



BIENVENIDOS A
**PALADAR
DE CUBA**

Sabores autucéinos • música. alma cubana

STARTERS • ENTRADAS

Auténticos sabores cubanos

CHARCUTERIE & CHEESE BOARD 159

Utvalda charkuterier, ostar och oliver

Selected charcuterie, cheeses & olives

CAMARONES PICANTES ★

Vitlöks- och chilifrästa scampi 155
serverade med bröd

*Scampi fried with chili and garlic
served with slices of bread*

ALCACHOFAS CON JAMÓN SERRANO 139

Kronärtskockor och serranoskinka
frästa i vitlök och vitt vin

Sautéed artichokes with Serrano ham

CEVICHE CUBANA ★ 159

Limemarinerade scampi med avokado
och tortillachips

*Lime-marinated shrimp, avocado &
tortilla chips*

TOSTONES CUBANOS CON SALSA DE AGUACATE 150

Friterade matbananer med avokadosalsa
och traditionell vitlöksmojo

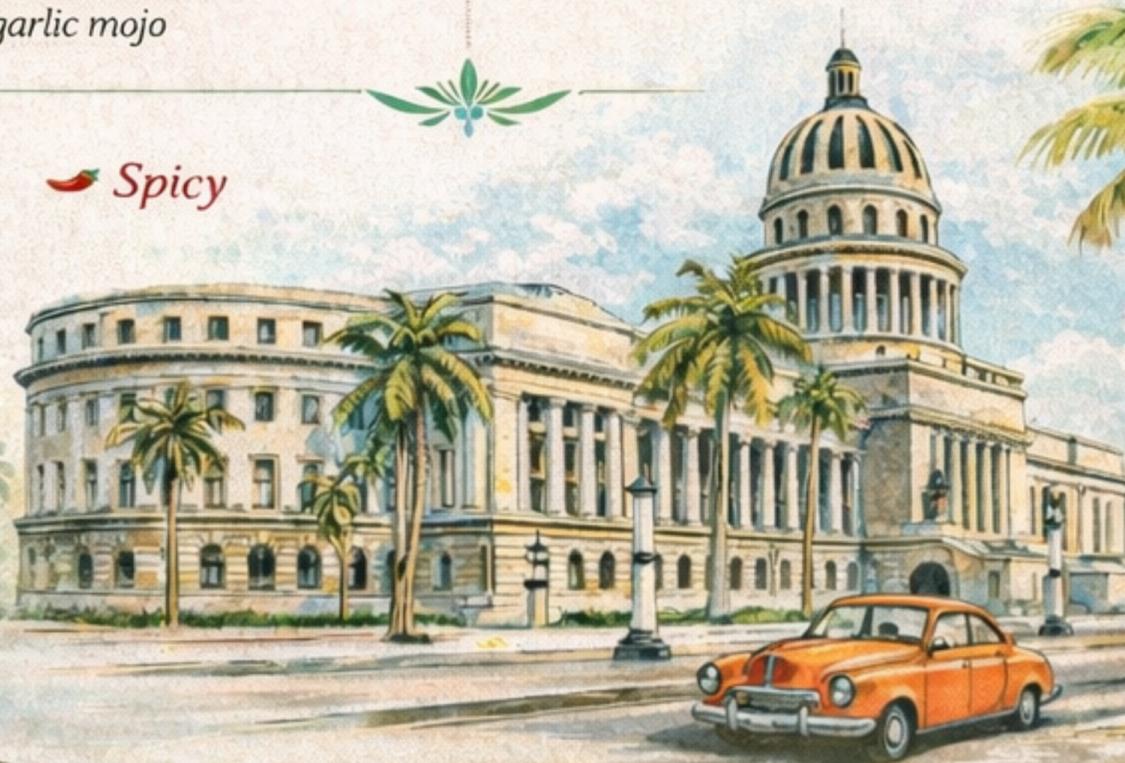
*Fried green plantains served with
avocado salsa and garlic mojo*

TOSTONES RELLENOS 169

Fyllda matbanankorgar med ropa
vieja och guacamole

*Stuffed plantain cups with ropa vieja
and guacamole*

 *Spicy*



Desde La Habana con amor

MAIN COURSE

ATÚN DEL CARIBE ★

Tuna Fillet served with
fresh melon salsa, creamy lobster souce
and aromatic peanut rice 319

EL POLLO COCO LOCO 290

Marinated and grilled chicken fillet
served with mango & passion fruit sauce,
herb rice & avocado salsa

THE VEGAN 280

Vegan Coconut rice served with oven-roasted
and grilled vegetables, avocado salsa and
rich, spicy Havana salsa

CUBAN SANDWICH 209

A grilled sandwich filled with cheese, ham
pulled pork and bacon pickles, mustard & mayo

ENTRECÔTE À LA HEMINGWAY ★ 345

Grilled rib-eye steak served with
garlic-marinated potato wedges
and grilled avocado,
and flavour oven-roasted beans

ROPA VIEJA 299

Cubas national dish - Cuban style
slow cooked beef, served with cassava,
congris rice and avocado salsa

EL PLATO CUBANO - PLATOS TÍPICOS (FOR ONE PERSON) ★ 390

A selection of Cuban tapas-style dishes featuring
chicken skewers (pincho), a tuna bite, congris rice,
yuca and tostones, crispy chicharrones,
traditional ropa vieja (pulled beef), and fresh salad

EXTRAS - ACOMPAÑANTES

Vill du lägga till något extra till din varnrätt?

GARLIC BREAD	65
TOSTONES	95
CASSAVA / YUCA	95
SIDE SALAD	99
RICE	30
CONGRIS	35

Please inform us if you have any food allergies,
Feel free to ask about the origin of the meat/fish.



DESSERTS · POSTRES

Dulces para terminar la noche

SORBET DE FRUTAS

100

Mangosorbet med färska frukter
Mango sorbet with fresh fruit

LANG BANANA

120

Romflamberad banan med vaniligglass
Rum flambéed banana served with vanilla ice cream

CHOCOLATE CAKE

100

Chokladtårta med färska frukter
Chocolate cake with fresh fruit

THE RUM LETTER

Explore the world of rum
Un viaje guiado por el alma del ron

A DINNER
IS NOT
COMPLETE
WITHOUT A
DELICIOUS
RUM!

The Rum Letter is a curated tasting experience, guiding you through the diverse world of rum.

Discover the three main styles—Spanish, English and French—each offering its own character, aromas and traditions.

A flavourful journey across cultures and regions, perfect for discovering your favourites and deepening your appreciation for this iconic spirit.

195 SEK



*Feel free to ask your server for recommendations
or explore the full rum list*

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