

SNACKS

Small quick bites for the hungry one.

ROOT CHIPS & NORDIC DIP	65
<i>Norwegian root chips and today's dip (6)</i>	
MOTT STREET SPRING ROLLS	79
<i>Crispy spring rolls with soy sauce, sesame and homemade chili sauce (1a, 5, 9)</i>	
DUMPLING TOWN 🌿	79
<i>Fried dumplings, ginger pickled carrots, bok choi-salad, dip sauce (1a, 6)</i>	

APPETIZERS

FARMERS PIZZA	125
<i>Grilled flatbread, caramelized onions, creme fraiche, serrano ham (1a, 6)</i>	
BUTCHERS PLATTER	195
<i>Local charcuterie and cheese, pickles, grilled bread and marinated olives - ask your waiter for allergens</i>	
GRILLED CORN "VEGGIE" SOUP 🌿	95
<i>Creamed corn soup with grilled corn and chili (6)</i>	
CRISPY CHICKEN TACOS	145
<i>Grilled wheat tortilla, cajun spiced chicken, marinated tomato, onion & apple salsa and avocado (1a)</i>	

CARE TO SHARE?

All our appetizers are made for sharing.
We love to serve them family style!

SIDES

SOHO FRIES 🌿	65
<i>Pommes frites and parmesan</i>	
GARDEN SALAD 🌿 V	55
<i>Small seasonal salad</i>	
SAUCES	35
<i>Red wine sauce or Berbere Bernaise sauce (3, 6)</i>	
CORN STEW 🌿	55
<i>Creamed corn stew (6)</i>	

MAIN COURSES

LOCAL SPECIALS

GRILLED K-TOWN COD	255
---------------------------------	------------

Filet of cod, with petit pois ragu, beurre noisette, dried bacon and homemade norwegian flatbread (1a, 4, 6)

TODAY'S DISH	225
---------------------------	------------

Today's dish - please ask your waiter

K&T CLASSICS

CLASSIC BURGER - VEGGIE OR NOT 🌿	245
---	------------

Choose between beef or veggieburger, BLT, pickles, cheddar cheese, house ketchup, soho fries (1a, 6)

GRILLED CAJUN CHICKEN SALAD	235
--	------------

Grilled cajun spiced chicken, lettuce, K&T dressing, baked tomato, green kale, parmesan (3, 6, 8)

BUTCHERS CUT	295
---------------------------	------------

180g grilled beef, berbere bearnaise, mushrooms, fried onions and soho fries (3, 6)

TO SHARE

MIXED GRILL	295 PP - MINIMUM 2 PERSONS
--------------------------	-----------------------------------

Grilled chicken, babyback ribs, lam kebab, creamed corn, coleslaw, berberé bearnaise and your choice of soho fries or garden salad (3, 6, 8)

URBAN GARDEN

Green main courses created from seasonal vegetables with your choice of side from the grill.

FARMERS GRILLED CELERY STEAK 🌿 V

Saltbaked celeriac, pumpkin puree, beets, brussel sprout, roasted nuts and herb oil (6, 7, 13d, 13e)

MOTT STREET SPRING ROLLS 🌿	235
---	------------

Crispy spring rolls (1a, 5, 9)

RIB-STEAK	255
------------------------	------------

140 gr steak

K-TOWN COD	245
-------------------------	------------

140 gr cod



KITCHEN & TABLE SHARING MENU

Sharing Menu

Enjoy a full Kitchen & Table experience!
A menu served sharing style for the whole party

APPETIZERS

Mott street spring rolls and Dumpling Town (1a, 5, 9)

MIXED GRILL

Grilled chicken, babyback ribs, lamb kebab, grilled season vegetables, berberé bearnaise and your choice of soho fries or garden salad (3, 6, 8)

EBONY & IVORY

Chocolate ice cream, meringue, caramel sauce, coffee crumbles and marinated cherries (1a, 3, 6)

495 PER PERSON

SWEETS & DESSERTS

EBONY & IVORY	145
--------------------------------	------------

Chocolate ice cream, meringue, caramel sauce, coffee crumbles and marinated cherries (1a, 3, 6)

SNICKERS WITH A TWIST	125
------------------------------------	------------

Snickers parfait with peanuts and salt, beets chips and marinated berries (1a, 3, 6, 13b)

CAKE IN A BOWL	105
-----------------------------	------------

"Upside down" cheesecake with grated chocolate and coulis (1a, 3, 6)

S'MORES	125
----------------------	------------

Homemade "Graham Crackers" with chocolate and marshmallow (1a, 3, 6)

1. Gluten 1a. Wheat 1b. Rye 1c. Barley 1d. Oat 1e. Spelt 1f. Kamut 2. Shellfish
3. Eggs 4. Fish 5. Soy 6. Milk 7. Cellery 8. Mustard 9. Sesame 10. Sulphites
11. Molluscs 12. Lupin 13. Nuts 13a. Peanuts 13b. Almonds 13c. Hazelnuts
13d. Cashewnuts 13e. Pistachionuts

Allergies? Ask your waiter.



#KITCHENANDTABLE @KITCHENANDTABLE



WINES

BASIC

GLASS/BOTTLE

WHITE

DA LUCA PINOT GRIGIO 97/455
Sicily, ITALY 2018

RED

DA LUCA NERO D'AVOLA 97/455
Sicily, ITALY 2018

SOME EXTRA

GLASS/BOTTLE

WHITE

YEALANDS LAND MADE 106/525
Sauvignon Blanc, Marlborough, NEW ZEALAND 2017

RED

LE PIGEONNIERE COTE DU RHONE VIELLES VIGNES 106/525
South Rhone, FRANCE 2018

ROSÉ

RABL ZWEIGELT ROSÉ 106/525
Niederosterreich, AUSTRIA 2017

LET'S GO CRAZY

BOTTLE

WHITE

DOM. LABBE VIN DE SAVOIE ABYMES 675
Piemonte, ITALY 2017

RED

HENRI PION RACINES CROISÉES BOURGOGNE PINOT NOIR 865
Burgundy, FRANCE 2014

LOOKING FOR MORE DELICIOUS BEVERAGES?
DON'T WORRY, ASK US FOR THE LIST

SPARKLING

CAVA CASTELLBLANCH, EXTRA BRUT 92/455
Catalunya, SPAIN

PROSECCO, ANNA SPINATO, BRUT 97/495
Veneto, ITALY

CHAMPAGNE, SAINT MAURICE 142/745
Champagne, FRANCE

LANSON GREEN LABEL, ORGANIC BRUT 995
Champagne, FRANCE

BEER

KRONENBOURG 1664 BLANC
0,25L/0,5L 67/109

CARLSBERG/CORONA
0,3L/0,35L 84

RINGNES FATØL 0,4L/0,6L 88/106

BULMERS DRY CIDER 0,57L 121

BROOKLYN EIPA/BROWN ALE 107

BROOKLYN LAGER 0,33L 101

NØGNE Ø, BLONDE 0,33L 130

7FJELL, MON PLAISIR 0,33L 117

SOFT DRINKS

EDEL APPLE JUICE 46/119

COCA COLA/ZERO 0,3L 46

FANTA/SPRITE 0,3L 46

BON AQUA 0,3L 46

CARLSBERG NON ALCOHOLIC 55

KITCHEN & TABLE

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 (V)

CLASSIC COCKTAILS

NEW YORK SOUR

4CL 131

Bourbon, lemon, orange bitters, sugar, egg white, red wine (1a, 1b, 4, 10)

MANHATTAN

Rye Whiskey, sweet vermouth, angostura bitters, maraschino cherry (1b, 1c)

OLD FASHIONED

Markers mark, sugar, angostura bitters, orange (1a, 1b)

PISCO SOUR

Pisco, lime, sugar, egg white, angostura bitters (3)

NEGRONI

Gin, Campari, sweet vermouth

COSMOPOLITAN

Lemon vodka, Cointreau, cranberry, lemon

NOT SO CLASSIC COCKTAILS

SUB SMASH (V)

4CL 131

Aquavit, sweet potato & fennel cordial, lime, 1664 blanc, black sesame seeds (1a, 9)

MILK & COOKIES (V)

Vodka, chopping board cordial, lemon, milk, cookies (1a, 6)

LORD NELSON

Bacardi 8, chai syrup, lime, egg, cranberry, cinnamon (3)

MARACUYA

Gin, Cointreau, passion fruit, lime, sugar, cucumber

BITTER NUN

Gammel dansk, lime, vanilla sugar, edel apple juice

THE GENTLEMAN

Plymouth gin, ginger, chili, cucumber, Fentimans tonic



KITCHEN & TABLE

BY MARCUS SAMUELSSON