

WINE & BEER

SPARKLING

House wine 97 kr | 412 kr
Rodestiu Brut

Cuveé Barcelona 102 kr | 451 kr
Xarel-lo, Chardonnay

Bach 98 kr | 416 kr
Macabeo, Xarel-lo, Parellada

Anna Cordoniu 105 kr | 453 kr

Same Same 102 kr | 451 kr
Chardonnay | Spanien

Tempus Cava Brut 98 kr | 416 kr
Macabeo | Spanien

Mont-Ferrant Berta Bouzy Magnum 1,5 875 kr

CHAMPAGNE

Etienne Dumont Brut 145 kr | 809 kr

WHITE WINE

Tonights Wine 99 kr | 431 kr

House wine 97 kr | 412 kr

875 M Chardonnay (Spanien) 107 kr | 459 kr

Secret de Lunes (Chardonnay, Frankrike) EKO 105 kr | 449 kr

Chavin (Sauvignon Blanc, Frankrike) 98 kr | 432 kr

Hörner (Riesling, Tyskland) 107 kr | 459 kr

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

Chapelle Royale (Chabli, Frankrike) 137 kr | 599 kr

RED WINE

Tonights Wine 99 kr | 431 kr

House wine 97 kr | 412 kr

Chavin (Cabanet Sauvignon, Frankrike) 99 kr | 432 kr

Cono Sur Single Vineyard Pinot Noir (Chile) 123 kr | 509 kr

La Provincia (Tempranillo, Spanien) 132 kr | 539 kr

Vinea (Tempranillo, Spanien) 102 kr | 439 kr

Gaia (Malbec, Argentina) EKO 132 kr | 539 kr

Gaia (Cabernet Franc, Argentina) EKO 132 kr | 539 kr

Luna Gaia (Nero Dávola, Italien) EKO 107 kr | 459 kr

ROSÉ WINE

Husets

Chavin Rosé (Mediterrané, Frankrike) 97 kr | 412 kr

BOTTLED BEER

Mariestad 50cl 90 kr

Mariestad Continental 33cl 72 kr

San Miguel Especial (glutenfri) 33cl 74 kr

Carnaby Bulldog IPL 33cl 79 kr

Cerveza Victoria 33 cl 75 kr

Melleruds Pilsner 33cl 72 kr

Paulaner (veteöl) 50cl 105 kr

Wisby Stout 33cl 85 kr

Bernard 50cl 95 kr

Beavertown Neck Oil Session IPA 33cl 86 kr

Ten Hands (different varieties) 33 cl 119 kr 44 cl 124 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

ROLLING
TAP

Small 30cl 72 kr

Medium 40cl 96 kr

Large 50cl 115 kr

CIDER

Briska (different varieties) 72 kr

Demi sec Briska 75 kr

ALCOHOL FREE

Beer 52 kr

Wine/Cider/Cava 52 kr

Drink 69 kr

Soda/Sparkling Water 33cl 35 kr

VEGETARIAN

OLIVES

LARGE & MARINATED 59.-

PEPPARDEUS

PICKLED BIG CHILI STUFFED WITH FETA CHEESE CREAM 85.-

GARLIC BREAD

GRATINATED BREAD WITH AIOLI 75.-

PATATAS

FRIED POTATOES WITH AIOLI AND SPICY TOMATO SAUCE 75.-

DUMPLINGS TOM YAM

VEGETARIAN DUMPLINGS WITH CREAMY BROTH MADE WITH COCONUT MILK, LEMONGRASS, GARLIC, AND CHILI 79.-

CROQUETTE

POTATO CROQUETTES FILLED WITH CREAM CHEESE, SERVED WITH JALAPEÑO DIP 79.-

POMMES MED PARMESAN

A TOUCH OF DILL, SERVED WITH TRUFFLE AIOLI 69.-

SWEET POTATO FRIES

WITH CHIMICHURRI 69.-

HALLOUMI STICKS

FRIED HALLOUMI
69.-

GRATINATED BEETS

WITH GOAT CHEESE, HONEY, AND PUMPKIN SEEDS
79.-

MEAT

DADLAR

WITH BACON AND HONEY 75.-

KOREAN FRIED CHICKEN MINI BURGER

BRIOCHE, SPICY SOUR SAUCE, CORIANDER
AND CRISPY FRIED CHICKEN 89.-

STEAMBUN

SLOW-COOKED BEEF BRISKET, SRIRACHA MAYO
AND PICKLED RED ONION 99.-

PASTA PROVENCALE

CREAMY PASTA WITH FILLET STEAK 109.-

LAMB RACKS & CHIMICHURRI

LAMB RACKS SERVED WITH A MIXTURE OF PARSLEY, GARLIC,
CITRUS, AND CHILI 109.-

ALBONDIGAS

SPANISH MEATBALLS IN SPICY TOMATO SAUCE
89.-

DUMPLINGS TOM YAM

DDUMPLINGS WITH CHICKEN AND CREAMY BROTH MADE WITH
COCONUT MILK, LEMONGRASS, GARLIC, AND CHILI 79.-

FISH & SEAFOOD

SHRIMP CAKES

MARINATED AND THEN FRIED LARGE SHRIMPS SERVED
WITH SWEET PLUM SAUCE 105.-

GAMBAS

VANNAMEI SHRIMP SAUTÉED IN GARLIC, CHILI, AND WHITE
WINE. SERVED WITH BREAD 99.-

TOAST SKAGEN

SHRIMP, MAYONNAISE, DILL, AND LEMON.
SERVED WITH TOASTED BREAD 89.-

CAVAS MUSSELS

MUSSELS, WHITE WINE, CREAM, GARLIC, PARSLEY,
AND LEMON. SERVED WITH BREAD 105.-

CALAMARES

SQUID RINGS WITH LIME AIOLI 79.-

CAVA TACOS

PULLED BEEF TACO

BEEF BRISKET BBQ, PICKLED RED ONION
AND GUACAMOLE 99.-

FISH TACO

TORTILLA WITH FRIED COD, MANGO SALSA, SILVER ONION, AND
WASABI SEEDS 99.-

CRISPY CHICKEN TACO

FRIED CHICKEN TOSSED IN SWEET AND SOUR SPICY SAUCE,
SESAME SEEDS, AND SPRING ONION 99.-

Let us decide!

CHEF'S CHOICE

3 TAPAS 259.- 5 TAPAS 429.-

DELI

CHEESE & DELI PLATE

THE KITCHEN'S SELECTED CHEESES AND COLD CUTS SERVED
WITH THE HOUSE'S HOMEMADE COMPOTE
AND SEED CRACKERS.

239.- / PLATE (SUITABLE FOR 2 PEOPLE)

CHEESE PLATE

THE KITCHEN'S SELECTED CHEESES SERVED WITH THE
HOUSE'S HOMEMADE COMPOTE AND SEED CRACKERS.

239.- / PLATE (SUITABLE FOR 2 PEOPLE)

PLATTER

A CLASSIC HERE AT CAVA. BELOW YOU'LL FIND OUR GUESTS' FAVORITES.
CHOOSE YOUR PLANK FOR THE EVENING AND ENJOY!

SPARKLING

259_{kr}

You get to try five different types of Cava, accompanied by small but oh-so-delicious snacks.

WINE

259_{kr}

Red or white. Five different types of wine. On this platter, you'll also find small delicious snacks from the kitchen.

GIN

299_{kr}

Five different types of gin, served with tonic, ice, and matching accompaniments. You can taste the gin as it is, with ice, or turn it into a cocktail.

RUM

299_{kr}

Five different types of rum. Thats it!

DESSERTS

CHEESECAKE WITH SALTED CARAMEL SAUCE

89 kr

STICKY CHOCOLATE CAKE

served with whipped cream and berries | 89 kr

(VEGAN)

CRÈME BRÛLÉE

89 kr

TONIGHTS SORBET

79 kr

KAFFEDRINKAR

TRY THE HOT SHOT! 96:-

ESPRESSO MARTINI

classic espresso martini

LUMUMBA

Dark rum, hot chocolate, cream

IRISH COFFEE

Whiskey, brown sugar,
coffee, and cream

KAFFE KARLSSON

Baileys, Cointreau, coffee, and cream

5cl 154:-



ESPRESSO

30 kr / 39 kr

CAPPUCINO

39 kr

LATTE

39 kr

ONE CUP OF COFFEE!

från Löfbergs

COFFEE! / THE

29 kr