

MAGNOLIA

STARTERS

BAO

Taiwanese steam buns with hot fillings served with pickled carrot and radish and sesame chili. 125

PortabelloBAO

Baked portabello with sriracha, soy sauce, sugar peas, spring onions & coriander.

VEGAN

TofuBAO

Deep fried tofu with coconut sauce, pickled cucumber, spring onions & coriander.

VEGAN

DuckBAO

Crispy duck with Szechuan sauce, mayonnaise & radishes.

PorkBAO

Slow cooked pork belly with hoisin sauce, spring onions, pickled cucumbers and radishes.

SalmonBAO

Baked salmon with Magnolian hot/sweet sauce, garlic, crushed peanuts and coriander.

GYOZA

Japanese dumplings with ginger & chili vinaigrette. **Meat/Pork** or **Mushrooms** VEGAN 4 pieces. 140

EDAMAME BEANS

Steamed edamame beans with sea salt. VEGAN 95

MAIN COURSES

All dishes except Sashi are served with warm, crisp vegetables and garnished with sprouts and sesame chili.

HONG KONG KONG

Crispy duck with Szechuan pepper sauce, plum sauce, warm black cabbage and rice. 385

TOO-FOO

Deep-fried tofu with Panang curry & rice.

VEGAN

275

ZEB

Portabello, Szechuan sauce & rice noodles.

VEGAN

280

FULL MOON

Panang curry with tender chicken thighs & rice.

295

ZOOB

Vietnamese inspired rice noodle soup.

Mushroom VEGAN 290

Atlantic Sea Salmon 310

PAUL

Pork belly with hoisin sauce & rice.

310

SAL

Baked Atlantic Sea salmon with teriyaki sauce and rice noodles.

315

SASHI

Mirin marinated fresh salmon from the Atlantic Sea served on a bed of salad, with black rice, Gama & Ginger Wakame (green and red seaweed), pickled yellow beet, red cabbage, radish and our home made luxurious wasabi mayonnaise. 345

DESSERTS

CHER

Cherry pannacotta with roasted white chocolate and fresh berries.

115

APPIE

Apple pie with ginger, topped with digestive crumble, toasted coconut, and a scoop of vanilla ice cream.

VEGAN ALT. AVAILABLE

130

COCO

Coconut pannacotta with fresh berries

VEGAN

115

SPECIAL TREAT Filter coffee or Espresso and 3 cl Agitator Rök (Swedish Smoke Wiskey). 150

KIDS MENU À LA FRANCIS

Chicken skewers, rice, peanut sauce, and fingers of cucumber (Not touching each other). Vanilla ice cream with chocolate sauce. 150

MAGNOLIA

SNACKS

Potato chips 45
Rosted peanuts 40

COCKTAILS

BOULEVARDIER CAMPARI, SWEET VERMOUTH, RYE WHISKY	169
WHISKY SOUR BOURBON, LEMON JUICE	165
PISCO SOUR PISCO, LEMON JUICE	165
DAIQUIRI RUM, LIME	165
ELDERFLOWER GIMLET ELDERFLOWER LIQUEUR, GIN, LIME JUICE, CAVA	169
RASPBERRY GIN FIZZ GIN, RASPBERRIES, LEMON	169
APPLE GRASS BISON GRASS VODKA, VANILLA, GINGER SYRUP, APPLE AND LEMON JUICE	169
MARGARITA TEQUILA, ORANGE, AGAVE, LIME AND SALT	169
ESPRESSO MARTINI VODKA, RUM, KAHLUA, ESPRESSO	169
CREME BRULEE VANILLA, HAZELNUT, LIMONCELLO, HONEY, LEMON JUICE AND CINNAMON	169
GRASSHOPPER CREME DE MENTHE, WHITE CREME DE CACAO, HALF N HALF & WHITE CHOCOLATE	169
MONK KAHLUA, FRANGELICO, DARK CREME DE CACAO & HALF N HALF	169
IRISH COFFEE IRISH WHISKEY, BROWN SUGAR, COFFEE & CREAM	169
KAFFE KARLSSON COINTREAU, BAILEYS, COFFEE, CREAM & WHITE CHOCOLATE	169
MOCKTAIL NON-ALC. NON-ALCOHOLIC COCKTAIL	110

AVEC

GRÖNSTEDS MONOPOLE SWEDISH COGNAC VSOP	45
CHÂTEAU DU BREUIL CALVADOS VSOP	45
BAILEYS CREAM LIQUEUR	40
DISARONNO ITALIAN ALMOND LIQUEUR	40
AGITATOR RÖK SWEDISH SMOKE WHISKEY	50

SPARKLING

LOS MONTEROS Cava, 100% Macabeo, Bodegas Murviedro, Spain.	120/580
DIRLER-CADÉ CRÉMANT 2019, Brut Nature, Crémant d'Alsace, France.	- /755

RED WINE

CLARA BIO 2021, Pinot Noir, Stellenbosch, South Africa	145/580
KRUISSHOF YMER SHIRAZ 2018, Shiraz, Wellington, South Africa.	145/580
BELLINO MERLOT BIO 2023, Merlot, Sicily, Italy.	120/480
TRINCHERO TRERRA DEL NOCE 2018, Barbera, Agliano Terme, Piemonte, Italy.	- /680

WHITE WINE

MOOIPLAAS BIO 2022, Chardonnay, Stellenbosch, South Africa	145/580
BELLINO PINOT GRIGIO BIO 2022, Pinot Grigio, Sicily, Italy.	120/480
DIRLER-CADÉ RIESLING BIO 2021, Riesling, Alsace, France.	160/640
LA JOUVENCELLE BLANC BIO 2022, Rolle, Chateau des Anniblas, Haute Provence, France.	- /650

ROSÉ

VIÑA MAIPO 2021 Syrah, Valle Central, Chile.	120/480
CHATEAU DES ANNIBALS 2022, Grenache, Cinsault, Syrah Haute Provence, France.	- /560

CIDER

GALIPETTE Dry, apple, 4.5%, France.	95
GALIPETTE NON-ALC. Dry, apple, 0.0%, France.	55

BEER ON TAP

ÅBRO SWEDISH LAGER, FAT21, 5.0%	85
KIRIN ICHIBAN JAPANESE LAGER, 5.0%	99
IPA SWEDISH INDIAN PALE ALE, BRON, 5.6%	99
APA SWEDISH AMERICAN PALE ALE, BRON, 5.6%	99
MELLANÖL SWEDISH, LAGER, ÅBRO, 4.5%	80

BEER ON BOTTLES / CANS

TOKYO OMNIPOLLO, IPA, 5.4%	120
LUZ GLUTEN-FREE OMNIPOLLO, MEXICAN LAGER, 4.2%	105
AYINGER BRÄUWEISSE HEFEWEIZEN, WHEAT BEER, 5.1%	95
CABANA BOY SHAPES & OBJECTS, SOUR/WILD ALE, 6.0%	125
BALI MARMALADE SHAPES & OBJECTS, SOUR/WILD ALE, 6.0%	125
DUGGES GOLDEN ALE GOLDEN ALE, 4.4%	120
NEBUCHADNEZZAR OMNIPOLLO, IPA, 8.5%	129
ASAHI DRY PREMIUM LAGER, 5.0%	99

LOWMOTION PINK NON-ALC. TO ØL, DRAGONFRUIT, LYCHEE & HIBISCUS, 0.3%	55
IMPLOSION NON-ALC. TO ØL, LAGER, 0.3%	52
KIRIN FREE NON-ALC. JAPANESE LAGER, 0.0%	48

COLD

HWILA SWEDISH SPARKLING MINERAL WATER	38
SODAS COKE, COKE ZERO, SPRITE, FANTA ...	38
GINGER SODA SWEDISH CRAFT SODA	48
VICTORIAN LEMONADE FENTIMANS	48
GINGER BEER FEVERTREE	45

HOT

COFFE FROM ARVID NORDQUIST CHEF'S BLEND. EU-ORGANIC, CO2 COMP.	
ESPRESSO	40
CAPPUCINO	45
CAFFE LATTE	55
FILTER COFFEE	40
TEA BLACK, GREEN OR RED BIO, FAIR TRADE	40