

# NAMU 나무

FILTERED WATER, COFFE & TEA IS INCLUDED

## **BIBIMBAP WITH CHICKEN OR TOFU // 169 / 159**

Bulgogi chicken thigh from Knäred or deep fried tofu from Malmö. Rice from Italy, pickled & marinated vegetables, Namu's kimchi, Hyllehög organic egg 63c, bibimbap sauce. Preferably eaten with spoon

## **RAMYUN // 199**

Broth of roasted Knäred chicken, fresh noodles from Nordic Noodles, Namu's chili oil, pork belly from Eslöv, drug egg, greens. - No MSG. We recommend adding kimchi

## **THIS WEEKS SPECIAL // 179**

Hand cut raw beef on Swedish ox thigh, topped with nashi pear, pine nuts, emulsion on confit black garlic & black pepper. Serves with a salad on pickled shallot, baby salad & rice. Veg option: blackened beetroot & tofu

## **GUA BAO // 190**

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

## **SNACKS**

### **KIMCHI // 45**

### **STEAMED EDAMAME BEANS // 80**

Steamed edamame beans with chilisalt

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

### **NAMU HOTSAUCE // 35**

Fermented chilisauce made from BBQ'd onion, garlic, seasalt, koji

### **SOY AILOI // 25**

### **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**

### **KALAMEOL // 75**

Sorbet of sea buckthorn & rose hip from Borstahusen, brioche, miso caramel sauce, passion fruit meringue with sansho & fennel

## **BEVERAGES**

### **UNIVERSAL // 725 / 150**

Riesling, Jennie Walldén, 2020, Mosel, Germany

### **SKYPHOS // 650 / 140**

Assyrtiko, 2023, Noussa, Greece

### **CINCCIO // 700 / 140**

Cinsault, Nieluccio Noir, 2023, France

### **SESSANTENARIO SALENTO // 750 / 150**

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 // 50**

### **RHUBARBJUICE // 60**

### **APPLECIDER // 60**

Please ask the staff for questions regarding allergies or the origin of the meat

Cross contamination of allergenes may occur due to allergenes used in the kitchen

# 나무