






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

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

SNACKS

- To order!
Fill in the
number* →
- 1. Unnecessarily Good Olives** | 68 SEK
 - 2. Pimientos de Padrón**
— Herb Salt, Parmigiano, Pecans | 86 SEK  
 - 3. Cheese Plate** — A selection of cheeses. Your waiter is happy to tell you more. Served with our own marmalade | 165 SEK  
 - 4. Charcuteries.** You know the drill by now, just ask | 185 SEK 



Mostly from the ground, and some cheese

- 5. Portobello Carpaccio** — Truffle & Portobello Creme, Parmigiano, Truffle Oil, Ruccola | 99 SEK 
- 6. Burrata** — Our red & green Pesto, Pine nuts & Balsam vinegar | 126 SEK   
- 7. Fried Artichoke** — Artichoke Puree, Almonds, Gremolata, Parmigiano & Lemon Pearls | 98 SEK  
- 8. Sweet Potato Fries** — Tossed in Parmigiano & Herbs. Served with Chili Mayo | 86 SEK 
- 9. Halloumi Fries** — With Yoghurt, Syrup and Cranberries | 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

- 10. Tuna Tartare** — Crispy noodles, baked Egg yolk, Wasabi, Shichimi, Ginger, Sesame & Bottarga | 143 SEK 
- 11. Scampi (ASC) in Hot Oil** — Aji Limo, Chili, Garlic | 125 SEK  
- 12. Fried Dumplings** — Filled with shrimps and root vegetables. Thai Curry Coconut, Mango & Pineapple Chutney, Thai Basil | 98 SEK  
- 13. Seabass Ceviche** — With Leche de Tigre, Kiwi/Cucumber Granite, Chalaquita & Coriander | 136 SEK
- 14. Shrimp Taco** — Shrimps (ASC), Gochujang Sesame Honey Sauce, Coriander, Spring Onion, Avocado | 119 SEK  
- 15. Seared Scallop** — Clam Chowder & Bacon Marmelade | 134 SEK 

FROM THE FIELDS & WOODS

- 16. Chicken Taco** — South Indian Curry & Yoghurt | 108 SEK  
- 17. Burnt Ends** — Fried Pork Belly, Sweet Chili, Soy, Sake, Sesame & Mirin | 124 SEK
- 18. Beef Tartar** — Dijon Mustard, Capers, Anchovies & Worcestershire Sauce. Served on Parmesan Croquettes & Sweet Potato Chips | 145 SEK 
- 19. Flank Steak from Miguel Vergara** — With Chimichurri | 139 SEK
- 20. Cured Beef Tenderloin** — With Roasted Garlic Emulsion, Parmigiano Reggiano & Dill Oil | 139 SEK 
- 21. Slow Cooked Short Rib** — With Truffle Sauce | 185 SEK 

TAG

#sthlmTapas



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