

SNACKS

CHARCUTERIE	160
<i>Tonight's choice of charcuteries, cheese, pickles</i>	
MAC N CHEESE CROQUETTE 🌱	95
<i>Tart mango chutney</i>	
POTATO SNACK	145
<i>Roe, crème fraîche, butter fried brown bread, fake truffle</i>	
SMOKED MACKEREL TACO	95
<i>Salsa verde, pickles</i>	
JERUSALEM ARTICHOKE 🌱	90
<i>With herb butter</i>	

APPETIZERS

HARE RAGU	160
<i>Hare ragu, lasanga sheet, pickled pumpkin, parmesan</i>	
/TAI(R)'TAI(R)/	165
<i>Beef tartar, roasted chickpeas, yoghurt, papadam, cumin, cress</i>	
SMOKEY SHRIMPS	155
<i>Saffron aioli, crispy bread</i>	
SWEET POTATO CEVICH 🌱	145
<i>Tofu, leche de tigre, pickled sweet potato, soy-marinated peas, radish, chulpe corn, sesame</i>	

SIDES

MUSHROOMS 🌱	80
<i>Ragu of mushrooms from Hällestad, parmesan</i>	
SOHO FRIES 🌱	45
<i>Fries, parmesan, herbs</i>	
THE SIDE SALAD 2.0 🌱	70
<i>Sallad, quinoa, pickled onion, vinaigrette</i>	
GRILLED SEASONAL VEGETABLE 🌱	70
<i>Grilled seasonal vegetables</i>	



#KITCHENANDTABLEMALMO @KITCHENANDTABLEMALMO

MAIN COURSES

LOCAL SPECIALS

COD BOURGOGNE	280
<i>Pickled onion, smoked octopus, fried mushroom, dill oil</i>	
BAKED PORK BELLY	270
<i>Onion cooked in beer, pork rind, n'duja jus</i>	

K&T CLASSIC

BUTCHER'S CUT STEAK FRITES	310
<i>The butchers choice of beef, swedish seasonal vegetables, smoked jus, SOHO fries</i>	

TO SHARE

MEAT FRIDGE	DAILY PRICE/PP
<i>Today's choice of protein from our meat fridge, seasonal vegetables</i>	
THE FISH DISH	DAILY PRICE/PP
<i>Kitchens choice of fish on the bone, seasonal vegetables</i>	



URBAN GARDEN

GREEN MAIN COURSES WITH YOUR CHOICE OF PROTEIN

COCONUT & BEETROOT RAMEN 🌱
<i>Crispy lotus root, enoki, lemon grass, chili</i>

GNOCCHI 🌱
<i>Gremolata, seasonal vegetables, peccorino, browned butter</i>

CAULIFLOWER STEAK 🌱
<i>Miso & tahini roasted cauliflower, roasted hazelnuts, cauliflower purée, pickled red onions</i>

+ KIMCHI MARINATED TOFU 🌱	245:- / 140G, 225:- / 70G
+ BAKAD COD.....	290:- / 140G, 265:- / 70G
+ PORK BELLY.....	305:- / 140G, 270 :- / 70G

GREEN TABLE

APPETIZER

Sweet Potato Ceviche
Tofu, leche de tigre, pickled sweet potato, soy-marinated peas, radish, chulpe corn, sesame

MAIN COURSE

Cauliflower Steak
Miso & tahini roasted cauliflower, roasted hazelnuts, cauliflower purée, pickled red onions

DESSERT

Big Apple
Granny smith sorbet, Jerusalem artichoke mousse, cookie dough, roasted pistachio & white chocolate

MENU	485
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SWEETS & DESSERTS

K&T ETON MESS(SHARING)	110 PP
<i>Eton mess, chocolate sorbet, banana, meringue, chocolate sauce with a hint of spirit, white chocolate mousse</i>	

POT AU CARAMEL	75
<i>Rosemary caramel, browned white chocolate, chocolate, lemon</i>	

CREAM CHEESE ICE CREAM	125
<i>Sugar pickled parsnip, crispy parsnip, yuzo & cookie cream</i>	

BIG APPLE	135
<i>Granny smith sorbet, Jerusalem artichoke mousse, cookie dough, roasted pistachio & white chocolate</i>	

SMALL PIECE OF HEAVEN	35
<i>Chocolate truffle</i>	

YOUR CHOICE OF CHEESE

Selection of our favorite cheeses, seasonal compote, crispbread
55 SEK/PER PIECE OR 170 SEK/ 4 PIECES

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 BLEND89/445
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 ALLÉES.....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.....129/695
Chardonnay, Pinot Noir, Pinot Meunier, Champagne FRANCE

BEER

SOFT DRINKS

BROOKLYN LAGER DRAFT.....	78
CARLSBERG EXPORT DRAFT.....	69
ERIKSBERG KARAKTÄR DRAFT.....	73
GRIMBERG BLOND.....	67
MALMHATTAN PALE ALE.....	86
CARLSBERG UNFILTERD.....	65
CARLSBERG HOF.....	59
FINN IPA.....	89
ERDINGER HEFFE 50 CL.....	76
CARNEGIE J.A.C.K SESSION IPA.....	83
CARNEGIE AMBER ALE.....	84
BROOKLYN DEFENDER IPA.....	87
CELIA GLUTEN FREE LAGER.....	67
SOMERSBY APPLE ECO.....	68

APPLE MUST FROM SKÅNE.....	45
RAMLÖSA, PEPSI, PEPSI MAXI, 7 UP, ZINGO.....	35
BUNDABERG GINGER BEER.....	61
ALCOHOL FREE COCKTAIL.....	65
BARRELS & DRUMS ALCOHOL FREE WINE.....	49
CARLSBERG NON ALCOHOLIC.....	42
PRIPPS BLUE LIGHT BEER 2.2.....	37
BROOKLYN SPECIAL EFFECTS.....	56
SOMERSBY PEAR NON ALCOHOLIC.....	55

COCKTAILS

ALMOST TOO GOOD TO BE TRUE!

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

#CLEVERCOCKTAILS

CLASSICS

135

GIMLET

Gin, lime, citrus cordial, dill oil

ROB BOY

Mack by mackmyra, martini rubino, orange bitters, marasca syrup

FRENCH 75

Gin, lemon, citrus cordial, sparkling wine

PIÑA COLADA

Bacardi, amaretto, pineapple, coconut, lime, sugar, vegan based oat cream

ESPRESSO MARTINI

Vodka, coffee liqueur, cold brew coffee, sugar

NOT SO CLASSIC

135

CARRATÈ

Cognac, carrot and ginger syrup, lemon, nutmeg, aquafaba*

RHUBARBRA STREISAND

Lillet, Martini Bianco, Rhubarb Shrub, Soda

LADY IN RED

Raspberry gin, lemon, sugar, cava foam

THAI'D UP

Pisco, yellow chartreuse, lemon, ginger and lemon-grass syrup, topped with soda

COAL MINE

O.P Andersson aquavit, licorice, lemon, basil, salt, aquafaba*

I WANT S'MORE

Vodka, chambord, licor 43, rosè wine, lemon, sugar, aquafaba*

BACK TO THE ROOTS

O.P Andersson aquavit, aperol, lemon, orgeat, beet-root juice, walnut

CHERRY BOMB 2.0

Pisco, maraschino liqueur, lime, marasca syrup, topped with soda.

MAVERICK

Vodka, passionfruit syrup, lime, shot of sparkling wine served on the side

*contains legumes



KITCHEN & TABLE

BY MARCUS SAMUELSSON