

MENU MANGAJO

FANDADO

GUSTOJ DE LA MONDO

HISTORIO DE **FANDADO**

Fandado, means Fusion in Esperanto. A name we chose since we aren't bound to any ethnic or geographical culture.

The purpose of Esperanto as a language was to work as a secondary language for all people to minimize the risk of conflict and war. We want our food and the way we serve it to create this community feeling.

Our focus is so called Social Dining with small dishes served in pics. the concept is built on the experience of being together, sharing and eating our food in a relaxed and modern environment.

Our food is inspired from different cultures all over the world with flavours from north to south and west to east.

GUSTOJ DE LA MONDO

KOKTELON MENUO

All our cocktails are made with fresh fruits and berries, freshly squeezed juices and home made infusions.

Just like our food we get inspirations from all over the world.

All cocktails are made with 5 cl spirits

148 kr

CACTUS FLOWER

Tequila, Mescal, Maraschino, Agave, pink grape, salt, lime, soda.

A little more acidity with a spicy bite from the cacti.

COFFEE & CIGARS

Coffee-infused Rye whiskey, rum, Amaro and smoked cinamon.

A stiff cocktail with a smoky, spicy finnish.

CUBAN TEA TIME

Dark rum, Amaro, ginger, black tea and lime.

Fresh rum drink that make us think of Cuba.

OLD TOM'S SPICES

Old Tom gin, Grand marnier, home made cranberry juice, allspice and lemon.

Gin Fizz with a wintery touch.

TARRED MARKING

Bourbon, Chartreuse, Grenadine lemon and tar syrup.

A herbal "whiskey sour" with a touch of tar.

BEETS 'N BLUES

Vodka, beets, blueberries, vermouth, rosé pepper and lime.

Lightly peppery, berry-fresh with lots of anti oxidants.

NIA ĜINO & TONIKAJ MENUO

Gin&Tonic can be so much more than just a "GT"

All our GT's come with 5 cl spirit and a perfect serve.

148 kr

HERNÖ Hernö London Dry, mint, Juniper berries and Fever Tree Premium Indian Tonic.

MACKMYRA Mackmyra Kreatör, lemon zest, raspberries and Fever Tree Elderflower Tonic.

HARAHORN Harahorn small batch gin, nordic berries, rosemary and Fever Tree Aromatic Tonic.

JAWBOX Jawbox Londondry with cucumber, black pepper and Fever Tree Premium Indian Tonic.

PUERTODEINDIAS PuertodeIndias black edition, lime and Fever Tree Mediterranean Tonic.

PLYMOUTH Plymouth gin, lemon, basil and Fever Tree Premium Indian Tonic.

NON ALCOHOLIC GT Seedlip Garden 108 non alcoholic gin, grape zest and Fever Tree Mediterranean Tonic. 122 kr

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.

BLUA FROMAGO RAVIOLOJ

125 KR

Ravioli with spinach and walnuts in a cream sauce with blue cheese and pine seeds.

SUPO DE TERPIRO KUN TRUFOJ

110 KR

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

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.

ANASO KOKKETOJ

85 KR

Panko fried croquettes made of duck and Sichuanpepper.

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.

KROKETO KODAJ TACOJ

135 KR

Cod croquettes with mango salsa and misomayonnaise in soft tortilla bread.

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.

KOLBASO KUN PANO

115 KR

Fandados homemade spiced sausage with Gustavs hot applemustard, trufflemayonnaise and onion rings.

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 glace.

MALDIKA BOVAĴFILEO

115 KR

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

BURRATA

135 KR

Fresh Burrata with strawberries, pomelo and pesto.

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

NIA TRINKAĴO LISTO

BRILANTA & CAMPANO

1 GL = 12 CL

2017	VILLA MARCELLO, PROSECCO, VENETO, ITALY	110/610 KR
NV	ANDRÉ CLOUET GRANDE RÉSERVE, CHAMPAGNE, FRANCE	145/820KR
NV	PRESTIGE DES SACRES BRUT, CHAMPAGNE, FRANCE	1,5L 1620KR - 3L 3500 KR - 6L - 7990 KR
NV	PRESTIGE DES SACRES BRUT ROSÉ 300 CL, CHAMPAGNE, FRANCE	3990 KR
2009	YANN ALEXANDRE, BLANCS DE BLANCS MILÉSIME, CHAMPAGNE, FRANCE	1050 KR
2009	PHILIPPONNAT, BLANC DE NOIRS, CHAMPAGNE, FRANCE	1750 KR
2005	EGLY-OURIET, GRAND CRU MILLÉSIME, CHAMPAGNE, FRANCE	2600 KR
NV	ARMAND DE BRIGNAC, "ACE OF SPADES", CHAMPAGNE, FRANCE	3690 KR

BLANKAJ VINOJ

1 GL = 15 CL

2016	TELMO RODRIGUEZ, BASA RUEDA, RUEDA, SPAIN	105/475 KR
2017	ATTEMS, SAUVIGNONG BLANC, VENEZIA GIULIA IGT, ITALY	135/625 KR
2016	SALOMON UNDHOF, WIEDEN, KREMSTAL, AUSTRIA	135/625 KR
2017	WEINGUT FRIEDRICH ALTENKIRCH, KAPPELLENBERG, SPÄTLESE, RHEINGAU, GERMANY	130/600 KR
2017	VILLA WOLF, RIESLING TROCKEN, PFALZ, GERMANY	130/600 KR
2017	DOMAINE LOUIS MOREAU, CHABLIS, BURGUNDY, FRANCE	145/675 KR
2016	CHATEAU STE MICHELLE, COLUMBIA VALLEY CHARDONNAY, WASHINGTON, U.S.A	120/550 KR
2017	PIERRE CHAINIER, VOUVRAY SEC "CLOS DE NOUYS", LOIRE, FRANCE	115/525 KR
2016	DOMAINE ZIND HUMBRECHT, RIESLING HEIMBOURG, ALSACE, FRANCE	895 KR
2012	ALAIN BRUMONT, CHATEAU MONTUS BLANC, PACHERENC DU VIC BIHL, FRANCE	985 KR
2012	E.GUIGAL, CONDRIEU LA DORIANE, RHÔNE, FRANCE	1550 KR
2015	MARTÍN CÓDAX, LÍAS, GALICIA, SPAIN	555 KR
2016	LUNDÉN & CIE, RUDESHEIMER RIESLING, RHEINGAU, GERMANY (magnum 1500cl)	1350KR
2013	WALTER HANSEL, ESTATE CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA, U.S.A	955 KR

RUĜAJ VINOJ

1 GL = 15 CL

2017	CHÂTEAU DE CAMPUGET, CAMPUGET INVITATION, COSTIERES DE NÎMES, FRANCE	105/475 KR
2017	LOUIS JADOT, BEAUJOLAIS VILLAGES COMBE AUX JACQUES, BEAUJOLAIS, FRANCE	115/525 KR
2015	GIUSEPPE CORTESE, BARBERA D'ALBA, PIEMONTE, ITALY	130/600 KR
2015	SALOMON ESTATE, NORWOOD SHIRAZ / CABERNET SAUVIGNON, ADELAIDE HILLS, AUSTRALIA	145/675 KR
2016	ODDERO, LANGHE NEBBIOLO, PIEMONTE, ITALY	165/775 KR
2016	VILLA WOLF, PINOT NOIR, PFALZ, GERMANY	130/600 KR
2015	TÓMAS CUSINÉ, VILOSELL, COSTERS DEL SEGRES, SPAIN	115/525 KR

2012	MAISON ANTOINE MOUEIX, CHÂTEAU CAPET-GUILLER SAINT EMILION GRAND CRU, BORDEAUX, FRANCE	1390 KR
2013	HENRI DE VILLAMONT, CHAMBOLLE-MUSIGNY 1-ER CRU LES BAUDES, BOURGOGNE, FRANCE	1650 KR
2014	E. GUIGAL, SAINT-JOSEPH, RHÔNE, FRANCE	875 KR
2015	ANTOINE MOUEIX PROPRIÉTAIRE, CHATEAU GRAND RENOM, BORDEAUX, FRANKRIKE	590 KR
2015	MINERAL DEL MONTSANT, KATALONIEN, SPAIN	505 KR
2016	MARTIN CODAX, CUATRO PASOS BLACK, BIERZO, SPAIN	545 KR
2015	CASA GRAN DEL SIURANA, CRUOR, PRIORAT, SPAIN	745 KR
2015	AL-CÂNTARA, LA FATA GALANTI IGT SICILIA, ETNA, SICILY, ITALY	810 KR
2013	IL CONVENTINO, VINO NOBILE DE MONTEPULCIANO, TUSCANY, ITALY	760 KR
2014	LOUIS M. MARTINI, NAPA VALLEY CABERNET SAUVIGNON, NAPA VALLEY, USA	945 KR
2015	ERATH WINES, PINOT NOIR, DUNDEE HILLS, OREGON, U.S.A.	790 KR
2014	BODEGA ALEANNA, EL ENEMIGO CABERNET FRANC, MENDOZA, ARGENTINA	850 KR

ROSÉ VINOJ

1 GL = 15 CL

2017	DOMAINE LA CROIX ST-LAURENT, LOIRE, FRANCE	115/525 KR
------	--	------------

DOLĈAJ VINOJ

1 GL = 6 CL

2012	JOSÉ MARIA DA FONSECA, MOSCATEL DE SETUBAL, SETUBAL, PORTUGAL	75 KR / GL
NV	VALDESPINO, EL CANDADO PEDRO XIMENEZ, JEREZ DE LA FRONTERA, SPAIN	85 KR / GL
2016	CHÂTEAU FONTAINE, SAUTERNES, BORDEAUX, FRANCE	125 KR / GL
2012	TAYLOR'S LBV, PORTO, PORTUGAL	75 KR / GL
2017	BRAIDA, MOSCATO D'ASTI "Vigna Senza Nome" 37,5 cl, PIEMONTE, ITALY	395 KR

BIERO

40CL MELLERUDS PILSNER 4,8% SWEDEN (TAP)	65 KR
40CL BRUTAL BREWING "SHIP FULL OF IPA" 5,8% SWEDEN (TAP)	75 KR
40CL BRUTAL BREWING "TAIL OF A WHALE" 4,8% SWEDEN (TAP)	75 KR
33CL DAURA DAMM 5,4% SPAIN (GLUTEN FREE)	70 KR
33CL MARIESTADS CONTINENTAL 4,2% SWEDEN	60 KR
33CL SÖDRA MALTFABRIKEN, SÖDRA PALE ALE 5% SWEDEN	70 KR
33CL KALLHOLMENS MALTBRYGGERI, LEVANDE IPA 5,6% SWEDEN	70 KR
33CL BLUE MOON BELGIAN WHITE, BELGIAN STYLE WHEAT ALE 5,4% USA	85 KR
33CL DUVEL MOORTGAT, BLOND ALE 8,5% BELGIUM	95 KR

CIDRO

33CL KIVIKS ÄPPLE/FLÄDER 4,5% SWEDEN	65 KR
--------------------------------------	-------

SENALKOHOLAJN

STILL SPARKLING CARBONATED WATER	35 KR / PP
33CL BIRRA MORETTI ZERO, non alcoholic lager, Italy	55 KR
33CL SOFTDRINKS; COCA COLA, COCA COLA ZERO, FANTA, SPRITE	35 KR
33CL TING CARIBBEAN GRAPEFRUIT SODA	40 KR
FRESHLY SQUEEZED JUICE	50 KR

KAFO KAJ TEO

FILTER COFFEE	33 KR
AMERICANO COFFEE	35 KR
ESPRESSO SINGLE / DOUBLE	32/35 KR
MACCHIATO SINGLE / DOUBLE	34/36 KR
CAPPUCCINO / LATTE	38/40 KR
TEA	28 KR