

Tofta Beach House

SNACKS

CHORIZO IBERICO <i>bellota</i> , 50g	95:-
PATA NEGRA 100% <i>bellota</i> , 50g	155:-
BOQUERONES <i>Sardiner</i> , <i>vinäger</i> , <i>tomat</i> , <i>bröd</i> Sardines, vinegar, tomato, bread	80:-
OYSTER <i>Ostron</i> , <i>tabasco</i> , <i>sherryvinäger</i> , <i>citron</i> Oyster, tabasco, sherry vinegar, lemon	45:-/st
OYSTER PLATTER <i>Ostron</i> , <i>tabasco</i> , <i>sherryvinäger</i> , <i>citron</i> Oyster, tabasco, sherry vinegar, lemon	225:-/6st
CHEESE <i>Manchego</i> , <i>honung</i> Manchego, honey	85:-
CAVIAR <i>Caviar Royal Sibirian</i> 30g, <i>tillbehör</i> Caviar Royal Sibirian 30g, trimmings	495:-
BANDERILLAS <i>Spanska pickles</i> Spanish pickles	65:-/5st
OLIVES <i>Bernal oliver</i> Bernal olives	65:-
HOUSE FRIES <i>Pommes frites</i> , <i>dipp</i> French fries, dip	85:-
CRUDITÉ <i>Grönsaker</i> , <i>housedressing</i> Vegetables, house dressing	85:-
MALLORCAMIX <i>Nötter</i> Nuts	65:-
CHIPS <i>Ö-chips</i> Chips from local Ö-chips	65:-

STARTERS

BURRATA <i>Burrata</i> , <i>tomat</i> , <i>rödlök</i> , <i>basilika</i> , <i>citron</i> , <i>jalapeño</i> , <i>örtpanko</i> Burrata, tomatoes, red onion, basil, lemon, jalapeño, herbed panko	185:-
TUNA TARTARE <i>Tonfisk</i> , <i>torkade oliver</i> , <i>gurka</i> , <i>kapris</i> , <i>silverlök</i> , <i>citronmajonnäs</i> Tuna, dried olives, cucumber, capers, white onion, lemon mayonnaise	195:-
STEAK TARTARE <i>Råbiff</i> , <i>gruyère</i> , <i>hasselnötter</i> , <i>saltgurka</i> , <i>silverlök</i> Steak tartare, gruyère, hazelnuts, pickles, white onion	195:-
LOBSTER <i>Kokt halv hummer</i> , <i>aioli</i> , <i>majonnäs</i> , <i>citron</i> , <i>pommes frites</i> Half lobster, aioli, mayonnaise, lemon, french fries	325:-

SIGNATURE COCKTAILS

PEACHES
Bacardi - Persika - Mynta - Passionsskum
Bacardi - Peach - Mint - Passionfoam



165:-/5 cl

FRESCO
Belvedere - StGermain - Aperol - Jordgubb
Belvedere - StGermain - Aperol - Strawberry



165:-/5 cl

RHUBERRY
Skagerak - Boge Rabarber - Pink Grape
Skagerak - Boge Rhubarb - Pink Grape



165:-/5 cl

CIFUENTES
1800 Coconut - Cointreau - Ananas
1800 Coconut - Cointreau - Pineapple



165:-/5 cl

ALL DAY LUNCH

BURRATA SALAD <i>Burrata</i> , <i>tomat</i> , <i>gurka</i> , <i>rödlök</i> , <i>basilika</i> , <i>citron</i> , <i>jalapeño</i> , <i>örtpanko</i> Burrata, tomatoes, cucumber, red onion, basil, lemon, jalapeño, herbed panko	245:-
CAESAR SALAD <i>Kyckling</i> , <i>gurka</i> , <i>tomat</i> , <i>silverlök</i> , <i>bacon</i> , <i>parmesan</i> , <i>örtpanko</i> Chicken breast, cucumber, tomatoes, white onion, bacon, parmesan, herbed panko	255:-
LOBSTER SALAD <i>Hummer</i> , <i>tomat</i> , <i>gurka</i> , <i>rödlök</i> , <i>rädisor</i> , <i>vinägrett</i> , <i>housedressing</i> Lobster, tomatoes, cucumber, red onion, radishes, vinaigrette, house dressing	375:-
LINGUINI GAMBERETTI <i>Räkor</i> , <i>vitt vin</i> , <i>tomat</i> , <i>stjälselleri</i> , <i>vitlök</i> , <i>chili</i> , <i>parmesan</i> Shrimps, white wine, tomatoes, celery, garlic, chili, parmesan	275:-

MAINS

SIRLOIN <i>Biff</i> , <i>tomatsallad</i> , <i>béarnaise</i> , <i>pommes frites</i> Sirloin, tomato salad, béarnaise, french fries	355:-
STEAK TARTARE <i>Råbiff</i> , <i>gruyère</i> , <i>hasselnötter</i> , <i>saltgurka</i> , <i>silverlök</i> , <i>pommes frites</i> Steak tartare, gruyère, hazelnuts, pickles, onion, french fries	295:-
IBERICO <i>Secreto</i> , <i>chili/sesamrub</i> , <i>bönor</i> , <i>soltorkade tomater</i> , <i>housedressing</i> , <i>friterad färskpotatis</i> Secreto, chili/sesame rub, beans, sun-dried tomatoes, housedressing, deep fried new potatoes	325:-
TURBOT <i>Piggvarsfilé</i> , <i>tomat</i> , <i>rödlök</i> , <i>kapris</i> , <i>kronärtskocka</i> , <i>brynt smör</i> , <i>grillad citron</i> , <i>aioli</i> Turbot, tomatoes, red onion, capers, artichoke, browned butter, grilled lemon, aioli	390:-
HOUSE VEGAN <i>Betor</i> , <i>morot</i> , <i>za'atar</i> , <i>picklad rödlök</i> , <i>hummus</i> , <i>rostade kikärter</i> Beets, carrots, za'atar, hummus, pickled red onion, chickpeas	275:-

CHAMPAGNE



Moët & Chandon Impérial	165:-	995:-
Veuve Clicquot Yellow Label	175:-	1195:-
Moët & Chandon Ice Impérial		1195:-
Moët & Chandon Impérial Rosé		1295:-
Dom Perignon Vintage 2010		3295:-

MAINS TO SHARE

MIXED GRILLED	395:- / person (min. 2 pers)
<i>Biff</i> , <i>secreto</i> , <i>chorizo</i> , <i>tomatsallad</i> , <i>béarnaise</i> , <i>housedressing</i> , <i>pommes frites</i> Sirloin, secreto, chorizo, tomato salad, housedressing, french fries	
BEACH HOUSE SURF N' TURF	550:- / person (min. 2 pers)
<i>Biff</i> , <i>halv hummer</i> , <i>chorizo</i> , <i>tomatsallad</i> , <i>béarnaise</i> , <i>housedressing</i> , <i>pommes frites</i> Sirloin, half lobster, chorizo, tomato salad, béarnaise, housedressing, french fries	

FOR THE KIDS

CHICKEN <i>Kycklingbröst</i> , <i>gurka</i> , <i>majonnäs</i> , <i>pommes frites</i> Chicken breast, cucumber, mayonnaise, french fries	135:-
PASTA <i>Linguini</i> , <i>räkor</i> , <i>smör</i> , <i>tomat</i> Linguini, shrimps, butter, tomatoes	135:-
FISH <i>Panerad fisk</i> , <i>gurka</i> , <i>majonnäs</i> , <i>pommes frites</i> Breaded fish, cucumber, mayonnaise, french fries	135:-

DESSERT

SEA BUCKTHORN <i>Havtornssorbet</i> , <i>mascarpone</i> , <i>kaksmulor</i> , <i>thai basilika</i> , <i>mynta</i> Sea buckthorn sherbet, mascarpone, crumble, thai basil, mint	145:-
ICE CREAM AND BERRIES <i>Vaniljglass</i> , <i>bär</i> , <i>söta krutonger</i> Vanilla ice cream, berries, sweet crutons	135:-
BEACH HOUSE COLONEL <i>Havtornssorbet</i> , <i>spumante</i> Sea buckthorn sherbet, spumante	135:-
TRUFFLE <i>Chokladtryffel</i> , <i>havssalt</i> Chocolate truffle, sea salt	55:-
HOUSE ICE CREAM <i>Vaniljglass</i> Vanilla ice cream	60:-
HOUSE SHERBET <i>Havtornssorbet</i> Sea buckthorn sherbet	60:-

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