

SNACKS

- KISSED BY THE SUN** 🌱90
Crispy Jerusalem artichoke, parmesan mayonnaise
- ARANCINI** 🌱95
Croquette Arancini, vinaigrette with soy, rice vinegar, chili
- SWEDISH SNACK**.....160
Potato crisps, vendace roe, sour cream
- UPPER EAST SIDE CHARCUTERIE & CHEESE**160
Tonight's choice of charcuteries, cheese, pickles, crispbread

APPETIZERS

- HEAR HARE!**.....160
Pasta, ragu of hare, butter fried chestnuts, pickled mushroom
- /TAI(R)'TAI(R)/**165
Beef tartar, roasted chickpeas, yoghurt, papadam, cumin, cress
- BEET IT** 🌱125
Confit of beetroots, parsnip, beetroot puré, pickled green chili, smoked oil
- ASIAN EXPLOSION**145
Mussels, kaffir lime, lemongrass, green chili, buttered bouillion

SIDES

- MUSHROOMS** 🌱80
Ragu of mushrooms from Hällestad, parmesan
- SOHO FRIES** 🌱45
Fries, parmesan, herbs
- THE SIDE SALAD** 🌱65
Crispy lettuce, pickled shallots, pine nuts, vinaigrette, parmesan
- MAC N' CHEESE** 🌱75
Creamy macaroni, bechamel, comté, parmesan

MAIN COURSES

LOCAL SPECIALS

- COD OF DUTY**.....280
Baked cod, asparagus, swedish rape seed, smoked cod roe, cream and butter sauce
- LITTLE LAMB**270
Glaced lamb shoulder, black garlic, capers, pak choi, mangold, lemon beurre blanc

K&T CLASSIC

- BUTCHER'S CUT STEAK FRITES**.....310
Grilled sirloin, seasonal vegetables, buttered jus, SOHO fries, warm berbere mayo

URBAN GARDEN

GREEN MAIN COURSES WITH YOUR CHOICE OF PROTEIN

- GRITINGS** 🌱
Creamy polenta, variation of Jerusalem artichoke, manchego, browned butter
- SUMMER CABBAGE** 🌱
Grilled summer cabbage, smoked butter, roasted couscous, pickled pears
- THE SWEDE** 🌱
Baked swede, double cream, licorice, hazelnuts

- + **SMOKED OIL AND HERB TOFU** 🌱245:- / 140G, 225:- / 70G
- + **BAKED COD**.....290:- / 140G, 265:- / 70G
- + **GRILLED SZECHUAN SIRLOIN**.....305:- / 140G, 270 :- / 70G



MAINS TO SHARE

FOR TWO

MEAT FRIDGE

Today's choice of protein from our meat fridge, seasonal vegetables

DAILY PRICE/PP

THE FISH DISH

Kitchens choice of fish on the bone, seasonal vegetables

DAILY PRICE/PP

SWEETS & DESSERTS

- BANOFFEE PIE (SHARING FOR TWO)**.....110 PP
Caramelized banana, dulce de leche, vanilla custard
- CRAZY CHOCOLATE**.....135
Chocolate mousse, chocolate cake, chili, roasted coconut
- BERRY BERRY NICE**.....125
Tartlet, swedish seasonal berries, crumble, condensed milk ice cream
- POT AU CAMEL**.....95
Thyme caramel, chocolate ganache, roasted almond, lemon
- YOUR CHOICE OF CHEESE**
Selection of our favorite cheeses, seasonal compote, crispbread
- 65 SEK/BIT ELLER 165 SEK/ 4 BITAR**
- SMALL PIECE OF HEAVEN**.....35
Chocolate praline



#KITCHENANDTABLEMALMO @KITCHENANDTABLEMALMO

Allergies? Ask your waiter. *



WINES

BASIC GLASS / BOTTLE

WHITE

RUIDA DOMO WHITE BLEND.....89/445
Colombard, Chardonnay, Muscat, California, 2018, USA

RED

RUIDA DOMO RED BLEND.....89/445
Cabernet Sauvignon, Ruby Cabernet, Malbec, California, 2018, USA

ROSÉ

LA VIEILLE FERME ROSÉ.....89/445
Cinsault, Grenache, Syrah, Rhône, Famille Perrin, 2018, France

SOME EXTRA GLASS / BOTTLE

WHITE

KINGS RIDGE RIESLING.....122/590
Riesling, Oregon, Union Wine CO, 2014, USA

POWERS CHARDONNAY.....122/590
Chardonnay, Columbia Valley, Washington State, 2017, USA

RED

JE SUIS Á BOIRE.....103/515
Malbec, Sud-Ouest, 2017, FRANCE

DADO CABERNET SAUVIGNON.....125/595
Cabernet Sauvignon, California, Nica & Dada, 2015, USA

LET'S GO CRAZY GLASS / BOTTLE

WHITE

CHABLIS LES ALLÈES.....135/695
Chardonnay, Chablis, Domaine d'Henri, 2017, FRANCE

ATTITUDE SAUVIGNON BLANC.....129/605
Sauvignon Blanc, Loire, Pascal Jolivet, 2016, FRANCE

RED

BUTCHER PINOT NOIR.....137/695
Pinot Noir, Burgenland, Schwarz, 2016, AUSTRIA

BARBERA D'ALBA DOC.....137/695
Barbera, Piemonte, Rocche Costamagna, 2017, ITALY

SPARKLING GLASS / BOTTLE

VEGA MEDIEN.....89/475
Macabeo, Chardonnay, Penedes, Seguras viudas, NV, SPAIN

JEIO ORGANIC BRUT PROSECCO.....105/535
Glera, Veneto, NV, ITALY

MERCIER BRUT.....125/685
Chardonnay, Pinot Noir, Pinot Meunier, Champagne FRANCE

BEER SOFT DRINKS

BROOKLYN LAGER DRAFT.....78	APPLE MUST FROM SKÅNE.....45
CARLSBERG EXPORT DRAFT.....69	RAMLÓSA, PEPSI, PEPSI MAXI, 7 UP, ZINGO.....35
ERIKSBERG KARAKTÄR DRAFT.....73	BUNDABERG GINGER BEER.....61
MALMHATTAN PALE ALE.....86	ALCOHOL FREE COCKTAIL.....65
CARLSBERG HOF.....59	BARRELS & DRUMS ALCOHOL FREE WINE.....49
FINN IPA.....89	CARLSBERG NON ALCOHOLIC.....42
FINN WHEAT BLANC.....81	PRIPPS BLUE LIGHT BEER.....37
CARNEGIE J.A.C.K SESSION IPA.....83	BROOKLYN SPECIAL EFFECTS.....56
CARNEGIE AMBER ALE.....84	
BROOKLYN DEFENDER IPA.....87	
CELIA GLUTEN FREE LAGER.....67	
SOMMERSBY DOUBLE PRESS.....68	



KITCHEN & TABLE

BY MARCUS SAMUELSSON

COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

Our cocktails are created with a NO-WASTE philosophy. Clever teamwork, seasonal produce and No waste - just delicious food and drinks!

#CLEVERCOCKTAILS (Y)

CLASSICS 135

CLOVER CLUB

Gin, Chambord, Lemon, Sugar, Aquafaba*

HEMINGWAY DAIQUIRI

White rum, Maraschino liqueur, Grapefruit juice, Lime, Sugar.

FRENCH 75 (Y)

Gin, Lemon, Citrus Cordial, Sparkling wine

OLD FASHIONED

Bourbon, Angostura and Orange bitters, Raw sugar

ESPRESSO MARTINI

Vodka, Coffee liqueur, Espresso, Sugar.

NOT SO CLASSIC 135

GO BANANAS!

Bacardi 8, Banana and coriander puree, Lime, Sugar, Aquafaba*

RHUBARBRA STREISAND

Lillet, Martini Bianco, Rhubarb Shrub, Soda.

MR ANDERSSON (Y)

O.P Andersson aquavit, Raspberry and Tomato syrup, Lemon, Sugar, Aquafaba*

POPEYE THE SAILOR (Y)

Vodka, Suze gentian liqueur, Spinach mix, Celery bitters, Lemon, Aquafaba*

THE BARRY MANILOW

White rum, Amaretto, Lime, Coconut, cream (vegan oat-based), Pineapple.

APHRODISIAC (Y)

Limoncello, Elderflower, Lemon, Creole bitters, Cava.

CARNIVAL

Gin, Lemon, Violette, Watermelon liqueur, Sugar.

MA CHERIE

Bacardi Carta Blanca, Amaro Montenegro, Pedro Ximenez Sherry, Raw sugar, Chocolate bitters.

PINEAPPLE EXPRESS (Y)

Swedish Mack by Mackmyra Whiskey, Pineapple, Ginger, Raw sugar, Lime, Aquafaba*

*contains legumes