

## SMÅTT SNACKS

**MARCONA MANDLAR, 45 kr**  
*Marcona almonds*

**GORDAL OLIVER, 55 kr**  
*Olives from Salamanca*

**BOQUERONES, 95 kr**  
*Med persilja & espalettechili.*  
*Boquerones with parsley & espalette chili*

**PATA NEGRAKROCKETTER, 125 kr**  
*På carnaroliris med citronmajonnäs*  
*Pata negra croquettes on carnaroli rice with lemon mayonnaise*

**GAMBAS, 155 kr**  
*Med chili- & vitlökssmör*  
*Gambas with chili- & garlic butter*

**TORREZNILLOS, 65 kr**  
*Friterad Iberico svål*  
*Deep fried Iberico ham*

**CHARKUTERIER, 215 kr**  
*Blandade charkuterier med oliver*  
*Assorted cold cuts with olives*

## COCKTAILS

**S1 SPRITZ 155**  
*Aperol, elderflower, lemon, champagne*

**MOSCOW MULE 149**  
*Stolichnaya vodka, lime, ginger beer*

**NEW YORK SOUR 155**  
*Four rose's bourbon, lemon, sugar, egg white, red wine*

**SOUTH SIDE 155**  
*Beefeater gin, mint, lemon, sugar*

**OLD FASHIONED 159**  
*Four rose's small batch, angostura bitters, sugar*

**YUZU MARGARITA 155**  
*Olmeca reposado tequila, yuzu, lemon, ginger, egg white*

**AVIATION 155**  
*Beefeater gin, violette, maraschino, lemon*

**PP DAIQUIRI 159**  
*Plantation pineapple rum, lime, pineapple, eggwhite, peychaud's bitters*

**GIN YANG 155**  
*Beefeater gin, lychee, elderflower, ginger, lemon*

**DARK n STORMY 155**  
*Gosling's rum, lime, sugar, ginger, angostura bitters, ginger beer*

**ABSOLUT CLOVER 149**  
*Absolut vodka, raspberr, lemon, sugar, egg white*

**CARAMEL ESPRESSO MARTINI 159**  
*Stolichnaya caramel, espresso, kahlúa, sugar*

## FÖRRÄTTER STARTERS

**BUFFELMOZZARELLA, (veg, eko) 165 kr**  
*Med tomat, hyvlad rödlök, basilika & olivolja*  
*Organic buffalo mozzarella with tomato, shaved red onions, fresh basil & olive oil*

**HUMMERSOPPA, 195 kr**  
*Med rättika, sjögräs, dill & hummer*  
*Lobster soup with, winter radish, seaweed, dill & lobster*

**LAXSASHIMI, 165 kr**  
*Med sojatapioka, friterad lotus, sesam, gurka & nobisdressing på ingefära*  
*Salmon sashimi with soy tapioka, deep fried lotus, sesame, cucumber & nobis dressing with ginger*

**1/2 TONFISKTARTAR "SICILIAN STYLE", 195 kr**  
*Med ruccola, parmesan, & oliver*  
*Tuna tartar "Sicilian style" with rocket salad, parmesan cheese & olives*

**1/2 RÅBIFF, 175 kr**  
*Med bakad äggula, hyvlad rödlök, friterad kapris & gulbeta*  
*Steak tartar with baked yolk, fried capers, planed red onions & yellow beetroot*

**BIFFTATAKI, 185 kr**  
*Med grön papaya, enoki, koriander, chili, sojabrynt smör, sesam & kimchimajonnäs*  
*Beef tataki with green papaya, enoki, cilantro, chili, soya browned butter, sesame & kimchi mayonnaise*

•••••	<b>KALIXLÖJROM</b>	•••••	<b>STÖRROM</b>
•	Bleak Roe	•	Sturgeon Roe
•	from Junkö,	•	from Rio Negro,
•	Sweden	•	Uruguay
•	30g / 255 kr	•	30g / 695 kr
•	100g / 845 kr	•	125g / 2295 kr
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## S1 KLASSIKER S1 CLASSICS

**ROTISSERAD KYCKLING, 235 kr**  
*Med parmesan och ruccolasallad, pommes frites & citronmajonnäs*  
*Rotisserie grilled chicken with parmesan and rocket salad, French fries & lemon mayonnaise*

**PELLE JANZON (rå), 295 kr**  
*Med oxfile, löjrom, toast, äggula & rödlök*  
*Pelle Janzon with filet of beef (raw), whitefish roe, toast, egg yolk & red onion*

**1/1 RÅBIFF, 265 kr**  
*Med bakad äggula, hyvlad rödlök, friterad kapris & gulbeta*  
*Steak tartar with baked yolk, planed red onions, fried capers & yellow beetroot*

**OSTBURGARE, 235 kr**  
*På högrev med bacon, majonnäs, spicy ketchup & pommes frites*  
*Cheeseburger with bacon, mayonnaise, spicy ketchup & French fries*

## HUVUDRÄTTER MAINS

**BÖNFRITTERS (vegan) 255 kr**  
*Med bakad sötpotatis, soja, koriander, syrad lök, gurka & krasse*  
*Bean fritters with baked sweet potato, soya, cilantro, pickled onion, cucumber & cress*

**BAKAD BLOMKÅL (veg) 265 kr**  
*Med salvia, hollandaise, krutonger & tryffel*  
*Baked cauliflower with sage, hollandaise, croutons & truffle*

**1/1 TONFISKTARTAR "SICILIAN STYLE", 305 kr**  
*Med ruccola, parmesan, & oliver*  
*Tuna tartar "Sicilian style" with rocket salad, parmesan cheese & olives*

**REGNBÅGFILÉ, 325 kr**  
*Med forellrom, bakat ägg, vitvinsås, blomkål & tryffeltång*  
*Rainbow trout with trout roe, baked egg, white wine sauce, cauliflower & truffle weed*

**SEJRYGG, 265 kr**  
*Med blåmusslor, bakad fänkål, fänkålscrudité & dill*  
*Filet of saithe with mussels, fennel crudité, baked fennel & dill*

**GRILLAD KALV "ASIAN STYLE", 255 kr**  
*Med chili, soyabrynt smör, grönpapaya, koriander & sriracha majonnäs*  
*Grilled veal "asian style" with soy browned butter, cilantro, green papaya & sriracha mayonnaise*

**RÖDVINSBRÄSSERAD OXKIND, 285 kr**  
*Med champinjoner, syrad majrova & potatispuré med rostadvitlök*  
*Braised beef cheeks with mushrooms, pickled turnip & potato purée with roasted garlic*

**HÄNGMÖRAD ENTRECÔTE, 395 kr**  
*Med tomatallad, persiljesmör & pommes frites*  
*Striploin with tomato salad, parsley butter & french fries*

## SIDES

**POMMES FRITES, 45 kr**  
*French fries*

**S1 FRIES, 85 kr**  
*Med parmesan, gräslök & majonnäs*  
*Fries with parmesan, chives & mayonnaise*

**MIXSALLAD, 55 kr**  
*Mixed salad*

**PARMESAN & RUCCOLASALLAD, 65 kr**  
*Parmesan cheese & rocket salad*

**TOMATSALLAD, 75 kr**

	<b>ÖPPETTIDER</b>	<b>BORDSBOKNING</b>
	Mån-tor 11.00-23.00	08-663 80 00
	Fre 11.00-01.00	www.strandvagen1.se
	Lör 11.30-01.00	
	Sön 11.30-17.00	

## BREAKFAST ALL DAY

MIDDAG

**EGGS & TRUFFLE, 155 kr**  
*Poached eggs on toast, hollandaise sauce & black truffle*

**EGGS BENEDICT, 175 kr**  
*Poached eggs on English muffin with smoked ham & hollandaise sauce*

**EGGS ROYALE, 175 kr**  
*Poached eggs on English muffin with smoked salmon & hollandaise sauce*

## OMELETT OMELETS

**PLAIN, 95 KR**

**STUVAD SVAMP, 165 kr**  
*Stewed mushrooms*

**VARMRÖKT LAX & SPENAT, 175 kr**  
*Smoked salmon & spinach*

**PARMESAN & RÖKT SKINKA, 155 kr**  
*Parmesan cheese & smoked ham*

## DESSERT SWEETS

**OSTAR, 155 kr p/p**  
*Assorted cheeses, 155 kr p/p*

**MANGOSORBET, 125 kr**  
*Med karameliserad mango, kokosflarn & kokoskräm*  
*Mango sorbet with caramelized mango, coco flakes & coco cream*

**LEMON CURD, 125 kr**  
*Med crumble, råörda hallon & maräng*  
*Lemon curd with crumble, raspberries & meringue*

**CHOKLADMOUSSE, 125 kr**  
*Med passionsfrukt, mjölkglass & citrus*  
*Chocholate mousse with passionfruit, iced milk & citrus*

**CRÈME BRÛLÉE, 105 kr**

**GLASS, 55 kr**  
*Scoop of ice cream, various flavours*

**SORBET, 55 kr**  
*Scoop of sorbet, various flavours*

**TRYFFEL, 35 kr**  
*Truffle*