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nabo BRASSERIE

TEGNÉRGATAN 34
STOCKHOLM

COCKTAILS 165



HONEY BASIL DAIQUIRI
Bacardi Carta Blanca, lime, basil, cardamom, honey

BOCCA LIMONE
Limoncello, basil, lemon, Cava

STRAWBERRY FIELDS
Juvenis Bourbon, Aperol, cardamom honey, lemon, strawberry foam

MELON ICHIBAN
Bombay Sapphire gin, japanese melon liqueur, lemon, cucumber syrup

SPICY TAJÍN MARGARITA
Jalapeño-infused Patrón Blanco tequila, Cointreau, blue curaçao, lime

ESPRESSO MARTINI
Vodka, espresso, coffee liqueur

NORDIC N°5
Bombay Citron Pressé Gin, OP Andersson aquavit, lime, cardamom honey och aromatic bitters

RUM-RUNNER OLD FASHIONED
Bacardi 8 Years old Rye Barrel, Guiness sugar reduction, Creole aromatic bitters

THE GREEN-LIGHT COLLINS
Bombay sapphire gin, sorrel & cucumber syrup, lemon, soda water

SOUR CHERRY NEGRONI
Bombay sapphire gin, Martini fiero, Campari, cherry liqueur and sour cherry juice

MOCKTAIL OF THE WEEK 109
Ask your waiter



NABO CLASSICS

Starters

BURRATA 155
Artichoke, pistou, roasted pistachios, chervil

CHEESE & CHARCUTERIES 215
Classic accompaniments, crispbread

CHARRED SALMON "TATAKI" 165
With ponzu dressing, avocado cream, roasted sesame seeds, shiso and shaved radish

SHRIMP TOAST "SKAGEN" 195/285
Butter-fried levain, American whitefish roe, lemon, horseradish

ARGENTINIAN RED PRAWNS
3 pcs 195 kr / 5 pcs 235 kr
Hand-peeled, served au gratin with romesco sauce and little gem lettuce

LEEK TERRINE 155
diced tomatoes, hazelnuts, chives, tarragon, herb vinaigrette and chive oil

OYSTERS MARENNE AU NATUREL
Lemon, Shallot vinaigrette, tabasco
1 39
6 215
12 395



Mains

SEARED RAINBOW TROUT "EN CROÛTE" 355
Brioche crumbs, buttered spinach, white wine sauce with chives, pickled onion and boiled potatoes

PARISIAN "STEAK TARTARE" 185/265
Capers, cornichons, French herbs, little gem lettuce, French fries

MOULES FRITES 165/265
Cream, white wine, garlic, French fries, aioli

CREAMY FISH SOUP 285
Horseradish, green oil, salmon, tiger prawns, seasonal vegetables, croutons

MUSHROOM RISOTTO 245
Pan-fried oyster mushrooms, Västerbotten cheese, fried kale

SMASH BURGER 265
Swedish beef chuck, Brie, grilled red onion, beef tomato, crisp lettuce, truffle mayonnaise.
(Available as a children's portion for 185 SEK)

RED WINE-BRAISED OX CHEEK À LA PROVENÇALE
Cherry tomatoes, black olives, carrots and creamy polenta
365

FROM THE GRILL



All grilled dishes are served with crispy **Caesar** salad, baked **tomato** and **béarnaise** sauce.

CORN-FED CHICKEN FILLET 240 G 245

SECRETO IBÉRICO 220 G 275

ENTRECÔTE 300G 395

STEAK MINUTE 295

REC: 2019 "RESERVA "MARTÍ", ALBERT I NOYA 785
Cabernet Sauvignon, Penedes, Spain

Choose your sides:

BUTTERED HARICOTS VERTS 45

FRENCH FRIES 45

DIPS 35
Choice of Béarnaise, aioli, truffle mayonnaise

RED WINE SAUCE 60

PEPPERCORN SAUCE 65

DESSERTS

HONEY-BAKED CAMEMBERT 125
Pear, toasted walnuts, rosemary and crispbread — to share for two

CRÈME BRÛLÉE 115

PETIT POT AU CHOCOLAT 125
Miso ice-cream, hazelnut crisp

CHOCOLATE TRUFFLE 45
Cognac, sea salt

ICE CREAM & SORBET 45
Ask your server for today's flavours



ALLERGIC TO ANYTHING? PLEASE INFORM US.

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nabo
BRASSERIE

TEGNÉRGATAN 34
STOCKHOLM

SPARKLING



CAVA GRAN BUQUE, BODEGAS LOPEZ MORENAS
Macabeo. Cava, Spain 135 / 750

BRUT RESERVE, NICOLAS FEUILLATTE
Champagne, France 155 / 930

BRUT RESERVE, POL ROGER
Champagne, France 185 / 1100

WHITE

2025 CHABLIS, LOUIS ROBIN 160 / 700
Chardonnay. Burgundy, France

2024 SANCERRE LA GUIBERTE, ALAIN GUENEAU 160 / 700
Sauvignon Blanc. Loire, France

2025 ALLO ALVARINHO, SOALHEIRO 145 / 650
Alvarinho. Monção e Melgaço, Portugal

2020 SAINT-AUBIN PREMIER CRU, FAMILLE PICARD 850
Chardonnay, Chassagne-Montrachet Burgundy, France

2024 RIESLING RESERVE, GUSTAVE LORENTZ 145 / 650
Riesling. Alsace, France

2024 ANTHÍLIA, DONNAFUGATA 155 / 695
Lucido, Sicily, Italy

2024 VOUVRAY SEC, FAMILLE BOUGRIER 165 / 770
Chenin blanc, Loire, France

2021 CHARDONNAY, BLACK STALLION WINERY 190 / 850
Chardonnay. Napa Valley, USA

NATURAL / BIODYNAMIC

2023 SOLARIS BARREL, KLAGSHAMNS VINGÅRD 165/545(50 cl)
Solaris, Skåne, Sweden

2024 MACERATO GIALLO, TRE MONTI 155/515(50 cl)
Albana, Emilia-Romagna, Italy

RED

2024 "LES COTILLES" PINOT NOIR, FAMILLE ROUX 145 / 650
Pinot Noir. Bourgogne, France

2022 DEA VULCANA ETNA ROSSO, DONNAFUGATA 175 / 770
Nerello Cappuccio, Nerello Mascalese, Sicily, Italy

2024 LANGHE NEBBIOLO, CA'BIANCA 155 / 680
Nebbiolo. Piedmont, Italy

2019 CHIANTI DEL CAVALIERE RISERVA, GRATI 145 / 650
Sangiovese. Tuscany, Italy

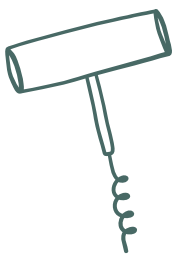
2025 SANGIOVESE DEL RUBICONE, LE ALTANE 135 / 595
Sangiovese, Emilia-Romagna, Italy

2023 BASSO VALPOLICELLA RIPASSO, CANT. DI VERONA 145 / 650
Rondinella, Molinara, Corvina, Veneto, Italy

2021 BAROLO, PRODUTTORI DEI COLLI 200 / 895
Nebbiolo, Piedmont, Italy

2022 BLACK STALLION, THE BLACK STALLION WINERY 195 / 885
Cabernet Sauvignon, Nappa Valley, USA,

2023 ROSSO & BIANCO, FRANCIS FORD COPPOLA WINERY 165 / 750
Cabernet Sauvignon, California, USA



SOMMELIER'S CHOICE

This week's sommelier' selection of extra fine wines at extraordinary prices

2021
ESPRIT LEFLAIVE GEVREY-CHAMBERTIN, DOMAINE LEFLAIVE
Pinot noir, Bourgogne, France
1800

2013
SAINT EMILLION GRAND CRU CLASSÉ, CHATEAU CÔTE DE BALEAU
Merlot, Cab franc, Cab Sauvignon, Bordeaux, France.
1050

2017
BRUNELLO DI MONTALCINO DOCG PIANROSSO
Sangiovese. Toscana, Italien
1195

2023
BOTROSECCO LE MORTELLE
("Super Tuscan")
MARCHESI ANTINORI,
Cabernet Sauvignon, Cabernet franc, Tuscany, Italy
750

2018
GRAND CRU KANZLERBERG RIESLING, MARCEL HUGG,
Riesling. Alsace, France
895

2021
CHATEAUNEUF DU PAPE, CHATEAU MONT REDON
Grenache, Syrah, Mourvedre. Rhone, France
950



BEER & CIDER

BIRRA MORETTI 82
4,6%, Lager, Italy

KRONENBOURG 1664 BLANC 86
5%, 33cl, Wheat beer, France

MIKKELLER BURST IPA 96
5,5%, 33cl, IPA, Denmark

LA CIDRAIE CIDRE BRUT 92
4%, Apple cider, France

ESTRELLA GALICIA *Gluten free* 92
5,5%, Lager, Spain

BROOKLYN LAGER 92
5,2%, Amber lager, Sweden/USA

DRAFT

25CL / 40CL

IRON WHARF, S. NEAME 64 / 96
4%, Stout, UK

BIRRA MORETTI 58 / 88
4,6%, Lager. Italy

S:T ERIKS PALE ALE 64 / 96
4,5%, American Pale Ale, Sweden

BUDVAR, BUDEJOVICKY 62 / 94
5.0%, Czech lager, Czech republic

NON-ALCOHOLIC

BIRRA MORETTI 0,0%, Lager, Italy 72

TÖRST ORGANIC SODAS 55
Ginger, Lemon, Raspberry & Elderflower, Sv

PERRIER SP. Water, 75cl, Fr 68

DIGESTIFS (PRIS/CL)

GRAPPA BIANCA, 42
Nardini, Italy

COGNAC HENNESSY VS 42
Fine cognac, France

BACARDI GRAN RESERVA DIEZ 38
Puerto rico

GLENMORANGIE *10 yo Bourbon Cask* 42
Highland Single Malt, Scotland