



SPARKLING SELECTION

NV CODORNÍU 1551 BRUT, Spain	105 / 590
NV PERRIER JOÛET GRAND BRUT	140 / 830
NV DELAMOTTE BLANC DE BLANC	180 / 900
NV MUMM BLANC DE BLANCS DE CREMANT	1990
NV CODORNÍU ECOLÓGICA (ALCOHOL-FREE) (ECO)	89 / 540

For our complete champagne selection, please refer to our wine list.

WINE BY THE GLASS

2014 CHABLIS 1ER CRU VAULIGNOT <i>Domaine Louis Moreau, Chablis, France</i>	160
2013 KRUG'SCHER HOF WEISSBURGUNDER <i>Menger-Krug, Pfalz, Germany</i>	140
2015 CHÂTEAU FUISSÉ BOURGOGNE BLANC <i>Château Fuissé, Bourgogne, France</i>	130
2017 SAUVIGNON BLANC <i>Les Calcaires, Loire, France</i>	105
2015 LA LOUVETRIE <i>Jo Landron, Muscadet Sevre et Maine, Sur Lie, France</i>	120
2016 EINS ZWEI ZERO RIESLING (ALCOHOL-FREE) <i>Leitz, Rheingau, Germany</i>	65
2017 MIRADOU ROSÉ <i>Gassier, Provence, France</i>	95
2014 MIGLIAVACCA VINO ROSSO <i>Fransesco Brezza, Piemonte, Italy</i>	125
2017 PINOT NOIR <i>Les Calcaires, Loire, France</i>	105
2015 GHOST PINE ZINFANDEL <i>Ghost pine, California</i>	125
2014 THE BROTHERS PINOT NOIR <i>Giesen, Marlborough, New Zealand</i>	130

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BEER & CIDER

BISTRO LAGER (DRAFT)	62
GRÄNGESBERG (DRAFT)	66
BEER OF THE MONTH (DRAFT)	72
BIRRA MORETTI	75
MELLERUDS	68
SÖDRA PALE ALE	75
A SHIP FULL OF IPA	79
WISBY WEISSE	102
TAIL OF A WHALE WHEAT ALE	79
STRONGBOW CIDER	69
RÅDANÄS IPA	79
MELLERUDS PILSNER (ALCOHOL-FREE)	42
EASY RIDER IPA (ALCOHOL-FREE)	50

DRINKS

STRAWBERRY GIN & TONIC <i>Strawberry gin & premium tonic</i>	127
SOLERO <i>Tequila blanco, triple sec, passionfruit & lime</i>	135
APEROL SPRITZ <i>Aperol, soda & champagne</i>	155
OLD-FASHIONED <i>Bourbon, bitters & sugar</i>	135
NOSH MARTINI <i>Premium vodka, cardamon spirit & aperitif wine</i>	135
ZERO SPRITZ (ALCOHOL-FREE)	89

Nosh and Chow's interiors are designed by the renowned Catalan architect, Lázaro Rosa Violán.

Every piece you see featured is carefully chosen from around the world. Lázaro's reputation as an "urban archaeologist" has given us a pleasurable & inquisitive atmosphere.

Enjoy your visit to Nosh and Chow!

NOSH AND CHOW



SNACKS

NÖTTER & MANDLAR / <i>NUTS & ALMONDS</i> Soya & rök / <i>Soy & smoke</i>	55
POTATIS / <i>POTATO</i> Talg & parmesan / <i>Tallow & parmesan</i>	55
TONFISK / <i>TUNA</i> Vattenmelon & kapris / <i>Watermelon & capers</i>	65
N'DUJA Citron & vitlök / <i>Lemon & garlic</i>	65
SIKROM / <i>WHITEFISH ROE</i> Smetana & picklad lök / <i>Smetana & pickled onion</i>	95
SERRANO Parmesan & oliver / <i>Parmesan & olives</i>	55
KALVBRÄSS / <i>VEAL SWEETBREAD</i> Äpple & curry / <i>Apple & curry</i>	75

STARTERS

OSTRON / <i>OYSTERS</i> Mignonette & citron / <i>Mignonette & lemon</i>	4 / 175 1 / 45
Bakade ostron 63° & leche de tigre / <i>Baked oyster 63° & leche de tigre</i>	1 / 45
CEVICHE Hällefundra, leche de tigre & majs / <i>Halibut, leche de tigre & corn</i>	175
HELLBERGS RÅBIFF / <i>HELLBERG'S STEAK TARTARE</i> Nymald högrev, picklad rättika, champinjoner, dijonsenap & svart tryffel <i>Freshly-ground chuck steak, pickled daikon, button mushroom, dijon mustard & black truffle</i>	1/2 165 1/1 295
CHARK / <i>CHARCUTERIE</i> Parmesan, gröna oliver & karl-johansvampmajonnäs / <i>Parmesan, green olives & porcini mayonnaise</i>	175
FLATBREAD Svensk mozzarella, videntomater & basilikkräm / <i>Swedish mozzarella, viken tomatoes & basil crème</i>	145
PIEMENTOS PADRON Espelettemajonnäs & jalapeño / <i>Espelette mayonnaise & jalapeño</i>	105
SPENAT / <i>SPINACH</i> Parmesan, pinjenötter & lökvinaigrette / <i>Parmesan & pine nuts</i>	115

MAINS

HUMMERBURGARE / <i>LOBSTER BURGER</i> Sotad avocado, lime, gröna bönor, chilimajonnäs & pommes frites / <i>Charred avocado, lime, green beans, chilli mayonnaise & french fries</i>	355
HÖGREVSBURGARE / <i>CHUCK STEAK BURGER</i> Karamelliserad lök, dragonmajonnäs, tomat, bacon & gruyereost / <i>Caramelised onion, tarragon mayonnaise, tomato, bacon & gruyere cheese</i>	225
TONFISK / <i>TUNA</i> Halstrad tonfisk, grillad gemsallad, bönor & örtmajonnäs / <i>Seared tuna, grilled gem lettuce, beans & herb mayonnaise</i>	285
BUTTERNUT SQUASH PUMPA / <i>BUTTERNUT PUMPKIN</i> Cara cara apelsin, timutpeppar & rostade mandlar / <i>Cara cara orange, timut pepper & roast almonds</i>	195

FROM THE GRILL

IBERICOSKULDRA, PIMIENTO (SPANIEN) / <i>IBERICO SHOULDER, PIMIENTO (SPAIN)</i>	265
HEL DORADE, VITLÖK & CHILI (MEDELHAVET) / <i>WHOLE SEA BREAM, GARLIC & CHILLI (MEDITERRANEAN)</i>	285
SQUID ESCALIVADA (MEDELHAVET) / <i>(MEDITERRANEAN)</i>	235
RÖDRÄKOR, VITLÖK & PERSILJA (ARGENTINA) / <i>RED PRAWNS, GARLIC & PARSLEY (ARGENTINA)</i>	215
HEL KYCKLING, GRÖN CHILI & CITRONGRÄS (FRANKRIKE) / <i>WHOLE CHICKEN, GREEN CHILLI & LEMONGRASS (FRANCE)</i>	195
ENTRECÔTE, TRIPPELPEPPARRUB (SVERIGE) / <i>RIB-EYE, TRIPLE PEPPER RUB (SWEDEN)</i>	345
OXFILÉ, DRAGONRUBB (SVERIGE) / <i>TENDERLOIN, TARRAGON RUB (SWEDEN)</i>	355

SIDES

HARICOTS VERTS & SCHALOTTENLÖK / <i>HARICOTS VERTS & SHALLOTS</i>	45
POTATISPURÉ / <i>POTATO PURÉE</i>	55
POMMES FRITES SMAKSATTA MED FRITERAD DILL & PEPPAR / <i>FRENCH FRIES FLAVOURED WITH CRISP-FRIED DILL & PEPPER</i>	40
RÖKT & RÖRT SMÖR / <i>SMOKED & STIRRED BUTTER</i>	30
BORDELAISESÅS / <i>SAUCE BORDELAISE</i>	35
BERBERE & SMÖRKOKT STEKLÖK / <i>BERBERE & BUTTER SAUTEED ONIONS</i>	30
GRÖNSALLAD, PICKLAD RÄTTIKA, BLOMKÅL & MORÖTTER / <i>LETTUCE, PICKLED DAIKON, CAULIFLOWER & CARROTS</i>	45

SWEETS

GRILLAD PISTAGEKAKA / <i>GRILLED PISTACHIO CAKE</i> Pistageglass & tonkacurd	145
OSTAR / <i>CHEESES</i> Marmelad på gräpäron, blekselleri & fröknäcke / <i>Pear marmalade, celery & seeded crispbread</i>	1 piece 65 3 pieces 175
CRÈME BRÛLÉE Bourbonvanilj / <i>Bourbon vanilla</i>	125
GRILLAD PERSIKA / <i>GRILLED PEACH</i> Färska bär & hallonmousse / <i>Fresh berries & raspberry mousse</i>	135
KVÄLLENS PAJ / <i>TONIGHT'S PIE</i> Vispad vaniljgrädde / <i>Whipped vanilla cream</i>	115
KAFFEGODIS / <i>COFFEE CANDY</i> Praline & macaron	115