

# MENU

## BEVERAGES - NON ALCOHOLIC

Carlsberg draft beer	59 SEK
Carlsberg bottle	50 SEK
Eriksberg bottle	52 SEK
Somersby Pear, Rosé, Spritz & apple	59 SEK
Wine	59 SEK
Ramlösa, soda	35 SEK

## BEER AND CIDER

Carlsberg Export, draft beer	84 SEK
Brooklyn Lager, draft beer	87 SEK
Staropramen, draft beer	87 SEK
Eriksberg Karaktär, draft beer	85 SEK
Brooklyn Ipa, 33 cl	79 SEK
Celia (gluten free), 33 cl	82 SEK
Carlsberg Hof, 33 cl	73 SEK
Cider 33 cl	72 SEK

Somersby Pear, Sparkling Rosé, Apple, Spritz

## WINE

Glas of wine red, white, rosé, sparkling	105 SEK
Bottle of wine re, white, rosé, sparkling	525 SEK

For other wines, please contact our staff or take a look at our wine shelf. We buy different wines at different times during the year, so we have a varied and wide range that is always just as exciting. The prices are on the shelf

## SANGRIA

Carafe choose between red orwhite	395 SEK
-----------------------------------	---------

## COFFEE DRINKS

Irish Coffee Jameson Whiskey, brown sugar, coffee, whipped cream	
Kaffe Karlsson Baileys, Cointreau, coffee, whipped cream	
Naviero Coffee Kahlua, Baileys, coffee, whipped cream	
Jamaican Coffee Mörk rom, brown sugar, coffee, whipped cream	
Carajillo Likör 43, cold espresso	
Espresso Martini Kahlua, vodka, muscovadosyrup, cold espresso	
All drinks 5 cl spirits	145 SEK

## HOT DRINKS

Coffee/The	32 SEK
Espresso	35 SEK
Cappuccino, Coffee Latte	44 SEK

## DRINKS

Moscow Mule Vodka, lime juice & Ginger Beer	
French 75 Gin, syrup, lemon juice & Cava (with or without crushed raspberry)	
Pornstar Martini Vanilla vodka, passoa, passion puré & lemon juice, served with a shot of Cava	
Amaretto Sour Disaronno Amaretto, lemon juice, syrup & egg white	
Cosmopolitan Vodka, Cointreau, lime juice & cranberry juice	
Negroni Gin, red Vermouth & Campari	
Old Fashioned Bourbon, Sugar, Angostura bitter, Gin & Tonic	
Cucumber Andersson OP Andersson, elder liqueur, lemon juice, syrup & cucumber	
Midori Sour Midori melon liqueur, lime juice & lemon juice, syrup, topped with soda water	
All drinks 5 cl spirits	145 SEK

---

# NAVIERO

---



# TAPAS

## TASTING MENU

If you are two or more, you can order our tasting menu. The menu consists of carefully selected dishes so you get a taste experience beyond the ordinary, including a small tapas dessert after the meal.

425 SEK/person

## SAUCES

Classic Aioli	32 SEK
Chevré cream	32 SEK
Tomato salsa	32 SEK
Bluecheese Dressing	32 SEK
Maize relish	32 SEK

## FISH AND SEAFOOD

Fresh shrimp cheese	95 SEK
with flavors of lime, coriander, chili, & garlic topped with thinly sliced onions and peppers & crostini	
Small hash browns	88 SEK
served with roe, whipped lemon smetana, finely chopped red onion & chives	
Butter-baked char with shrimp	97 SEK
browned butter & roasted lemon cauliflower	
Cold-smoked salmon toast	89 SEK
with chili & grilled paprika cream cheese, pickled red onion, tomato & arugula	
Creamy soup	87 SEK
with a taste of Jerusalem artichoke topped with crayfish tails, citrus pearls & jalapeño oil	
Large shrimp on skewers	95 SEK
marinated in chili and garlic, topped with sesame seeds served with lime & toast	
Fried crispy calamari	84 SEK
with aioli and lemon	

## MEAT

Night-baked sirloin steak	98 SEK
served with corn relish & pickled red onion	
Pepperoni pizza	95 SEK
with cherry tomatoes & mozzarella	
BBQ-glazed Bacon-wrapped dates	59 SEK
stuffed with grilled paprika fresh cheese	
Lamb skewers	89 SEK
with a taste of lemon and rosemary served with chèvre crème & roasted beets	
Thinly sliced serrano ham	82 SEK
with buffalo mozzarella, tomato salsa & basil	
Coppa carpaccio	119 SEK
topped with arugula, pine nuts, tomato, truffle balsamic vinegar, olive oil & parmesan	
Hot chicken wings	79 SEK
with celery sticks & blue cheese dip	
Chicken fajitas	89 SEK
with stir-fried onions, peppers, chili & garlic served with homemade tortilla chips, corn relish & lemon methane	
Miniburger on minced meat	80 SEK
served with salad, tomato, pickled red onion, smoked cheddar cheese & aioli	

## CHEESE AND VEGETARIAN

Small chèvre salad with beets	92 SEK
honey, walnuts & truffle balsamic	
Creamy soup	79 SEK
with a taste of Jerusalem artichoke topped with lemon cauliflower & jalapeño oil	
Gratinated hot mushrooms	79 SEK
with pecorino	
Melon salad	75 SEK
with mint, lime & feta cheese	
Fresh avocado ceviche	85 SEK
with flavors of lime, coriander, chili & garlic topped with thinly sliced onion, pepper & crostini	
Pizza with mushrooms	89 SEK
olives, sun-dried tomatoes & arugula	
Halloumi fries	73 SEK
with tomato salsa & aioli	
Sweet potato fries	53 SEK
with parmesan & herbs	
French fries	45 SEK
with black pepper and herb salt	
Cheese tray	110 SEK
with a variety of cheeses served with fig jam, fruit & biscuits	
Marinated olives	35 SEK

## À LA CARTE DISHES

### MEAT

Night-baked ribs	325 SEK
served with roasted root vegetables, side salad with tomato, pickled red onion & truffle vinaigrette, <b>Choose between:</b> French fries or sweet potato fries & two optional sauces.	

### FISH

Butter-baked char	335 SEK
with spice butter, capers, beets, roasted root vegetables & soured lemon cream	

## CHILDREN'S MENU

High rib burger	95 SEK
with french fries, aioli & tomato salsa	
Pancakes with jam and cream	79 SEK
Creamy vanilla ice cream	60 SEK
with chocolate sauce	

## DESSERTS

Spanish Churros	95 SEK
with Nutella dip	
Pannacotta with caramel	95 SEK
& passion fruit	
Chocolate mousse	89 SEK
with fresh raspberries	
Affogato	95 SEK
creamy vanilla ice cream with coffee syrup served with hot espresso & almond biscotti	
Classic crunchy Creme Brulé	95 SEK
Tapas dessert	105 SEK
A selection of our desserts	