

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.*

Light & clean shio style broth – no MSG

-We recommend adding kimchi

THIS WEEKS SPECIAL // 169

*Tteokgalbi – Grilled Korean ground beef, soy glaze,
egg crème, gochujang, spring onion & ginger, white
kimchi. Served with Italian rice*

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 &
green apple*

NAMULUNCH 3-COURSE MENU // 455

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

DESSERT

HWACHAE // 95

*Vanilla ice cream, 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 // 85

Steamed edamame beans with chilisalt

**PORK RIND MADE OF PORK FROM ESLÖV,
DOENJANG// 75**

NAMU HOTSAUCE // 35

*Fermented chilisauce made from BBQ`d onion, garlic,
seasalt, koji*

SOY AIOLI // 25

KAEBIA // 399/835

*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

ETNA BIANCO // 925/185

Carricante, 2024, Sicily, Italy

CINCCIO // 700/140

Cinsault, Nieluccio Noir, 2023, France

SESSANTENARIO SALENTO // 750 / 155

Malvasia 2013, Puglia, Italy

NAMU LAGER // 90

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

DRAFT BEER IPA/LAGER // 100

Sibbarps brewery, Sweden

MELLERUD, NON ALC. BEER // 55

SPARKLING LEMONADE, GINGER // 50

RHUBARBJUICE // 60

APPLECIDER // 60

SPARKLING WATER 75 CL // 40