

## 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 \$13

Beetroot hummus, crispy kale, roasted beets,  
pickled vegetables, toasted baguette croutes \$17

Göthenberg 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 \$19

## 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 \$19

**Calamari**, coriander and cashew pesto \$15.5

## Meat and poultry tapas

Lamb meatballs, garam masala and mint,  
Indian spiced gravy, tomato kasundi (6p) \$24

Hand cut pasta, roast chicken, oyster mushrooms,  
cavolo nero, shaved parmesan, truffle salt,  
herb brioche crumb \$27

Beef Tataki, rare seared sirloin, miso mayo,  
crispy shallots, sesame seeds, coriander \$18.5

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 \$17.5

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

Miso marinated seared sirloin, served medium-rare,  
mirin glazed vegetables, red wine jus \$29

Sambal and curry rubbed free range chicken thighs,  
satay, chili vinaigrette, pickled cucumber \$26.5

## 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 \$15 Two Choices \$25 Three Choices \$35

## Dessert

Rhubarb tart, poached rhubarb compote, vanilla custard, toasted white chocolate and raspberry crumb \$15

Pumpkin pie, spiced pumpkin mousse, sweet pastry, glazed pumpkin, candied seeds, chocolate soil, honey cream, cinnamon sponge \$16.5

Apple and brandy crème brulée, cinnamon shortbread, compressed apple \$13.5

Mocca glazed almond friand, coffee mousse, maple syrup cream, dark chocolate ganache, orange granita, meringue shard \$16

Duck Island ice cream \$8.5

Kohu Road sorbet \$8.5