

# The Sugar Club

AT MARYHILL

*Postcard from the Med.*

*The Sugar Club has no flag, no nation just a feeling.  
Our menu drifts freely along the sun-baked coastlines, from the alleyways of  
southern Italy to the Greek markets. It's about generous flavours,  
warm nights, and something cold in your glass.*



The first bite. The salt, the acid, the crunch  
Flavours from across the Mediterranean to wake the appetite and spark conversation.

<b>Nocellara olives</b>	<b>75</b> SEK
<b>Fried Squid</b> with garlic mayonnaise	<b>85</b> SEK
<b>Panisse</b> with chili mayonnaise	<b>75</b> SEK
<b>Grilled Focaccia</b> with tzatziki	<b>45</b> SEK
<b>Charcuterie</b> three different types of cured meats	<b>135</b> SEK
<b>Cheese selection</b> with three different and marmalade	<b>145</b> SEK

### Starters & Plates to Share

Lighter dishes with big personality. Perfect for sharing — or keeping all to yourself.

<b>Burrata</b> with tomatoes, balsamico and basil	<b>165</b> SEK
<b>Tuna tartare</b> with salted lemon, capers and chili	<b>155</b> SEK
<b>Grilled octopus</b> with crushed butter beans, nduja and olives	<b>185</b> SEK
<b>Spanakopita</b> layers of crisp filo pastry, creamy feta and spinach	<b>155</b> SEK
<b>Grilled king prawns in its shell</b>	<b>45</b> 1 PCS / <b>125</b> 3 PCS / <b>250</b> 6 PCS
with salted lemon and oregano	
<b>Arancini</b> with tomato, basil and mozzarella	<b>35</b> 1 PCS / <b>95</b> 3 PCS / <b>175</b> 6 PCS

### Pasta - Threads of the South

Influences from regions where olive oil, herbs, and cheese are sacred.  
Simple flavours, big heart.

<b>Pasta all Norma</b> with roasted aubergine, tomato sauce, herbs and pecorino	<b>185</b> SEK
<b>Spaghetti al Tartufo</b> with black truffle and parmesan	<b>195</b> SEK

### Mains from the Med

The warm, the hearty, the bold.  
From grilled fish to slow-cooked lamb — always full of Mediterranean soul.

<b>Veal Loin</b> with tomatoes, arugula and parmesan	<b>265</b> SEK
<b>Lamb shank</b> cooked in balsamic with gremolata and herbs	<b>245</b> SEK
<b>Grilled secreto</b> from Swedish farmed Pigs with pickled chili, olives and mixed herbs	<b>235</b> SEK
<b>Bistecca de Florentine (800g)</b> 30min cooking time perfect for two, or one if you are hungry	<b>655</b> SEK
<b>Baked Cod</b> with lemon and garlic	<b>245</b> SEK
<b>Whole grilled Mackerel</b> with capers and salmoriglio sauce	<b>225</b> SEK

<b>Fried Akkawi cheese</b> with Artichokes, hazelnuts and dill	<b>225</b> SEK
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All mains & grills are served with Greek **Patates Tiganites** – fried potatoes with lemon and oregano

### The Little Things That Matter

Green, zesty, fresh  
The kind of sides that make everything else taste better.

<b>Zucchini</b> with garlic, lemon and Pecorino al Tartufo	<b>65</b> SEK
<b>Fig salad</b> with mascarpone, walnuts and honey	<b>75</b> SEK
<b>Greek salad</b>	<b>65</b> SEK
<b>Radicchio salad</b> with roasted pinenuts and citrus vinaigrette	<b>60</b> SEK

### The After Bit

A sweet goodbye — where nuts, honey, fruit, and cheese meet under a soft, southern sun.

<b>Whipped mascarpone</b> with raspberries and biscotti	<b>105</b> SEK
<b>Greek yoghurt ice-cream</b> with sea salt and olive oil	<b>75</b> SEK
<b>Strawberry sorbet</b> with lime and pistachio	<b>75</b> SEK
<b>Cannoli</b> filled with tiramisu cream, pistachio and roasted white chocolate	<b>125</b> SEK

## The Mediterranean Feast

**595** SEK

TO BE ORDERED BY THE ENTIRE TABLE

**Grilled Focaccia** with tzatziki

**Tuna tartare** with salted lemon, capers and chili  
**Burrata** with tomatoes, balsamico and basil

**Spaghetti al Tartufo** with black truffle and parmesan

**Grilled secreto** from Swedish farmed Pigs with pickled chili, olives and mixed herbs  
**OR**

**Baked Cod** with lemon and garlic

Mains served with:

**Raddichio salad** with roasted pinenuts and citrus vinaigrette  
**Patates Tiganites** – Greek fried potatoes with lemon and oregano.

**Your choice of dessert**

**DON'T FANCY SECRETO OR COD?**

Upgrade to **Bistecca de Florentine (800g)** \* **+345** SEK

\*Good for two or one if you are hungry

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

## Wine Pairing

Three magical moments – choose your style:

**CLASSY DAYDREAMING 445** SEK

Three selected wines in beautiful harmony with the food. Perfect for those who like the good and simple.

**THE HUMBLEBRAG 545** SEK

Here we enjoy three different wines and we raise the level a few notches. Candy for those who value something that little extra.

**FOR WELL-TRAVELED SOULS 845** SEK

For those of you who want to enjoy life to the fullest! Four delicious wines are served so there is room to both enjoy and compare the wine together with the food. And if you are a bit more adventures and curious than the average person – this is for you!

**NO THANKS, I'LL STAY SOBER 445** SEK

Forget bland alcohol-free options — this package proves otherwise. Here, we celebrate wild Nordic flavours: wines crafted from Swedish fruits, berries and herbs. Pair them with your meal or your crew — just aim high.

