

# Barbro

<b>MENU</b>	<b>Edamame beans</b> with sea salt	<b>65</b>
	<b>Kimchi</b> , fermented cabbage with Korean red pepper, ginger, carrots	<b>60</b>
	<b>Samphire salad</b> , pickled red cabbage, sesame, dried bonito	<b>85</b>
	<b>Yellowtail</b> , ginger, scallion, sorrel, ponzu	<b>140</b>
	<b>Tuna tartar</b> , smoked miso mayonnaise, pickled kohlrabi, almonds	<b>145</b>
	<b>Hand-cut beef tartar</b> , zucchini, shiso aioli, jalapeno, pumpkin seeds, nori	<b>145</b>
	<b>Fried shiitake dumplings</b> , edamame, parmesan, shiso broth	<b>125</b>
	<b>Fried beef dumplings</b> , coriander, sriracha, truffle mayonnaise, scallion	<b>140</b>
	<b>Duck liver taco</b> , sultan raisin jam, yuzu, candied pistachio, grape (2 pcs)	<b>140</b>
	<b>Vietnamese beef sashimi</b> , fish sauce, green herbs, fried white globe onion, chili	<b>145</b>
	<b>Broccolini</b> , curry, spinach, Valencia almonds, goat cheese aged 24 months	<b>140</b>
	<b>Fried chicken Sweet n Sour</b> , lemongrass, Korean red pepper, sesame	<b>145</b>
	<b>Sushi</b> – eight nigiri, Barbro's selection	<b>150</b>
	<b>Sashimi</b> – twelve pcs, Barbro's selection	<b>195</b>
	<b>Spicy tuna</b> , tempura fried, kimchi, avocado, chili mayonnaise, tamarind sauce	<b>190</b>
	<b>Blackened salmon maki</b> , sambal mayonnaise, tempura crisp, roasted garlic soy	<b>190</b>
	<b>Kappa maki</b> , tempura fried, pickled cucumber, avocado, chili mayonnaise (vegan)	<b>180</b>

If you are allergic, do not hesitate to ask us what the food contains.

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<b>BEER TAP</b>	<b>Kustom Lager</b>   Sweden   33 cl   4,9 %	<b>70</b>
	<b>Pistonhead Haze Lager</b>   Sweden   33 cl   5,1 %	<b>75</b>
	<b>Shapeshifter West Coast IPA</b>   England   33 cl   5,9 %	<b>90</b>
	<b>Guest beer</b>   35 cl	<b>90</b>
<b>BEER BOTTLE</b>	<b>Asahi</b>   Dry Lager   Japan   33 cl   5,2 %	<b>70</b>
	<b>Sapporo</b>   Lager   Japan   33 cl   4,7 %	<b>70</b>
	<b>Hitachino Nest Beer</b>   White ale   Japan   30 cl   5,5 %	<b>95</b>
	<b>Hitachino Nest Beer Dai Dai</b>   Ipa   Japan   30 cl   5,5 %	<b>95</b>
	<b>Hitachino Nest Beer</b>   Guest beer, ask a Barbro   Japan   30 cl	<b>95</b>
	<b>Sol</b>   Lager   Mexico   33 cl   4,5 %	<b>70</b>
<b>BEER CAN</b>	<b>To Øl House of Pale</b>   Pale ale   Denmark   44 cl   5,5 %	<b>90</b>
	<b>To Øl Snublejuice</b>   Gluten free, Session Ipa   Denmark   33 cl   4,8 %	<b>75</b>
	<b>Apex Brewing Company Pelican Blood</b>   DIPA   Sweden   44 cl   8,0 %	<b>125</b>
	<b>Lervig Tasty Juice</b>   Double Dry Hopped Ipa   Norway   50 cl   6,0 %	<b>115</b>
	<b>Beavertown Neck Oli</b>   Session Ipa   England   33 cl   4,2 %	<b>85</b>
	<b>Brekeriet Sour &amp; Salt</b>   Gose   Sweden   33 cl   4,6 %	<b>85</b>
	<b>Odd Island Brewing Raspberry Passion</b>   Sour Ales   Sweden   33 cl   4,2 %	<b>85</b>
<b>NON-ALC.</b>	<b>Melleruds</b>   Pilsner   Sweden   33 cl   0,5 %	<b>60</b>
	<b>Easy Rider</b>   Ipa   Sweden   33 cl   0,4 %	<b>60</b>
	<b>Beavertown Lazer Crush</b>   Ipa   England   33 cl   0,3 %	<b>60</b>

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<b>SAKE</b>	<b>Taru Sake</b>   Junmai Shu   Ibaraki   6/18/72 cl   15 %	<b>70/210/840</b>
	<b>Kikusakari Asamurasaki</b>   Junmai Shu   Ibaraki   6/18/72 cl   14 %	<b>70/210/840</b>
	<b>Fudoh Nama Genshu</b>   Kitashitara   Japan   6/18/72 cl   16,6 %	<b>80/240/960</b>
	<b>Kid Green Label</b>   Junmai Daiginjo   Wakayama   6/18/72 cl   15 %	<b>80/240/960</b>
	<b>Hana Hato Oak</b>   Kijoshu   Hiroshima   6/18/50 cl   15,5 %	<b>90/270/750</b>
	<b>Fudoh Blue Label</b>   Junmai Ginjo   Chiba   6/18/72 cl   15,8 %	<b>80/240/960</b>
	<b>Guest Sake</b>   Ask a Barbro   6 cl	<b>90</b>
<b>SPARKLING</b>	<b>Bolet</b>   Cava   Spain   12,5/75 cl   11,5 %	<b>95/570</b>
	<b>Domaine Saint- Rémy</b>   Cremant   France   12,5/75 cl   11,5 %	<b>115/690</b>
	<b>Bikkuri Gyoten</b>   Junmai Shu   Kyoto   18 cl   8 %	<b>180</b>
	<b>Wiston Estates</b>   Sparkling Wine   England   15   75 cl   12 %	<b>710</b>
	<b>La Staffa Mai Sentito</b>   Pét Nat   Italy   75 cl   11 %	<b>630</b>
	<b>Charles Heidsieck</b>   Champagne   France   75 cl   12 %	<b>995</b>
<b>CIDER</b>	<b>Galipette</b>   Torr cider   Frankrike   33 cl   4,5 %	<b>75</b>
<b>NON-ALC.</b>	<b>Melleruds</b>   Pilsner   Sweden   33 cl   0,5 %	<b>60</b>
	<b>Easy Rider</b>   Ipa   Sweden   33 cl   0,4 %	<b>60</b>
	<b>Beavertown Lazer Crush</b>   Ipa   England   33 cl   0,3 %	<b>60</b>
	<b>Lemonade/Apple"must"/Soda/Mineral Water</b>	<b>65/60/35/35</b>

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<b>WHITE</b>	<b>Pasqua</b>   Chardonnay, Grillo   Italy   -20   16,5/75 cl   12 %	<b>95/425</b>
	<b>Monte del Frá</b>   Garganega, Trebbiano   Italy   -19   16,5/75 cl   13 %	<b>110/495</b>
	<b>Gysler Sandstein</b>   Riesling   Germany   -20   16,5/75 cl   12 %	<b>125/560</b>
	<b>Weingut Neumeister</b>   Weissburgunder   Austria   -20   16,5/75 cl   12,5 %	<b>130/585</b>
	<b>Substance CH</b>   Chardonnay   USA   -19   16,5/75 cl   13,5 %	<b>135/600</b>
	<b>Louis Moreau</b>   Chablis   France   -20   75 cl   12,5 %	<b>660</b>
	<b>Melanie Pfister</b>   Riesling, Pino Gris, Muscat   France   -18   75 cl   13,5 %	<b>820</b>
	<b>Tomasetti</b>   Trebbiano, Verdicchio, Malvasia   Italy   -19   150 cl   12 %	<b>670</b>
	<b>Greywacke Wild</b>   Sauvignon Blanc   New Zealand   -18   75 cl   13,5 %	<b>700</b>
	<b>Kloster Eberbach Domdachenay</b>   Riesling   Germany   -14   75 cl   13 %	<b>765</b>
	<b>Gilvesy Cellers Váradi</b>   Furmint   Hungary   -18   75 cl   13,5 %	<b>850</b>
	<b>Geyerhof Stockwerk</b>   Grüner Veltliner   Austria   -20   75 cl   11,5 %	<b>625</b>
	<b>Sixto Uncovered</b>   Chardonnay   USA   -17   75 cl   14 %	<b>850</b>
<b>ROSE</b>	<b>Monte del Frá</b>   Corvina, Rondinella   Italy   -20   16,5/75 cl   12 %	<b>95/425</b>
	<b>House of Smith, VINO</b>   Sangiovese   USA   12,5/75 cl   12 %	<b>110/495</b>
	<b>Tornatore Etna Rosato</b>   Nerello Mascalese   Italy   75 cl   12,5 %	<b>540</b>
<b>ORANGE</b>	<b>A Laranja Mecánica</b>   Portugal   -19   16,5/75 cl   13,5 %	<b>135/600</b>
<b>GUEST WINE</b>	<b>Ask a Barbro</b>   16,5/75 cl	<b>135/600</b>

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<b>Red</b>	<b>Pasqua</b>   Nero D'avola, Shiraz   Italy   -20   16,5/75 cl   13 %	<b>95/425</b>
	<b>Don't tell Gary</b>   Shiraz   Australia   -19   16,5/75 cl   15 %	<b>110/495</b>
	<b>Kloster Eberbach</b>   Pinot Noir   Germany   -18   16,5/75 cl   12,5 %	<b>110/495</b>
	<b>Substance CS</b>   Cabernet Sauvignon   USA   -18   16,5/75 cl   14 %	<b>135/600</b>
	<b>Wild Wild Yeast</b>   Pinot Noir (Nature)   France   -18   75 cl   12 %	<b>1210</b>
	<b>Ver Sacrum</b>   Garnacha   Argentina   -19   75 cl   13 %	<b>620</b>
	<b>La Spia Valtellina Superiore</b>   Nebbiolo   Italy   -16   75 cl   14 %	<b>790</b>
	<b>Tenuta Buon Tempo La Furba</b>   Sangiovese   Italy   -19   75 cl   14,5 %	<b>890</b>
	<b>Fitapreta Baga A ½ Sol</b>   Baga   Portugal   -17   75 cl   14 %	<b>630</b>
	<b>Julia Bertram Handwerk</b>   Spätburgunder   Germany   -17   75 cl   12 %	<b>660</b>
Washington State	<b>Super Substance ME</b>   Merlot   USA   -13   75 cl   15 %	<b>1195</b>
	<b>The Beautiful</b>   Syrah   USA   -14   75 cl   14,5 %	<b>1195</b>
	<b>The Creator</b>   CS, Syrah   USA   -18   75 cl   13,5 %	<b>1195</b>
	<b>The Hidden</b>   Syrah   USA   -16   75 cl   14,5 %	<b>1210</b>
	<b>Phil Lane</b>   Syrah   USA   -14   75 cl   13,5 %	<b>1210</b>
	<b>Royal City</b>   Syrah   USA   -17   150 cl   15 %	<b>4295</b>
	<b>SKULL</b>   Syrah   USA   -16   150 cl   14,5 %	<b>4495</b>
	<b>Charlotte</b>   Mourvedre, Grenache   USA   -12   75 cl   14,5 %	<b>1195</b>
	<b>Broncho</b>   Malbec   USA   -15   75 cl   14,5 %	<b>1240</b>

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<b>DESSERTS</b>	<b>Tryffel</b>   Truffle   a smooth truffle is always a good choice	<b>35</b>
	<b>Sorbet</b>   ask a Barbro what flavor we are serving right now	<b>55</b>
	<b>Sorbet</b>   You can have your Sorbet topped with some liqueur	<b>85</b>
	<b>Glassigt</b>   Ice Cream   ask a Barbro what flavor we are serving right now	<b>90</b>
	<b>KokosBrulée</b>   Coconut Brulée  just as it sounds	<b>90</b>
	<b>Barbro's Espresso Martini</b>  Vodka, Shochu, Kahlúa, Espresso, Chocolate Bitters	<b>135</b>
	<b>E.T.D</b>   Single or double Espresso, Truffle, Diplomatico Rum 3 cl	<b>135</b>
<b>COFFE</b>	<b>Espresso</b>   Single or Double	<b>30/35</b>
	<b>Cappuccino</b>	<b>40</b>
	<b>Tea</b>   Green or Black	<b>45</b>
<b>AVEC</b>	<b>Calvados</b>   Daron Fine  Pays D'auge, France   40 %	<b>35 :- / cl</b>
	<b>Diplomatico Rum</b>   Reserva 12 años  Venezuela   40 %	<b>35 :- / cl</b>
	<b>Diplomatico Rum</b>   Selección de Familia  Venezuela   43 %	<b>40 :- / cl</b>
	<b>Grappa</b>   Jacopo Poli   Montalcino, Italy   40 %	<b>35 :- / cl</b>
	<b>Cognac</b>   Pierre Ferrande   France   40 %	<b>35 :- / cl</b>
	<b>Whiskey</b>   Nikka From The Barrel  Japan   51,4 %	<b>35 :- / cl</b>
<b>DESSERTWINE</b>	<b>Passito</b>   Albana  Italy   5 CL   13,5 %	<b>75</b>
	<b>Port</b>   Tawny Port Wine & Soul  Portugal   5 CL   20 %	<b>85</b>
	<b>Ume-Shu</b>   Kishu Monogatari, Wakayama  Japan   5 CL   14 %	<b>85</b>
	<b>Yuzu Sake</b>   Junmai Shu, Gifu  Japan   5 CL   6 %	<b>85</b>
	<b>Ume-Shu 3 y</b>   Kishu Monogatari, Wakayama  Japan   5 CL   17 %	<b>95</b>