Potato Fries** — Tossed in Parmigiano & Herbs. Served with Chili Mayo | 86 SEK ☑

9. **Halloumi Fries** — With Yoghurt, Syrup & Lingon Berries | 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

10. **Tuna Tartare** — Cornichón, Chive, Yolk, Wasabi & Papadums | 149 SEK

11. **Scampi (ASC) in Hot Oil** — Aji Limo, Chili, Garlic | 125 SEK ☑☑

12. **Fried Dumplings** — Filled with Shrimps and Root vegetables.

Thai Curry Coconut, Mango & Pineapple Chutney, Thai Basil | 98 SEK ☑☑

13. **Tuna Tiradito** — Passionfruit Leche de Tigre & Nikkei dressing. Sesame. | 138 SEK

14. **Shrimp Taco (1 p)** — Shrimps (ASC), Gochujang Sesame Honey Sauce,

Coriander, Spring Onion & Avocado | 119 SEK ☑☑

15. **Seared Scallop** — Clam Chowder & Bacon Marmelade | 134 SEK ☑

## FROM THE FIELDS & WOODS

16. **Wild Boar Bao (2 p)** — Chipotle pulled Boar, Kimichi dressing,

Sesame & Fenneldill | 139 SEK ☑☑

17. **Burnt Ends** — Fried Pork Belly, Sweet Chili, Soy, Sake, Sesame & Mirin | 124 SEK

18. **Swedish Flap steak** — With Chimichurri | 139 SEK

19. **Cured Beef Tenderloin** — With Roasted Garlic Emulsion,

Parmigiano Reggiano & Dill Oil | 139 SEK ☑

20. **Slow Cooked Short Rib** — With Truffle Sauce | 185 SEK ☑

TAG

#sthlmtapas



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