

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

*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, Pine nuts, Truffle Oil, Ruccola | 99 SEK 🌱🌱
7. **Burrata** — Our red & green Pesto, Pine nuts & Balsam vinegar | 126 SEK 🌱🌱🌱
8. **Fried Artichoke** — Artichoke Puree, Almonds, Gremolata, Parmigiano | 96 SEK 🌱🌱
9. **Sweet Potato Fries** — Tossed in Parmigiano & Herbs. Served with Chili Mayo | 86 SEK 🌱
10. **Halloumi Fries** — With Yoghurt, Syrup and Cranberries | 96 SEK 🌱
11. **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

12. **Crispy Rice with Spicy Salmon** | 125 SEK 🌱
13. **Tuna Tartare** — Miso, Soja, Mirin, Gochujang, Sesame, Wasabi Sauce, Gyoza, Herbs, Gari | 134 SEK 🌱
14. **Scampi (ASC) in Hot Oil** — Aji Limo, Chili, Garlic | 125 SEK 🌱🌱
15. **Fried Dumplings** — Filled with shrimps and root vegetables. Thai Curry Coconut, Mango & Pineapple Chutney, Thai Basil | 98 SEK 🌱🌱
16. **Swordfish Tataki** — Peach Sauce & Avocado/Wasabi Creme | 135 SEK
17. **Shrimp Taco** — Shrimps (ASC), Gochujang Sesame Honey Sauce, Coriander, Spring Onion, Avocado | 119 SEK 🌱🌱
18. **Seared Scallop** — Clam Chowder & Bacon Marmelade | 134 SEK 🌱

## FROM THE FIELDS & WOODS

19. **Chicken Taco** — South Indian Curry & Yoghurt | 108 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. **Sirloin Steak** — With Teriyaki Sauce | 136 SEK
23. **Baby Ribs** — With BBQ Glaze | 129 SEK

TAG  
#sthlmtapas

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