

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
Lamb tartar, crispy sage, pickled onion, hay smoked goats cheese cream, herb oil
- BEET IT** 🌱125
Confit of beetroots, parsnip, beetroot puré, pickled green chili, smoked oil
- ASIAN EXPLOSION**145
Mussels, kaffir lime, lemongrass, green chili, buttered bouillon

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, yuzu 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
- + GRILLAD SZECHUAN RYGGBIFF**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
- RHUBARB GOES NUTS**125
Rhubarb, poached rhubarb, peanut cake, rhubarb and cream cheese 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/PCS ELLER 165 SEK/ 4 PCS**
- SMALL PIECE OF HEAVEN**35
Chocolate praline



#KITCHENANDTABLEMALMO @KITCHENANDTABLEMALMO

Allergies? Ask your waiter. *



WINES

BASIC

GLASS / BOTTLE

WHITE

STONEBARN CHARDONNAY.....89/445
Chardonnay, California, Delicato Family Vineyards, NV, USA

RED

STONEBARN ZINFANDEL89/445
Zinfandel, California, Delicato Family Vineyards, NV, USA

SOME EXTRA

GLASS / BOTTLE

WHITE

KINGS RIDGE RIESLING.....118/590
Riesling, Oregon, Union Wine CO, 2017, USA

ATTITUDE SAUVIGNON BLANC.....118/590
Sauvignon Blanc, Loire, Pascal Jolivet, 2018, FRANCE

RED

MARRAS SHIRAZ/CINSAULT.....118/590
Shiraz, Cinsault, W.O Swartland, Marras Wines, 2017, SOUTH AFRICA

DADO CABERNET SAUVIGNON.....118/590
Cabernet Sauvignon, California, Nica & Dada, 2015, USA

ROSÉ

JURTSCHITSCH ZWEIFELT ROSÉ.....105/525
Zweigelt, Langen Lois, 2018, AUSTRIA

LET'S GO CRAZY

GLASS / BOTTLE

WHITE

CHABLIS LES ALLÈES.....135/675
Chardonnay, Chablis, Domaine d'Henri, 2017, FRANCE

SOAVE CLASSICO CAMPO VULCANO.....130/650
Garganega, Trebbiano di Soave, Veneto, Flavio Pra, 2016, ITALY

RED

BUTCHER PINOT NOIR.....135/675
Pinot Noir, Burgenland, Schwarz, 2017, AUSTRIA

ROCCARDO LANGHE NEBBIOLO.....135/675
Nebbiolo, 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.....72
CARLSBERG HOF DRAFT.....64
STAROPRAMEN DRAFT.....72

APPLE MUST FROM SKÅNE.....42
RAMLÖSA, PEPSI, PEPSI MAXI, 7 UP, ZINGO.....35

MALMHATTAN PALE ALE.....82
CARLSBERG EXPORT.....67
FINN IPA.....87
FINN WHEAT BLANC.....79
CARNegie J.A.C.K SESSION IPA.....81
BROOKLYN DEFENDER IPA.....87
SOMMERSBY DOUBLE PRESS.....68
CELIA GLUTEN FREE LAGER.....67

BUNDABERG GINGER BEER.....59
ALCOHOL FREE COCKTAIL.....65
BARRELS & DRUMS ALCOHOL FREE WINE.....49
CARLSBERG NON ALCOHOLIC.....42
LUNDABRYGGERIETS LIGHT BEER.....49
BROOKLYN SPECIAL EFFECTS.....52

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)

CLASSICS

135

CLOVER CLUB

Gin, Chambord, Lemon, Sugar, Aquafaba*

HEMINGWAY DAIQUIRI

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

FRENCH 75 (V)

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 (V)

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

POPEYE THE SAILOR (V)

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

THE BARRY MANILOW

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

APHRODISIAC (V)

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 (V)

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

*contains legumes



KITCHEN & TABLE

BY MARCUS SAMUELSSON