

COCKTAILS 136



HONEY BASIL DAIQUIRI

Bacardi Carta Blanca, lime, basil,
cardamom and honey

BOCCA LIMONE

Limoncello, basil, lemon and 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 Tequila Patrón
Blanco, Cointreau, Blue Curaçao and
lime

ESPRESSO MARTINI

Vodka, espresso, coffee liqueur

NORDIC N°5

Bombay 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 wate

MOCKTAIL OF THE WEEK 75

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 95

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..... 175

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

CRISPY FRIED BROCCOLINI..... 125

Feta cheese, romesco and almonds, roasted sesam

ARANCINI..... 155

Brava sauce, parmesan

TUNA TARTARE..... 195

Chives, capers, lemon cream, sesame, salsa verde

TIGER PRAWNS AND VONGOLE..... 205

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

BEEF TARTARE..... 195

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

MUSHROOM TOAST 195

Oyster mushrooms, cream and chives on toasted levain bread

MAIN COURSES



FRESH TRUFFLE PASTA 275

Creamy truffle sauce, freshly grated truffle

GRILLED SEA BASS 305

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

MOULES FRITES 245

French fries, aioli, parsley and lemon

HONEY-GLAZED DUCK BREAST 275

Ras el hanout, fermented grapes, Moroccan couscous

STEAK AU POIVRE..... 295

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 BRÛLÉE 115

FRENCH TOAST..... 125
Pistachio cream, crunchy pistachios and
vanilla ice cream

ONE SCOOP OF ICE CREAM/
SORBET 55
Ask for tonight's flavour





BUBBLES

VIPRA SPUMANTE BRUT, BIGI
Umbria, Italy 125 / 730

CAVA BRUT, GRAN BUQUE
Cava, Spain 135 / 795

NICOLAS FEUILLATTE, BRUT RESERVE
Champagne, France 155 / 895

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

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

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)

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	47 / 74
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