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# 시장

## MERCADO

### MARKET



## SOMETHING TO START WITH...

**YUKHOE** X 129<sup>SEK</sup>  
 MARINATED BEEF TARTARE WITH  
 BEET PICKLED PEARL ONIONS,  
 CAPERS, SESAME AND BROWNED  
 SOY BUTTER FOAM

**AVOCADO FRIES**<sup>(V)</sup> X 79<sup>SEK</sup>  
 AVOCADO FRIED IN A TEQUILA TEMPURA  
 SERVED WITH A SIDE OF PONZU DIP

**GUACAMOLE**<sup>(V)</sup> X 129<sup>SEK</sup>  
 A SHARING SIZE BOWL OF CHUNKY  
 MEXICAN STYLE GUACAMOLE WITH  
 EXTRA PICO DE GALLO AND HABANERO  
 JUICE TO SPICE UP HOW YOU LIKE!  
 SERVED WITH CORN TORTILLA CHIPS

**OSTRAS** X 39<sup>EACH</sup>  
 A LA PARRILLA  
 GRILLED OYSTER SERVED  
 TOGETHER WITH A GREEN  
 LATIN AMERICAN SALSA

**RAW OSTRA** 35<sup>EACH</sup>  
 WITH HABANERO-LIME JUICE

## MAIN EVENT

**THIT HEO NƯỚNG** - 269<sup>SEK</sup>  
 VIETNAMESE BBQ PORK BELLY IN A HONEY,  
 LEMON GRASS & GARLIC MARINADE.

**ANCHO SOJA**<sup>(V)</sup> - 279<sup>SEK</sup>  
 PULLED SOJA AND SHIITAKE MUSHROOMS  
 IN A SMOKEY BBQ SAUCE SERVED WITH  
 AVOCADO AND GRILLED LIME

CREATE YOUR OWN  
**TAKOREAS**  
 MINIMUM 2 PEOPLE

**YÚ XIÁNG QÍEZI BǎO**<sup>(V)</sup> - 269<sup>SEK</sup>  
 CANTONESE EGGPLANT AND TOFU CASSEROLE WITH  
 GINGER AND GARLIC

**CARNE A LA PARILLA** - 289<sup>SEK</sup>  
 BUTCHERS CHOICE CUT OF BEEF, GRILLED &  
 SERVED MEDIUM RARE WITH SALSA VERDE

**TUNA SAKAMOTO** - 299<sup>SEK</sup>  
 SEARED TUNA STEAK IN A SESAME CRUST  
 SERVED WITH PIRI PIRI CARMEL

**POLLO AMARILLO** - 289<sup>SEK</sup>  
 OPEN FLAME GRILLED WHOLE SPRING CHICKEN  
 WITH GARLIC CONFIT

A UNIQUE WAY TO EAT THAT PUTS THE EMPHASIS ON COMMUNAL DINING. ALL DISHES SERVED WITH A SHARING BASKET OF KHAO PAD, SELECTED WARM AND COLD ACCOMPANIMENTS, PICKLES AND SAUCES AS WELL AS STEAMED BAO, MANDARIN PANCAKES AND CRISPY SALLAD LEAVES TO MAKE WRAPS WITH

## STREET FOOD

**HONG HAP** X 159<sup>SEK</sup>  
 MUSSELS WOK FRIED IN AN  
 OYSTER BASED PEPPER-GARLIC  
 SAUCE WITH SCALLION, RED CHILLI  
 AND THAI BASIL

**BAO SO PPYAM** X 169<sup>SEK</sup>  
 BRAISED OX CHEEK IN DRAGON SAUCE  
 WITH A PICKLED CABBAGE SALLAD,  
 GREEN GARLIC AOLI AND CRISPY  
 LOTUS ROOT SERVED TOGETHER WITH  
 STEAMED BUNS

**KIMCHI UDON** X 189<sup>SEK</sup>  
 THICK WHEAT FLOUR NOODLES IN A  
 KIMCHI BROTH WITH BRAISED OXTAIL  
 TOPPED WITH LÖJROM (ROE), NORI  
 AND BONITO FLAKES

**KIMBAP TACO** X 179<sup>SEK</sup>  
 TUNA TARTARE WITH AVOCADO,  
 CUCUMBER PICKLED CHILI AND A  
 FRESH MANGO SALSA. SERVED IN  
 A CRISPY SALAD LEAF "TACO" WITH  
 NORI SEAWEED

VEG: PULLED SOJA 159<sup>SEK</sup>

PESCATARIAN 169<sup>SEK</sup>

## EXTRAS

**KOREAN KIMCHI FRIES**<sup>(V)</sup> 49<sup>SEK</sup>  
 FRIES DUSTED IN KIMCHI POWDER SERVED  
 WITH GREEN GARLIC DIP

**GUACAMOLE**<sup>(V)</sup> 49<sup>SEK</sup>  
 SIDE PORTION OF GUACAMOLE AND CHIPS

**KHAO PAD**<sup>(V)</sup> 59<sup>SEK</sup>  
 EGG FRIED RICE WITH SOY BUTTER

**PALETAS** X 79<sup>SEK</sup>  
 "LITTLE STICKS" HOMEMADE  
 MEXICAN STYLE ICE POPS, ASK US  
 WHICH FLAVOUR WE HAVE THIS  
 WEEK

**HOUSE TRUFFLES** X 59<sup>SEK</sup>  
 TWO HOMEMADE CHOCOLATE TRUFFLES

## POSTRÉS

**CHURROS** X 79<sup>SEK</sup>  
 DEEP FRIED CHOUX PASTRY WITH AN  
 ANCHO-RUM CHOCOLATE DIP

**SYEDBEDS BAO** X 79<sup>SEK</sup>  
 A DEEP FRIED ASIAN BUN STUFFED WITH  
 SEASONAL FRUIT AND SORBET

SHARING IS CARING!