

MENY

SNACKS

Vitlöksbröd 55:- Nocellara oliver 55:- Marcona mandlar 45:- Mallorca nötmix 45:-

SURDEGSPIZZOR

AL FUNGHI

Svamp & tryffelcrème, marinerad portabello, ostronskivling, persilja, scarmorza, valnötter & balsamico
175:-

PROSCIUTTO COTTO

Kokt skinka, tomatås, mozzarella, oliver, parmesan, kapris, sardeller, vitlök, citron & persilja
175:-

BLOMKÅL

Misocremé, västerbottenost, blomkål, pinjenötter & gräslök
160:-

JAMON SERRANO

Tomatsås, mozzarella, serrano skinka, rucola & hyvlad parmesan
175:-

MARGARITA

Tomatsås, mozzarella, basilika & parmesan
(med skinka + 30:-)
135:-

SALAMI

Tomatsås, mozzarella, citron, piquillo- paprika, färsk chili, vitlök parmesan, persilja & salami ventricina
175:-

MÅNADENS PIZZA - FRÅGA PERSONALEN!

(glutenfri botten + 30:- - veganalternativ finns)

BURRATASALLAD 195:-

Burrata, gourmet tomater, basilika, olivolja, picklad rödlök, pinjenötter & balsamico

LÅNGKOK 225:-

Mustigt långkok på högrev serverad med crème fraîche och surdegsbröd

CHARKBRICKA 195:-

Serranoskinka, salami ventura, salami napoli, bressola, oliver, manchego, tomattapenade och surdegsbröd

CARPACCIO 195:-

Ryggbiff, parmesan, rostade solrosfrön, rucola, cocktailtomater, balsamico, syltlök och surdegsbröd

FILETES DE ANCHOA 135:-

Sardellfiléer i olivolja med surdegsbröd

OSTBRICKA 155:-

3 sorters ost, marmelad, frukt och kex

BOQUERONES 135:-

Marinerad ansjovisfiléer, serverade med oliver, cornichons & surdegsbröd

ESCABECHE MUSSELS 135:-

Serveras med oliver & cornichons & surdegsbröd

Sötsugen ...?

Citronsorbet 65:- Tiramisu 95:- Glass med frukt & bär 75:- Tryffel 45:-/st

frågor om ursprung av kött och eventuella allergier — vänligen kontakta vår personal för råd.

MENU

SNACKS

Garlic bread 55:- Nocellara olives 55:- Marcona almonds 45:- Mallorca nut mix 45:-

SOURDOUGH PIZZA

MARGARITA

Tomato sauce, mozzarella,
basil & parmesan
(add ham + 30:-)
135:-

PROSCIUTTO COTTO

Ham, tomato sauce, mozzarella,
olives, caper, sardines, parmesan,
garlic, lemon & parsley
175:-

CAULIFLOWER

Misocremé, 'västerbotten'
cheese, cauliflower,
pine nuts & chive
160:-

AL FUNGHI

Mushroom & truffle crème, marinated
portabello, oyster mushroom, parsley,
scamorza cheese, walnuts and balsamic
vinegar
175:-

SALAMI

Tomato sauce, mozzarella, lemon,
piquillo peppers, fresh chili,
parmesan, parsley, garlic
& salami ventricina
175:-

JAMON SERRANO

Tomato sauce, mozzarella,
serrano ham, rocket & parmesan
175:-

PIZZA OF THE MONTH - ASK OUR STAFF! (glutenfree dough + 30:- - vegan alternatives are available)

BURRATA SALAD 195:-

Burrata, gourmet tomatoes, basil, olive oil, pickled red onion, pine nuts & balsamico

CASSAROLE 225:-

Tasty beef cassarole with crème fraîche and sourdough bread

CHARK PLATTER 195:-

Serrano, salami ventura, salami napoli, bressola, olives, manchego
tomato tapenade & sourdough bread

CARPACCIO 195:-

Carpaccio of beef, parmesan, roasted sunflower seeds, arugula, balsamico, cocktail
tomatoes, pickled onion & sourdough bread

FILETES DE ANCHOA 135:-

Spanish sardine fillet in olive oil served with sourdough bread

CHEESE PLATTER 155:-

3 varieties of cheese with marmalade & crackers

BOQUERONES 135:-

Marinated anchovies served with olives, cornichons & sourdough bread

ENCABECHE MUSSELS 135:-

Served with olives, cornichons & sourdough bread

Something sweet perhaps ..

Lemon Sorbet 65:- Tiramisu 95:- Ice cream with fruit and berries 75:- Truffle 45:-/pc

Please contact our staff for advice if you have any allergies or questions of origin of meat