

At **STHLM Tapas**  
we serve tapas  
from around  
the world  
#notaspanishrestaurant

*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. **Cheese Plate** — A selection of cheeses. Your waiter is happy to tell you more. Served with our own marmalade | 195 SEK  

3. **Charcuteries**. You know the drill by now, just ask | 245 SEK



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

## Mostly from the ground, and some cheese

4. **Portobello Carpaccio** — Truffle & Portobello Creme, Parmigiano, Truffle Oil, Ruccola | 109 SEK 

5. **Burrata** — Our red & green Pesto, Pine nuts & Balsam vinegar | 146 SEK  

6. **Fried Artichoke** — Artichoke Puree, Almonds, Gremolata, Parmigiano & Lemon Pearls | 108 SEK  

7. **Sweet Potato Fries** — Tossed in Parmigiano & Herbs. Served with Chili Mayo | 89 SEK 

8. **Halloumi Fries** — With Yoghurt, Syrup & Lingon Berries | 97 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

9. **Tuna Tartare** — Cornichón, Chive, Yolk, Wasabi & Papadums | 155 SEK

10. **Scampi (ASC) in Hot Oil** — Aji Limo, Chili, Garlic | 135 SEK  

11. **Fried Dumplings** — Filled with Shrimps and Root vegetables. Thai Curry Coconut, Mango & Pineapple Chutney, Thai Basil | 108 SEK  

12. **Kalix Roe** — With Sandefjord Sauce, Cebolla Dulce, Chives & Potato Crisp | 189 SEK 

13. **Shrimp Taco (1 p)** — Shrimps (ASC), Gochujang Sesame Honey Sauce, Coriander, Spring Onion & Avocado | 129 SEK  

14. **Seared Scallop** — Clam Chowder & Bacon Marmelade | 145 SEK 

15. **Torched Miso Salmon** — Miso & Pumpkin Seed Sauce, Parsnip, Pickled Pear & Fried Capers | 169 SEK 

16. **Arroz Negro** — Spanish Rice Dish with Sepia, Argentinian Red Prawn & Aioli | 189 SEK 

## FROM THE FIELDS & WOODS

17. **Deer rack** — With Black Rice, Red Wine and Berry Sauce, Brandy Flambéed Oyster Mushroom & Licorice Root | 198 SEK

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

19. **Swedish Flap steak** — With Chimichurri | 145 SEK

20. **Cured Beef Tenderloin** — With Roasted Garlic Emulsion, Parmigiano Reggiano & Dill Oil | 149 SEK 

21. **Slow Cooked Short Rib** — With Truffle Sauce | 198 SEK 

TAG

#sthlmTapas



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