Sip back and relax

SANGRIAS

WHITE / RED / ROSÉ / CAVA

499 / CARAFE

BEER

NORRLANDS GULD	40cl	5,3%	85
ESTRELLA DAMM	40cl	4,6%	90
GOTLANDS SITTING BULLDOG IPA	40cl	6,4%	115
TAIL OF A WHALE	40cl	4,8%	99
GOTLANDS BRYGGERI HAZY APA	40cl	5,7%	115
KRUŠOVICE IMPERIAL	40cl	5,0%	95

CIDER

GC OF SAN SEBASTIAN DRY APPLE	4,5%	89

SPARKLING

TORRE ORIA Cava	105 / 490
JACQUART MOUNTADON Champagne	160 / 900

ROSÉ

IL FATTORINO ROSATO	105 / 490

NON ALCOHOLIC

SPARKLING

CAVA FREIXENET 0,0%	69

CIDER

SAN SEBASTIAN DRY APPLE	69

BEER

MENABREA BIONDA ZERO	69

WINE

SPRING VILLAGE CABERNET SAUVIGNON	69
SPRING VILLAGE CHARDONNAY	69

SODA

COCA-COLA / COCA-COLA ZERO / SPRITE / FANTA	45

Craft cocktails



SPICY MARGHERITA 159
Tequila, Cointreau, Lime, Jalapeño.

MOJITO 169
Rom, Falernum, Lime, Mint, Sugar.

PALOMA 159
Tequila, Cointreau, Lime, Grapesoda.

PINK CLOUDS 159
Pink Gin, Rhubarb liqueur, Raspberry, Lemon, Eggwhite.

GIN & TONIC 169
Gin, Tonic.

WISECRACK FIZZ 159
Pisco, Elderflower Liqueur, Lemon, Sugar, Grapesoda.

BLOODY MARY 169
Vodka, Lemon, Tomatojuice, Worechester sauce, Salt, Pepper.

EL PEPINO 169
Tequila, Mango, Cucumber, Lime.

OAXACA OLD FASHIONED 179
Tequila, Mezcal, Agave, Chocolate.

LOS MUERTOS 189
Mezcal, Chili Syrup, Honey, Lemon, Eggwhite, Tabasco.

MOCKTAILS

APPLE / RASPBERRY / AMARETTO / PEACH / MANGO 79



Allergies or questions about ingredients?
Our staff is happy to help!



DARE TO SHARE

LESS EGO – MORE AMIGO

Small to start with

CHEESE AND CHARCUTERIE 259
Chefs choice of charcuteries and cheese.

PATA NEGRA 249
Our finest selected Iberico ham with Levain bread Tomato and Olive oil.

COXINHAS 99
Fried Brasilian chicken knots filled with Cottage cheese, Cheddar and Jalapeño. Served with Lime and Cilantromayo.

TOTOPOS 99
Seared Corn dip, Red onion, Jalapeño, Fried corn tortillas and Cilantro.

CEVICHE WITH SHRIMPS & TUNA 129
Bright and colorful with Lime, Mango, Avocado, Cucumber, Pomegranate, Red onoin, Cilantro and Chili. Served with crispy Tortillachips.

SNACKS

Om nom nom nom, nom nom.

PIMIENTOS DE PADRÓN 69
Olive oil, Seasalt.

MARCONA ALMONDS 59
Salted and Roasted Almonds from Spain.

OLIVES 59
Nocellara olives from Italy.

OYSTERS 49
Bloody Mary.

SPICE UP YOUR LIFE





DARE TO SHARE

LESS EGO – MORE AMIGO

A little bit bigger

OCTOPUS CARPACCIO 149
Thinly sliced, with crispy Sweet potatoes, Amarillo vinaigrette, Passion fruit reduction and Tabasco on the side.

GAMBAS 129
Pacific shrimps, Levain bread and Citrus and chili butter. Served in a hot cast iron pan.

TARTAR WITH TRUFFLE & CRUNCH HALF 159
Chopped beef thigh mixed with Shallots, topped with Trufflemayo, Trout roe, Chives, fried Capers and Crunchy Jerusalem artichoke chips.

TUNA AND BURRATA 179
Chopped Tuna in a Citrus- and chili vinaigrette. Served with creamy Burrata, finely chopped Mango, Pistachios, Mint, Cilantro and Chives.

GRILLED ARGENTINIAN RED SHRIMPS ON SKEWERS 189
Marinated with Chimichurri. Served with clarified Chili- and garlicbutter, Amarillo mayo and grilled Lime.

LOMO-SKEWERS WITH PORCHETTA 169
Sirloin steak with Porchetta grilled to perfection. Topped with Amarillomayo and homemade Onion rings.

CHILI MUSSELS IN GARLIC SAUCE HALF 149
Wine-cooked mussels in creamy sauce with lots of Garlic and Chili. Powerful round and a little fiery served with Levain bread.

BIRRIA TACO 139
Braised beef chuck served on a Corn tortilla with its stock. Mozzarella, Cilantro and Silver onion.

SPICY TUNA TACO 125
Grilled Tuna with Paprikasalsa – topped with Mango, Pomegranate, Avocado cream, Red onion, Cilantro. Served on a crispy Corn tortilla.

SURF AND TURF 239
Taco plate consisting of Birria- and Tuna Taco.

SOMETHING TO TACO 'BOUT!





DARE TO SHARE

LESS EGO – MORE AMIGO

Grill

Mix your grill just the way you like, together with your favorite sides. Perfect for sharing around the table – or keeping all to yourself.

LET THE CHEF DECIDE

MIXED GRILL **499 / PERSON**
minimum 2 ppl

Chef's selection of cuts from the grill.
Fries, Bean & Cucumber salad, Cornribs, Chimichurri, Chili Béarnaise.

MEAT

ENTRECÔTE 200 G **269**
Rödvinssås och Pico de gallo.

COLLARED TUNA 200 G **229**
Avocado and Mango salsa.

LAMB SIRLOIN 200 G **249**
Buttered Truffle jus and Rosemary -roasted cocktail Tomatoes.

SIRLOIN STEAK 200 G **239**
Red wine sauce and Tomato and Red onion salsa.

TEXAS STEAK 400 G **399**
Red wine sauce.

T-BONE STEAK 500 G **599**
Red wine sauce.

SIDES

Rosted sweet potatoes	**69**
Fries	**69**
Cornribs	**79**
Bacon-topped baked potato	**79**

DIPSAUCE

Chili Béarnaise	**49**
Jalapeño Mayo	**49**
Chimichurri	**49**
Red Wine Sauce	**49**

BUTTER

Bone Marrow **49** Café de Paris **49** Chili and Garlic **49**

More amigo



Main course

NOOSH CAESAR 129
Romaine Lettuce, Caesar Dressing, Croutons, Grana Padano, Caper Berries, Tomato, Red Onion and Bacon.

YOUR CHOICE OF

Grilled chicken 89
Grilled tuna 99
Halloumi 99

SPAGHETTI GAMBERONI 229
Pacific Shrimp, Citrus, Chili, Garlic, Butter, and White Wine.

BAKED EGGPLANT 229
Baked Eggplant with Walnut Pesto, roasted Tomatoes, crumbled Chevré, diced Jalapeño, Pomegranate, and Spring Onion. Topped with fried Chickpeas.

TRUFFLE BURGER 259
Homemade burger with Entrecôte, Brisket, and Chuck Roll blended with Truffle, Pepper Jack Cheese, Parmesan Mayo, Pickles, and Red Onion. Served on Brioche bread with Fries and Jalapeño Mayo.

TARTAR WITH TRUFFLE & CRUNCH 260
Minced sirloin with Shallots, topped with Truffle mayo, Trout roe, Chives, fried Capers, and crispy Jerusalem artichoke chips.

CHILI MUSSELS IN GARLIC SAUCE 239
Wine-steamed Blue Mussels in a creamy broth with plenty of Garlic and Chili. Rich, rounded, and slightly spicy. Served with Levain bread.

KIDS MENU

Ketchup, cucumber and tomato included.

GRILLED CHICKEN AND FRIES 99

BURGER AND FRIES 99

CHICKEN NUGGETS AND FRIES 99

All dishes are homemade.

CHEF'S CHOICE

3-course menu with your choice of meat or fish, selected by the chef from the entire menu.

MEAT 699

FISH 699

WINE PACKAGE 450
Add a matching wine package (three glasses).



ROJO

	GLASS	BOTTLE
ANANTO BOBAL TEMPRANILLO	115	540
DARK HORSE CABERNET SAUVIGNON	125	590
CONO SUR PINOT NOIR	145	675
ISLA NEGRA CABERNET SAUVIGNON	105	490
TRAPICHE PURE MALBEC	130	610
VALLEGARCÍA GARNACHA CARIÑENA	165	775

	BOTTLE
BODEGA OTAZU PREMIUM CUVÉE	860
BODEGA VIRTUS EL SUECO RIBERA DEL DUERO	1 100
BUTCHER N' CLEAVER	850
COTO DE IMAZ RESERVA RIOJA	750
GAIA TUPUNGATO MALBEC	850
JEFF CARREL LES DARONS LANGUE DOC	750
LOUIS M MARTINI CABERNET SAUVIGNON SONOMA COUNTY	950
MARCHESI BARBARESCO	1 645
MARCHESI BAROLO	1 750
MARCHESI NEBBIOLO D'ALBA	1 350
MINERAL DEL MONTSANT	775
MUSEUM REAL RESERVA	780
THE FEDERALIST CABERNET SAUVIGNON	920
THE FEDERALIST PINOT NOIR	850
TOMAS CUSINE GEOL	1 000
VALLEGARCÍA HIPPERIA	1 600 / 2 999
VALLEGARCÍA PETIT HIPPERIA	850
VALLEGARCÍA SYRAH MAGNUM	1 600
VIBERTI BAROLO BUON PADRE	1450

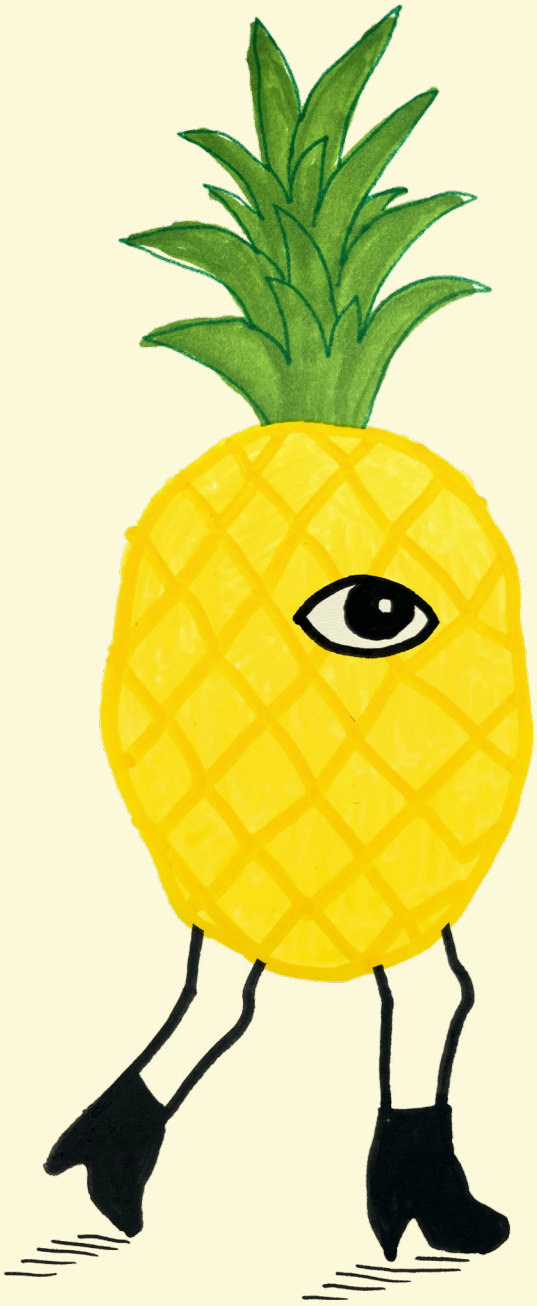




BLANCO

	GLASS	BOTTLE
BECKER GRÜNER VELTLINER	120	565
DR KOEHLER RIESLING	130	610
ISLA NEGRA SAUVIGNON BLANC CHARDONNAY	105	490
JEFF CARREL CHARDONNAY LANGUE DOC	145	675
MAXIMO BIANCO VIURA	115	540

	BOTTLE
875M CHARDONNAY RIOJA	720
BODEGA OTAZU CHARDONNAY	750
DARK HORSE CHARDONNAY	700
ESSENCE RIESLING MOSEL	660
G. CORDERO ROERO ARNEIS	795
JOSE PARIENTE FERMENTADO EN BARRICA VERDEJO	1 240
JOSE PARIENTE VERDEJO	840
LOIRE PROPRIETETS CHARDONNAY	795
LOIRE PROPRIETETS SAUVIGNON BLANC	795
MARA MOURA GODELLO	700
MARTIN CODAX ALBARINO	900
SCALA DEI MASSIPA PRIORAT	950
THE FEDERALIST CHARDONNAY	900
VALLEGARCÍA VIOGNIER	1 150
VENTOURA CHABLIS	1 020
VIBERTI DERTHONA TIMORASSO	950
WEINGUT WOHLMUTH RIESLING	980



Dessert

all homemade

CHURROBITES 99
Vanilla ice cream, Caramel sauce, raw stirred Berries.

RHUBARB COMPOTE 89
Served with Caramel toffee and whipped Cream cheese with White chocolate and Citrus zest.

PINEAPPLE TARTAR 99
Grilled Pineapple, Mango sorbet, Coconut foam, Caramelized almonds, and toasted White chocolate.

NOOSH BRULÉE 99
Madagascar vanilla, Cream, Milk, Sugar and raw stirred Berries.

BRIGADEIROS 59
Brazilian truffle with tonight's flavour.

THE PINEAPPLE OF MY EYE

DESSERT DRINKS

HOT

ITALIAN COFFEE	149
SPANISH COFFEE	149
IRISH COFFEE	149
MEXICAN COFFEE	149

COLD

ESPRESSO MARTINI	149
CHOCOLATE MARTINI	149

WINE

MOSCATO D'ASTI	149

WATER

LOKA NATURAL	45
LOKA LEMON	45
LOKA PEAR	45
CARAFE SPARKLING WATER	20

COFFEE & TEA

BLACK COFFEE	45
TEA	45
ESPRESSO	45
CORTADO	45
LATTE	55
CAPPUCCINO	55
ICED LATTE	55