

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

- To order!  
Fill in the  
number* →
- 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. Charcuterie.** 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, Wild-caught Argentinian Red Prawn & Aioli | 189 SEK **🍷**

## FROM THE FIELDS & WOODS

- 17. Braided Picanha "Carpaccio Style"** — Jerusalem Artichoke Puré with Truffle, Ras el Hanout Ponzu, Truffle Caviar & Pickled Apple | 149 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 Black Angus Brisket** — With Truffle Sauce | 198 SEK **🍷**

TAG

#sthlmtapas



Dishes marked with a symbol contain: Gluten **G**, Lactose **L**, Milk protein **M**, Nuts **N**, Shell fish **S**. Other allergenes? Buzz with your waiter.