

NAMU 나무

FILTERED WATER, COFFE & TEA IS INCLUDED

BIBIMBAP WITH CHICKEN OR TOFU // 159 / 149

Bulgogi chicken thigh 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, over night baked chuck with chili, drug egg, greens. - No MSG. We recommend adding kimchi

THIS WEEKS SPECIAL // 190

*Steamed & dadaegi marinetad pollock, stir-fried cauliflower, leek, grilled lime, sesame emulsion. Serves with rice
Veg option: Dadaegi marinetad, deep-fried tofu*

GUA BAO // 190

Two homemade steamed buns, grilled Swedish pork belly from Eslöv, hoisin, Namu hotsauce, cucumber, cilantro. Served with a salad with sesame, yuzu & mizuna

NAMULUNCH 3-COURSE MENU // 455

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

DESSERT

HWACHAE // 95

Vanilla ice dream, rhubarb. Caramel sauce on barley malt & rice, bergamot meringue, organic poppy, omija berries, hazel nut

*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*

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"

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