



## EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 17:00

### SMALL SERVINGS

crispy ARTICHOKE with chili mayonnaise 85

LOBSTER MAC N' CHEESE with parmesan 110

BLEAK ROE CRISPS with smetana and chives 145

crispy ARANCHINIS filled with portabello and mozzarella. truffle dressing and aragula salad 80

N38's ANTIPASTO MISTO with bresaola, spianata calabra, marinated octopus, tallegio, 24 months parmesan, peperoncini and grilled bread 165

### MAIN COURSES

CLASSIC OMELETTE with jamon and italian cheese. served with french fries and a green leaf salad 165

THE WEEKLY OMELETTE: See regular menu! 185

N38'S FALAFEL with khobez bread, green hummus, chili, coriander, pomegranate, limeghurt, spinach and semi-dried tomato 185

confit LAMB SHANK with sicilian caponata, eggplant, tomatoes, celery, olives and capers with croutons and deep-fried gremolata 225

PACCHERI-PASTA with burrata, deep-fried oyster mushroom, tomato and green parmesan pesto 195

crispy SWEDISH HASH with sour cream, lemon, red onion, dill and bleak roe 235

crispy SWEDISH HASH with seaweed caviar, red onion, dill and lemon 185

TRUFFLE PASTA with slow cooked duck thigh, sage, portabello and grated pecorino 250

VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 195

grilled RIB EYE STEAK with lardo and haricots verts, red wine reduction, béarnaise sauce and french fries 250

sesame seed and panko crusted TUNA with spicy mayonnaise, beets, soybeans, crisp, soy and browned butter 235

baked COD wrapped in kombu with buttered savoy cabbage, fennel, potato purée and smoked beurre blanc 250

DEER TARTARE with pickled red cabbage, pickled onion, capers, semi-dried tomatoes, egg yolk, truffle mayonnaise, grated manchego and french fries 225

### DESSERTS

CHOCOLATE TRUFFLE 35 OR CHOCOLATE BALL ROLLED IN COCO FLAKES 35

RAW BALL WITH DATES, COCONUT, HAZELNUTS, ALMONDS AND CHOCOLATE 35