

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.

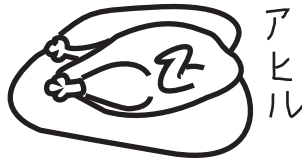
and have a great time.



64kr

豚肉

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



68kr

アヒル

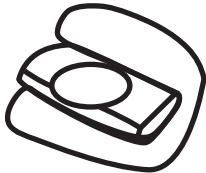
duck **bao**
braised duck, **sesame, kimchi**,
fried onions and coriander.



64kr

キノコ

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



64kr

豆腐

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



86kr

チムチ

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



92kr

サーモン

rainbow trout (f)
rainbow trout, mussel juice, lemon,
seaweed, fermented gooseberries,
sweet potato and **almonds**.



55kr

タコ

okonomiyaki (f)
squid, furikake, egg, wheat,
japanese **mayonnaise**, leek oil
and ito togarashi.



54kr

卵

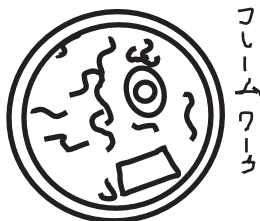
our take on an egg (v)
egg 64,8°, brown rice, scallions,
sushi zo, nori and **furikake**.



42kr

キムチ

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



135kr

フシュームワラ

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



55kr

栗色

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



88kr

ブリュレ

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

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