

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!

➡ **Exclusive!**

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:- CLASSIC DRINKS: 590:- PREMIUM DRINKS 750:-

NON ALCOHOLIC 380:-

Oysters "Spicy Caribbean"
Salsa el fuego, pineapple
with rum and mint
Consume at your own risk... 55:-

Olives "Nocellara" 65:-

Gurras torched cashews 65:-

Torres Potato chips 65:-

**WITH
YOUR DRINK**



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 & shallots (lactose)

!! Postgatan roll 72:-/pcs
Bread serving with lardo, rosemary, lemon & fermented butter. (gluten, lactose)

Taco de carnitas 125:-
Pig side, pig skin and pig fat baked beyond reason with half the spice rack and Coke! Corn tortilla fried in too much cheddar, salsa on fermented tomatillo, avocado and chili Serrano. Cured onion and a substantial bunch of cilantro (Can be served veggie)



Oscietra Caviar and freezing Vodka 195:-

Boquerones 115:-
Sourdough bread, lemon, dill (gluten)

Thinly sliced air dried pork leg 145:-

!! Deep fried langoustine "Ssäm" 98:-/ pcs
Green tomato, fennel dill, borage, langoustine mayo and nuoc cham (gluten, can be served vegetarian or gluten free with avocado)

Lobster, Kalix, aged cheese and awesome onions 235:-
Forced down in "Pastel de Nata" with mushrooms in browned lobster butter, egg yolk and lemon. Also hazelnuts from beyond, umami and dill (gluten, nuts)

SOMETHING SMALL

!! Sticky karaage chicken 175:-
Fried Mowitz chicken in Korean BBQ, roasted black cabbage, mint and coriander. Dip or don't; The dip is on Yuzu and Miso! (can be served vegetarian with couliflower)

Norrländsk "Autumn-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: Dough replaced with hashbrown!
(can be served vegetarian)

Miss Piggy "Truffle sow" 165:-
Steam fried soup dumplings filled with pork, six-spice and fire-ravaged dashi. Served with pork mayo, crispy pig skin, apple kimchi and severe truffle abuse (gluten)

Fire, Thailand and Broccoli 165:-
Peanut overdose, coconut and incredibly aged cheese
(Nuts, fishsauce, can be served vegetarian but preferably not)

Burek "Frutti di Mare" 195:-
Filo pastry bursting with smoked halibut head, shrimps and dill.
Dusted with wakame and mussel powder, topped with charred and raw veggies and lemon
Logical á part: Stracciatella, black pepper and a total abuse of basil.
(gluten, lactose, shellfish)

Yakiniku "PG style" 175:-
Fired entrecote and green onions, emulsified MSG, soy cured egg yolk and Furikake. Served with hot sushi rice dressed in yuzu-browned butter, gari and a crisp of seaweed rusk, chili straw and Togarshi
(can be served vegetarian)

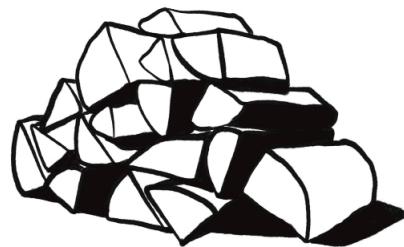
Tartar "Funky flowers" 185:-
Beef is gently warmed with noisett butter and topped with fermented tomatoes from Gällenas, crisp on nori & rive crackers, Spanish apple cider vinegar and summer flowers. And fresh tarragon and tryffel in quantities! (gluten)

SOMETHING BIGGER



Txuleta 1195:-

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



Sterlinghülle 995:-

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



Both are served with:

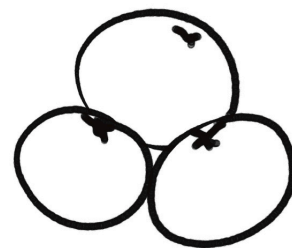
Crispy almond potatoes, crutongs, padrones, charred small onions and a heck of a lot of well-aged cheese! And the given number one for grilled animal parts: Chimichurri

Takes at least 20 minutes and is enough for sharing!

SOMETHING SWEET

"Raspberry 'n' Rhum Baba" 145:-

Raspberry ice cream and fresh raspberries and brioche soaked in rum, timut pepper and meadowsweet syrup served with mousse on white chocolate and jerusalem artichoke.
(gluten)



Apple pop au Creux 145:-

Choux baked with shortcrust pastry, filled with apple, vanilla cream and bourbon/browned butter flavored soft ice cream. Topped with Popcorn and ripple "deluxe".
(gluten, lactose)

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