

# MALGRANDAJ PLADOJ EL LA TUTA MONDO

Enjoy food from all over the world. Our creations are eaten in a few bites.  
We recommend three to four dishes per person.

## FUNGAJ KROKEDOJ

75 KR

Panko fried croquettes made of potato and porcini mushroom.

## SUPO DE TERPIRO KUN TRUFOJ

110 KR

Jerusalem artichoke soup with oat cream, white wine and black truffles.

## SUDA FRITITA KOKIDO

95 KR

Southern fried chicken with hot sauce, lemon and pickled cucumber.

## SIMFONIO DE BETOJ

115 KR

Symphony of beets with chèvre cream, browned butter and hazel nuts.

## KRADROSTITA PORKAĴO GOCHUJANG

135 KR

Grilled pork belly with Gochujang and kimchi served with crispy lettuce.

## BUTERE BAKITA FLORBRASIKO

95 KR

Butter baked cauliflower with black truffles and onion rings.

## MALGRANDA HAMBURGEROJ

95 KR

Slider with kimchi, pickled cucumber and red onion, cheddar and red oil mayonnaise

## TAKO KUN PROFUNDE FRITITAJ FABOJ

95 KR

Soft tacos with bean fritters, grilled salsa and avocado creme.

## MALDIKA BOVAĴFILEO

115 KR

Classic small Carpaccio of beef fillet with spinach, parmesan cheese and truffle creme.

## KAVIARO DE KALIX

125 KR / st

Kalix bleak caviar served in a potato taco with Smetana and red onion.

## WAGYU TARTARO

185 KR

Steak tartar of Wagyu flank with Kalix Caviar, browned butter- and soy mayonnaise, horseradish and pickled onion.

## SPICA KUKUMA SALATO

65 KR

Cucumber salad with black vinaegar, red oil, peanuts and coriander.

## TAKOJ KUN KONFITA ANASAĴO

125 KR

Soft taco with duck-confit, grilled salsa and silver onion.

## TINUSO TATAKITA

125 KR

Tuna tataki (lightly grilled) with pomelo, coconut flakes, cashews and nouc cham.

## TRUFAJ ASPARAGOJ

120 KR

Grilled asparagus with black truffle mayonnaise and parmesan cheese.

## KRADROSTITA FLANKA STEKAĴO

140 KR

Grilled flank steak with chimichurri, mojo rojo and pimientos de padrón.

## PORKAĴO HUNTUNO

95 KR

Wontons filled with pork, pak choi, ginger and Sichuanpepper. Vegan alternative available.

## SALVELENO VAPORITA

135 KR

Steamed char with butter fried mushrooms, pickled salsify, browned butter and deep fried kale.

## KVIN AROMAJ ANASBRUSTAĴOJ

145 KR

Duck breast, roasted rare with lotus root, five spice, samphire and soy- yuzu- and chili glaze.

## SALMAĴO TATARO

125 KR

Salmon tartar with wasabi crème, Wakame salad and Mandu sauce.

## MARFRUKTOJ KUN FLORBRASIKO

135 KR

Seared scallop, cauliflower creme, cucumber, Yuzu and lightly smoked trout roe.

### ĈEFELEKTO

565 KR / PP

Chef's choice of 4 dishes plus desert.  
Served to entire table.

TRINKPAKAĴON Sommelier's choice of 5 glasses

425 KR / PP