FILTERED WATER, COFFE & TEA IS INCLUDED

BIBIMBAP WITH CHICKEN OR TOFU // 159 / 149
Bulgogi chicken thigh or deep fried tofu from Marieholm. Rice from Italy, pickled & marinated vegetables, Namu´s kimchi, Hyllehög organic egg 63c, bibimbap sauce.
-Preferably eaten with spoon

RAMYUN // 199
Broth of roasted chicken, fresh noodles from Nordic Noodles, Namu´s chili oil, beef chuck with chili, drug egg, greens.
(Light & clean shio style broth – no MSG.)
-We recommend adding kimchi

THIS WEEKS SPECIAL // 175
Tteokgalbi – Grilled soy glazed ground beef, egg crème, gochujang, cucumber, spring onion & ginger, 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

MATCHA "TEAMISO"// 120
Mascarpone from La Treccia in Copenhagen, matcha, miso biscuit, almond, caramel

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 MAYONNAISE // 25

KAEBIA // *399/835*
Caviar from Arctic Roe of Scandinavia, Småland. 10g/25 g Arctic Tradition. Served with seaweed crisp

BEVERAGES

BERRES // 795/160
Riesling, 2021, Mosel, Germany

PORMENOR // 775/155
Rabigato, Malvasia, 2024, Douro, Portugal

TINACULA // 725/145
Bobal, 2024, Valencia, Spain

SESSANTENARIO SALENTO // 800/ 160
Malvasia 2023, 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 // 65

SPARKLING LEMONADE // 60

RHUBARBJUICE // 70

APPLECIDER // 70

SPARKLING WATER 75 CL // 40