

COCO

*Immerse yourself in the flavors of asados of Buenos Aires,
the fresh seafood treasures of Lima, and the spicy allure of Mexico
- all in perfectly sized dishes.*

*Every bite dances in harmony with the best of seasonal
Scandinavian produce.*

*And when it comes to drinks, we also take our cues from the vibrant
spirit of South and Central America.*



APERITIVO

Le colada

Rum, coconut, pineapple

175

Cantaloupe cooler

Vodka, vermouth, cantaloupe, acid blend, saline

175

Basil highball

Gin, basil, ginger, acid blend, aegean tonic

175

Swedish paloma

Tequila, rhubarb, acid blend, pink grapefruit, salt

175

Juno spritz

Rosé, grapefruit, sparkling wine, lemon

175

Burbujas

Ruida Domo Cava Brut

Lacroix Dunesse Brut NV ESS Champagne

Andreola Akelum Prosecco Brut

Bollinger Special Cuvée Brut NV

Ruinart Blanc de Blancs

Dom Perignon 2015

Louis Roederer Cristal 2015

145/680

185/925

645

1200

2100

4500

3900



SNACKS

Ellery caviar & vodka

Caviar oscietra royal 30 g & absolut elyx vodka

565kr for 2

Bread serving

Karamelliserad schalottenlökssmör

Caramelized shallot butter

85

Oyster

Aji amarillo, ingefära

Aji amarillo, ginger

55

Taco

Tonfisk, avokado, picklad chili

Tuna, avocado, pickled chili

80

Fried corn

Chili- och vitlöksmajo, gammelknas

Chili & garlic mayo, gammelknas

65



COMIDA

CRUDO

Hamachi

Leche de tigre, grön chili, koriander
Leche de tigre, green chili, cilantro

165

Beef tartar

Manchego, aji amarillomajonnäs, paprika
Manchego, aji amarillo mayo, bell pepper

175

Charred zucchini

Mangold, aji amarillomajonnäs, paprika
Chard, aji amarillo mayo, bell pepper

165

MAR Y TIERRA

Squid

Salsa brava, kronärtskocka, oliv
Salsa brava, artichoke, olive

185

Tempura

Avokado, blomkål, broccolini
Avocado, cauliflower, broccolini

155

Crispy chicken

Chipotle, majs, salladslök
Chipotle, corn, spring onion

160



ANY ALLERGIES? WE GOT YOUR BACK - JUST LET YOUR WAITER KNOW!
DO YOU WANT TO KNOW THE ORIGIN OF THE MEAT? ASK US!

COMIDA

ASADO

Trout

Citrongräsvelouté, blåmussla, pak choi
Lemongrass velouté, mussels, bok choy

185

Beef skewer

Annanassalsa, chili glaze, limebladssky
Pineapple salsa, chilli glaze, lime leaf jus

190

Tofu skewer

Miso, koriander, blomkål
Miso, cilantro, cauliflower

165

DULCE

Exotic fruit salad

Kokosglass, passionfrukt, vit chocklad
Coconut ice cream, passion fruit, white chocolate

125

Strawberry

Vaniljglass, choklad, pecannöt
Vanilla ice cream, chocolate, pecans

125

Coffee candy

Dagens pralin
Praline of the day

65



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Beverage experience

Sit back and relax, let us combine the food with our take on the perfect beverage

I - Sparkling

Det perfekta sättet att börja kvällen, låt bubblorna visa vägen.

The perfect way to start the evening, let the bubbles lead the way.

II - Beer Selection

Omsorgsfullt utvald för sin balans och karaktär, en frisk brygga mellan rätterna.

Carefully chosen for balance and character, a refreshing bridge between courses.

III - Sommelier 's choice

En noggrant utvald vinmatchning, omsorgsfullt komponerad för att komplettera din asado och lyfta varje tugga.

A curated wine pairing, thoughtfully selected to complete your asado and elevate every bite.

IV - End on top

Vem sa att det bästa inte kan komma sist? Avsluta med cocktail eller ett elegant dessertvin för att avsluta med stil.

Who said the best part can't come last? End it with a crafted cocktail or an elegant dessert wine to close in style.

525kr p.p

Exclusive wine pairing

Våra kombinationer inkluderar sällsynta årgångar, etiketter i begränsad upplaga och signaturval som personligen valts ut av vår sommelier

Our parings include rare vintages, limited-production labels and signatures selections personally chosen from our sommelier

895kr p.p



Sommeliers choice

Georg Breuer Riesling Pfaffenwies GG 2021	1550
Elk Cove Estate Willamette Valley Pinot Noir 2023	1300

Vino blanco

Trimbach Réserve Pinot Gris 2018	175/825
Gröhl Riesling Trocken 2025	150/700
Apostolidi Assyrtiko Agia Triada 2024	165/775
Stellenbosch Moederkerk Chardonnay 2023	170/780
Au Bon Climat Chardonnay 2024	210/1100

Vino tinto

Logan Weemala Pinot Noir 2023	165/775
Baron de Ley Rioja Reserva Tempranillo 2021	170/780
Campo Márin Garnacha & Tempranillo 2023	145/650
Fernand Engel Pinot Noir 2023	175/825
Batasiolo Langhe Nebbiolo 2024	175/825

Vino rosado

Nessa Caladoc & Grenache 2025	165/775
Miraval Cinsault & Grenache 2025	180/900
Miraval Cinsault & Grenache Magnum 2025	1800



Cervezas y sodas

Draft beer

Carlsberg Export 5,0% 40cl	92
Birra Porretti 5,0% 40cl	96
Brooklyn East IPA 6,9% 40CL	106

Beer on bottle

Carlsberg Hof Lager 4,2% 33cl	76
Noam Lager 5,2% 34cl	105
Asahi 5,0% 33cl	84
Kronenbourg Blanc 5,0% 33cl	84
Mythos Lager 5,0% 50cl	105
Lagunitas IPA 6,2% 35cl	105

Cider

Sommersby Pear 4,5% 33cl	84
Galipette Cidre Biologique 4,0% 33cl	105

Non alcoholic

Läsk/Soda 33cl	45
Carlsberg Non Alcoholic 0,5% 33cl	65
Brooklyn Special Effects 0,4% 35,5cl	75
Kronenbourg Blanc 0,0% 33cl	70
Sommersby Cider 0,0% 33cl	65
Domaine de la Prade – non alcoholic red wine	95
Eins Zwei Zero – non alcoholic white wine	95
Vintense – non alcoholic sparkling wine	100

