

歡迎光臨 包

(p) contains nuts (f) fish (v) vegetarian (b) allergen (d) dessert

*welcome

there are no words to describe this place.

we know, we know. it s scary, but don t freak out.

trust the pictures and choose your own adventure.

this is the experience.

point and build a selection of dishes to suit your mood.

and have a great time.



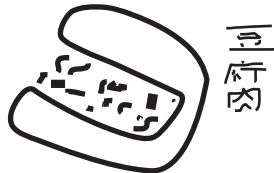
porkbelly **bao** (p)
swedish farm pig, hoisin
sauce, pickled cucumber,
peanuts and coriander.



chicken **slider** (f)
swedish farm chicken,
**yoghurt, kimchi, sesame
seeds** and spring onions.



celeriac **bao** (v)
salt baked celeriac,
mushrooms, truffle,
shiitake mayo, crispy and
sour onions.



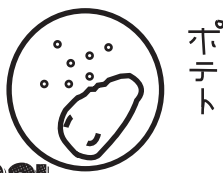
tofu **bao** (v)
soymarinated tofu, **panko**,
pickled red cabbage, fennel,
sesame seeds, chili mayo and
spring onions.



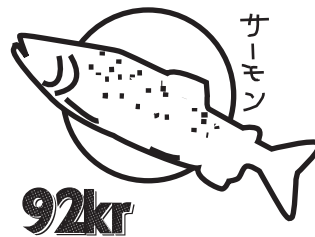
beef tartar
swedish ground beef,
**smoked greep pepper
emulsion**, crispy sunchokes,
grated foie gras.



noodle soup (f)
**spicy squid, flowering dill
broth, sesame seeds**, spring
onions and herb oil.



new potato (f)
smoked cultured cream,
lumpfish roe, roasted new potato,
pickled onions, dill and tarragon.



salmon tatakis (f)
salmon from faroe islands,
ponzu, edamame, peas,
soyfried seaweed and
arugula mayo.



carrots (v)
sesame seed, grated carrots,
ginger, pumpkin seeds, spring
onions and ito togarashi.



kimchi (f)
fermented cabbage, spring
onions and **sesame seeds**.



our take on an egg (v)
egg 64,8°, roasted green
asparagus, **parmesan cheese, va-
lencia almonds, browned butter**
and herbs.



mochi (d) (v)
black sesame mochi, woodruff,
preserved red currants and
caramelized pumpkin seeds.

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