

Tapas at Gothenburg

Our tapas are plates designed to share, order a selection for the table and enjoy the variety. The bigger your group, the more flavours you will be able to sample.

If you want a dish all to yourself, that's ok too of course!

Our food is best enjoyed freshly made, so our dishes are brought to your table as they are being prepared, some are fast and some take a little longer.

Enjoy your meal!

Chef's Selection

Choose a price per person and we will help you put together a selection of the chef's favourites.

\$50 / \$55 / \$60 / \$65

Vegetable tapas

Ravioli, black mushroom and parmesan, wholegrain mustard and spinach butter, heirloom tomatoes (4p) \$18

Polenta chips, roasted garlic, parmesan mayo \$11.5

Turmeric and roasted garlic hummus, roasted beetroot, pickled onion, baguette croutes \$16.5

Gothen"berg" salad, iceberg lettuce, shaved cucumber and radish, orange, mint, green onion, rice wine and chili vinaigrette \$9.5

Blanched edamame beans, sea salt \$6.5

Arancini, turmeric roasted cauliflower, smoked gouda, confit garlic aioli (4p) \$17

Crispy potatoes, mustard aioli, fresh chives \$9.5

Seasonal vegetables, please ask your server \$8.5

Dukkha roasted pumpkin salad, couscous, toasted almonds, roasted tomato, mint yoghurt \$19.5

Beetroot and potato gnocchi, seasonal greens, garlic butter, beetroot purée, dukkha \$17

Fish and seafood tapas

Smoked kahawai croquettes, sauce gribiche, shaved fennel and radish salad (4p) \$18

Fish tacos, beer battered market fish, pickled vegetables, spicy chipotle mayo, red cabbage (2p) \$14

Salmon sashimi, raw Ora King Salmon, ponzu sauce, wakame salad, sesame seasoning \$18

Seared scallops, green pea purée, sautéed seasonal greens, bacon maple caramel (4p) \$19.5

Calamari, coriander and cashew pesto \$15.5

Skagen röra Swedish classic mix of prawn, dill, lemon and mayo, grilled ciabatta \$18.5

Gin soaked Ora King salmon, orange, dill crème fraiche, vanilla vinaigrette (6p) \$13.5

Rare seared tuna, sesame crust, quinoa, pickled daikon, spring onion, coriander and wasabi mayo \$18

Meat and poultry tapas

Duck liver parfait, cherry mostarda, caper berries, toasted bread \$17.5

Beef Tataki, rare seared sirloin, miso mayo, crispy shallots, coriander \$17.5

Seared Merino lamb rump, served medium-rare, jalapeño salsa, roasted garlic, root vegetables, red wine jus \$28.5

Crispy fried chicken, spicy sriracha mayo \$17

Jerk spice marinated seared sirloin, served medium-rare, sautéed courgettes, sweet potato hot sauce purée, red wine jus \$28.5

Spicy Kim Chi and pork dumplings, Octovin, peanuts, spring onions, coriander (8p) \$19.5

Swedish styled pork and beef meatballs, pepper gravy, pickled cucumber (4p) \$16.5

Slow braised pork belly, pickled beetroot purée, wilted greens, jus (3p) \$21.5

Harissa marinated free range chicken thighs, Israeli couscous, spring onion, fresh coriander, lemon, mint tzatziki \$27.5

Cheese

All cheese is served in 50 gram portions
with honeycomb and fig and onion jam

Manchego Gran Reserva – Spain

Aged 8 months, nutty, aromatic, slightly crumbly cheese made from goat's milk. This cheese is made with pasteurized milk.

Delice de Bourgogne – France

Rich, creamy, soft ripened, triple cream, brie style cheese made from cow's milk. This cheese is made with pasteurized milk.

Kapiti Kikorangi – Kapiti Coast

Buttery texture, full and piquant flavoured, blue vein made from cow's milk. This cheese is made with vegan rennet.

One Choice \$14 Two Choices \$25 Three Choices \$36

Dessert

Coconut and lime **pannacotta**, poached rhubarb,
nut clusters, blood orange sherbet, rhubarb purée \$13.5

Lemon meringue, lemon curd, blueberry coulis,
shortbread crumb, torched Italian meringue \$13

Salted caramel and hazelnut **crème brulée**,
hazelnut crumb \$12

Cinnamon, vanilla and cardamom **rice pudding**,
cherry compote, coconut roughie \$12

Belgian chocolate and espresso **mousse**,
Kahlua cream, chocolate ganache,
chocolate swirl meringue, raspberry coulis \$14.5

Duck Island **ice cream** \$8.5

Kohu Road **sorbet** \$8.5