

CATALEYA

MENU

SMALL PLATES

GRILLED OCTOPUS À LA PLANCHA, ARUGULA SALAD,
CHERRY TOMATOES, THINLY DICED GREEN APPLE, AND A
SILKY CITRONETTE MADE WITH COLD-PRESSED OLIVE OIL
– 155 SEK

TOASTED CIABATTA WITH BURRATA DI PUGLIA, MARINATED
COCKTAIL TOMATOES, BASIL PESTO, CARAMELIZED RED
ONION, ROASTED WALNUTS, AND BALSAMIC REDUCTION – 98
SEK

CRISPY TIGER PRAWNS IN KADAIF PASTRY, SEASONED
WITH CAVIAR, CHILI, GINGER, AND SCALLIONS, SERVED
WITH A CREAMY EGG WHITE EMULSION AND PARSLEY OIL
– 135 SEK

GRILLED LAMB RACKS, ROASTED PEARL ONIONS, CAPERS,
OLIVES, GARLIC, AND HERBES DE PROVENCE, A TOUCH OF
POTATO PURÉE AND SAUCE AU VIN ROUGE – 155 SEK

CRISPY FRIED CHEESE BALLS, HONEY, ARUGULA & PISTACHIOS –
89 SEK

SMOKED SALMON TARTARE WITH BLACK VENERE RICE, BASIL
CRÈME, SMOOTH AVOCADO CREAM, AND CAPER MAYONNAISE –
145 SEK

CRISP FILO PASTRY WITH CARAMELIZED PEAR, PROSCIUTTO DI
PARMA, CHÈVRE, AND PLUM MARMALADE – 125 SEK

MINI MOUSSAKA WITH EGGPLANT, ZUCCHINI, AND SPICED
MINCED MEAT, TOPPED WITH A LIGHT POTATO PURÉE
AND FRESH CHEESE CREAM – 120 SEK

TOASTED BREAD WITH CREAMY VÄSTERBOTTEN EMULSION,
BUTTER-SAUTÉED LOBSTER, AND CAVIAR – 145 SEK

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CRISPY FRIED CROQUETAS FILLED WITH CRAB AND
SHRIMP, SERVED WITH SMOOTH AIOLI – 119 SEK

VEAL TARTARE WITH DILL MAYONNAISE, FOIL-BAKED POTATO & CAVIAR
– 189 SEK

TARTLET IN CRISP FILO DOUGH WITH GREEN ASPARAGUS,
CREAM CHEESE, ASPARAGUS CREAM, AIOLI, HALLOUMI,
AND A DUSTING OF RED CABBAGE POWDER – 135 SEK

CRAYFISH CRUDO WITH CREAM CHEESE AND MASCARPONE, FINELY
CHOPPED RED ONION, ORANGE & LEMON CITRUS GELÉE, CHIVES, PARSLEY,
AND SALTED BISCOTTINI – 120 SEK

GORGONZOLA PANNA COTTA WITH PARMESAN, WHIPPED
GORGONZOLA CREAM, RED CABBAGE BROTH FLAVORED WITH
LIME, HERB OIL, AND CRUSHED PISTACHIOS – 120 SEK

SNAILS IN ROQUEFORT CREAM WITH RED WINE JUS, SHALLOTS,
BAY LEAF & DILL POWDER – 125 SEK

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MAIN COURSES

HONEY-ROASTED BEETROOT WITH CREAMY SMETANA, BASIL PESTO, FETA CHEESE, SILKY PARSNIP PURÉE, TOASTED PINE NUTS, AND FRESH SPINACH
– 199 SEK

GRILLED SKEWERS OF TENDER PORK TENDERLOIN, FRESH CRISPY SALAD, TZATZIKI, AND FRENCH FRIES – 265 SEK

GRILLED COD WITH TROPICAL SALSA, SILVER ONION, DILL POWDER, AND CRISPY BACON, SERVED WITH FRESH CHERRY TOMATOES AND BUTTER-FRIED POTATOES, TOPPED WITH FINELY GRATED PARMESAN – 289 SEK

OVEN-BAKED POINTED CABBAGE GRATINÉED WITH GOAT CHEESE AND PARMESAN, SERVED WITH A SILKY CREAM SAUCE, CAPERS, ROASTED WALNUTS, AND LIGHTLY MARINATED LINGONBERRIES – 185 SEK

LINGUINE WITH FLAMBÉED TIGER PRAWNS IN AMARETTO, CREAMY EGG YOLK AND PARMESAN EMULSION, TOPPED WITH FRESH PARSLEY AND CRISPY PROSCIUTTO DI PARMA
– 285 SEK

BACON-WRAPPED STEAK BEEF WITH CREAMY MOZZARELLA, SERVED WITH SPINACH-INFUSED BÉCHAMEL SAUCE, SILKY MASHED POTATOES, AND PARSLEY OIL – 278 SEK

DESSERT

RASPBERRY SORBET AND REAL VANILLA ICE CREAM, ACCOMPANIED BY A TANGY BERRY REDUCTION AND SPONGE CAKE CRUMBLES – 98 SEK

AIRY PROFITEROLES FILLED WITH VANILLA CREAM, GLAZED WITH CHOCOLATE GANACHE – 98 SEK

FRESH LEMON AND MASCARPONE CREAM, TOPPED WITH CRISP MERINGUE AND SOFT LEMON CAKE – 110 SEK

*IF YOU HAVE ANY
ALLERGIES OR DIETARY
SENSITIVITIES, PLEASE
INFORM OUR STAFF.*
