

Spuntini SNACKS

Arancini with sage and mushrooms	75 SEK
Fried Squid with garlic mayonnaise	95 SEK
50 g Prosciutto Toscano	95 SEK
Panisse with chili mayonnaise	85 SEK
Patates Tiganites – Greek fried potatoes with lemon and oregano	75 SEK

Griglia MEAT

Veal Loin “Osso bucco” with roasted tomatoes and pickled carrots	195 SEK
Grilled Secreto from Swedish farmed Pigs with kale,	175 SEK
Lamb shoulder “Kleftiko” with grilled paprika, salted lemon and aged feta cheese	225 SEK

Frutti de Mare FISH

Tuna tartare with salted lemon, capers and chili	165 SEK
Spaghetti alle vongole with white wine, garlic, chili and parsley	175 SEK
Grilled Octopus with crushed butter beans, nduja and olives	185 SEK
Roasted Zander with cavolo nero, capers and chili	195 SEK
Grilled king prawns with salsa verde	195 SEK

Ideale da condividere

SHARING

Bistecca de Fiorentina (800 g) with roasted garlic and salsa verde (Estimated cooking time 30 min)	725 SEK
Patates Tiganites – Greek fried potatoes with lemon and oregano	
Radicchio salad with orange, almonds and smoked cream cheese	
Whole grilled Seabream (500 g) with roasted tomatoes and olives	595 SEK
Patates Tiganites – Greek fried potatoes with lemon and oregano	
Radicchio salad with orange, almonds and smoked cream cheese	

Verdure GREENS

Burrata with baked beetroots, capers and hazelnuts	165 SEK
Radicchio salad with orange, almonds and smoked cream cheese	145 SEK
Pasta alla Norma with roasted aubergine, herby tomato sauce and pecorino cheese	155 SEK
Spanakopita, layers of crisp filo pastry, creamy feta and spinach	165 SEK
Roasted Pumpkin with ricotta, honey and citrus	155 SEK

Dolce DESSERTS

Vanilla panna cotta with rhubarb, mint and hazelnuts	105 SEK
Greek yoghurt ice-cream with sea salt and olive oil	75 SEK
Chocolate sorbet with pistachio and olive oil	75 SEK
Lemon and olive oil cake with mascarpone	125 SEK

Family Style menu

595 SEK

TO BE ORDERED BY THE ENTIRE TABLE

Italian style bread selection

Arancini with sage and mushrooms
Grilled king prawns with salsa verde

Spanakopita layers of crisp filo pastry, creamy feta and spinach

Burrata with baked beetroots, capers and hazelnuts
Tuna tartare with salted lemon, capers and chili

Grilled Secreto from Swedish farmed pigs, with kale, chili and olives
Roasted Pumpkin with ricotta, honey and citrus
Patates Tiganites – Greek fried potatoes with lemon and oregano

Your choice of dessert

CHEFS SPECIAL

*Bistecca de Fiorentina instead of Secreto +175 SEK/PERSON
*Whole grilled Seabream instead of Secreto +110 SEK/PERSON

*Minimum two people

For information about country of origin of meat & poultry and allergens, ask your waiter.

Pacchetto vino WINE PAIRING

CLASSY DAYDREAMING 445 SEK

A glass of wine for the starter and two glasses for the main course. Our sommelier selects wines that marry with the food in perfect harmony. This wine package is perfect for those who like the good and simple.

THE HUMBLEBRAG 545 SEK

A glass of wine for the starter and two glasses for the main course. This wine package includes wines from producers with a recognized higher quality – perfect for the connoisseur. We choose the wine based on preferences and wishes, of course well suited to the wonderful food.

FOR WELL-TRAVELED SOULS 845 SEK

Let's go all in Maryhill-style! We commence with a glass of bubbly. Then we serve an exclusive glass of white wine. The wines come from the best vineyards in southern Europe. How about the complexity of Tuscany or Piedmont? The evening concludes with a glass of red, a wine with both an impressive age and a long aftertaste.

NO THANKS, I'LL STAY SOBER 445 SEK

Oddbird Sparkling Wine Blanc de Blanc
Hvonn Njól
Hvonn Miere

