

BAR

TANKOVNA

Pilsner Urquell, Czech Republic

Smooth 0,5l 82

Snyt 0,3l 64

Milky 0,3l 64

In Plzen you have been able to drink fresh, unpasteurized Pilsner Urquell directly from the brewery since 1842. Thanks to the new technique behind tankovna you can even have one here at our restaurant in Stockholm. The technique guarantees that your beer never comes in contact with oxygen between the brewery and your beer glass here at Bistro Boheme.

DRAFT BEER

Bitburger, Germany 0,5l 74

Kozel Dark, Czech Republic 0,5l 76

Weihenstephaner, Germany 0,5l 80

Master semi-dark, Czech Republic 0,5l 76

Estrella Galicia, Spain 0,5l 74

Lagunita IPA, USA 0,5l 78

BOTTLED BEERS / CIDERS

Bernard Glutenfree, Czech Republic 78

Rauchbier, Germany 78

Almost Famous Brut IPA, Södermalm, Sweden 83

Kings Wood, Czech Republic 330ml 62

Boulard, France 330ml 72

Christian Drouin Bouché Brut, France 750ml 290

NON-ALCOHOLIC

Weihenstephaner 47

Bitburger Drive 44

Juice 35

Soda 35

Fentimans Ginger Beer 47

Fentimans Wild English Elderflower 47

SNACKS

Olives 45

Nachos with Guacamole 59

Rosted Almonds 35

Cheese Plate 89

Cold Cuts 115/205

TAPAS

Pan Con Ajo 38

Garlic bread
(V)(L)

Gambas Al Ajillo 85

Sizzled scampi in garlic, white wine and olive oil
(G)(L)

Champiniones Al Ajillo 79

Sizzled champignons in garlic, white wine and olive oil
(V)(G)(L)

Sötpotatis Pommies 79

Sweet potato fries served with truffle mayonnaise and mojo rojo
(G)(L)

Patatas Bravas 69

Deep fried potatoes served with salsa brava
(G)(L)

Alcachofas 85

Marinated artichokes served with fennel cream
(V)(L)

Queso De Cabra 89

Grilled chèvre cheese served on toast with honey, beetroot and walnuts

Halloumi 85

Grilled halloumi with chickpeas and piquillo salsa
(G)

Rollitos de Salmón 95

Salmón rolls filled with chèvre cream, chive, caper, basil & souered onion
(G)

Gazpacho 85

Classic Spanish tomato soup served cold with croutons
(V)(L)

Lamb-racks 125

Rack of lamb with fresh chimichurri, mojo rojo and lettuce
(G)(L)

Mozzarella di Buffalo 115

Served with cocktail tomatoes, pickled red onion, balsamico, basil and pine nuts
(G)

Halloumi Fries 85

With yoghurt dressing with lime, cilantro, ginger & chili

Seared Tuna 89

Seared tuna fish with lime cream
(G)(L)

Calamares Fritos 79

Deep fried calamari served with aioli and lemon
(L)

Tortilla de Patatas 89

Spanish omelette served with mojo rojo
(G)(L)

Ceviche 98

Fish and seafood marinated in chili, lime, garlic, cilantro and ginger
(L)

Pimientos de Padron 79

Green Galician peppers, fried in olive oil and sea salt
(V)(G)(L)

Fried Chèvre 89

With tomato and onion marmalade

TAPAS

Classic Langos 75

Hungarian classic langos served with gruyère cheese, sour cream and red onion

Langos with Roe 85

Langos with roe, herb mayonnaise, pickled red onion och gruyère cheese

Taquito de pollo 89

Tequila-marinated chicken and bell peppers served in a taco shell with cheese, onion and guacamole

ⓐ

Chipirones Fritos 89

Deep fried mini squid served with aioli and lemon

Ⓛ

Chorizo con Tomate 85

Fried chorizo with tomato, garlic, parsley and white wine

ⓐ

Ceviche Vegano 89

Chick peas, cucumber, tomato, avocado & mango marinated in chili, lime, garlic, cilantro & ginger

ⓋⓐⓁ

Toast Skagen 98

Classic Swedish prawn salad served on toast with roe and lemon

Seared scallops 115

With mango salsa, aji amarillo (peruvian chili) and mashed sweet potato

ⓐ

Ostras de Normandia

Oysters with tabasco, lemon & onion vinaigrette
1pcs 31, 3pcs 89, 6pcs 159, 12pcs 295

ⓐⓁ

Ceviche Nikkei 98

Tuna and peppers marinated in honey, lime, coriander, ginger and chili. Served in a grilled tortilla bread

Ⓛ

Pinchos de Carne 115

*Two skewers;
Filet of beef, bell pepper and onion with aioli*

ⓐⓁ

Aubergine "miel de cana" 79

Deep fried aubergine crisps served with Latin American honey

ⓋⓁ

French Fries 65

Served with truffle mayonnaise

ⓐⓁ

Cold Cuts 115/205

Jamon ibérico reserva, chorizo ibérico, salchichón ibérico and green spanish olives

Cheese Plate 89

Served with cherry marmalade

ⓐ

Olives 45

Marinated green olives

ⓋⓐⓁ

MAINS

Grilled Tuna 255

Grilled tuna with butterfried vegetables, potatoes and lime cream

Ⓞ

Grilled entrecôte 295

Grilled entrecôte (Galicia, tenderised 35 days) served with fresh chimichurri, corn on the cob, french fries and mojo rojo

Ⓞ

Wienerschnitzel 255

The house calf schnitzel served with caper- and sardelle butter, french fries och and lettuce

Salad with Seared Tuna 155

Seared tuna, quinoa, vegetables, lime cream & mustard- and honey dressing

ⓄⓁ

Salad with Fried Chèvre 155

Fried chèvre, forest berries, pasionfruit, mustard- and honey vinaigrette

Sides

- Change to sweet potato fries 20
- Side salad 35
- Guacamole 15
- Sardelle butter 15
- Aioli 15
- Truffle mayonnaise 15

AFTER MEALS

DESSERTS

Ice cream / sorbet
Flavors of the day
One Scoop 40 / Two Scoops 75

Chocolate Truffel 38

ⓐ

Milk chocolate mousse 95

With pistachios and sea salt

ⓐ

Boheme's crème catalana 85

*A traditional Catalan dessert
flavored with cinnamon and orange*

ⓐⓁ

Sweet Langos 85

*Served with homemade vanilla ice cream
and your choice between Dulce de Leche and
Nutella*

Vanilla Pannacotta 85

With passionfruit coulis

ⓐⓁ

DESSERT WINE

France, Rhône
2015 Muscat de Beaumes de Venise 112

BOHEME'S COFFEE DRINKS

Coffee Carlsson 145
Irish Coffee 145
Espresso Martini 145

STOCKHOLM ROAST COFFEE

Filter coffee 30
Cappuccino 40
Latte 40

Espresso 25 / Macchiato 28 / Cortado 28
Double Espresso 32 / Double Macchiato 35
/ Double Cortado 35

Tea black / green / red 40

WINE LIST

SHERRY

- Bodegas El Maestro Sierra, Spain, Jerez de la Frontera** Fino 75 / 345 (37,5cl)
Bodegas El Maestro Sierra, Spain, Jerez de la Frontera Amontillado 85 / 760 (75cl)

SPARKLINGS

- Castellblanc, Spain, Utiel Requena** Brut Natur Organic 98 / 540
Castellblanc, Spain, Valencia Brut Rosé Organic 105 / 580
Nicolas Feuillatte, France, Champagne nv Brut Reserve 780

WHITE

- Rias Baixas, Leirana, Spain, Forja del Salnés** 2017 Albarinho 560
Domaine de Majas, France, Roussillon 2016 Chardonnay 98 / 390
La Grange Tiphane, France, Loire 2018 Sauvignon Blanc 120 / 480
Château d'Arlay, France, Jura 2004 Chardonnay & Savagnin 680
Rabl, Langenlois, Austria, Kamptal 2017 Grüner Veltliner 115 / 460
Gut Hermannsberg, Germany, Nahe 2016 Riesling 130 / 520
Filipa Pato, Portugal, Bairrada 2018 Bical 135 / 540
Sébastien Brunet, Renaissance, France, Vouvray 2015 Chenin Blanc 580
Suertes del Marqués, Trenzado, Canaria Islands, Tenerife 2016 Listan Blanco 560

ROSÉ

- Markus Kuntz-Riedlin, Germany, Baden** 2012 Spätburgunder 540
Johannes Leitz, Ein Zwei Dry, Germany, Rheingau 2016 Pinot Noir 110/ 440

RED

- Noble Vines, 667, USA, California** 2016 667 Pinot Noir 130 / 520
Legado del Moncayo, Spain, Campo de Borja 2016 Garnacha 110 / 440
Albakra, Spain, Extremadura 2017 Garnacha Tintorera 120 / 480
Château d'Arlay, France, Jura 2010 Pinot Noir 690
Arianna Occhipinti, Sp68, Italy, Sicily 2016 Frappato & Nero d'Avola 150 / 600
Josep Grau, Volador, Spain, Montsant 2016 Garnaxta 98 / 390
Fontanafredda, Ebbio, Italy, Piemonte 2016 Langhe Nebbiolo 460
Condado de Oriza Reserva, Spain, Ribera Del Duero 2014 Tempranillo 125 / 500

COCKTAILS

Pisco Sour - 138kr

Lemon, Sugar syrup, Egg White, Pisco

Love Calling - 138kr

Lime, Sugar syrup, Cinnamon, Vanilla, Orange & Blond Rum

Classic Daiquiri - 138kr

Lime, Sugar syrup, Blonde Rum (On request we can make it with whatever berries we have in stock)

Hot Love - 138kr

Lime, Honey, Fresh Ginger & Chili, Aged Rum & Ginger Beer

Fame - 138kr

Lime, Honey, Blackberry liquor, Gin, Sparkling water & Rosemary

Margarita - 138kr

Lime juice, sugar syrup, tequila & Cointreau

Rapture - 138kr

Lemon, Agave syrup, Basil Melon liquor, Blanc Tequila

Grand Basil - 138kr

Strawberries, Basil, Sugar, Lemon juice, Cherry Liquor & Grand Marnie

Bloody Mary - 138kr

Tomato Juice, Pepper, Salt, Tabasco, Lemon, Vodka Choose between Celery & Cucumber

Sazerac - 148kr

Psychaud's Bitter, Dash of absinthe, Whiskey & Lemon peel.

BOHEME'S SANGRIA

Cava (*rosé*) 1 l / 0,5 l 420 / 225

Red 1 l / 0,5 l 390 / 195

White 1 l / 0,5 l 390 / 195

COFFEE COCKTAILS

Irish Coffee 145

Coffee Karlsson 145

Espresso Martini 145

BISTRO BOHEMES SPIRITS

LIQUEUR

Amaretto Disaronno 20 / cl
Chambord 20 / cl
Baileys 20 / cl
Cointreau 20 / cl
Grand Marnier 25 / cl
Sève Fournier 20 / cl
Strega 15 / cl
Sambucca Borghetti 20 / cl
Galiano 20 / cl
Cartron Elderflower 20 / cl
Cartron Tripple sec 20 / cl
Midori Melon 20 / cl
Heering Cherry 20 / cl
Xanté 20 / cl
Limoncello 20 / cl

BITTERS

Campari 20 / cl
Aperol 20 / cl
Gammel Dansk 20 / cl
Jägermeister 20 / cl
Fernert 20 / cl
Fishshot 15 / cl
Pernod 20 / cl

CALVADOS

Boulard v.s.o.p 20 / cl

GIN

Beefeater 20 / cl
Hendrick's 25 / cl
Stockholms Bränneri Pink Gin
Rhubard & Rose 25 / cl
Monkey 47 Sloe Gin 25 / cl

COGNAC

Remy Martin v.s.o.p 25 / cl
Martell v.s.o.p 25 / cl

WHISKEY

Ardbeg 10yrs 30 / cl
Lahroaig 10yrs 30 / cl
Talisker 10yrs 30 / cl
Jameson 20 / cl
Famous Grouse 20 / cl
Jack Daniels 20 / cl
Makers Mark 25 / cl
Tullamore blended 25 / cl
Blantons Original Single Barrel 25 / cl

BRANDY

Torres 10yrs 25 / cl
Rudinski Muscat Grapes 25 / cl

RUM

Havana Club 7yrs 20 / cl
Havana Club 3yrs 20 / cl
Pusser's Navy Rum 30 / cl

VODKA

Russian Standard 20 / cl

VERMOUTH

Martini Rosso 10 / cl
Noilly Prat 15 / cl

GRAPPA

Fattoria Di Cavalcaselle 20 / cl

PISCO

Pisco Especial Capel 25 / cl

TEQUILA

Sauza 20 / cl
Bruxo No. 2 35 / cl