

CUCULO

MEDELHAVSMAT MED EN SVENSK TOLKNING

SNACKS

Mandlar/Chips 65.- Oliver 65.- Manchego, kex & marmelad 90.- Bakad St Marcellin-ost, saltgurka, honung & kex 155.- Focaccia, ricotta & rosmarinolja 45.-	Coppa 85.- Fänkålssalami 85.- Spianata di Calabria 85.- Boquerones, ricotta, timjan & espelettepeppar 95.- Kycklinglever, tryffel, toast & parmesan 125.-
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FÖRRÄTTER

- Rökt Tomat Toast 165.-
Buffelmozzarella, sardeller & basilika
- Carpaccio 185.-
Sotad biff, tryffel, jordärtskocka & Almnäs Tegel
- Crudo 175.-
Tonfisk, calamansi, gurka, grön chili, friterad kapris
- Tortellini 195.-
Svamp, tryffel, svartkål, hasselnötter & parmesanbuljong

PIZZA SERVERAS SOM MELLANRÄTT

- Pizza Bianco 195.-
Karl-Johansvamp, smetana, tryffel, potatis & pecorino

PASTA ALL PASTA SERVERAS SOM HALV ELLER HEL PORTION

- Gnocchi 195.-/265.-
Stekt hokkaidopumpa, svartkål, citron & pumpa- och salviasås
- Rigatoni al Ragu 225.-/285.-
Salsiccia, högre, timjan, rosmarin, salvia, basilika & ricotta
- Bucatini 225.-/295.-
Valnötter, spenat, kycklingsmör, citron, tryffel & pecorino

VARMRÄTTER

- Ossobuco 325.-
Saffransrisotto, bräserverat kalvlägg & kalvbuljong
- Rödtunga meunière 335.-
Kapis, tomat, pepparrot, brynt smör & potatis
- Smörstekt Torsk 365.-
Blomkålspuré, rostad blomkål, tryffel, marconamandlar, spenat & svampsky
- Ballotine på kyckling 375.-
Miso- och rotselleripuré, savoykål, bakad jordärtskocka, tryffel & kycklingvelouté

DESSERTER

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| Saffranskaka 130.-
Pistageglass, marconamandlar & kolasås | Kvällens ost 90.-
Kex & marmelad |
| Mjölchoklad brûlée 140.-
Kryddglass, punschkräm, inkokta körsbär,
hasselnötter, kanel & mascarponeskum | PRALINER Á LA KASPER KLEIHS
Praline 65.-
Se tavlan för kvällens smaker |
| Affogato 80.-
Vaniljglass & espresso | |

CUCULO

MEDITERRANEAN CUISINE WITH A SWEDISH TWIST

SNACKS

Almonds/Chips 65.- Olives 65.- Manchego, crackers & marmalade 90.- Baked St. Marcellin cheese, cucumber & honey 155.- Focaccia, ricotta & rosemary oil 45.-	Coppa 85.- Fennel Salami 85.- Spianata di Calabria 85.- Boquerones, ricotta, thyme & espelette pepper 95.- Chicken liver, truffle, toast & parmesan 125.-
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STARTERS

Smoked Tomato Toast 165.- Buffalo mozzarella, anchovies & basil
Carpaccio 185.- Charred beef, truffle, Jerusalem artichoke & Almnäs Tegel cheese
Crudo 175.- Tuna, calamansi, cucumber, green chili & deep fried capers
Tortellini 195.- Mushrooms, truffle, black kale, hazelnuts & parmesan broth

PIZZA

SERVED AS A MEDIUM SIZED PIZZA

Pizza Bianco 195.- Porcini mushrooms, sour cream, truffle, potatoes & pecorino

PASTA

ALL PASTA IS SERVED AS A HALF OR FULL PORTION

Gnocchi 195.- / 265.- Seared Hokkaido pumpkin, black kale, lemon & pumpkin-sage sauce
Rigatoni al Ragù 225.- / 285.- Salsiccia, beef chuck, thyme, rosemary, sage, basil & ricotta
Bucatini 225.- / 295.- Walnuts, spinach, chicken butter, lemon, truffle & pecorino

Ossobuco 325.- Saffron risotto, braised veal shank & veal broth
Red Sole Meunière 335.- Capers, tomato, horseradish, browned butter & potatoes
Butter Fried Cod 365.- Cauliflower purée, roasted cauliflower, truffle, Marcona almonds, spinach & mushroom jus
Chicken Ballotine 375.- Miso and celeriac purée, savoy cabbage, baked Jerusalem artichoke, truffle & chicken velouté

DESSERT

Saffron cake 130.- Pistachio Ice Cream, Marcona Almonds & Caramel Sauce	Cheese of the Night 90.- Crackers & marmalade
Milk Chocolate Brûlée 140.- Spiced ice cream, punsch cream, cherries, hazelnuts, cinnamon & mascarpone foam	PRALINE À LA KASPER KLEIHS Praline 65.- See black board for tonight's flavours
Affogato 80.- Vanilla ice cream & espresso	

Please let us know if you have allergies or food hypersensitivities / We are a cash free restaurant