



TAKE AWAY
EVENING MENU NYBROGATAN 38
SERVED EVERY DAY FROM 15:00

SMALL SERVINGS

BLEAK ROE CRISPS with smetana and chives 145
creamy CRAB CROQUETTES with dill mayonnaise 115

SIZE MATTERS

BEEF TENDERLOIN TARTARE with roasted sesame-seeds, n38 soy sauce, scallions, radishes, egg yolk and crisp 185/235
THE LARGE IS SERVED WITH FRENCH FRIES

MAIN COURSES

CLASSIC OMELETTE with smoked ham and italian cheese. served with french fries and a green leaf salad 185
WEEKLY OMELETTE see our website what we serve today 185
N38'S ARANCINIS with portabello mushroom, mozzarella, pistachio pesto, artichoke, pickled onion, summer salad and parmesan 185
SHRIMP SALAD with crispy green leaves, cherry tomatoes, avocado, egg, lemon and rhode island dressing 245
PASTA BUCATINI with mussels, white wine, hot nduja, crispy parsley and grilled sourdough-bread 220
CAESAR SALAD with bacon, parmesan, herb croutons and confit chicken 235
vegetarian CAESAR SALAD with parmesan, grilled halloumi and crispy avocado 235
crispy SWEDISH HASH with sour cream, lemon, red onion, dill and bleak roe 235
crispy SWEDISH HASH with seaweed caviar, sour cream, red onion, dill and lemon 185
VEAL MEATBALLS with cream sauce, lingonberries, potato purée and pickled cucumber 195
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
BAKED CHAR with browned butter sauce, trout roe, cauliflower purée and dill 250

DESSERTS

CHOCOLATE BALL rolled in coco flakes 35
CHOCOLATE TRUFFLE 35