

## Snacks

|  |                         |   |                         |
|--|-------------------------|---|-------------------------|
| <b>VARDA BRÖD</b> ☉☉<br>Smör   | 49 KR                   | <b>DIRTY FRIES</b><br>Jalapeñomajonnäs, parmesan, salladslök, rödlök, persilja  | 95 KR                   |
| <b>TAPENAD</b> ☉*<br>Grillat bröd  | 59 KR                   | <b>VITLÖKSBRÖD</b> ☉*☉<br>Aioli   | 65 KR                   |
| <b>PIMIENTOS DE PADRONES</b><br>Havssalt   | 69 KR                   | <b>OLIVMIX</b><br>Vitlöksmarinerade   | 49 KR                   |
| <b>CHARKEN</b> ☉*<br>Fänkålsalami, chorizo, prosciutto parma, oliver, cornichons, grillat bröd, aioli<br><i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i> | 2 PERS 239 KR<br>149 KR | <b>MARCONAMANDLAR</b><br>Rostade  | 75 KR                   |
| <b>DELIKATESSFAT</b> ☉*☉<br>Charkuterier, ostar, cornichons, grillat bröd, fröknäcke, marmelad, aioli<br><i>Vin rek: Valpantena Amarone DOC</i>                  | 2-4 PERS 395 KR         | <b>RÄKOR</b><br>Aioli, citron   | STOR 195 KR<br>125 KR   |
|  |                         | <b>OSTEN</b> ☉<br>Ädelost, brie, gammel knas, fröknäcke, fikonmarmelad<br><i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i> | 2 PERS 225 KR<br>129 KR |

## Förrätter

|  |                                |  |        |
|--|--------------------------------|--|--------|
| <b>VARDA SKAGEN</b> ☉*<br>Handskalade räkor, majonnäs, rödlök, dill, citron, grillat bröd<br><i>Vin rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i> | 145 KR<br>+ löjrom, 10 g 55 kr | <b>TOMATSOPPA PÅ SAN MARZANO</b><br><b>TOMATER MED BURRATA</b> ☉*☉ + vitlöksbröd 49 kr<br>Basilika, smörstekta vitlökskrutonger<br><i>Vin rek: Sankt Annaberg No 2 Hölle</i> | 125 KR |
| <b>LÖJROMSTOAST</b> ☉* VEGAN<br>Smetana, rödlök, dill, gräslök, toastbröd<br><i>Vin rek: Piper Heidsieck Brut Champagne</i>  | 119 KR<br>155 KR               | <b>RÅBIFF</b><br>Jalapeñomajonnäs, picklad grön tomat, pistage, krasse<br><i>Vin rek: Regolo Ripasso Valpolicell Superior DOC</i>  | 145 KR |
| <b>TIGERRÄKOR</b> ☉*☉<br>Vitt vin, vitlök, persilja, chili, citron, smör<br><i>Vin rek: Sankt Anna, Riesling</i>   | 155 KR<br>+ vitlöksbröd 49 kr  | <b>CHÈVRE CHAUD</b> ☉*☉<br>Gratinerad getost på bröd, rödbeta, valnöt, tryffel-honung, balsamico<br><i>Vin rek: Sauvignong Blanc</i>   | 125 KR |



Tisdag–torsdag från kl. 17.00 Fredag från kl. 14.00 Lördag från kl. 12.00

☉=Laktos ☉=Gluten ☉=Nötter \*=Rätten går att anpassa

Vid allergier fråga personalen

## Vardas street food

**CLUB SANDWICH** ☉\* 155 KR  
Kycklingfilé, grillat bröd, jalapeño- + pommes frites 49 kr  
majonnäs, sallad, tomat, rödlök, persilja, parmesan  
*Vin rek: Trinca Bolotas. Alicante Bouschet, Touriga Nacional, Aragonéz*

**VARDA KEBAB PÅ GRILLAD PRIME BEEF** ☉☉ 155 KR  
Feferoni, syrad rödlök, kålsallad, + pommes frites 49 kr  
chilikryddad ajuar, bröd, fetaostyoghurt  
*Vin rek: Cabellero De la Cepa Reserva*

## Varmrätter

**OXFILÉPASTA** ☉\*☉\* 255 KR  
Oxfile, chili, vitlök, grädde, + vitlöksbröd 49 kr  
cocktailtomat, persilja, citron, parmesan  
*Vin rek: Regolo Ripasso Valpolicell Superior DOC*

**GRILLAD PRIME BEEF** ☉\* 395 KR  
Tomat- & rödlökssallad, bearnaisesås, rödvinsås, pommes frites  
*Vin rek: Cabernet Sauvignon*

**RÅBIFF 1/1** 255 KR  
Jalapeñomajonnäs, picklad grön tomat, pistage, krasse + pommes frites 49 kr  
*Vin rek: Regolo Ripasso Valpolicell Superior DOC*

**VARDA SKAGEN 1/1** ☉\* 265 KR  
Handskalade räkor, majonnäs, rödlök, dill, citron, grillat bröd + löjrom, 10 g 55 kr  
*Vin rek: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne*

**TOMATSOPPA PÅ SAN MARZANO** 189 KR  
**TOMATER MED BURRATA 1/1** ☉\*☉ + vitlöksbröd 49 kr  
Basilika, smörstekta vitlökskrutonger  
*Vin rek: Sankt Annaberg No 2 Hölle*

## Efterrätter

**CRÈME BRÛLÉE** ☉ 99 KR  
*Vin rek: Banyuls Rimage Les Clos De Paulilles*

**CHOKLADBROWNIE** ☉☉\* VEGAN 99 KR  
Chokladcrème, halloncoulis, kanderade hasselnötter, hallonsorbet  
*Vin rek: Banyuls Rimage Les Clos De Paulilles*

**1 KULA GLASS** ☉ 40 KR  
*Vin rek: Muscat Beaumes de Venise*

**1 KULA SORBET** VEGAN 40 KR  
*Vin rek: Muscat Beaumes de Venise*

**VARDA PARMA PIZZA** ☉☉ 155 KR  
Pizza bianco, prosciutto parma, fikon, bakade cocktailtomater, ruccola, pinjenötter, balsamico  
*Vin rek: Pinot Noir*

**VARDA CHÈVRE PIZZA** ☉☉ 155 KR  
Pizza bianco, chèvre, rödbetschips, valnötter, honung, balsamico  
*Vin rek: Sauvignong Blanc*

**STEKT RÖDING** ☉ 285 KR  
Smörslungade rödbetor, kål, dillmajonnäs, parmesan duchess  
*Vin rek: Sauvignon Blanc*

**SMASHBURGER 2 X 90 G** ☉\*☉\* 229 KR  
Baconjam, jalapeñomajonnäs, cheddar, sallad, tomat, pommes fries  
*Vin rek: Three Finger Jack Old Vine, Zinfandel*

**PORTABELLOSCHNITZEL** ☉ VEGAN 199 KR  
Sauterade grönsaker, örtmajonnäs, + pommes frites 49 kr  
pommes allumettes  
*Vin rek: Saint Cosme Rouge Little James Basket Press*

**TIGERRÄKOR 1/1** ☉\*☉ 255 KR  
Vitt vin, vitlök, persilja, chili, citron, smör + vitlöksbröd 49 kr  
*Vin rek: Sankt Anna, Riesling*

**GRILLAD KYCKLING PAILLARD** ☉\* 199 KR  
Café de Parissmör, sauterade grönsaker, pommes allumettes + pommes frites 49 kr  
*Vin rek: Sankt Anna, Riesling*

**BANOFFEE PIE A LA VARDA** ☉☉ 99 KR  
Smörkaka, banan, dulce de leche, amarettogrädde  
*Vin rek: Muscat Beaumes de Venise*

**CHOKLADTRYFFEL** ☉ 40 KR  
*Vin rek: Offley Ruby*

**OSTAR** ☉ 2 PERS 225 KR 129 KR  
Ädelost, brie, gammel knas, fröknäcke, fikonmarmelad  
*Vin rek: Regolo Ripasso Valpolicell Superior DOC*

# Snacks

|   |        |
|---|--------|
| <b>VARDAS BREAD</b> ☉☉  | 49 KR  |
| Butter  |        |
| <b>TAPENAD</b> ☉*   | 59 KR  |
| Grillat bröd  |        |
| <b>PIMIENTOS DE PADRONES</b>  | 69 KR  |
| Sea salt  |        |
| <b>CHARCUTERIE</b> ☉* 2 PERS 239 KR   | 149 KR |
| Fennel salami, chorizo, prosciutto Parma, olives, cornichons, grilled levain, aioli |        |
| <i>Wine rec: Regolo Ripasso Valpolicell Superior DOC</i>                            |        |
| <b>DELICACY PLATE</b> ☉*☉ 2-4 PERS  | 395 KR |
| Charcuteries, cheeses, pickles, grilled bread, flat bread, marmelad, aioli          |        |
| <i>Wine rec: Valpantena Amarone DOC</i>   |        |

# Starters

|   |                      |
|---|----------------------|
| <b>VARDAS SKAGEN</b> ☉*   | 145 KR               |
| Hand peeled shrimp, mayonnaise, + bleak roe, 10 g 55 kr<br>grilled bread, red onion, dill, lemon, horseradish |                      |
| <i>Wine rec: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i>                      |                      |
| <b>BLEAK ROE TOAST</b> ☉* VEGAN   | 119 KR 155 KR        |
| Smetana, red onion, lemon, dill, bread  |                      |
| <i>Wine rec: Piper Heidsieck Brut Champagne</i>   |                      |
| <b>TIGER PRAWNS</b> ☉*☉   | 155 KR               |
| White wine, parsly, chili, lemon, butter  | + garlic bread 49 kr |
| <i>Wine rec: Sankt Anna, Riesling</i>   |                      |

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|--|--------|
| <b>DIRTY FRIES</b>   | 95 KR  |
| Parmesan, jalapeño mayonnaise, spring onion, red onion, parsly |        |
| <b>GARLIC BREAD</b> ☉*☉  | 65 KR  |
| Aioli  |        |
| <b>OLIVES</b>  | 49 KR  |
| Garlic marinated   |        |
| <b>MARCONA ALMONDS</b>   | 75 KR  |
| Roasted  |        |
| <b>PRAWNS</b> LARGE 195 KR                                     | 125 KR |
| Aioli, lemon   |        |
| <b>CHEESE</b> ☉ 2 PERS 225 KR                                  | 129 KR |
| 3 x cheese, seed crispbread, fig jam                           |        |
| <i>Wine rec: Regolo Ripasso Valpolicell Superior DOC</i>       |        |



Psst! Se även vår barnmeny på hemsidan

|   |        |
|---|--------|
| <b>TOMATOSOUP ON SAN MARZANO</b>  | 125 KR |
| <b>TOMATOES WITH BURRATA</b> ☉*☉ + garlic bread 49 kr                               |        |
| Basil, butter fried garlic crutons  |        |
| <i>Wine rec: Sankt Annaberg No 2 Hölle</i>  |        |
| <b>STEAK TARTARE</b>  | 145 KR |
| Jalapeño mayonnaise, pickled green + French fries 49 kr<br>tomato, cress, pistachio |        |
| <i>Wine rec: Regolo Ripasso Valpolicell Superior DOC</i>                            |        |
| <b>CHÈVRE CHAUD</b> ☉*☉   | 125 KR |
| Chèvre au gratin on bread, beetroot, walnuts, truffle honey, balsamico              |        |
| <i>Vin rek: Sauvignong Blanc</i>  |        |

# Vardas street food



|  |                      |
|--|----------------------|
| <b>CLUB SANDWICH</b> ☉*  | 155 KR               |
| Chicken, jalapeño mayonnaise, salad, tomato, red onion, parsly, parmesan       | + French fries 49 kr |
| <i>Wine rec: Trinca Bolotas. Alicante Bouschet, Touriga Nacional, Aragonéz</i> |                      |
| <b>KEBAB ON GRILLED PRIME BEEF</b> ☉☉  | 155 KR               |
| Feferoni, red onion, cabbage, bread, chili spiced aĵvar, feta yoghurt          | + French fries 49 kr |
| <i>Wine rec: Cabellero De la Cepa Reserva</i>                                  |                      |

# Main course

|   |                      |
|---|----------------------|
| <b>FILLET OF BEEF PASTA</b> ☉*☉*                                    | 255 KR               |
| Chili, garlic, cocktail tomato, sour cream, parsly, lemon, parmesan | + garlic bread 49 kr |
| <i>Wine rec: Regolo Ripasso Valpolicell Superior DOC</i>            |                      |
| <b>GRILLED PRIME BEEF</b> ☉*  | 395 KR               |
| Tomato- & red onion salad, bearnaise, red wine sauce, French fries  |                      |
| <i>Wine rec: Cabernet Sauvignon</i>                                 |                      |

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|---|----------------------|
| <b>STEAK TARTAR 1/1</b>                                     | 255 KR               |
| Jalapeño mayonnaise, pickled green tomato, cress, pistachio | + French fries 49 kr |
| <i>Wine rec: Regolo Ripasso Valpolicell Superior DOC</i>    |                      |

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|--|-------------------------|
| <b>VARDAS SKAGEN 1/1</b> ☉*  | 265 KR                  |
| Hand peeled shrimp, mayonnaise, horseradish, red onion, dill, lemon, grilled bread       | + bleak roe, 10 g 55 kr |
| <i>Wine rec: Patriarche Chablis Cuvée Léonce Bocquet, Piper Heidsieck Brut Champagne</i> |                         |

|   |        |
|---|--------|
| <b>TOMATOSOUP ON SAN MARZANO</b>                          | 189 KR |
| <b>TOMATOES WITH BURRATA 1/1</b> ☉*☉ + garlic bread 49 kr |        |
| Basil, butter fried garlic crutons                        |        |
| <i>Wine rec: Sankt Annaberg No 2 Hölle</i>                |        |

# Desserts

|  |             |
|--|-------------|
| <b>CRÈME BRÛLÉE</b> ☉  | 99 KR       |
| <i>Vin rek: Banyuls Rimage Les Clos De Paulilles</i>                   |             |
| <b>CHOCOLATE BROWNIE</b> ☉☉* VEGAN                                     | 99 KR       |
| Chocolate crème, raspberry coulis, candied hazelnuts, raspberry sorbet |             |
| <i>Vin rek: Banyuls Rimage Les Clos De Paulilles</i>                   |             |
| <b>ICE CREAM</b> ☉   | 40 KR       |
| <i>Wine rec: Muscat Beaumes de Venise</i>                              |             |
| <b>SORBET</b>  | VEGAN 40 KR |
| <i>Wine rec: Muscat Beaumes de Venise</i>                              |             |

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| <b>VARDAS PARMA PIZZA</b> ☉☉   | 155 KR |
| Pizza bianco, prosciutto parma, figs, baked cocktail tomatoes, arugula, pine nuts, balsamico |        |
| <i>Wine rec: Pinot Noir</i>  |        |
| <b>VARDAS CHÈVRE PIZZA</b> ☉☉  | 155 KR |
| Pizza bianco, chèvre, beetroot chips, walnuts, honey, balsamic                               |        |
| <i>Wine rec: Sauvignong Blanc</i>  |        |

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|---|--------|
| <b>FRIED CHAR</b> ☉   | 285 KR |
| Butter-tossed beets, cabbage, dill mayonnaise, parmesan duchess |        |
| <i>Wine rec: Framingham Sauvignon Blanc</i>                     |        |

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|--|--------|
| <b>SMASHBURGER 2 X 90 G</b> ☉*☉*                                     | 229 KR |
| Bacon jam, jalapeño mayonnaise, cheddar, salad, tomato, French fries |        |
| <i>Wine rec: Three Finger Jack Old Vine, Zinfandel</i>               |        |

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|--|----------------------|
| <b>PORTABELLO SCHNITZEL</b> ☉ VEGAN                          | 199 KR               |
| Vegetables, herb mayonnaise, pommes allumettes               | + French fries 49 kr |
| <i>Wine rec: Saint Cosme Rouge Little James Basket Press</i> |                      |

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|--|----------------------|
| <b>TIGER PRAWNS 1/1</b> ☉*☉              | 255 KR               |
| White wine, parsly, chili, lemon, butter | + garlic bread 49 kr |
| <i>Wine rec: Sankt Anna, Riesling</i>    |                      |

|   |                      |
|---|----------------------|
| <b>GRILLED CHICKEN PAILLARD</b> ☉*                          | 199 KR               |
| Café de Paris butter, sauteed vegetables, pommes allumettes | + French fries 49 kr |
| <i>Wine rec: Sankt Anna, Riesling</i>                       |                      |

|  |       |
|--|-------|
| <b>BANOFFIEE PIE A LA VARDA</b> ☉☉               | 99 KR |
| Biscutis, banana, dulce de leche, amaretto cream |       |
| <i>Wine rec: Muscat Beaumes de Venise</i>        |       |

|                              |       |
|------------------------------|-------|
| <b>CHOCOLATE TRUFFLE</b> ☉   | 40 KR |
| <i>Wine rec: Offley Ruby</i> |       |

|   |        |
|---|--------|
| <b>CHEESE</b> ☉ 2 PERS 225 KR                                     | 129 KR |
| 3 x cheese, seed crispbread, fig jam                              |        |
| <i>Wine rec: Torre Del Falasco Valpolicella Ripasso Superiore</i> |        |

Tuesday–thursday from 5 pm Friday from 2 pm Saturday from 12 am

☉=Lactose ☉=Gluten ☉=Nuts \*=The dish can be adjusted

In case of allergies ask the staff