

SNACKS

CHARCUTERIE	160
<i>Tonight's choice of charcuteries, cheese, pickles</i>	
ENOKI 🌿	95
<i>Enoki mushroom, parsley, beer, green chili</i>	
POTATO SNACK	145
<i>Roe, crème fraîche, butter fried brown bread, fake truffle</i>	
STEAMBUN	110
<i>Marinated beef, sesam, coriander, fermented garlic cream, red cabbage</i>	
JERUSALEM ARTICHOKE 🌿	90
<i>With herb butter</i>	

APPETIZERS

SCALLOPS	165
<i>Sandefford sauce, roe, dill, pomme pinnes, burnt cucumber</i>	
/TAI(R)'TAI(R)/	160
<i>Beef tartar, beets, capers, egg yolk, mustard, onion</i>	
SMOKEY SHRIMPS	155
<i>Saffron aioli, crispy bread</i>	
SMOKED TOFU CEVICHE 🌿	145
<i>Smoked tofu, blackened celeriac, peas, coriander, chili</i>	

SIDES

MUSHROOMS 🌿	70
<i>Ragu of swedish mushrooms, parmesan, herbs</i>	
SOHO FRIES 🌿	55
<i>Fries, parmesan, herbs, berbere emulsion</i>	
THE SIDE SALAD 2.0 🌿	65
<i>Quinoa, pickled onion, baby gem lettuce, chive, parsley</i>	
GRILLED SEASONAL VEGETABLES 🌿	65
<i>Roasted seasonal vegetables</i>	



#KITCHENANDTABLEMALMO @KITCHENANDTABLEMALMO

MAIN COURSES

LOCAL SPECIALS

SEA BASS	285
<i>ASC certified Sea bass, truffle beurre blanc, trout roe, black cabbage, fennel, potato purée</i>	
BAKED PORK BELLY	270
<i>Baked pork belly, beer cooked onion, pork rind, glazed beets, n'duja jus, potato purée</i>	

K&T CLASSIC

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

POP UP BURGER

KITCHEN & TABLE BURGER	199
<i>Briochebread, beef patty, swedish prästost, truffle aioli, pickled cucumber, salad, caramelized onion, seasonal vegetables, mustard marinated potatoes</i>	
EXTRA PATTY	40

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

GNOCCHI	<i>Gremolata, seasonal vegetables, peccorino, browned butter</i>
+ KIMCHI MARINATED TOFU 🌿	245:- / 140G, 225:- / 70G
+ PORK BELLY	305:- / 140G, 270 :- / 70G



CHEF'S CHOICE

Let the chef for the evening decide the menu for you

Tonight's three course menu varies day to day and consists an appetizer, a main course and a dessert

TONIGHTS THREE COURSE MENY.....DAILY PRICE

SWEETS & DESSERTS

BLOOD ORANGE	135
<i>Blood orange, chocolate sorbet, lemon, saffron, chili, raspberry</i>	
POT BRÛLÉE	55
<i>Burnt sugar, vanilla, berries</i>	
COCONUT SORBET	125
<i>Dark rum, mango consomme, passion fruit, glass noodles</i>	
SMALL PIECE OF HEAVEN	28
<i>Chocolate praline</i>	
YOUR CHOICE OF CHEESE	<i>Selection of our favorite cheeses, seasonal compote, crispbread</i>
55 SEK/PER PIECE, ASK ABOUT TONIGHTS CHOICES	

Allergis? Ask your waiter.



WINES

BASIC

GLASS / BOTTLE

WHITE

RUIDA DOMO WHITE BLEND.....91/455
Colombard, Chardonnay, Muscat, California, 2018, USA

RED

RUIDA DOMO RED BLEND91/455
Cabernet Sauvignon, Ruby Cabernet, Malbec, California, 2018, USA

ROSÉ

LA VIEILLE FERME ROSÉ.....91/455
Cinsault, Grenache, Syrah, Rhône, Famille Perrin, 2018, FRANCE

SOME EXTRA

GLASS / BOTTLE

WHITE

SCHWARTZ BUTCHER.....116/575
White cuvée, Burgenland, Schwartz, 2018, AUSTRIA

POWERS VIONGER.....122/590
Viogner, 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

DOMAINE HENRI CHABLIS.....155/755
Chardonnay, Chablis, Domaine d'Henri, 2017, FRANCE

KUMEU VILLAE CHARDONNAY.....145/725
Chardonnay, Kumeu Village, Auckland, 2017 NEW ZEALAND

RED

BARBERA D'ALBA DOC.....141/705
Barbera, Piemonte, Rocche Costamagna, 2017, ITALY

AU BON CLIMAT PINOT NOIR.....165/825
Pinot noir, Santa Barbara, Au bon climat, 2017, USA

SPARKLING

GLASS / BOTTLE

VEGA MEDIEN.....91/485
Macabeo, Chardonnay, Penedes, Seguras viudas, NV, SPAIN

JEIO ORGANIC BRUT PROSECCO.....107/595
Glera, Veneto, NV, ITALY

MERCIER BRUT.....135/725
Chardonnay, Pinot Noir, Pinot Meunier, Champagne FRANCE

BEER

SOFT DRINKS

BROOKLYN LAGER DRAFT.....	82
CARLSBERG EXPORT DRAFT.....	70
ERIKSBERG KARAKTÄR DRAFT.....	74
KRONENBOURG 1664 BLANC.....	78
GRIMBERG BLOND.....	70
MALMHATTAN PALE ALE.....	89
CARLSBERG UNFILTERD.....	65
CARLSBERG HOF.....	60
MALMÖ I LOVE YOU SOUR ALE.....	87
BROOKLYN DEFENDER IPA.....	87
CELIA GLUTEN FREE LAGER.....	68
SOMERSBY APPLE ECO.....	70

APPLE MUST FROM SKÅNE.....	45
RAMLÖSA, PEPSI, PEPSI MAXI, 7 UP, ZINGO.....	36
BUNDABERG GINGER BEER.....	61
ALCOHOL FREE COCKTAIL.....	65
BARRELS & DRUMS ALCOHOL FREE WINE.....	65
CARLSBERG NON ALCOHOLIC.....	44
PRIPPS BLUE LIGHT BEER 2.2%.....	38
BROOKLYN SPECIAL EFFECTS.....	56
SOMERSBY PEAR NON ALCOHOLIC.....	56

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 (Y)

CLASSICS

GIMLET

139

Gin, lime, citrus cordial, dill oil

ROB BOY

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

FRENCH 75 (Y)

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

139

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

THA'D UP (Y)

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, beetroot 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