NAMU 나무

FILTERED WATER, COFFE & TEA IS INCLUDED

BIBIMBAP WITH PULLED BEEF // 185

Rice, pickled and marinated vegetables, bulgogi marinated pulled beef, kimchi, Hyllehög-egg cooked at 63° and our own bibimbapsauce. (Chuck of beef from the Finish Lappland that grazes freely without soy and GMO)

BIBIMBAP WITH DEEP FRIED TOFU // 165

As above but with deep fried tofu from Malmö

RAMYUN // 205

Brooth of roasted Knäred chicken, fresh noodles from Nordic Noodles, Namu´s chili oil, pork belly from Eslöv, organic egg, greens. We recommend adding kimchi

BOKKUM // 170

Dadaegi marinetad MSC-haddock, cauliflower, spinach, spring onion. Serves with lemon – and jalapeno mayonnaise & rice

GUA BAO // 190

Two homemade steamed buns, grilled Swedish pork belly from Eslöv, hoisin, Namu hotsauce, cucumber, coriander.
Served with a creamy kimchi slaw

SNACKS

KIMCHI // 45

STEAMED EDAMAME BEANS // 80

Steamed edamame beans with chilisalt

PORK RIND MADE OF PORK FROM ESLÖV, DOENJANG// 70

KAEBIA // 370/799

Caviar from Arctic Roe of Scandinavia, Småland.
10g/25 g Arctic Tradition. Served with seaweed crisp "gim gui"

NAMULUNCH 3-COURSE MENU // 455

Three course lunch á starter, main course, dessert composed by our kitchen

DESSERT

SESAME // 160

Black sesame ice cream, chocolate cake of fairtrade chocolate, roasted local strawberries, oil of currant leaf from Bokeslundsgården, caramel sauce with cep

BEVERAGES

UNIVERSAL // 650 / 140

Riesling, Jennie Walldén, 2020, Mosel, Germany

SOPHIE SCHAAL // 845 / 160

Pinot gris, 2023, Alsace, France

BEUJOLAIS // 600 / 140

Gamay, 2023, Beujolais, France

SESSANTENARIO SALENTO // 680 / 145

Malvasia 2013, Puglia, Italy

NAMU LAGER // 90

4,8 % Paler lager, infused with apple & ginger, Malmö, Sweden

GAJI ALE// 95

Ale, Malmö, Sweden

DRAFT BEER IPA/LAGER **//** 100

Sibbarps brewery, Sweden

MELLERUD, NON ALC. BEER // 55

SPARKLING LEMONADE, GINGER // 45

RHUBARBJUICE // 55

APPLECIDER // 60

나무