

WELCOME,

YOU KNOW THAT FEELING WHEN YOU DON'T WANT THE EVENING TO END?
WHEN YOU GET TO RAISE A GLASS WITH FAMILY AND FRIENDS,
ENJOY DELICIOUS, WELL-PREPARED FOOD IN A WARM AND COZY SETTING.
THAT'S EXACTLY THE FEELING WE WANT TO SHARE WITH YOU
IN OUR LIVING ROOM, AT HEMMA HOS BENJAMIN!

WANT TO KNOW OUR SECRET TO A GREAT EVENING?
START WITH A BOWL OF NUTS, OLIVES OR CRISPS,
TOGETHER WITH A CAVA SANGRIA OR A GLASS OF CAVA.
OF COURSE, WE ALSO OFFER NON-ALCOHOLIC OPTIONS.

DON'T FORGET TO CHECK OUT OUR BOARDS –
YOU'LL FIND THEM BY THE BAR, OFTEN FEATURING
FOOD & DRINKS BEYOND THE MENU.

A PITCHER OF CAVA SANGRIA • HALF/FULL 195/349 SEK
(FLAVOR OF MANGO & PASSION FRUIT OR PEACH)

A GLASS OF CAVA
(DELAPIERRE BRUT TRADICIÓN)

HEMMA HOS.
Benjamin

TO START WITH

CHOOSE FROM OUR CAREFULLY PREPARED STARTERS
FOR THE PERFECT BEGINNING TO YOUR EVENING

GARLIC BREAD • 69 SEK

GRATINATED SOURDOUGH BREAD WITH GARLIC BUTTER,
TOPPED WITH PARMESAN

TOAST SKAGEN • 99 SEK

FRIED TOAST TOPPED WITH CLASSIC SKAGEN MIX,
FINISHED WITH DILL CRUNCH & RED ONION

BURRATA & PESTO • 95 SEK

BASIL PESTO, WARM ARTICHOKE & TOMATO SALAD,
FRIED SOURDOUGH BREAD, TOPPED WITH ROASTED WALNUTS & PECORINO

MUSHROOM TOAST • 104 SEK

FRIED TOAST WITH CREAMY CHANTERELLE & OYSTER MUSHROOM RAGOUT,
TOPPED WITH PARMESAN

STEAK TARTARE – FLANK STEAK • 104 SEK

SERVED WITH TRUFFLE POTATO CRISPS, TRUFFLE MAYONNAISE,
FRIED CAPERS, RED ONION, BAKED BEETS & PECORINO

BEETROOT TARTAR (VEG) • 85 SEK

SERVED WITH TRUFFLE POTATO CRISPS, TRUFFLE MAYONNAISE,
FRIED CAPERS, RED ONION, BAKED BEETS & PECORINO

*GLUTEN-FREE BREAD AVAILABLE ON REQUEST

IF YOU HAVE ANY ALLERGIES, PLEASE SPEAK TO OUR STAFF.
CURIOUS ABOUT THE ORIGIN OF OUR MEAT? DON'T HESITATE TO ASK!

OUR MAIN COURSES

CLASSIC AND MODERN FLAVORS, PREPARED WITH CARE & LOVE

MEATBALLS • 159 SEK

(AVAILABLE WITH GLUTEN-FREE MEATBALLS)

MASHED POTATOES, CREAM SAUCE, PRESSED CUCUMBER & LINGONBERRIES

STUFFED CHICKEN BREAST • 185 SEK

FILLED WITH BRIE CHEESE & CURED HAM, SERVED WITH PARMESAN TOSSED
FRIED POTATOES, RED WINE SAUCE & TRUFFLE MAYONNAISE

HOMEMADE-STYLE PORK SCHNITZEL • 189 SEK

FRIED POTATOES, RED WINE SAUCE,
CAFÉ DE PARIS BUTTER & PICKLED ONION

ALMOND & KATAIFI CRUSTED COD • 225 SEK

MASHED POTATOES, SHELLFISH SAUCE & WARM
ARTICHOKE & TOMATO SALAD

BOEUF BOURGUIGNON • 189 SEK

WITH MUSHROOMS, SMOKED PORK BELLY,
PICKLED ONION, MASHED POTATOES & PICKLED CUCUMBER

CHICKEN CAESAR SALAD • 169 SEK

SMOKED PORK BELLY, ROMAINE LETTUCE, CAESAR DRESSING, TOMATO,
ONION, TOPPED WITH PARMESAN & SOURDOUGH CROUTONS

SHRIMP CAESAR SALAD • 179 SEK

ROMAINE LETTUCE, CAESAR DRESSING, TOMATO, ONION,
TOPPED WITH PARMESAN & SOURDOUGH CROUTONS

FRIED CHÈVRE (VEG) • 182 SEK

HONEY-ROASTED ROOT VEGETABLES, BALSAMIC,
ROASTED WALNUTS & GREMOLATA CREAM

IF YOU HAVE ANY ALLERGIES, PLEASE SPEAK TO OUR STAFF.

OKONOMIYAKI

- JAPANESE CABBAGE PANCAKE -

OUR TAKE ON JAPANESE STREET FOOD

OKONOMIYAKI WITH MUSHROOMS • 154 SEK

FRIED OYSTER MUSHROOMS, PORTOBELLO & CHAMPIGNONS, BBQ SAUCE,
PICKLED CARROT, SPRING ONION, FRESH CORIANDER & SRIRACHA MAYONNAISE

OKONOMIYAKI WITH PORK BELLY • 159 SEK

SMOKED PORK BELLY, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
FRESH CORIANDER & SRIRACHA MAYONNAISE

OKONOMIYAKI WITH SHRIMPS • 175 SEK

HAND-PEELED SHRIMPS, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
FRESH CORIANDER & SRIRACHA MAYONNAISE

OKONOMIYAKI WITH THAI SHRIMP & PORK MINCE • 169 SEK

RED SHRIMP, PORK SHOULDER, LEMONGRASS, CHILI, LIME, BBQ SAUCE,
PICKLED CARROT, SPRING ONION, TOASTED SESAME SEEDS,
FRESH CORIANDER & SOY MAYONNAISE

PASTA & RISOTTO

LINGUINE WITH RED SHRIMP • 199 SEK

SHELLFISH SAUCE, CHILI, GARLIC, TOPPED WITH HAND-PEELED SHRIMP,
CRUNCH & PARMESAN

LINGUINE WITH CHICKEN • 172 SEK

CREAMY WHITE WINE SAUCE, SUN-DRIED TOMATO, ARTICHOKE,
SPINACH, TOPPED WITH CRUNCH & PARMESAN

GNOCCHI WITH BEEF RAGÙ • 175 SEK

FRIED GNOCCHI WITH RICH CHUCK RAGÙ, BUFFALO MOZZARELLA CREAM,
TOPPED WITH CRUNCH & PECORINO

THAI RICE NOODLES WITH SHRIMP & PORK MINCE • 175 SEK

RED SHRIMP, PORK SHOULDER, LEMONGRASS, CHILI, LIME,
OYSTER SAUCE, WOK VEGETABLES, TOASTED SESAME SEEDS,
TOPPED WITH SOY MAYONNAISE & FRESH CORIANDER

MUSHROOM RISOTTO WITH SMOKED PORK BELLY • 178 SEK

CREAMY RISOTTO WITH CHANTERELLES, CHAMPIGNONS,
PORTOBELLO & PORCINI, TOPPED WITH SMOKED PORK BELLY,
FRIED OYSTER MUSHROOMS & PARMESAN

MUSHROOM RISOTTO WITH CRISPY OYSTER MUSHROOMS • 175 SEK

CREAMY RISOTTO WITH CHANTERELLES, CHAMPIGNONS, PORTOBELLO &
PORCINI, TOPPED WITH FRIED OYSTER MUSHROOMS & PARMESAN

FLATBREAD PIZZA

CRISPIER, TASTIER – SIMPLY BETTER

MARGHERITA (VEG) • 139 SEK

TOMATO SAUCE, FIOR DI LATTE, BUFFALO MOZZARELLA,
BASIL OIL & PARMESAN

CHÈVRE PIZZA (BIANCO) • 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, CHÈVRE, PEAR,
TRUFFLE HONEY, WALNUTS & PARMESAN

SHRIMP (BIANCO) • 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, HAND-PEELED SHRIMPS,
SPRING ONION, GREMOLATA CREAM & PARMESAN

BEEF RAGU • 159 SEK

TOMATO SAUCE, FIOR DI LATTE, SLOW-COOKED BEEF RAGU,
GREMOLATA CREAM, SPRING ONION, TOPPED WITH
BASIL OIL & PARMESAN

KEBAB • 159 SEK

TOMATO SAUCE, FIOR DI LATTE, SLICED PORK SHOULDER,
RED ONION, KEBAB SAUCE & FEFFERONI PEPPERS

CHICKEN PIZZA • 159 SEK

TOMATO SAUCE, FIOR DI LATTE, SLICED HERB-ROASTED CHICKEN,
SPRING ONION, PICKLED RED ONION, GREMOLATA CREAM & PARMESAN

FEM GUBBAR (A BIT SPICY) • 159 SEK

TOMATO SAUCE, FIOR DI LATTE, 'NDUJA SALAMI,
SMOKED PORK BELLY, RED ONION, PICKLED ONION, SPRING ONION,
GREMOLATA CREAM, SRIRACHA MAYONNAISE & PARMESAN

FOR THE LITTLE ONES

FOOD

MEATBALLS • 69 SEK

MASHED POTATOES, CREAM SAUCE & LINGONBERRIES

MARGHERITA • 49 SEK

TOMATO SAUCE & FIOR DI LATTE

PANCAKES • 49 SEK

WITH STRAWBERRY JAM & WHIPPED CREAM

DRINKS

COCA-COLA / ZERO / FANTA / SPRITE • 34 SEK (33CL)

RASPBERRY SODA • 34 SEK (33CL)

LOKA, LEMON / STILL • 34 SEK (33CL)

JUICE, PASSION FRUIT / APPLE / ORANGE / CRANBERRY • 29 SEK

SWEETS

A SWEET ENDING TO YOUR MEAL

CRÈME BRÛLÉE • 65 SEK

HOMEMADE MERINGUE SUNDAE • 72 SEK

NUT MERINGUE, BANANA, CHOCOLATE SAUCE & LIGHTLY WHIPPED CREAM

FRIED DONUT • 69 SEK

BUTTER-SAUTÉED APPLES WITH CINNAMON & CARDAMOM,
SERVED WITH VANILLA ICE CREAM, TOPPED WITH OAT CRUNCH

CHOCOLATE FUDGE CAKE • 77 SEK

PISTACHIO CREAM, KATAIFI PASTRY & MILK CHOCOLATE SAUCE,
TOPPED WITH ROASTED PISTACHIOS

OUR BLUEBERRY ICE CREAM • 63 SEK

TOPPED WITH OAT CRUNCH

SORBET (VEGAN) • 42 SEK

FLAVOR MAY VARY

TRUFFLE • 25 SEK

FLAVOR MAY VARY

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