



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!

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Exclusive!

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

This consists of 7 servings and includes our most
classic dishes, the  shows which ones! In that case, it
is served to everyone around the table!

FOOD: 699:- CLASSIC DRINKS: 650:- PREMIUM DRINKS 850:-

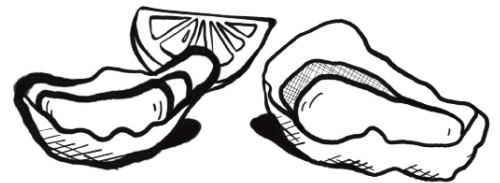
WITH
YOUR DRINK

Olives "Nocellara" 65:-

Gurras torched cashews 65:-

Torres Potato chips 65:-

The planet's tastiest Cornichons, Smetana and honey 85:-



ALLERGIES? PLEASE ASK YOUR SERVER

SMALL BITES



// **Tuna tartar 66:-**
Marinated in browned butter & ponzu, wasabi emulsion, soy pearls, gari & katsuobushi

// **Pao de Queijo 66:-**
Deep-fried cheese balls with pata negra, Marcona almonds, pickled and roasted spinach

// **Postgatan roll 74:-/pcs**
Bread serving with lardo, rosemary, lemon & fermented butter.
(gluten, lactose)

Quesa BIRRIA
"chingon de chingones" 125:-
Ox!!! The tail and the brisket ftw!
In chili adobo, red wine and epice noel. Served in a quesadilla with salsa taquero, lime, cilantro, onion and a damn intense broth dip!
(Vegetarian option available)

Oscietra caviar "on the fist" and frozen Vodka 199:-
Alternatively, full jar (125 g) with classic sides 2500:-

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

Thinly sliced air dried pork leg 145:-

// **Deep fried langoustine "Ssäm" 99:-/ pcs**
Green tomato, fennel dill, langoustine mayo and nuoc cham
(gluten, can be served vegetarian or gluten free with avocado)

Kalix and awesome onions 185:-
Salmon roe, sour cream and a very crispy waffle with Västerbotten cheese (gluten)

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!
(gluten, can be served gluten free and/or vegetarian with couliflower)

Tartar steak, extremely aged Danish cheese and charred bone marrow-mayo 215:-
Shallots, apple cider vinegar, cornichons, spicy greens, burnt leek "epice Postgatan" and puffed rice paper.
ALSO A FUCKING LOTS OF TRUFFLES OFC!!!

Flower Power Tortelloni grande di Funghi 225:-
Slow-baked Jerusalem artichoke, porcini and shitake. With Reggiano, sauce and butter spread with garlic and sage.
And of course severe truffle addiction!
(gluten)

F*ed up Beijing Duck Bow 195:-**
Duck breast, duck mayo and duck skin furikake. Served on dressed sushi rice with soy-cured egg yolk, nori, grilled pak choi and tempura on enoki. (gluten)

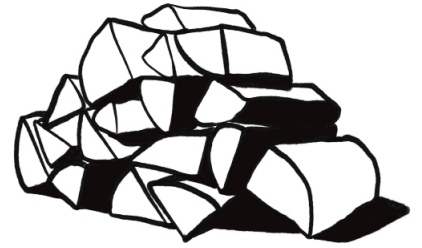
Return of "CAPTAIN BLOOD" 165:-
The definition of black pudding, duck liver ganache, port wine and red onion confit. Served with roasted liquor marinated plums, secret powder and rendered and skimmed duck fat (gluten)

Cabbage, Fire and Fermented Pepper 155:-

Grilled and glazed point cabbage, kampot pepper emulsion and browned hazelnut butter, pickled cabbage shoots and Parmesan cheese "Reggiano"

Ebi Sakana Sando 175:-
Deep-fried red sole, "Skagen" and Västerbotten cheese. Served in crispy and insanely fluffy milk bread. Tonkatsu replaced with Gurry Ket-chup!
(shellfish, gluten)

SOMETHING BIGGER



Txuleta 1195:-

Grilled steak on the bone of clearly dry-aged dairy cow, approx. 750 grams.

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



Sterlinghalibut 995:-

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

Both served with:

"Cheesy Manchego Churros" and whipped Ricotta with roasted Bloody Mary tomatoes, sun-dried black olives and basil orgy (gluten, lactose, can be ordered separately)



Takes at least 20 minutes and is enough for sharing!

SOMETHING SWEET

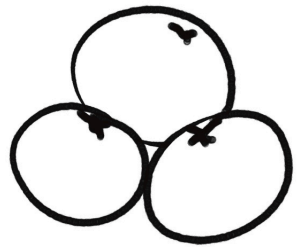
"EXOTIC SWEET N SAVORY" 145:-



Pineapple and Mango Sorbet, ignited Tequila on Italian Meringue, Crushed Caramel Cookies & Tajin Ripple (gluten)

Cardamom doughnut filled with apple and lime 145:-

Served with sauce and crunch on caramelized oats & roasted chocolate, yellow Calvados raisins and of course vanilla ice cream (gluten)



Affogato 125:-

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

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