

WELCOME *GURRAS*



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"



Gurras'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:-**

**WITH
YOUR DRINK**

Olives "Nocellara" 65:-

Gurras torched cashews 65:-

Torres Potato chips 65:-



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)

Burnt ends Al Pastor 125:-
Most of it from a dead pig, incredibly cooked in a variety of chili "Adobo" as well as pineapple, alcohol and fire!
Served on cheddar fried corn tortilla and salsa verde
(Can be served vegetarian)



Vodka and Osetra Caviar 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)

Kalix, aged cheese and awesome onions 175:-

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

Pasta Frutti di Mare "flower power" 165:-
Filled with lobster, halibut, shrimp and dill. Served with lobster bisque and browned garlic and sage butter. Topped with herbs, Reggiano and shallots. Also a hell of a lot of truffles ofc (gluten)

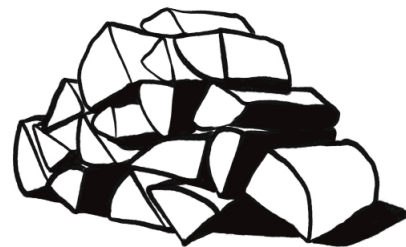
Return of the BLACK PUDDING!!! 195:-
Key words: Duck liver, duck rilette, duck fat, dumpling and truffle. Also of course onion goo, lingonberries, spirits and decadence. (gluten)

Yakiniku "P.G 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 steak, Jalapeno hide and incredibly aged Danish cheese 185:-
Shallots, apple vinegar and tarragon in different ways. Cornichons, spiced greens, epiche Postgatan and popped rice paper.

Asparagus, fire and egg "Benedict" 195:-
Grilled white and green asparagus, ramsons and pine nuts. Butter-fried brioche, poached egg and hollis with yuzu, miso and browned butter. Also given "Patate Parmiggiana croccanti"!!! (gluten, nuts)

SOMETHING BIGGER



Txuleta 1195:-

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

note.... it IS not Kobe steak! Instead it is damn good!!!

Sterlinghülle 995:-

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

Both served with:

Cheesy Manchego Churros and Gurras garden "Grand Aioli", sun-dried black olives and yuzu kosho (gluten)



Takes at least 20 minutes and is enough for sharing!

SOMETHING SWEET

Basil n Passion Pavlova 145:-

!! Meringue and passion fruit, basil and lime sorbet served with basil rippled lightly whipped vanilla cream (limit-less, of course!!)

"Banana and Coconut Punch" 145:-

Roasted banana in toasted coconut, intense chocolate and sea salt!
To this coconut / punch ice cream, crushed cookies and Tosca
Mega combo: Flag punch on the rocks! (120:-)

Affogato 125:-

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

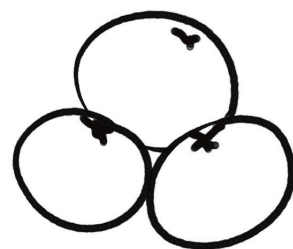
Postgatan Cone 85:-

Soft ice cream

(ask your waiter what flavour rules the day/allergens)

Chocolate bar of the day 75:-

(ask your waiter what flavour rules the day/allergens)



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