

**Cocktails** 145**Ubu Old Fashioned**

Makers Mark, Socker & Bitters  
*Makers Mark, Sugar & Bitters*

**Negroni**

Bombay Sapphire Gin, Martini Fiero & Campari  
*Bombay Sapphire Gin, Martini Fiero & Campari*

**Bloody Mary**

Koskenkorva Vodka, Tomatjuice & Ubu Kryddmix  
*Koskenkorva Vodka, Tomato Juice & Ubu Spice Mix*

**Ubu G&T**

Nordic Gin, Havtorn & Krysantemum  
*Nordic Gin, Sea Buckthorn & Chrysanthemum*

**Days Never Ending**

Bacardi Carta Blanca, Mandarin Napoléon, Lime & Nejlka  
*Bacardi Carta Blanca, Mandarin Napoléon, Lime & Clove*

**Yuzu Sawa**

Roku Gin, Yuzu Sake, Citron & Socker  
*Roku Gin, Yuzu Sake, Lemon & Sugar*

**GTA Sour**

Nordic Gin, Jose Cuervo Tequila, Aperol & Syrad Grapefrukt  
*Nordic Gin, Jose Cuervo Tequila, Aperol & Acidified Grapefruit*

**Ubu Popper**

Bacardi Carta Negra, Lime, Jalapeno & Ananassoda  
*Bacardi Carta Negra, Lime, Jalapeno & Pineapple Soda*

**Jay Chou Ice Tea**

Makers Mark, Krysantemum, Citron & Ginger Beer  
*Makers Mark, Chrysanthemum, Lemon & Ginger Beer*

**Palomka**

Bombay Gin, Martini Fiero, Pink Grape Soda & Salt  
*Bombay Gin, Martini Fiero, Pink Grape Soda & Salt*

**Ubu's Cup**

Jose Cuervo Tequila, lime, chili, ginger beer  
*Jose Cuervo Tequila, lime, chili, ginger beer*

**Cold Brew Bikini**

Koskenkorva Vodka, Disaronno Amaretto, Mr Black Kaffelikör & Cold Brew Kaffe  
*Koskenkorva Vodka, Disaronno Amaretto, Mr Black Coffee Liqueur & Cold Brew Coffee*

**Dryck Beverages****Fatöl Draft Beer**

**Pilsner Urquell** 64 / 74  
**Asahi** 74 / 84  
**Grolsch Weizen** 74 / 84

**Flasköl Bottled beer**

**Peroni Nastro Azzurro** 80  
**Peroni** Gluten-free 80  
**Kona Big Wave** Golden Ale 85  
**Founders All-Day IPA** Session 85

**Vin Wines**

**House Wine** 95 / 495  
**Cava** Los Monteros 95 / 495  
**Fler viner på sista sidan**  
*More wines on the last page*

**Cider Cider**

**Golden Cider** 80  
**Golden Cider Rosé** 750ml 300

**Alkoholritt Non-alcoholic**

**Coca-Cola** 40  
**Sparkling Water** San Pellegrino 40  
**Peroni** Alcohol Free Beer 50  
**Golden** Alcohol Free Cider 65  
**Lemonade** Rooibos / Cucumber 65

## Tapas

### Mandlar med örter 55

*Almonds with herbs*

### Pickles 55

*Pickles*

### Oliver, harissa & apelsin 65

*Olives with harissa & orange*

### Pommes & Mayo 65

*French fries with mayonnaise*

### Charkuterier Cold Cuts 50g

#### Ventricina, stark salami från Calabrien 85

*Ventricina, spicy salami from Calabria*

#### Coppa, lufttorkad fläskkarré 85

*Coppa, cured pork shoulder*

#### Salame Toscano, salami från Toscana 85

*Salame Toscano, salami from Tuscany*

### Stekta gröna bönor, svart bönepasta & vitlökschips 85

*Green bean stir-fry with black bean paste & garlic crisps*

### Grönkålsallad med pistage, silverlök, granatäpple och balsamico 85

*Kale salad with pistachios, white onion, pomegranate and balsamico*

### Sardeller, citron & crostini 85

*Anchovies with lemon & crackers*

### Tony's Calamares, citron & aioli 125

*Tony's calamares with lemon & aioli*

### Vilda rödräkor med vitlök och chill 145

*Wild prawn with garlic and chili flakes*

### Friterade kycklinglår med blue cheese dip 105

*Fried chicken tenders with blue cheese sauce*

### Tonkatsu med sotad spetskål & ingefära-misovinägrett 125

*Tonkatsu with blackened pointed cabbage & ginger-miso vinaigrette*

### Kinesiska revbensspjäll 135

*Chinese sticky ribs*

### Tartar på handskuret innanlår med bakad äggula, hängmörat talgpulver, dragonolja, färska örter & potatispapper 145

*Beef tartar on topside with baked yolk, dry aged tallow, tarragon oil, fresh herbs & potato paper*

### Dessert Crème Brûlée 95

## Sandwiches

### Cauliflower 150

*Friterad blomkål, raw slaw med lime, rättika, morot & koriander*

*Fried cauliflower, raw slaw with lime, daikon radish, carrot, cilantro & scallions*

### The Original Korean Fried Chicken Sub 165

*Kycklinglår, ssamjang, vitkålssallad, vårlök, sesam & ubu mayo*

*Deep fried chicken tenders, ssamjang, cabbage salad, scallions, sesame & ubu mayo*

### Bourbon All-day Breakfast 165

*Krispig bacon, stekta ägg, svampduxelle, inlagd chili, isbergssallad, maker's mark glaze*

*Crispy bacon, fried eggs, mushroom spread,*

*pickled chili, iceberg lettuce, maker's mark glaze*

### Deli 165

*Salami, coppa, mortadella, ventricina, mozzarella, parmesan, ubu relish, isbergssallad, balsamico.*

*Salame, coppa, mortadella, ventricina,*

*mozzarella, parmesan, ubu relish, iceberg lettuce, balsamico.*

### Hong Shao Banh Mi 165

*Rödbräserverad fläksida, levermousse, vitkål & rättikssallad, picklad chili & koriander*

*Red braised pork belly, liver mousse, cabbage & radish salad, pickled chilies & cilantro*

### Spring Time Steak Sando 175

*Flankstek, chimichurri, grön sparris, piquillos, lollo rosso sallad & parmesan*

*Flank steak, chimichurri, green asparagus, piquillos, lollo rosso salad & parmesan*

### Glutenfritt Bröd 35

*Gluten-free Bread*

### Vid eventuella allergier, Informera personalen!

*In case of allergies, let us know!*

Viner WinesBubbel Sparkling**Cava** 95/475

Los Monteros

**Bortoluz Frizzante, Pet Nat** 105/525

Glera, Cantina Bortoluz, Veneto, IT

**Champagne** 895

Alexandre Bonnet, Champagne, FR

**Champagne** 995

Henriot, Champagne, FR

Vita Whites**Cellier des Dauphins** 95/495

Côte du Rhône, FR

**Arndorfer** 105/725

Grüner Veltliner, Kamptal, AU

**Tamjanika Belucci** 135/675

Tamjanika, Erdevik Winery, Fruska Gora, SRB

**Sauvignon Blejk** 995

Sauvignon Bl., Chichateau, Fruska Gora, SRB

Rosé Rosé**Pink Punk** 135/675

Cuvée, Chichateau, Fruska Gora, SRB

Orange Orange**Craven** 189/945

Pinot Gris, Stellenbosch, RSA

Röda Reds**Cellier des Dauphins** 95/495

Côte du Rhône, FR

**Jérôme Arnoux** 135/675

Pinot Noir, Jura, FR

**Charles Smith** 149/745

Cabernet Sauvignon, House of Smith, Washington, USA

**Geyerhof Stockwerk** 149/745

Zweigelt, Kremstal, AU

**Sfera Noir** 175/875

Pinot Noir &amp; Crna Tamjanika, Bikicki Winery, Fruska Gora, SRB