

MENU MUCHO

555 SEK incl. VAT / 489 SEK ex. VAT per person

Our group menu is designed to give you and your fellows a taste of our most popular dishes aswell as to create the optimal social dining experience.

The appertizers and the main courses will be served "family style", of course we will take into consideration allergies and food restrictions, just let us know!

Then: sit back and enjoy!

APPER TIZER SHARING STYLE

GUACAMOLE Y TOSTADAS

Avokado, tomat, fårost, chili, koriander, tostadas

Avocado, tomato, queso, chili, coriander, tostadas

CEVICHE

TARTAR NIKKEI

Tonfisk, avokado, rädisa, majs, leche de tigre, soja, sesam, koriander

Tuna, avocado, radish, corn, leche de tigre, soy, sesam, coriander

TOSTADA

TOSTADA DE POLLO PICANTE

Kyckling, chipotle, lök, pico de gallo, avokadokräm, valentina mayonnaise

Chicken, chipotle, onion, pico de gallo, avocado cream, valentina mayonnaise

MAIN COURSES SHARING STYLE

PARRILLADA AND ATUN

Grillad flankstek, chorizo, tomatsås, chimichurri, sötpotatisfries och Grillad tonfisk, grillad paprika, bakade tomater, picklad jalapeno, rödlök, padrones

Grilled tenderstrip, chorizo, tomato sauce, chimichurri, sweet potato fries and Grilled tuna, grilled pepper, baked tomato, jalapeno, onion, padrones

DESSERT

CHURROS

Churros, vanilj glass, blåbär

Churros, vanilla ice cream, blueberries

REKOMMENDERAD DRYCK

TO THE APPERTIZER

MARGARITA (TEQUILA, COINTREAU, LIME) 140 SEK

VEGA MEDIEN ORGANIC CAVA 110 SEK GLAS

TO THE CEVICHE AND TACO

CERVEZA LOCAL ÖL 82 SEK

TO THE MAIN COURSES

VINA CARTIN ALBARINO 125 SEK GLAS

VONDELING BALDRICK SHIRAZ 130 SEK GLAS

TO THE DESSERT

MOSCADEL DE SETUBAL 75 SEK GLAS



MENU TRES PLATOS

400 SEK incl. VAT / 352 SEK ex. VAT per person

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APPERTIZER SHARING STYLE

GUACAMOLE Y TOSTADAS

Avokado, tomat, fårost, chili, koriander, tostadas

Avocado, tomato, queso, chili, coriander, tostadas

MAIN COURSE SHARING STYLE

PLANCHA PARA DOS

Grillad svensk entrecote, antichuera, pimento de padrones, pico de gallo, rocotomajonnäs, sötpotatisfries

Grilled wedish ribeye, antichuera, pimento de padrones, pico de gallo, rocotomayonnaise, sweet potato fries

DESSERT

CREME BRULÉE

Creme brulée smaksatt med mango, serveras med kokossorbet

Creme brulée flavored with mango, served with coconut sorbet

REKOMMENDERAD DRYCK

APPERTIZER

MARGARITA (TEQUILA, COINTREAU, LIME) 140 SEK

VEGA MEDIEN ORGANIC CAVA 110 SEK GLAS

MAIN COURSE

LONG BARN ZINFANDEL 130 SEK GLAS

DESSERT

ORANGE MUSCAT 75 SEK GLAS

