Nacins

— TO START WITH —	
TUNA TARTARE Ponzu marinated Ahi tuna, green apple, cucumber, avocado, chili aioli, micro herbs.	18
BURRATA Creamy burrata with a mix of tomatoes and aged balsamic oil.	17
CARPACCIO Prime beef, lemon, shaved parmesan, arugula, roasted pine nuts and truffle mayo.	19
PATA NEGRA Iberico ham from the Spanish black pig cured for 36 months and manchego cheese.	24
TOAST SKAGEN (SWE)21/Hand peeled shrimp, homemade mayo, lemon, dilland butter toast	34
SWEDISH STYLE CAVIAR (SWE) - 30 gram Red onions, chives, dill, lemon, creme fraiche. Served with butter toast	25
G A R D E N	
CAESAR SALAD (P) Grilled or blackened chicken with Swedish seasoning rub, maple bacon crisp, bread croutons, shaved parmesan.	24
HEAVEN AND HELL Buffalo chicken nuggets, greens, queso fresco, strawberries, onions, apples, maple bacon crisp, ranch dressing.	19
GREEN	
PAOW (P) Lettuce wraps filled with fried paow tossed with cab- bage, crispy shallots and carrots served with a miso and sesame sauce.	19
HALLOUMI SLIDERS Fried Halloumi, red pepper jam, gucamole, pickled red onions, brioche buns.	24
(P) Paow is three simple all-natural ingredients—soy, water, and salt. It's the healthy plant-based protein	
HANDHELDS —	
Choose between fries or a side salad.	18
THE BURGER Prime beef burger, aged cheddar, thin red onion slaw, truffle mayo.	10
CHICKEN SANDWICH Fried crispy, BBQ glaze, cucumber slaw, avocado crème.	19
PATRIKS RISOTTO - 8	

CEASAR SALAD - 10 ARUGULA & PARMESAN - 10

TRUFFLE FRIES - 12

SWEET POTATO FRIES - 8 STRING ONION & JALAPENOS - 10

SWEDISH MEATBALLS (SWE) 26 Demi cream sauce, pickled cucumber, lingonberries, potato puree. **BEEF RYDBERG** (SWE) 32 Prime beef tenderloin, caramelized onions, potatoes, horseradish, egg, mustard creme. WALLENBERGARE (SWE) 34 Double ground veal steak, brown butter, green peas, lingonberries and potato puree. —— MEAT —— PATRIKS FAVORITE (SWE) 55 8 oz Filet Mignon, risotto with mushrooms and Richard S Johnson garlic and parmesan butter. FRIDAY NIGHT CHICKEN 34 Pan seared Bell and Evans chicken breast, sautéed spinach, season mushrooms, crushed potatoes served with a natural jus. PLANK STEK (SWE) 49 12 oz New York Strip, bacon wrapped haricots vert, potato purée and sauce Bearnaise. **BONE IN RIB-EYE** 95 24 oz, hasselbacks potatoes, tomato and red onion salad, sauce choron, chimichurri, red wine sauce. — FROM THE OCEAN – COD - The Swedish Way (SWE) 34 Baked cod with warm butter, hand peeled shrimps, horseradish, fingerling potatoes, egg and dill. SALMON 28 Grilled, fingerling potatoes tossed with leeks and bacon, sauce vierge and watercress pesto. 32 **TUNA** Grilled, green asparagus "en croute", yellow tomato sauce, basil and aged balsamic. FISH TACO (P) 19 Fried cod, mango salsa, spicy mayo, avocado crema, queso fresco, cilantro. Either a lettuce wrap or tortilla – PASTA PENNE ALLA VODKA 19 Parma ham, vodka, zucchini, chili, garlic, tomato sauce, cream, aged parmesan. **BUCATINI ALLA BOLOGNESE** 18 Our chef team's, recipe, tomato sauce, aged parmesan. **RIGATONI CHICKEN** (P) 19 Chicken, baby spinach, garlic, goat cheese, cream, roasted pine nuts, aged parmesan.

— SWEDISH CLASSICS –

BLACK	TRUFFLE LINGUINI	32
Butter,	aged parmesan and black truffle.	

SWE USA

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you want to know more about dietary requirements, talk to your server.