

VATOS MUCHO

655 SEK incl. VAT / 585 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.

THIS MENU IS A BUFFE MENU

MOCKAMOLE Y TOTOPOS

Svenska gröna ärtor, tomat, fårost, chili, koriander, totopos

Swedish green peas, tomato, queso, chili, cilantro, totopos

TARTAR NIKKEI

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

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

TOSTADA POLLO

Kyckling, majonnäs, aji amarillo, lök, avokado, majs

Chicken, mayonnaise, aji amarillo, onion, avocado, corn

TENDERSTRIP

Grillad flankstek anticuchera, chorizo med chimichurri, rocotomajonnäs, rostad sötpotatis

Grilled tenderstrip anticuchera, chorizo with chimichurri, rocoto mayonnaise, roasted sweet potatoes

PANNACOTTA

Smaksatt med passionsfrukt

Flavored with passion fruit

RECOMMENDED DRINK

TO START WITH

MARGARITA (TEQUILA, COINTREAU, LIME) 140 SEK

VEGA MEDIEN ORGANIC CAVA 110/495

BEER

CERVEZA LOCAL (SWEDEN) 89 SEK

PACIFICO CLARA (MEXICO) 82 SEK

WHITE WINE

VINA CARTIN ALBARINO 125/550

CEDERBERG BUKETTRAUBE 145/595

RED WINE

SCHWARZ BUTCHER PINOT NOIR 130/580

CATALPA MALBEC 150/670

SWEET WINE

MOSCATEL DE SETUBAL 75 SEK GLAS

ORANGE MUSCAT 75 SEK GLAS



VATOS TRES PLATOS

550 SEK incl. VAT / 491 SEK ex. VAT per person

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The appertizer and the main cours 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!

MENU ONO

APPERTIZER SHARING STYLE

MOCKAMOLE Y TOTOPOS

Svenska gröna ärtor, tomat, fårost, chili, koriander, totopos

Swedish green peas, tomato, queso, chili, cilantro, totopos

MAIN COURSE SHARING STYLE

ENSALADA ATUN

Grillad tonfisk, zucchini, tomat, lök, pimento de padrones, mynta, koriandermajonnäs, kålrabbi, oliver, jalapeño

Grilled tuna, zucchini, tomato, onion, pimento de padrones, mint, cilantro mayonnaise, cabbage, olives, jalapeño

DESSERT

CREME BRULÉE

Smaksatt med passionsfrukt
Flavored with passionfruit

MENU DOS

APPERTIZER SHARING STYLE

CEVICHE NIKKEI

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

Tuna, avocado, radish, corn, leche de tigre, soy, sesame, cilantro

MAIN COURSE SHARING STYLE

PLANCHA PARA DOS

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

Grilled ribeye, pimento de padrones, pico de gallo, rocoto mayonnaise, sweet potato fries

DESSERT

CHURROS

Med björnbär och vaniljglass
With blackberry and vanilla ice cream

