

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

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 🍷🍷



Mostly from the ground, and some cheese

6. **Portobello Carpaccio** — Truffle & Portobello Creme, Parmigiano, Pine nuts, 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. Served with Chili Mayo | 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 | 115 SEK 🍷🍷
15. **Fried Dumplings** — Filled with shrimps and root vegetables.
Thai Curry Coconut, Mango & Pineapple Chutney, Thai Basil | 92 SEK 🍷🍷
16. **Fried Calamares** — Tartar Sauce | 95 SEK 🍷
17. **Shrimp Taco** — Shrimps (ASC), Gochujang Sesame Honey Sauce, Coriander, Spring Onion, Avocado | 108 SEK 🍷🍷
18. **Seared Scallops** — 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. **Pluma Iberico** — Pumpkin Puré & Pickled Shiitaki | 139 SEK

TAG
#sthlmtapas

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