

CAVA 42

MENU SUMMER 2024

COCKTAILS

PAPINO

Italicus, St Germain, lime, sugar, cucumber, egg white

BITTER END

Aperol, Monkey Shoulders, strawberry, raspberry, lemon, Angostura Bitter

CAPTAIN TEAGUE

dark rum, lemon, honey, orange, ginger beer, Angostura Bitter

SEÑOR SMITH

Tequila blanco, apple liqueur, mint, lime, sugar

FLOR DE LAVANDA

Hernö Old Tom, lavender liqueur, Campari, peach bitters

RASPBERRY COLLINS

pink gin, lemon, sugar, raspberry, soda

BERRY COOLER

Bulleit Bourbon, Chambord, lime, honey, ginger beer

CERVEZA

peach liqueur, orange, lemon, lager beer

FERDINAND

Pisco, Limoncello, lime, honey

KENTUCKY DERBY

Bulleit Rye, Cointreau, blood orange, honey, orange bitters

5 cl 154:-

CLASSICS

OLD FASHION

Bourbon, sugar, Angostura Bitter

PALOMA

Tequila, Pink Grape, lime

BEE'S KNEES

gin, honey, lemon

5 cl 154:-

OLD TOM

hernö old tom, blueberry tonic, fresh berries

SPRITZ

APEROL SPRITZ

Aperol, Cava, Soda

LIMONCELLO SPRITZ

Limoncello, Cava, soda, lemon

154:-

GIN & TONIC



MONKEY 47

tonic, grape fruit, rosé pepper

HERNÖ

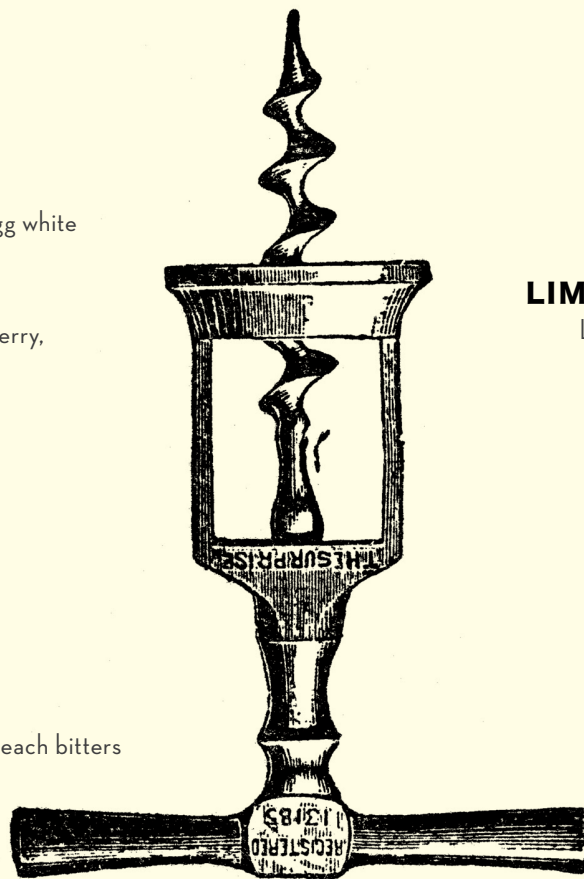
dry gin, tonic, orange

PINK GIN

Stockholms Bränneri, mint, grape zess, rhubarb tonic

HENDRICKS

peppar, gurka, tonic



SANGRIA

Choose between
CAVA, ROSÉ
WHITE or RED

Glas 114:- | Carafe 419:-



5 cl 154:-

DRINKS

SPARKLING WINE

Husets 95 kr | 410 kr
Rodestiu Brut

Cuveé Barcelona 99 kr | 451 kr
Xarel-lo, Chardonnay

Bach 97 kr | 416 kr
Macabeo, Xarel-lo, Parellada

Anna Cordoniu 99 kr | 451 kr

Same Same 99 kr | 451 kr
Chardonnay | Spain

Torre Oria Cava Brut 97 kr | 416 kr
Macabeo | Spain

Mont-Ferrant Berta Bouzy Magnum 1,5 875 kr

CHAMPAGNE

Etienne Dumont Brut 145 kr | 809 kr

WHITE VINER

Tonight White 97 kr | 431 kr

House White 95 kr | 410 kr

875 M Chardonnay (Spain) 105 kr | 459 kr

Secret de Lunes (Chardonnay, France) EKO 103 kr | 443 kr

Chavin (Sauvignon Blanc, France) 98 kr | 416 kr

Hörner (Riesling, France) 105 kr | 459 kr

Even & Odd (Riesling, Germany) 99 kr | 442 kr

Chapelle Royale (Chabli, France) 135 kr | 599 kr

RED VINER

Tonights Red 97 kr | 431 kr

House Red 95 kr | 410 kr

Chavin (Cabanet Sauvignon, France) 98 kr | 432 kr

El Coto Crianza Eko (Rioja, Spain) 109 kr | 461 kr

Cono Sur Single Vineyard Pinot Noir (Chile) 121 kr | 509 kr

Mas de Lunes (Shiraz, France) 129 kr | 529 kr

Exire (Tempranillo, Italy) 105 kr | 459 kr

Gaia (Malbec, Argentina) 129 kr | 539 kr

ROSÉ WINE

Husets

Chavin Rosé (Mediterraneé, Frankrike) 95 kr | 405 kr

BOTTLED BEER

Mariestad 50cl 90 kr

San Miguel Especial (gluten free) 33cl 74 kr

Cerveza Victoria 33 cl 75 kr

Melleruds Pilsner 33cl 72 kr

Paulaner (veteöl) 50cl 105 kr

Wisby Stout 33cl 85 kr

Kallholmens IPA 33cl 86 kr

Bernard 50cl 95 kr

Beavertown Neck Oil Session IPA 33cl 86 kr

Ten Hands (local brewery) 33 cl 119 kr 44 cl 124 kr

Omaka (olika sorter) 86 kr

BEER ON TAP

BEAVERTOWN
GAMMA RAY

Small 30cl 79 kr

Medium 40cl 99 kr

Large 50cl 123 kr

ESTRELLA

Small 30cl 69 kr

Medium 40cl 79 kr

Large 50cl 93 kr

TAP OF THE
WEEK

Small 30cl 72 kr

Medium 40cl 96 kr

Large 50cl 115 kr

CIDER

Briska (olika smaker) 72 kr

Demi sec Briska 75 kr

NON ALCOHOLIC

Beer 52 kr

Vin/Cider/Cava 52 kr

Drinks 69 kr

Soda /Sparkling Water 33cl 35 kr

starting sea snack

TACO WITH
LÖJROM

**FRIED WONTONS,
CITRUS SOUR CREAM,
LÖJROM, RED ONION AND DILL**

79:-

share before tapas

**HERBS
& CHIPS**

**HERB AND CHIVE DIP
WITH CRISPY
POTATOE CHIPS**

79:-

I have no idea!

**CHEF'S
CHOICE**

WE MAKE IT EASY FOR YOU

3 TAPAS 249:- 5 TAPAS 419:-

VEGETARIAN

OLIVES

LARGE & MARINATED 59:-

PEPPARDEUS

PICKLED CHILI FRUITS FILLED WITH CREAM CHEESE 85:-

TOMATO SALAD WITH CREAMY BURRATA

BALSAMICO, TOMATOES, BASIL, OLIVE OIL 79:-

GARLIC BREAD

SERVED WITH AIOLI 75:-

MELON & MYNTA

WATER MELON, MINT, FETA CHEESE 69:-

PATATAS

FRIED POTATOES
AIOLI AND SPICY TOMATO SAUCE 75:-

CROQUETTE

WITH POTATOES, CREAM CHEESE.
SERVED WITH JALAPEÑO DIP 69:-

FRIES WITH PARMESAN

CRISPY FRIES, LIGHTLY DILL & TRUFFLE AIOLI 69:-

HALLOUMI

FRIED HALLOUMI
WITH AIOLI RIPPLE 69:-

MEAT

DATES

WITH BACON OCH HONEY 75:-

CAVAS STICKY CHICKEN

CRISPY CHICKEN WITH TAMARIND SAUCE 99:-

STEAM BUN

SLOW ROASTED BEEF CHUCK, SOUR CREAM
& PICKLED GREEN CHILI 99:-

SKEWER WITH BÉARNAISE

CHOOSE CHICKEN OR PORK FILLET 79:-

LAMB & CHIMICHURRY

LAMMRACKS SERVED WITH A MIX OF PARSIL,
GARLIC, CITRUS AND CHILI 109:-

ALBONDIGAS

SPANSKA MEAT BALLS WITH TOMATO SAUCE
89:-

FISH & SEA FOOD

GAMBAS

VANNAMEI SHRIMPS IN GARLIC, CHILI & WHITE VINE.
COMES WITH BREAD 99:-

SASHIMI

FRESH SALMON & TUNA
SOJA & WASABI 85:-

TOAST SKAGEN

ROASTED BREAD TOPPED WITH SHRIMPS,
MAYO, DILL AND LEMON 89:-

GLASS NOODLE SALAD

SHRIMPS, CHILI, GARLIC FISH SAUCE & LIME 85:-

MUSSELS

BLUE MUSSEL, WHITE VINE, CREAM, GARLIC AND PARSIL
COMES WITH BREAD 105:-

**ASIAN SALMON TARTAR
MED SOYA & CHILI MAJO**

SALMA SALMON, SOYA, GINGER, LIME OCH SRIRACHA.
FRIED SHALLOT AND CRISPY RICE NOODLES 99:-

CALAMARES

SERVED WITH LIMEAIOLI 79:-

CAVA TACOS

GYOZA TACO WITH LÖJROM

FRIED WONTONS WITH CITRUS SOUR CREAM,
LÖJROM, RED ONION & DILL 79:-

FISH TACO

TORTILLA BREAD WITH FRIED COD, MANGO SALSA,
ONION OCH WASABI SEEDS 99:-

DELI

CHEESE & CHARCUTERIES

CHEFS FAVOURITE CHEESES AND CHARCUTERIES
HOME MADE COMPOTE AND CRISP BREAD.
239:- (ENOUGH FOR 2)

CHEESE PLATE

CHEFS FAVOURITE CHEESES
HOME MADE COMPOTE AND CRISP BREAD.
239:- (ENOUGH FOR 2)

PLANKOR

A CLASSIC HERE AT CAVA. BELOW YOU WILL FIND OUR GUESTS FAVORITES.
CHOOSE YOUR PLANK FOR THE EVENING.

SPARKLING

259_{kr}

You get to try five different kinds of Cava together
with small good snacks.

WINE

259_{kr}

Red or white. Five different kinds of wine and of course
some suitable snacks.

GIN

299_{kr}

Five different types of gin are served with tonic, ice
and matching accessories. You taste the gin as it is, with ice
or make it into a drink.

RUM

299_{kr}

Five different kinds of rum. That's it!

DESSERTS

CHEESE CAKE WITH SALTED CARAMEL SAUCE

89 kr

CHOCOLATE CAKE

whipped cream and berries 89 kr

(VEGAN)

VANILLA ICE CREAM WITH STRAWBERRIES

89 kr

(FREE FROM GLUTEN- & LACTOSE)

SORBET OF THE DAY

79 kr

COFFEE DRINKS

HOT SHOT! 96:-

ESPRESSO MARTINI

the classic espresso martini

KAFFE KARLSSON

baileys, cointreau, coffee and cream

IRISH COFFEE

whiskey, brown sugar, coffee
and cream

5cl 154:-



ESPRESSO

30 kr / 39 kr

CAPPUCINO

39 kr

LATTE

39 kr

ONE KÖPP COFFEE!

from local Löffbergs

OR TEA

29 kr