

WELCOME xGURRASx

We draw inspiration from street food from all over the world. Both in terms of food, drink and technology. We make our own interpretations and like to mix cultures.

We transform the dishes into qualitative ones, serve it with a spark in the eye. Order your own or share these with your party. The dishes can be served according to your own liking or in the order in which they are presented in the menu.

Or all at once!

**Letting your waiter decide the order
and pace is typically clever!**



WE ARE HAPPY TO SERVE "THE EVENING'S PLUS MENU" 

Gurra's food and drink packages are put together daily.
This is served to all guests around the table!

FOOD: 650:- DRINK: 590:- BETTER DRINK 750:- NON ALCOHOLIC 380:-

**WITH
YOUR DRINK**

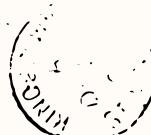
Marcona almonds 55:-

Olives "Nocellara" 55:-

Gurras torched cashews 55:-

Torres Potato chips 55:-

Flavours: Cava, cheese, truffle or paprika



ALLERGIES? PLEASE ASK YOUR SERVER



SMALL BITES

Oyster 48:-

With wasabi emulsion, gari, katsuobushi and soy pearls

Oyster 48:-

Baked oysters with browned butter and horseradish (Lactose)

Oyster Flambadue 58:-

Well-hung cow fat, truffle and aged cheese (homage to @ekstedts)

The full Oyster rally 145:-



Boquerones 95:-

Sourdough bread, lemon, dill (Gluten)

Thinly sliced air dried pork leg 165:-

With Marcona almonds

(For dream combo order

Arbois Rolet Vin Jaune 145:-)

Deep fried langoustine "Ssäm" 92-/ pcs

Green tomato, borage, langoustine mayo and nuoc cham (Gluten. Can be served vegetarian or gluten free with avocado 75:- / pcs)

Postgatan roll 58:-/st

Bread serving with lardo, rosemary & fermented butter. (Gluten, lactose)

SOMETHING SMALL

Weekly harvest from

Liabergs vegetables 155:-

Charred, browned butter, Havgus cheese 24 months, Jalapeño, hazelnuts from piemonte (Lactose, veg, nuts)

Steam Fryed Dragon-Egg

Dumpling 185:-

Lobster, unagisauce, lobster mayonaise, sweet basil and pickled kohl rabbi (Gluten. Can be served vegetarian with mushroom)

Beef Tartar 185:-

With yuzu, shiso leaf, browned butter, enoki mushrooms and seaweed
(Can be served vegetarian with baked aubergine 165:-)

Okonomiaki 165:-

Charred celeriac, pickled shiitake, deep fried oyster mushrooms, yuzu, fermented cream and katsuobushi (lactose and gluten. Can be served vegetarian)

Gurras black pudding 145:-

Smoked and grilled pork side with umeboshi, charred plums, browned onion butter, quince and parsley (Gluten)

Sticky karaage chicken 175:-

Fried chicken thigh from Mowitz in Trollhättan, smoky Korean ketchup, black cabbage, coriander & mint

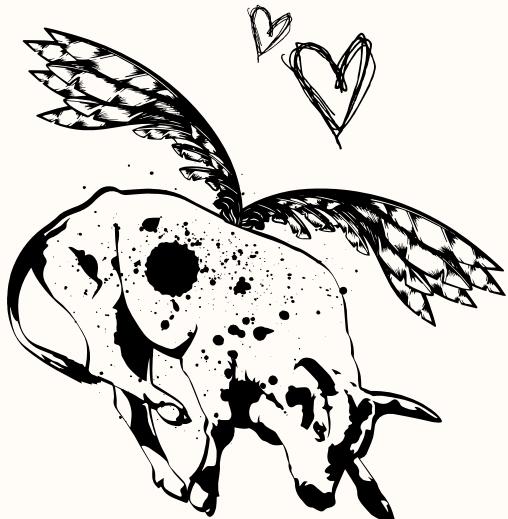
Langos 235:-

Bleak roe from the Gulf of Bothnia, smoked cheek of halibut, kelp, variation on onion, katsuobushi & parmesan (Gluten, lactose. Can be served vegetarian with seaweed caviar 165:-)

Salmon "Toro" tataki & fire 155:-

Gomadaré, dashi, yuzu, salmon caviar, infused cucumber, pickled horse radish and nori (Seafood, lactose)

SOMETHING BIGGER



SOMETHING SWEET

Torched pineapple 145:-

Licorice, yuzu sorbet and roasted white chocolate

Paris Brest 145:-

White chocolate creamoux, miso, banana flambé, soft ice cream with browned butter and Bourbon (Gluten, lactose.)

Affogato 75:-

Caramel ice cream, sea salt, espresso and 2 cl. Gold Strike liquer

Postgatan Cone 75:-

Soft ice cream with topping and crumble (Gluten, lactose)

Chocolate bar of the day 75:-

----- C 5954 -----



GURRAS
FIRE



We do not like to change the dishes; this is because they are carefully formulated and tested, eat what you like and can!

Best // The Gang at Gurras