



EVENING MENU NYBROGATAN 38

SERVED EVERY DAY FROM 17:00

SMALL SERVINGS

BLEAK ROE CRISPS with smetana and chives 145
grilled GREEN ASPARAGUS with wild garlic mayonnaise, roasted almonds and parmesan 110

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
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
VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 195
BEEF TENDERLOIN TARTARE with sun-dried tomato cream, sorrel, radishes, crispy shallot, grated manchego and french fries 235
grilled ARGENTINE RED SHRIMP with garlic, grilled lime, chimichurri, french fries and black garlic aioli 250
steamed CHAR with new potatoes, grilled asparagus, pickled onion, mint and herb velouté 250
grilled RIB EYE STEAK with marinated cherry tomatoes, béarnaise sauce, red wine reduction and french fries 250
deep-fried TUNA with sesame seeds, matinated water melon, feta cheese, green onions, lime dressing and leche de tigre 265

DESSERTS

CHOCOLATE TRUFFLE 35 OR CHOCOLATE BALL ROLLED IN COCO FLAKES 35
RAW BALL WITH DATES, COCONUT, HAZELNUTS, ALMONDS AND CHOCOLATE 35