

歡迎光臨 包

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

* **welcome or take away**

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.

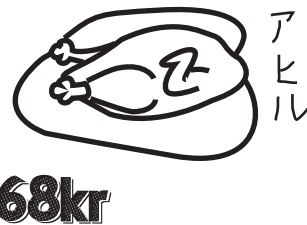
this is the experience.

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

and have a great time.



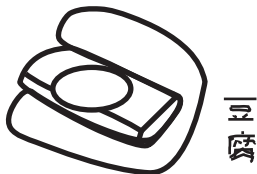
64kr
porkbelly **bao** (p)
swedish farm pig, **hoisin sauce**,
pickled cucumber, **peanuts** and
coriander.



68kr
duck **bao**
braised duck, **sesame**, **kimchi**,
fried onions and coriander.



64kr
mushroom **bao** (v) (p)
teriyaki glazed oyster mushroom,
pickled onions, japanese **mayonnaise**,
spring onions and **peanuts**.



64kr
tofu **bao** (v)
swedish tofu, **ssām sauce**, pickled
daikon, coriander and **sesame**.



86kr
shrimp **slider** (f)
fried **breaded shrimps**, green
peas, **green curry mayo**, mint,
fried onions and scallions



92kr
beef tartar (f)
swedish ground beef, **lumpfish roe**,
aleppo pepper and **almond oil**.



92kr
rainbow trout (f)
rainbow trout, **mussel juice**,
lemon, seaweed, fermented goose-
berries, sweet potato and **almonds**.



82kr
salad (v)
pumpkin puré, roasted leeks,
gem lettuce, beets, pickled funnel
chantarells, **valencia almonds**
and grapefruit.



42kr
kimchi (v)
fermented cabbage, scallions,
apple, **soy** and **sesame seeds**.



92kr
ramen
fresh noodles, broth,
sesame, **nori**, **soy**, garlic,
scallions, chili, **egg** and porkbelly.



55kr
palate cleanser (v) (d)
sorrel and lemon granita.



88kr
tofu brûlée 2.0 (v) (d) (p)
dark chocolate, **tofu** and
yuzu caramelized
hazelnuts.

follow us on instagram for more information @barobao