

# CHEWIE'S BAR

## WINE BY THE GLASS (15cl)

*Daily specials by the glass - check the board at the bar or ask us*

SPARKLING	Josep i Pau UNA VOLTA 2017, <i>Brut Nature</i> , Catalonia <i>Macabeu &amp; Parellada</i>	120
SPARKLING	Duckman WHITE DUCK SPARKLING 2021, <i>Sparkling White</i> , Bairrada <i>Maria Gomes</i>	130
WHITE	Château de Cérons GRAVES BLANC 2019, Bordeaux <i>Sauvignon Blanc, Semillon, Sauvignon Gris</i>	135
WHITE	Pépin BLANC SEC, Alsace <i>Riesling, Pinot Gris</i>	130
ORANGE	Dario Prinčič BIANCO, Friuli-Venezia Giulia <i>Chardonnay, Pinot Grigio, Sauvignon</i>	150
ORANGE	Fedellos do Couto CONASBRANCAS 2020, Galicia <i>Godello, Doña Blanca</i>	140
ROSÉ	Calabretta ROSATO 2020, Sicily <i>Nerello Mascalese</i>	125
RED	Karim Vionnet DU BEUR DANS LES PINARDS, Beaujolais-Villages <i>Gamay</i>	125
RED	La Petite Odyssée ROUGE FURIE 2019, Vin de France <i>Merlot, Abouriou, Cabernet Sauvignon</i>	130
DESSERT	Emilio Hidalgo PEDRO XIMENEZ NV <i>Sherry</i> , Jerez	100/8cl
DESSERT	Château de Cérons CÉRONES 2016, Bordeaux	100/8cl

## WINE BY CARAFE / BOTTLE (45cl/75cl)

*Split a carafe to access wines not available by the glass*

### SPARKLING (not available by carafe)

Josep i Pau UNA VOLTA 2017, <i>Brut Nature</i> , Catalonia <i>Macabeu &amp; Parellada</i>	570
Vincent Charlot FRUIT DE MA PASSION NV, <i>Extra Brut</i> , Champagne <i>Pinot Meunier, Pinot Noir, Chardonnay</i>	850
Vincent Charlot L'OR DES BASSES RONCES 2013, <i>Extra Brut</i> , Champagne <i>Blanc de Blancs; Chardonnay</i>	1050
Domaine Achillée QUETSCHES ALORS 2020, <i>Pét-Nat</i> , Alsace <i>Damson plums, Riesling</i>	575
Sébastien Brunet 100%, <i>Sparkling Rosé</i> , Loire <i>Grolleau</i>	620
Filipa Pato 3B ROSÉ, <i>Extra Brut, Sparkling Rosé</i> , Bairrada <i>Baga, Bical</i>	600
Duckman WHITE DUCK SPARKLING 2021, <i>Sparkling White</i> , Bairrada <i>Maria Gomes</i>	620
Duckman MARIA DUCK PET NAT 2021, <i>Sparkling Orange</i> , Bairrada <i>Maria Gomes</i>	665

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## WHITE

La Grange Tiphaine TRINQU'ÂMES SAUVIGNON 2020, Loire <i>Sauvignon Blanc</i>	360/595
Pépin BLANC SEC, Alsace <i>Riesling, Pinot Gris</i>	380/620
Château de Cérons GRAVES BLANC 2019, Bordeaux <i>Sauvignon Blanc, Semillon, Sauvignon Gris</i>	390/645
La Spanda, NO BEGINNING NO END 2020, Vin de France <i>Macabeo, Grenache Gris</i>	390/645

## ORANGE *skin macerated white*

Duckman KITE DUCK 2020, Bairrada <i>Baga, Maria Gomes</i>	390/645
La Perdida O PANDO 2020, Galicia <i>Godello, Doña Blanca</i>	420/695
Fedellos do Couto CONASBRANCAS 2020, Galicia <i>Godello, Doña Blanca</i>	410/665
Fonterenza TOSCANA BIANCO 2020, Tuscany <i>Malvasia, Trebbiano, Vermentino, Ansonica</i>	420/695
Château de Cérons COUCHER DE SOLEIL, Vin de France (Bordeaux) <i>Sauvignon Blanc, Sauvignon Gris</i>	440/715
Dario Prinčič BIANCO, Friuli-Venezia Giulia <i>Chardonnay, Pinot Grigio, Sauvignon</i>	440/715
Dario Prinčič JAKOT 2017, Friuli-Venezia Giulia <i>Tocai Friulano</i>	550/895
La Stoppa AGENO 2019, Emilia-Romagna <i>Malvasia, Ortrugo, Trebbiano</i>	460/765
Vino di Anna PALMENTO BIANCO 2021, Sicily <i>Nerello Mascalese</i>	420/695

## ROSÉ

Domaine de la Tour Brune DAHLIA 2018, Loire <i>Cabernet Franc, Pineau d'Aunis</i>	410/665
La Grange Tiphaine Riant ROSÉ 2021, Loire <i>Cabernet Franc, Chenin, Gamay, Malbec</i>	360/595
Calabretta ROSATO 2020, Sicily <i>Nerello Mascalese</i>	360/595
Causse Marines SY ROSE, Vin de France <i>Mauzac rose, Syrah</i>	380/620

## RED

Jérôme Balmet BARBE ROUSSE 2020, Beaujolais <i>Gamay</i>	420/695
Alchimia, VIAGGIO A LXTLAN 2019, Abruzzo <i>Montepulciano</i>	390/645

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Calabretta GAIOGAIO 2020, Sicily <i>Nerello Mascalese</i>	380/620
Envínate LOUSAS VIÑA DE ALDEA, Galicia <i>Mencía</i>	410/665
La Stoppa TREBBIOLO ROSSO 2020, Emilia-Romagna <i>Barbera/Bonarda</i>	390/645
Karim Vionnet DU BEUR DANS LES PINARDS, Beaujolais-Villages <i>Gamay</i>	360/595
Karim Vionnet FLEURIE 2018, Beaujolais <i>Gamay</i>	410/665
La Petite Odysée ROUGE FURIE 2019, Vin de France <i>Merlot, Abouriou, Cabernet Sauvignon</i>	380/620
Vino di Anna PALMENTO 2020, Sicily <i>Nerello Mascalese</i>	390/645

## CIDER

Eric Bordelet SIDRE NOUVELLE VAGUE <i>semi dry</i> , Normandy 25cl ( <b>tap</b> )	95
Pomologik CASCADE <i>dry hopped cider</i> , Strängnäs 75cl (bottle)	295
Brutes NOT TODAY SATAN, <i>apple/pear/blackcurrant pét-nat cider</i> , Sigtuna 75cl (bottle)	395

## BEER

### LAGER

Helsing Ångbryggeri LAGOM, pilsner 3.5%, 33cl/47cl ( <b>tap</b> )	55/75
Stockholm Brewing, ORGANIC LAGER <i>Gluten free Lager</i> 4.7%, 33cl (can)	85
Stockholm Brewing ITALO PILS PICCOLO <i>Gluten Free Lager</i> 3.5%, 33cl (can)	65

### ALE

Närke Kulturbryggeri ÖREBRO BITTER, <i>Strong Bitter</i> 5.9%, 33cl (bottle)	90
Närke Kulturbryggeri STORMAKTSPORTER, <i>Imperial Stout</i> 9.5%, 25cl (bottle)	195
Unibärsum THE ANOMALY, <i>NEIPA</i> 6%, 44cl (can)	120
Omnipollo NEBUCHADNEZZAR, <i>double IPA</i> 8.5%, 33cl (bottle)	99
Omnipollo LEVON, <i>Belgian pale ale</i> 6.5%, 75cl (bottle)	155
Brasserie Dupont SAISON DUPONT, <i>saison/farmhouse ale</i> 6.5%, 33cl (bottle)	90
Stockholm Brewing INTERGALACTIC, <i>american pale ale</i> 4.8%, 33cl (can)	95

### SOUR

Folk & Brew SUNSET SOUR, <i>raspberry passion fruit sour</i> 3.5%, 33/47cl ( <b>tap</b> )	70/95
Brekeriet/Folk & Brew PHAOS, <i>BA Wild Sour</i> , 3.5%, 37.5cl (bottle)	99
Folk & Brew KWEEN KIR, <i>blackcurrant gose</i> 3.5%, 33cl (tap/can)	65
Stockholm Brewing KING OF GRAPES, <i>BA sour with grapes</i> 8%, 37.5cl (bottle)	175
Omnipollo SUNSHINE SOUR, <i>orange &amp; pineapple sour</i> 6%, 33cl (can)	95
Brouwerij 3 Fonteinen CUVÉE ARMAND & GASTON <i>lambic/geuze</i> 5.5%, 37.5cl (bottle)	175

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## NON-ALCO

Singularity HEROES, <i>non alco pale ale &lt;0.5%, 33cl (can)</i>	55
Omnipollo ZODIAK, <i>non alco IPA &lt;0.5%, 33cl (can)</i>	60
Lervig NO WORRIES MANGO, <i>non alco mango IPA &lt;0.5%, 33cl (can)</i>	60
Törst - REAL Kola/Kola Light/Lemon/Ginger, 33cl (bottle)	60
Vichy Catalan, <i>Mineral water, 25cl/100cl (bottle)</i>	35/70
Kombucheriet KOMBUCHA <1% , <i>flavors varies 25cl (bottle)</i>	65

## FOOD

*Some items might sell out / not be available any given day*

### SNACKS

Cornichons, <i>small pickled cucumbers</i>	45
Banderillas, <i>skewered pickles</i>	55
Marcona Almonds, <i>fried and salted</i>	50
Nut Blend	45
Pelotin Olives, <i>small green round with pits</i>	50
Bowl of chips, <i>Spanish kettle chips with salt</i>	45
Hummus, <i>house made, with crisp bread</i>	75

SMÖRREBRÖD *open face sandwich, served cold on Danish rye sunflower seed bread* 95

### SKAGEN

*House made "skagen" made with organic tofu, lemon, dill, kelp caviar, cayenne*

### REMOULADE

*House made curry remoulade, slices of roast peaf, cornichons, pickled onions, roasted onion*

### AVOCADO

*Avocado with house made wasabi mayo, pickled ginger, sesame seeds, roasted onion*

### CASHEW CHEEZE

*House made cashew fresh cheeze with fig jam, and marcona almonds*

### HUMMUS

*House made hummus with tomato sauce (onion & olive oil), and guindilla peppers*

NZ PIES *New Zealand style pies, served warm, and with mayo & sriracha* 95

### CHILI BEER PIE

*Soy protein, carrots, beer, onion, blackcurrant juice, spices*

### CURRY PUMPKIN PIE

*Pumpkin, black beans, chickpeas, coconut milk, spinach, green lentils, olives, spices*

### SWEET

Chocolate bite, <i>house made, with caramelized pecans</i>	45
Chocolate truffle, <i>dark chocolate with sea salt</i>	25

LET US KNOW ABOUT ANY FOOD ALLERGIES / SÄG TILL OM NI HAR NÅGRA MATALLERGIER

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