

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. **Pretty Good Olives** | 65 SEK
2. **Pimientos de Padrón**  
— Herb Salt, Parmigiano, Pecans | 79 SEK 🍷🍷
3. **Marinated Manchego** | 65 SEK 🍷🍷
4. **Cheese Plate** — A selection of cheeses. Your Waiter is happy to tell you more. Served with our own marmalade | 155 SEK 🍷🍷🍷
5. **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

6. **Portobello Carpaccio** — Truffle Portobello Creme, Parmigiano, Pinenuts, Truffle Oil, Ruccola | 94 SEK 🍷🍷
7. **Burrata** — Our red & green pesto, Pine nuts & Balsam vinegar | 118 SEK 🍷🍷🍷
8. **Fried Artichoke** — Artichoke Puree, Almonds, Gremolata, Parmigiano | 89 SEK 🍷🍷
9. **Croquetas** — Spinach, Ricotta, Garlic, Lemon & Mustard Aioli | 96 SEK 🍷🍷🍷
10. **Sweet Potato Fries** — Tossed in parmigiano & herbs | 79 SEK 🍷
11. **Patatas Bravas "Arola Style"** — Aji Limo Tomato Sauce, Aioli | 89 SEK
12. **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

13. **Tuna Tartare** — Miso, Soja, Mirin, Gochujang, Sesame, Wasabi Sauce, Gyoza, Herbs, Gari | 124 SEK 🍷
14. **Scampi (ASC) in hot oil** — Aji Limo, Chili, Garlic | 109 SEK 🍷🍷
15. **Fried Dumplings** — Thai Curry Coconut, Mango & Pineapple Chutney, Thai Basil | 92 SEK 🍷🍷
16. **Fried Calamares** — Tartar Sauce | 95 SEK 🍷
17. **Shrimp Taco** — Shrimp (ASC), Gochujang Sesame Honey Sauce, Coriander, Spring Onion, Avocado | 104 SEK 🍷🍷
18. **Grilled Pulpo** — Squid. Red pepper chimichurri & Romesco sauce | 129 SEK 🍷

## FROM THE FIELDS & WOODS

19. **Quesadillas con Chicken** — Tricolor Pepper, Onion, Mozzarella, Cheddar, Pepper Jack, Pico de Gallo | 94 SEK 🍷🍷🍷
20. **Chicharrón** — Grilled Pork belly, Sweet Potato Puree, Pickled Onion, Mint | 92 SEK
21. **Curry Chicken Skewers** — Yoghurt, Mango Chutney, Cilantro | 94 SEK 🍷
22. **Teres Major from Miguel Vergara** — Tender Strip with Chimichurri | 136 SEK

TAG

#sthlmTapas

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