

# WELCOME xGURRASx



We draw inspiration from street food from all over the world. Both in terms of food, drink and techniques. 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!

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## Exclusive!

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### 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: 695:- DRINK: 590:- BETTER DRINKS 750:- NON ALCOHOLIC 380:-**

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WITH  
YOUR DRINK

Olives "Nocellara" 55:-

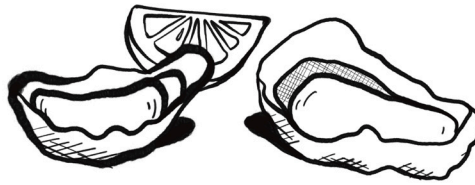
Gurras torched cashews 55:-

Torres Potato chips 55:-



ALLERGIES? PLEASE ASK YOUR SERVER

# SMALL BITES



## Tuna tartar 62:-

Marinated in browned butter & ponzu, wasabi emulsion, soy pearls, gari & katsuobushi



## Pao de Queijo 62:-

Fried cheese balls, lumpfish roe, smetana, dill & schallots (lactose)



## Postgatan roll 62:-/pcs

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

## Quesabirria 135:-

Mex spiced brisket, crispy fried with cheese in a corn tortilla, served with dipping broth, and Snake Bite Salsa  
(Can be served vegetarian)  
(Drink tip: Tepache: fermented pineapple drink 50:-)



## Boquerones 115:-

Sourdough bread, lemon, dill (gluten)

## Thinly sliced air dried

### pork leg 145:-

(For a dream combo order Arbois Rolet

Vin Jaune 145:-)

## Deep fried langoustine "Ssäm" 98:-/ pcs

Green tomato, borage, langoustine mayo and nuoc cham (gluten, can be served vegetarian or gluten free with avocado)



## Waffle & Kalix roe 140-/pcs

Waffle on potatoes and old cheese with Kalix roe, sour cream, charred broccoli, pickled red onion, soya brown butter and insanely expensive hazelnuts (nuts)



# SOMETHING SMALL



## Angry Bird "Crispy peanut chicken wonton tortellini" 165:-

in a incredibly edible bird's nest. Ripple on Postgatan-XO sauce and maple syrup, butter-fried fermented shiitake and satay sauce (gluten, peanuts)

## White and green asparagus "Yorkshire Truffle Royale" 225:-

With virgin egg, chives and broad beans in the definition of a hollandaise. Doped with pickled lemon, miso and truffle. And more truffles. (gluten)

## Beef tartar 185:-

Victor's totally fermented kimchi, emulsion on roasted sweet corn and Parmesan, dressed with lime and soya brown butter. Pickled tomatillo, Mexican tagetes, popped rice paper dusted with nori & achiote (gluten)

## Sticky karaage chicken 175:-

Fried chicken thigh from Mowitz in Trollhättan, smoky Korean ketchup, black cabbage, coriander & mint. Can be served vegetarian with couliflower



## Mac'n'cheese "l'hédoniste" 245:-

Baked Camembert with Vin Jaune, crispy Reggiano macarones, Guanciale, pickled charred small onions & cabbage shoots. Abuse of TRUFFLES!!!  
WARNING: should not be eaten by a single person due to clear evil content! Just saying... (nuts, gluten, lactose)

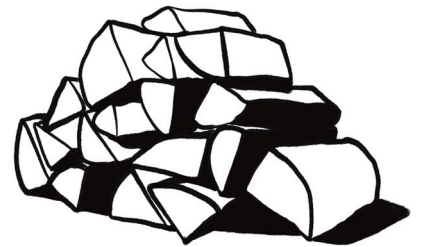
## Sando "Kalle Deluxe 145:-

Milk-bread bursting with deep fried cod cheeks, slaw on red cabbage and browned butter, Västerbotten cheese and roasted almonds. Side: "Taramasalata"-ish on sugar-salted cod roe and chives topped with egg yolk and oil on smoked kombu and dill. (gluten, almond, lactose)

## Norrländsk "spring-pizza" 185:-

Tenderized char straight from the cabinet. Cucumber in dillakquavit. Trout roe, smetana and horseradish. Cured egg yolk and foamed brown butter. And of course Frida's funky powder...  
NOTE: Pretto dough replaced with hash brown!

# SOMETHING BIGGER



## Txuleta

Grilled steak on the bone of clearly dry-aged dairy cow, approx. 600 grams.

**1195:-**

## Sterlinghülle

Dry-aged & grilled on the bone, approx. 600 grams. 


**995:-**

Both are served with Potato gratin "MAXIMUS"  
With deep fried parsley.  
Also red wine sauce, of course, clearly adapted to the part of dead animal!  
(lactos, gluten)

Takes at least 20 minutes and is enough for sharing!

# SOMETHING SWEET

## "Rhuubarb and Peeeach" 145:-

Lightly braised rhubarb, mazarin, coconut mousse, sorbet on white peach and yuzu served with chervil. (alamond) 

## Red Velvet Cookie 145:-

filled with white chocolate Creamoux, raspberries and cherries, served with freshly made vanilla ice cream with OREOS, topped with tart cherry syrup and atsina cress.  
(milk protein, gluten)

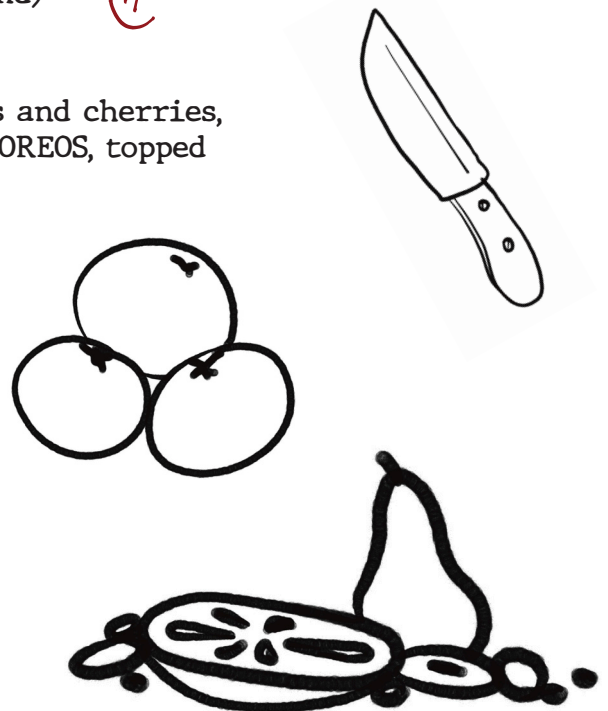
## Affogato 125:-

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

## Postgatan Cone 85:-

Soft ice cream  
(ask your waiter what flavour rules the day)  
(gluten, lactose)

## Chocolate bar of the day 75:-



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