

COCKTAILS 136

**HONEY BASIL
DAIQUIRI**Bacardi Carta Blanca, lime, basil,
cardamom and honey**BOCCA LIMONE**

Limoncello, basil, lemon and Cava

STRAWBERRY FIELDSJuvenis Bourbon, Aperol, cardamom
honey, lemon, strawberry foam**MELON ICHIBAN**Bombay Sapphire gin, japanese melon
liqueur, lemon, cucumber syrup**SPICY TAJÍN MARGARITA**Jalapeño-infused Tequila Patrón
Blanco, Cointreau, Blue Curaçao and
lime**ESPRESSO MARTINI**

Vodka, espresso, coffee liqueur

NORDIC N°5Bombay Citron Pressé Gin, OP
Andersson aquavit, lime, cardamom
honey och aromatic bitters**NEGRONI ALLA FRAGOLA**Bombay sapphire gin, aperitivo,
strawberries infused martini rosso**RUM-RUNNER OLD FASHIONED**Bacardi 8 Years old Rye Barrel, Guinness
sugar reduction, Creole aromatic
bitters**THE GREEN-LIGHT COLLINS**Bombay sapphire gin, sorrel &
cucumber syrup, lemon, soda water**MOCKTAIL OF THE WEEK75**

Ask your server



SNACKS & STARTERS

MARCONA ALMONDS..... 55**GARLIC AND LEMON MARINATED****OLIVES..... 55****CHEESE AND CHARCUTERIE.....195**

Crispbread, pickles

GRILLED BREAD 65

Roasted garlic butter, herbs, sea salt flakes

PATATAS BRAVAS 85

Brava sauce, parmesan

BOQUERONES.....85

Olive oil, gremolata and crispy garlic

BANDERILLAS.....75**OYSTERS "MARENNE" AU NATUREL**

Lemon, onion vinaigrette, Tabasco

1 st.....25**6 st.....135****12 st.....275**

MIDSIZE DISHES

BURRATA.....155

Canarian gazpacho, tomato variation, roasted black olives and basil oil

CRISPY FRIED BROCCOLINI..... 125

Feta cheese, romesco and almonds, roasted sesam

ARANCINI.....145

Brava sauce, parmesan

TUNA TARTARE..... 175

Chives, capers, lemon cream, sesame, salsa verde

TIGER PRAWNS AND VONGOLE.....185

Garlic, chili, parsley and lobster broth, served with grilled bread

SALADE AU CRABE195

Crispy soft-shell crab, bacon, croutons, egg, Rhode Island

MOULES FRITESHALF/FULL 195/245

French fries, aioli, parsley and lemon

BEEF TARTARE.....185

Almonds, mustard seeds, onion, pickled shimeji, green peppercorn mayonnaise, Parmesan

GRILLED IBÉRICO ABANICO195

Mediterranean herbs, crispy onion and tzatziki

MAIN COURSES

**FRESH TRUFFLE PASTA 285**

Creamy truffle sauce, freshly grated truffle

GRILLED SEA BASS 295

Marinara sauce, vongole, grilled lemon, cherry tomatoes, broccolini

HALF GRILLED CORN-FED CHICKEN 265

Truffle jus, tomato salad, roasted potatoes, black olives

HONEY-GLAZED DUCK BREAST275

Ras el hanout, fermented grapes, Moroccan couscous

STEAK AU POIVRE.....275

Green peppercorn sauce, grilled lemon, French fries

Nabo Hornsgatan is a modern interpretation of a Parisian BOUILLON, which originated in the 1800s. We serve rustic, simple and affordable dishes with classic flavours and Mediterranean influences.

DESSERT

**CARDAMOM
CRÈME BRÛLÉE115****FRENCH TOAST..... 125**
Pistachio cream, crunchy pistachios and
vanilla ice cream**ONE SCOOP OF ICE CREAM/
SORBET 55**
Ask for tonight's flavour



BUBBLES

**PROSECCO ORGANIC,
BAGLIETTI**
Veneto, Italy 115 / 690

**CAVA BRUT,
GRAN BUQUE**
Cava, Spain 130 / 780

**NICOLAS FEUILLATTE,
BRUT RESERVE**
Champagne, France 145 / 870

WHITE WINE

2022	CHABLIS, LOUIS ROBIN Chardonnay. Bourgogne, France	160 / 700
2024	RIESLING RESERVE, GUSTAVE LORENTZ Riesling, Alsace, France	135 / 595
2023	ALLO ALVARINHO, SOALHEIRO Alvarinho. Monção e Melgaço, Portugal	125 / 550
2023	SAUVIGNON BLANC, CHÂTEAU MEZAIN Bordeaux, France	125 / 550
2024	PINOT GRIGIO, CANTINA CASTELNUOVO DEL GARDA Veneto, Italy	115 / 515
2024	GRECO DI TUFO, CLAUDIO QUARTA Greco, Campania Italy	135 / 595
2023	ORGANIC ROSÉ, BAGLIETTI Merlot, Glera, Raboso Piave, Veneto, Italy	115 / 515

NATURVINER/BIODYNAMISK

2024	MACERATO GIALLO, TRE MONTI Albana, Emilia Romagna, Italy	145/485(50 cl)
2023	RUBICONE SANGIOVESE, TRE MONTI Sangiovese. Emilia Romagna, Italy	145/485(50 cl)

RED WINE

2022	“LES COTILLES” PINOT NOIR, FAMILLE ROUX Pinot Noir. Bourgogne, France	135 / 595
2020	CERRO AÑON RESERVA, BODEGAS OLARRA Tempranillo, Garnacha, Mazuelo, Graciano. Rioja, Spain	150 / 660
2024	SANGIOVESE DEL RUBICONE, LE ALTANE Sangiovese, Umbria, Italy	115 / 515
2020	CASTILLON COTES DE BORDEAUX, CHÂTEAU LA CROIX Cabernet Franc, Cabernet Sauvignon, Merlot. Bordeaux, France	125 / 550
2018	BALOIRO, SELECCION EN VINA CRIANZA BODEGA LUZDIVINA AMIGO Mencia, Bierzo, Spain	145 / 650
2019	CHIANTI DEL CAVALIERE RISERVA, GRATI Sangiovese. Toscana, Italy	145 / 650
2019	BAROLO, DOMINI SERTAIA Nebbiolo, Piemonte, Italy	850
2021	CHATEAUNEUF DU PAPE, CHATEAU MONT REDON Grenache, Syrah, Mourvedre. Rhone, France	850

SOMMELIER’S CHOICE

2021
**THE MAVERICK,
BELLINGHAM ESTATE**
Shiraz, Mourvedre, Coastal region, S.A
750

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

2019
**BRUNELLO DI MONTALCINO, GAJA
PIEVE SANTA RESTITUTA**
Sangiovese. Toscana, Italy
1595

2023
**PASO ROBLES,
FRANCIS FORD COPPOLA**
Cabernet Sauvignon, California, Usa
795

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

2022
**BOURGOGNE ALIGOTÉ,
ROUX PERÉ & FILS**
Aligoté, Bourgogne, France
680



BEER & CIDER

GUINNESS Micro draught, 4,2%, Irland	92
NYA CARNEGIE KELLERBIER UNF Burk, 5,9%, Sweden	89
NYA CARNEGIE HALO SOUR SURÖL Burk, 4,8%, Sweden	92
NYA CARNEGIE FRIPA GLUTENFRI Flaska, 5,8%, Sweden	89
APPLE CIDER EKO KIVIKS Flaska, 4,5%, Sweden	82

DRAFT

	25CL / 40CL
PRIPPS BLÅ 5%, Lager, Sweden	42 / 68
STAROPRAMEN 5%, Czech lager, Czech republic	55 / 88
KRONENBOURG BLANC 5%, Wheat beer, France	52 / 84
BROOKLYN STONEWALL IPA 4,6%, Indian pale ale, Sweden	55 / 88

DIGESTIF (PRIS/CL)

GRAPPA BIANCA, Nardini, Italy	32
COGNAC HENNESSY VS Fine cognac, France	42
BACARDI GRAN RESERVA DIEZ Puerto rico	38
THE GLENROTHES 12 yo Speyside Highland Single Malt, Skottland	42

NON-ALCOHOLIC

STAROPRAMEN 0,5%, Lager, Tjeckien	72
BROOKLYN SPECIAL EFFECTS 0,4%, Indian pale ale, Usa	72
TÖRST ORGANIC SODAS Ginger, Lemon, Raspberry & Elderflower, Sw	55
PERRIER Kol. vatt., 75cl, France	68