

START OFF IN STYLE

sparkling &

CHAMPAGNE

	GLASS/BOTTLE
RUIDA DOMO CAVA BRUT	125/675
PIPER HEIDSIECK BRUT NV	155/845
PHILIPPE GONET BLANC DE BLANCS SIGNATURE	195/1000
ANDREOLA AKELUM PROSECCO BRUT	625
BOLLINGER SPECIAL CUVÉE BRUT NV	1200
POL ROGER WINSTON CHURCHILL CUVÉE 2013	3200

MORE CHAMPAGNES? - ASK YOUR WAITER FOR OUR WINE BOOK

BALLY signature



AMSTERDAM

Jenever,  
elderflower,  
almond, cranberry

170



MILANO

Malfy gin, suze,  
orange,  
angostura bitters

185



SYDNEY

Tequila, italicus,  
passion fruit,  
sparkling wine

170



NEW YORK

Vodka, rhubarb,  
elderflower,  
egg white

170



LONDON

Gin, pimms,  
cassis,  
sparkling wine

170



NO DRAMAS

non-alcoholic  
Raspberry, lemon,  
ginger beer

90

the

SNACKS

ELLERY CAVIAR & VODKA

Caviar Oscietra royal 30 g  
Absolut elyx vodka

450 FÖR 2

GRILLED OYSTER

Grillat ostron, smörsås  
Grilled oyster, butter sauce

45/ST

OYSTER

Ostron, melongranité, chili  
Oyster, melon granité, chili

40/ST

BOQUERONES

Anjovis, ricotta, grillat bröd, citron  
Anchovies, ricotta, grilled bread, lemon

95

CALAMARES

Friterad bläckfisk, aioli, salsa macha (innehåller nötter)  
Fried squid, aioli, salsa macha (contains nuts)

95

MANGALICA CHARCUTERIE

Luftorkad i 12 månader 30 g, körsbär  
Air dried 12 months 30 g, cherry

100

OLIVES

Nocellara

55

CROQUETTE

Wrångebäcksost, grön chili  
"Wrångebäcks" cheese, green chili

35/ST



## STARTERS

### ARTICHOKE

*Kronärtskocka, zucchini, Hallands Siren-ost*  
Artichoke, zucchini, Halland's Siren cheese  
**155**

### STRACCIATELLA

*Stracciatella, tomat, pistagenötter, röd shug*  
Stracciatella, tomato, pistachios, red shug  
**155**

### BEEF TATAKI

*Handskuren flankstek, straciatella, pinjenötter, picklad tomat*  
Hand cut flank steak, straciatella, pine nuts, pickled tomato  
**165**

### TUNA TARTAR

*Tonfisk, vattenmelon, gurka, tomat, rosmarin*  
Tuna, watermelon, cucumber, tomato, rosemary  
**165**

### GAMBAS

*Rödräkor, chilismör, citron, aioli, grillat levainbröd*  
Red prawns, chili butter, lemon, aioli, grilled levain bread  
**165**

## GLOSSARY / ORDLISTA

**BOQUERONES** – Färsk anjovis i vinäger & olivolja.  
Fresh anchovies in vinegar & olive oil.

**HALLANDS SIREN** – Vit, ung ost med tydlig sälta och hög syra.  
White, young cheese with clear saltiness and high acidity.

**KUMQUAT** – Liten, söt och lite bitter, citrusfrukt från Israel.  
Small, sweet and slightly bitter, citrus fruit from Israel.

**MANGALICA** – Mangalica är en speciell grisras med  
välsmakande kött och fina fettmarmoreringar.  
Mangalica is a special breed of pig with tasty meat and  
fine fat marbling.

**SALSA BRAVA** – Sås på tomat, paprika, vitlök, örter.  
Sauce with tomato, paprika, garlic, herbs.

**SALSA MACHA** – Chilipaste innehållande chili,  
cashewnötter, vitlök, sesam.

Chili paste containing chili, cashew nuts, garlic, sesame.

**SALSA VERDE** – Grön örtsås.  
Green herb sauce.

**RED SHUG** – Röra på röd chili, vitlök, rostad paprika.  
Mix of red chili, garlic, roasted peppers.

**STRACCIATELLA** – Krämig och mjuk Italiensk ost.  
Den görs med metoden "pasta filata", där man drar och sträcker  
ostmassan och sedan blandar upp den med grädde.  
Creamy and soft Italian cheese. Made BY using the "pasta filata" method,  
where you pull and stretch the curd and then mix it with cream.

**SUMAC** – Krydda på malda torkade bär, med en syrlig och frisk smak.  
Spice made of ground dried berries, with a sour  
and fresh taste.



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**M A I N S**  
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**GRILLED CHICKEN**

*Grillad Mowitzkyckling, pumpa, svamp, picklad lök,  
spansk mandlar, kycklinjus*

Grilled Mowitz chicken, pumpkin, mushrooms,  
pickled onions, Spanish almonds, chicken jus

**285**

**POINTED CABBAGE**

*Grillad spetskål, krispy grönkål,  
kikärter, kumquat, salsa verde*

Grilled pointed cabbage, crispy cale,  
chickpeas, kumquat, salsa verde

**255**

**GRILLED LAMB SKEWER**

*Grillat lammspett, aubergine, tzatziki, rökt mandel, mynta, harissa*

Grilled lamb skewer, eggplant, tzatziki, smoked almonds, mint, harissa

**295**

**TENDER LOIN**

*Oxfile, vitlökssmör, tomat, spenat, sherryjus*

Tender loin, garlic butter, tomato, spinach, sherry jus

**435**

**POLENTA**

*Grillad paprika, inlagd aprikos,  
macadamianötter, oregano*

Grilled peppers, pickled apricots,  
macadamia nuts, oregano

**255**

**SEABASS**

*Grillad havsabborre, pesto, salsa brava, ricotta*

Grilled sea bass, pesto, salsa brava, ricotta

**310**

**PIKE PERCH**

*Gös, hummer, gulbeta, chili, smörsås*

Pike perch, lobster, yellow beet, chili, butter sauce

**435**



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**S I D E S**  
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*Välj en side per huvudrätt*  
Choose one side per main course  
Extra side 65

**FRIES**

*Palmers grillkrydda*  
Palmers seasoning

**SMASHED POTATOES**

*Friterad potatis, jalapeñomajonnäs*  
Fried potatoes, jalapeño mayonnaise

**ROASTED CARROTS**

*Svenska bönor, oliver, kapris*  
Swedish beans, olives, capers

**GREEK SALAD**

*Tomat, gurka, fetaost, rödlök, oliver, sumac*  
Tomato, cucumber, feta cheese, red onion, olives, sumac



----- D E S S E R T S -----

**LEMON TARTLETTE**

*Björnbärsglass, pistagenötter*  
Blackberry ice cream, pistachios  
**115**

**APPLE**

*Vit choklad, vanilj, ängssyra*  
White chocolate, vanilla, sorrel  
**125**

**SALTY CHOCOLATE**

*Chokladmousse, päron, dulce de leche*  
Chocolate mousse, pear, dulce de leche  
**125**

**COFFEE CANDY**

*Fråga din servitör om kvällens alternativ*  
Ask your waiter about the evening's selection  
**45/ST**

**CHEESE**

*Tre sorters ost, fröknäcke, hemkockt marmelad*  
Three kinds of cheese, seed crisp,  
home-made marmalade  
**145**

NYFIKEN PÅ AVEC?  
-ASK YOUR WAITER!

**SWEET WINES**

BY THE GLASS

BORDEAUX, CHÂTEAU FONTEBRIDE SAUTERNES 2019 (FR)	120
PIEMONTE, LA SPINETTA MOSCATO D 'ASTÍ 2020 (IT)	110
DOURO, TAYLOR'S 10 YEARS OLD TAWNY NV (PT)	110
DOURO, MADEIRA, COSSART GORDON, TERRENTEZ 1975 (PT)	350
MAS AMIEL VINTAGE BLANC 2020 (FR)	125
TOKAJI, ROYAL TOKAJI LATE HARVEST 2017 (HU)	115
KRACHER AUSLESE CUVÉE 2017 (AU)	120
MAS AMIEL VINTAGE ROUGE 2020 (FR)	125

## WHITE WINE

GLASS/BOTTLE

**BIZKAIA, DONIENE GORRONDONA BIZKAIKO TXAKOLINA 2021**  
*Hondarrabi zuri*

145/695

**RHEINGAU, KLOSTER EBERBACH TROCKEN 2022**  
*Riesling*

145/695

**ABRUZZO, TALAMONTI TREBI 2022**  
*Trebbiano*

120/570

**BOURGOGNE, JEAN-MARC LAFONT BEAUJOLAIS BLANC 2020**  
*Chardonnay*

155/725

**DOURO, QUINTA DO CRASTO SUPERIOR 2021**  
*Viosinho, Verdelho*

165/775

**PIEMONTE, ROERO ARNEIS VAL DI TANA 2021**  
*Arneis*

150/705

**SICILY, IL MORTELLITO VIARIA 2021**  
*Moscato*

175/825

## RED WINE

**RHÔNE, DOMAINE FONTANINE DU CLOS, REFLETS DE IÂME, VACQUEYRAS 2019**  
*Grenache, Syrah*

155/725

**FONTANAFREDDA, PIEMONTE BARBERA 2019**  
*Barbera*

145/695

**MARCHE, UMANI RONCHI CONERO ROSSO SAN LORENZO 2020**  
*Montepulciano*

130/610

**SICILY, PLANETA FRAPPATO 2020**  
*Frappato*

145/695

**CALIFORNIA, ROBERT MONDAVI PRIVATE SELECTION**  
*Pinot Noir*

150/720

**BOURGOGNE, JEAN-MARC LAFONT BEAUJOLAIS LES GRANITS BLEUES 2020**  
*Gamay*

155/725

**PIEMONTE, TENUTA IL FALCHETTO LANGHE NEBBIOLO 2020**  
*Nebbiolo*

160/760

**BOURGOGNE, DOMAINE ARDHUY CÔTE DE BEAUNE VILLAGES 2021**  
*Pinot Noir*

205/985

**BORDEAUX, CHÂTEAU DU MOULIN NOIR 2015**  
*Merlot*

185/870

## ROSÉ

**PROVENCE, NESSA 2022**  
*Caladoc*

145/695

# beers & free of alcohol

## DRAFT BEER

CARLSBERG EXPORT 5,0% 40CL (DK)	82
BIRRA PORRETI 5,0% 40CL (IT)	88
BROOKLYN EIPA 6,9% 40CL (US)	92

## BEER ON BOTTLE

CARLSBERG HOF LAGER 4,2% 33CL (DK)	72
CARLSBERG EXPORT 5,0% 33CL (DK)	82
KRONENBOURG 1664 BLANC 5,0% 33CL (FR)	79
MYTHOS LAGER 4,7% 50CL (GR)	89
RÅÅ ORGANIC IPA 6,0% 33CL (SE)	90

## CIDER

SOMMERSBY PEAR 4,5% 33CL (SE)	69
GALIPETTE CIDRE BIOLOGIQUE 4,0% 33CL (FR)	105

## NON ALCOHOLIC

LÄSK/SODA	40
CARLSBERG NON-ALCOHOLIC 0,5% 33CL	45
SAN BROOKLYN SPECIAL EFFECTS 0,4% 35,5CL	50
V.NO BLANC DE BLANCS 0,3 %	95
GALIPETTE CIDRE N-A 0,0% 33CL	85
SAN PELLEGRINO LIMONATA 20CL	55
VISTAKULLA MOUSSERANDE ÄPPELMUST 33CL	75

palmers  
RESTAURANT & BAR  
STOCKHOLM

