



## SNACKS & APPETIZERS

<b>MIGHTY SPICY</b> .....	125
<i>Friterad bläckfisk, 5 spice-majonnäs, sweet &amp; sour-sås</i>	
<b>BOQUERONES</b> .....	140
<i>60g Boquerones från Biscayabukten, citron, grillat bröd</i>	
<b>IN THE BONE</b> .....	150
<i>Grillat mörghen, picklad steklök, Arenkha kaviar, krasse-majonnäs, grillat bröd</i>	
<b>UPPER EAST SIDE CHARCUTERIE &amp; CHEESE</b> .....	160
<i>Lokala charkuterier, ost, pickles, grillat surdegsbröd</i>	
<b>GREEN GARDEN EGG</b> .....	135
<i>Ägg 63°, maltjord, blekselleri, sanshopeppar, lökgelé, tryffelpecorino</i>	
<b>INTO THE WILD</b> .....	165
<i>Tartar på biff, enbärskrisp, talgmajonnäs, björnbärsgelé, pepparrot, inlagda lingon</i>	
<b>SPRING SCALLOP</b> .....	170
<i>Sockersaltad pilgrimsmussla, tomatbuljong, chiliolja, kronärtskocka, rädisa</i>	
<b>SAKAMOTO SALMON TATAKI</b> .....	155
<i>Laxtataki, stekt kapris, svartrot, sojamajonnäs, blomkål</i>	

## SIDES

<b>CRISPY BROCCOLI</b> .....	65
<i>Friterad broccoli, harissa, mandlar</i>	
<b>SOHO FRIES</b> .....	45
<i>Pommes frites, parmesan, örter</i>	
<b>THE SIDE SALAD</b> .....	65
<i>Krispiga salladsblad, picklad silverlök, pinjenötter, yuzuvinägrett, parmesan</i>	
<b>MAC N' CHEESE</b> .....	75
<i>Krämiga makaroner, bechamel, lök, tryffel</i>	



#KITCHENANDTABLE @KITCHENANDTABLE

# MAINS



## URBAN GARDEN

GREEN MAIN COURSES WITH YOUR CHOICE FROM THE GRILL

### HAPPO DASHI RAMEN

*Nudlar, dashi, kimchi, nori, picklad rödkål, jordnötter*

### BACK TO THE ROOTS

*Bakad persiljerot och palsternacka, mandelmjolk, örtmajonnäs, sotad purjolök*

### BABY CARROT RISOTTO

*Carnaroliris, jordärtskockschips, persiljeolja, vattenkrasse*

+ ORGANIC FRIED GINGER TOFU.....	245:- / 140G, 225:- / 70G
+ BLACKENED GARLIC COD.....	285:- / 140G, 250:- / 70G
+ GRILLED SZECHUAN BUTCHER'S CUT.....	305:- / 140G, 265 :- / 70G

## LOCAL SPECIALS

<b>COD N' CLAMS</b> .....	280
<i>Bakad torsk, fänkål, vongolemusslor, blomkålspuré, kejsarhatt, gräddig havskräftsfond</i>	
<b>LITTLE LAMB</b> .....	275
<i>Grillad lammrostbiff, gul ärtpuré, picklade senapskorn, bakad lök, murkelsås</i>	

## K&T CLASSIC

<b>BUTCHER'S CUT STEAK FRITES</b> .....	310
<i>Helgrillad ryggbiff, confit på schalottenlök, zucchini, timjanfond, SOHO fries, varm berberemajonnäs</i>	

## MAINS TO SHARE



### MEAT FRIDGE

*Kvällens val av protein från vår kopparkyl*

DAGSPRIS/PP

### THE FISH DISH

*Kökets val av helstekt fisk och grönt*

DAGSPRIS/PP

## SWEETS & DESSERTS

### BAKED ALASKA (TO SHARE)

*Citronparfait, italiensk maräng, mazarinbotten, rumtopf*

125/PP

### PEAR PRESSURE

*Päronsorbet, vit chokladganache, rabarbergelé, pistagecrumble*

125

### BURNED DELIGHT

*Vaniljkräm, havrecrumble, vaniljglass, lime, muscovadosocker*

135

### FEELING BLUE

*Blåbärssorbet, Dulce de Leche, karameliserade mandlar, citrongelé, dragon*

125

### YOUR CHOICE OF CHEESE

*Urval av våra favoritostar, säsongens kompott, grillat bröd*

65 SEK/BIT ELLER 165 SEK / 4 BITAR

### SMALL PIECE OF HEAVEN

*Chokladpralin*

35 SEK/BIT

Allergies? Ask your waiter.



# WINES

## BASIC GLASS / BOTTLE

<b>WHITE</b>	<b>FEAUDO ARANCIO</b> <i>Grillo, Sicily ITALY</i>	<b>85/425</b>
<b>RED</b>	<b>TERRE DE MISTRAL CÔTES DU RHÔNE RESERVE</b> <i>Grenache, Syrah, Rhône, FRANCE</i>	<b>85/425</b>

## SOME EXTRA GLASS / BOTTLE

<b>WHITE</b>	<b>STONEBARN</b> <i>Chardonnay, California USA</i>	<b>96/480</b>
<b>ROSÉ</b>	<b>CALVET COTES DU RHONE ROSÉ</b> <i>Grenache, Syrah, Rhone FRANCE</i>	<b>96/480</b>
<b>RED</b>	<b>HIGH ALTITUDE</b> <i>Malbec, Syrah, Mendoza ARGENTINA</i>	<b>96/480</b>

## LET'S GO CRAZY GLASS / BOTTLE

<b>WHITE</b>	<b>BLASON DE BOURGOGNE CHABLIS</b> <i>Chardonnay, Bourgogne FRANCE</i>	<b>130/650</b>
<b>RED</b>	<b>ACÚSTIC</b> <i>Cariñena, Garnacha, Montsant, SPAIN</i>	<b>130/650</b>

## MARCUS SAMUELSSON WINES

<b>125 LENOX MARCUS SAMUELSSON</b> <i>Sauvignon Blanc, CALIFORNIA</i> 115/575	<b>125 LENOX MARCUS SAMUELSSON</b> <i>Merlot, Cab. Sauvignon CALIFORNIA</i> 115/575
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## WINES

### WHITE

<b>POUILLY FUMÉ CUVÉE JULES</b> .....	<b>126/630</b>
<i>Sauvignon Blanc, Loire, FRANCE</i>	
<b>A.J. ADAM IM PFARRGARTEN</b> .....	<b>118/590</b>
<i>Riesling, Mosel, GERMANY</i>	
<b>CASTEL FIRMIAN RESERVA</b> .....	<b>105/525</b>
<i>Pinot Grigio, Alto Adige, ITALY</i>	
<b>SOAVE CLASSICO CAMPO VOLCANO</b> .....	<b>130/650</b>
<i>Garganega, Trebbiano di Soave, Veneto ITALY</i>	
<b>OVUM BIG SALT</b> .....	<b>139/695</b>
<i>Riesling, Gewurztraminer, Sauvignon Blanc, Oregon USA</i>	

### RED

<b>LE CAILLOU CÔTES DU RHÔNE</b> .....	<b>119/595</b>
<i>Syrah, Rhone FRANCE</i>	
<b>DEGANI VALPOLICELLA CLASSICO</b> .....	<b>105/525</b>
<i>Corvina, Rondinella, Valpolicella ITALY</i>	
<b>MORA &amp; MEMO CANNONAU DI SARDEGNA</b> .....	<b>118/590</b>
<i>Cannonau, Sardegna, ITALY</i>	
<b>OTHER PEOPLE'S PINOT</b> .....	<b>126/630</b>
<i>Pinot Noir, Oregon, USA</i>	
<b>RIVETTO LANGHE NEBBIOLO</b> .....	<b>139/695</b>
<i>Nebbiolo, Piemonte, ITALY</i>	

### SPARKLING

<b>VEGA MEDIEN</b> .....	<b>85/455</b>
<i>Macabeo, Chardonnay, Penedes SPAIN</i>	
<b>MERCIER BRUT</b> .....	<b>125/685</b>
<i>Chardonnay, Pinot Noir, Pinot Meunier, Champagne FRANCE</i>	

## BEER SOFT DRINKS

<b>BROOKLYN LAGER DRAFT</b> .....	<b>64</b>	<b>KIVIKÅS MUST</b> .....	<b>39</b>
<b>CARLSBERG HOF DRAFT</b> .....	<b>55</b>	<b>RAMLÖSA, PEPSI, PEPSI MAXI, 7 UP ZINGO</b> .....	<b>35</b>
<b>STAROPRAMEN DRAFT</b> .....	<b>64</b>	<b>BUNDABERG GINGER BEER</b> .....	<b>59</b>
<b>MALMHATTAN PALE ALE</b> .....	<b>76</b>	<b>ALCOHOL FREE COCKTAIL</b> .....	<b>65</b>
<b>CARLSBERG EXPORT</b> .....	<b>65</b>	<b>BARRELS &amp; DRUMS ALKOHOLFRITT VIN</b> .....	<b>49</b>
<b>FINN IPA</b> .....	<b>84</b>	<b>CARLSBERG NON ALCOHOLIC</b> .....	<b>39</b>
<b>FINN WHEAT BLANC</b> .....	<b>79</b>	<b>LUNDABRYGGERIETS LÄTTÖL</b> .....	<b>49</b>
<b>REMMARLÖV FENTON SESSION IPA</b> .....	<b>79</b>		
<b>REMMARLÖV SWEET HOOF MILK STOUT</b> .....	<b>84</b>		
<b>SOMMERSBY DOUBLE PRESS</b> .....	<b>60</b>		

# COCKTAILS

## CLASSIC COCKTAILS 135

**MINT JULEP**  
*Buffalo Trace Bourbon, mint, sugar*

**SHERRY COBBLER**  
*PX sherry, cointreau, maraschino, lemon, cutting board left over syrup*

**OLD FASHIONED**  
*Bourbon, angostura bitters, sugar*

**NEW YORK SOUR**  
*Bourbon, lemon, sugar, red wine*

**MANHATTAN**  
*Rye, red vermouth, angostura bitters*

## NOT SO CLASSIC COCKTAILS 135

**ORANGE IS THE NEW BLACK**  
*Aged rum, aperol, mentha, pineapple, lime, sugar*

**ESPRESSO MARTINI**  
*Vanilla vodka, coffee liqueur, espresso, sugar*

**MR. WORLDWIDE**  
*Bourbon, yellow chartreuse, lemon, ginger, honey, peach bitters*

**APHRODISIAC**  
*Limoncello, elderflower, lemon, creole bitters, cava*

**CARNIVAL**  
*Gin, lemon, violette, watermelon, sugar*

**ANY LAST WORDS**  
*Gin, apricot, green chartreuse, lime, pineapple, sugar, basil*

**THE BARRY MANILOW**  
*White rum, lime, coconut, cream, pineapple*

**REMODELED FRENCH 75**  
*Gin, lemon, cutting board left over syrup, cava*

**I WANNA LILLET YOU DOWN...**  
*Lillet, passion fruit, lemon, sugar, tonic*



KITCHEN & TABLE

BY MARCUS SAMUELSSON