



ITES



OYSTERS 1pc 35:- 6PCS 190:-
with tabasco, lemon and mignonette

FRIED PADRONS 65:-
with soy and sesame

BLEAK ROE BITE 75:-
with brioche, red onion and lemon crème

ASIAN TUNA TARTAR 75:-
with sesame, soy, chili and shizo



STARTERS

BLEAK ROE 195:-
with fried wonton, red onion, chives and lemon crème

ASIAN TARTAR 1/2 145:- 1/1 285:-
with wasabi mayonnaise, pickled shallots, soya shiitake, roasted onions and cress.

GRILLED WHITE ASPARAGUS 135:-
with hollandaise, dill pickled cucumber, roasted onions and parmesan

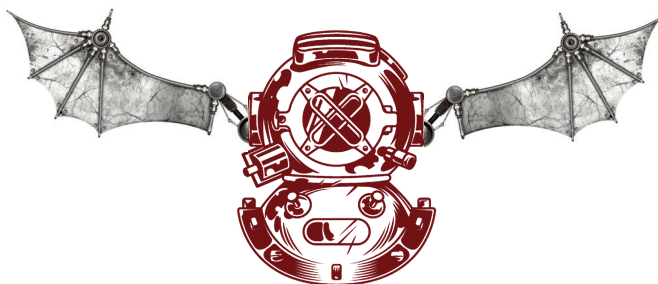
GRILLED PORK BELLY 85:-
asian style



Ways to my heart:

1. Buy me food
2. Make me food
3. Be food

GRILL STEAKS



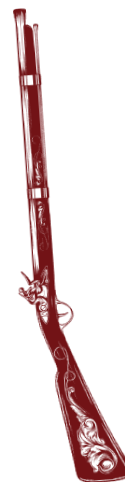
Go for the gold!...24K Gold 1500:-

T-BONE
1000 G / 1290:-
Served for 2 people.
Dry-aged 21 days.

RIBEYE
300 G / 465:-

TENDERLOIN
200 G / 445:-

STRIPLOIN
200 G / 335:-

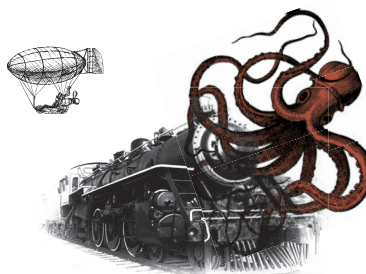


GUESTS FROM JAPAN

WAGYU RYGGBIFF
JAPANESE BLACK A5 180 G / 1490:- (JAP)

"This meat is renowned for its beautiful marbling, excellent & sweet meat flavour and its intense tenderness. The animals are fed with beer, receive massages and listen to classical music, all in order to create a stress-free and relaxed environment."

Quality A5 (highest possible).
The kitchen recommends grilling this steak to a perfect medium.



All steaks are served with béarnaise sause, red wine sause, shallot's butter, green cabbage and you choice of French fries or deep fried Gotland potatoes.

FAMILY-STYLE Dinner

A SPECIALLY DESIGNED MENU SERVED TO EVERYONE AT THE TABLE

An extraordinary experience!

Have your dinner based on the best Grill can offer!

Our chef composes your starters and you select the grilled cuts of your choice from our steak list for your main course.

Served with French fries and selected sides



5 STARTERS 295:- / PERSON
AND THE PRICE OF YOUR SELECTED STEAKS.

Grill FAVOURITE



LAMB ASADO 320:-

Herb and garlic grilled lamb racks with grilled primary carrots and baked garlic
SERVED WITH RED WINE GRAVY AND POTATO GRATIN

TUNA TEPPANYAKI 330:-

Tuna that you grill at the table. One of Grill's most popular dishes through the years!
SERVED WITH DEEP FRIED MAKI ROLLS, SAUCES AND ASIAN SALAD

Just eat it!

SIDES



TOMATO SALAD

with chives, red onions and sherry vinagrette

GRILLED ASPARGUS BROCCOLI
with chimichurri and parmesan

SWEET POTATO FRIES

POTATO GRATIN

45:- / SIDE



BEER



DRAFT 30/40 CL

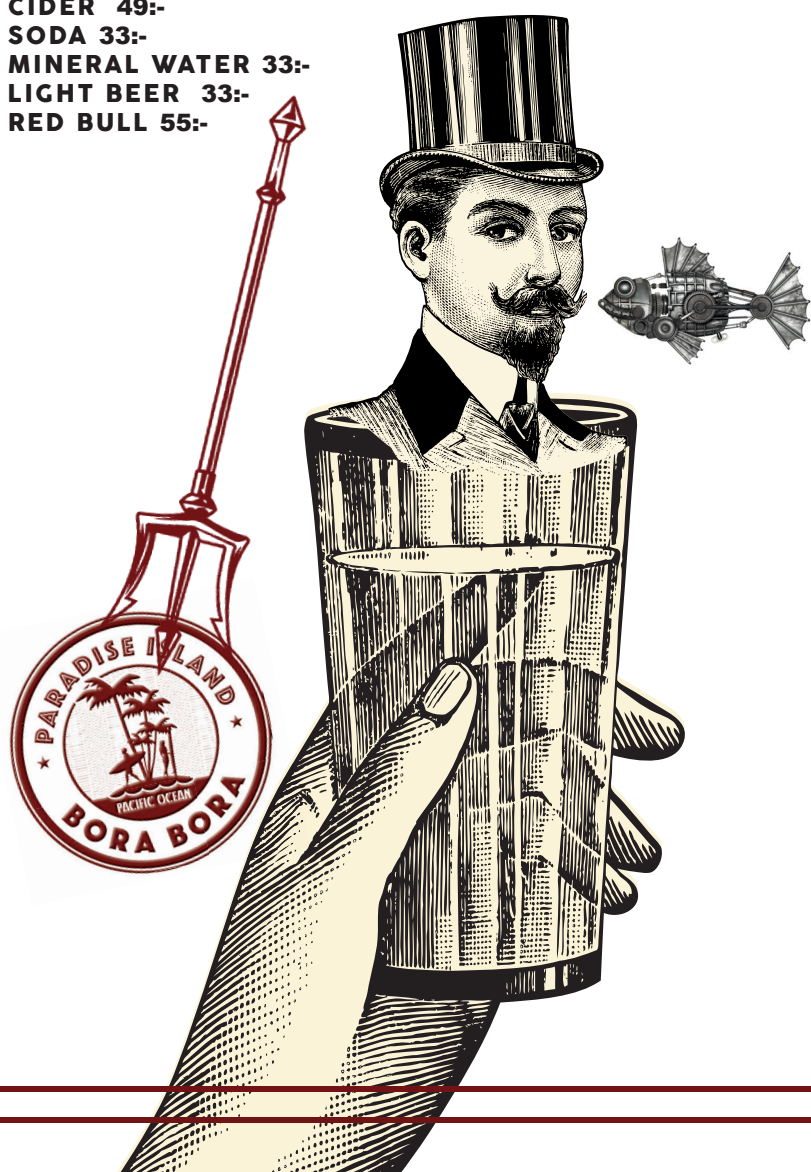
BROOKLYN LAGER *Brooklyn Brewery, USA* **65:- / 75:-**
J.A.C.K *Nya Carnegiebryggeriet, Sweden* **65:- / 75:-**
CARLSBERG EXPORT *Carlsberg, Denmark* **59:- / 69:-**
KRONENBOURG 1664 BLANC *Kronenbourg, France* **65:- / 75:-**

BOTTLE 33 CL

BIRRA PORETTI *Birrificio Angelo Poretti, Italy* **71:-**
BROOKLYN IPA *Brooklyn Brewery, USA* **88:-**
CARLSBERG HOF *Carlsberg, Denmark* **62:-**
1664 BLANC *Kronenbourg, France* **73:-**
HANNALEI IPA *Kona, USA* **84:-**
HOPPY DAZE *Nya Carnegiebryggeriet, Sweden* **87:-**
100W IPA *Nya Carnegiebryggeriet, Sweden* **88:-**
SAPPORO *Sapporo Beer, Japan* **74:-**
BROOKLYN LOCAL 1 (75 CL) *Brooklyn Brewery, USA* **198:-**
GLUTENFRI ÖL **72:-**

ALCOHOL FREE

BEER **41:-**
CIDER **49:-**
SODA **33:-**
MINERAL WATER **33:-**
LIGHT BEER **33:-**
RED BULL **55:-**



GRILL

Welcome



SIGNATURE COCKTAILS 155:-

KICKASS MARGARITA (AQUARIUM)
Chiliinfused Mezcal, Cointreau, Lime, Mango, Agave

GRILLED COLADA (TIKI)
Butter washed Rum, Grilled Pineapple, Coconut Cream, Lime, Pimento Dram

ZOMBIE (TIKI)
Rum From Jamaica and Guyana, Falernum, Cinnamon, Grape Fruit, Lime, Absinth, Peychaud's Bitters

ROXANNE (MOULIN ROUGE)
Flambéed Strawberries and Salvia, Gin, Lime, Grape Fruit-bitters

SUMMER COCKTAILS 148:-

FORGIVEN FRUIT
Vodka, Limoncello, Lemon Curd, Butterscotch and lemon, Soda

BRAMBLE MULE
Jägermeister Scharf, Blackberries and Lime, Ginger Beer

FROZEN NEGRONI
London Dry Gin, Campari, Sweet Vermouth

APEROL SPRITZ
Aperol, Prosecco, Soda



MOCKTAILS 58:-

UNTOUCHABLES
Seedlip Garden, Litchi, Blueberries, Coconut cream, Lime, Rosemary

STRANGER IN POLYNESIA
Pineapple, Oregat, Lime, Mint, Soda

