

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.

\$60 / \$70 / \$80

Vegetable tapas

Ravioli, roast pumpkin and almond skordalia,
lemon beurre noisette, toasted almonds (4p) \$18.5

Arancini, mushroom and mozzarella risotto,
panko crumb, porcini aioli (4p) \$17

Blanched edamame beans, sea salt \$6.5

Polenta chips, roasted garlic, parmesan mayo,
truffle salt, grated parmesan \$12.5

Beetroot hummus, crispy kale, roasted beets,
pickled vegetables, toasted baguette croutes \$16.5

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

Fried potatoes, thyme salt, aioli \$9.5

Seasonal vegetables, please ask your server \$9

Sweet potato gnocchi, cashew and cumin cream,
braised red cabbage, cashew dukkha \$18.5

Fish and seafood tapas

House smoked **market fish**, shredded iceberg lettuce, apple, shaved root vegetables, horseradish crème fraiche, crispy potato sticks \$18.5

Crispy sesame and ginger **crab wontons**, yellow lemongrass curry, fresh chili and coriander (4p) \$16

Tuna tartare, cucumber, wasabi mayo, lotus chips, edamame, salmon roe \$18.5

Cured Ora King **salmon**, dill crème fraiche, pickled cucumber, spring onion oil, toasted poppy seed bagel crumb \$22

Salmon sashimi, raw Ora King Salmon, ponzu sauce, wakame salad, sesame seasoning \$18.5

Seared **scallops**, cauliflower purée, pancetta lardons, butter sautéed greens, purple potatoes (4p) \$19.5

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

Calamari, coriander and cashew pesto \$15.5

Meat and poultry tapas

Hand cut pasta, roast chicken, oyster mushrooms, cavolo nero, shaved parmesan, truffle salt, herb brioche crumb \$26.5

Beef Tataki, rare seared sirloin, miso mayo, crispy shallots, sesame seeds, coriander \$18

Crispy confit duck wings, spicy hoisin sauce, peanuts, capsicum, cucumber and mung bean salad (4p) \$18

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

Crispy fried chicken, spicy sriracha mayo, fresh lime, spring onion \$17

Slow braised pork belly, corn, chili and shallot purée, wilted greens (4p) \$28

Sambal and curry rubbed free range chicken thighs, satay, chili vinaigrette, pickled cucumber \$26

Miso marinated seared sirloin, served medium-rare, mirin glazed summer vegetables, red wine jus \$27.5

Seared Merino lamb rump, served medium-rare, jalapeño salsa, roasted garlic, root vegetables, red wine jus \$29

Cheese

Our cheese is served in 50 gram portions with crackers, honeycomb, fresh pear and cherry mostarda

Manchego Gran Reserva – Spain

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

Delice de Bourgogne – France

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

Blueberry coconut pannacotta, cashew praline, passionfruit purée, coconut and passionfruit bark \$14

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

Salted caramel and hazelnut crème brûlée, hazelnut crumb \$12

Belgian chocolate and espresso mousse, Kahlua cream, chocolate ganache, chocolate swirl meringue, raspberry coulis \$15

Duck Island ice cream \$8.5

Kohu Road sorbet \$8.5