



CITY'S

ENGLISH MENU

Welcome to City's!

With inspiration and influences from kitchens all over the world we'd like to invite you, our guests and friends on a journey that reflects our interpretation of the world's flavours with Swedish ingredients as our main focus.

The food here at City's is perfect for sharing and enjoying together.

Feel free to speak to our staff and let them guide you through the menu.

A TREAT BEFORE DINNER

DRY MARTINI

4cl 132kr/6cl 188kr

Gin, Noilly Prat & olives

CODORNIU ECÓLOGICA

Glas 88kr

Spain, xarel-lo, parellada & macabeo

CITY'S TASTING MENU

550kr

We select 6 chosen dishes from our menu to bring you on a journey through the flavours of the world

IF YOU HAVE AN ALLERGY, TALK TO OUR STAFF AND WE WILL HELP YOU

Most dishes can be vegetarian, lactose-free & gluten-free!

HELAN OCH HALVAN

(All dishes are available as half portion size or as a full main portion size)

HUMMUS

65kr

Yellow peahummus · caramelised onion, flakes of pork & fried pancake

Recommended drink: Solitär riesling trocken

DEEP FRIED NIGIRI

95kr/175kr

Lime marinated scallops, fried sushi rice, soy mayonnaise, japanese cabbage salad, pickle ginger, shredded horseradish, smoked trout roe & roasted sesame seeds.

Recommended drink: 8 Virgenes

SMÖRREBRÖD WITH TRIPPLE PORK

85kr/150kr

Fried chorizo, lemon-marinated secreto (pork meat), sobrassada (spreadable sausage), fried Spanish aioli & grilled homemade ciabatta

Recommended drink: Pasqua Muchietto

YELLOW PEAS FALAFEL

85kr/150kr

Stewed tomatoes, yoghurt cream, herb vinaigrette beetroot hummus, goat cheese and roasted beetroot

Recommended drink: Sapparo

CURED MOOSE 110kr/295kr

Gin cured moose, västerbotten cheese cream, baked beetroot, sea buckthorn & honey vinaigrette, rye bread crisp, soy pickled shiitake mushroom, deep fried onion & confit onion cream.

Recommended drink: Wisby weisse

SPRING ROLLS 85kr/150kr

Homemade wild boar spring rolls, asian dip sauce, celery, carrot & red cabbage salad.

Recommended drink: Solitär riesling trocken

DEER TATAKI 110kr/195kr

Sesame coated deer, black garlic cream, browned buttered onions, roasted pumpkin, ponzu pickled shiitake mushroom with lingonberry, pickled ginger & fried onion

Recommended drink: Pagus Bisano Ripasso

VENISON CHILLI STEW 170kr/240kr

Root vegetables, crème fraiche and sour cream, pickled red onion, coriander, fried onion & tortilla bread

Recommended drink: Pares Balta

FLANK STEAK 180kr/250kr

Grilled flank steak, hasselback beetroot, beetroot puree, baked carrots, pak choy, peppery browned butter sauce, crumbled goat cheese, herb vinaigrette & French fries

Recommended drink: LMM

To all children under the age of 13 years the chef will prepare a smaller portion of the main courses with a 50% discount. We also have some classic children's dishes on the menu.

Hamburger with bread and chips	79kr
Pancake with jam and whipped cream	79kr
Spagetti bolognese	79kr

ALLWAYS AT CITY'S

PRAWN SANDWICH 215kr

Prawns, sunflowerseed bread, lettuce, egg, pickled onion, dill mayonnaise & horseradish dressing

POKE BOWL 215kr

Sushi rice, soybeans, roasted onion flakes, spinach, avocado, gari, wakame, cucumber, green onions, red cabbage, mango, soyvinaigrette & fermented mayonnaise. Choose between prawns, chicken, tofu and halloumi

HAMBURGER 215kr

Each week our chef select a burger of the week, please ask for this weeks special. Can be served as vegetarian and vegan

CAESAR SALAD 215kr

Romaine lettuce, caesar dressing, sourdough croutons, bacon & parmesan. Choose between prawns, chicken, tofu and halloumi

PASTA 230kr

Tagliatelle, salted and smoked Swedish chicken, forest mushrooms sauce, asparagus, deep fried green cabbage & parmesan.

DESSERT

CARROT CAKE 95kr

Cinnamon cake, cottage cheese cream, carrot and cardamom curd, candied carrot & roasted walnuts

OUR VERSION OF MOCKARUTA 95kr

Dark chocolate cake with browned butter, mocha cream, coconut mousse, coffee granita and caramelised oats

PANNACOTTA 95kr

Cheese panna cotta with bitter almond, caramelised white chocolate powder, cloudberry compote & sugar roasted almonds