



cheri-lee.
contemporary pan-asian cuisine

Cocktails

Bloody Mariko 145:-

Start your brunch with our signature bloody
Sakura sake, Haku Vodka, Roku Gin

Pacific Daiquiri 145:-

Bacardi, Rhum Clement, coconut, pineapple, tomato, lemon

Jasmine Cooler 145:-

Haku vodka, Jasmine thé, cucumber, lemongrass

Peachy Bellini 145:-

Our house peach mix with sake, yuzu & peach, sparkling wine

Ourin Julep 145:-

Maker's Mark, japanese apple, sage, elder

Litchi Highball 145:-

Roku Gin, litchi, coconut water, apple, tonic

Signature Drink

Cori-Lee 145:-

Roku Gin, coriander, matcha, gomme, lime

Mocktails

Bloody Mariko 68:-

Togarashi spices, tomato, lemon

Cheri-lee Lemonade 68:-

Rhubarb, verjus, gomme, spritzer

Suika Lemonade 68:-

Watermelon, yuzu, gomme, spritzer

Glass of sparkling

Piper-Heidsieck - Brut 150:-
Frankrike, Champagne. Pinot Noir, Pinot Meunier,
Chardonnay

Bodegas Murviedro - Los Monteros Cava 91:-
Spanien, Valencia. Macabeo

Glass of white

Maison Rijckaert - Côtes du Jura 125:-
Frankrike, Jura. Chardonnay

Vignoble du Revêur - Vibrations 165:-
Frankrike, Alsace. Riesling

Jean Dauvissat - Milly Chablis 150:-
Frankrike, Bourgogne. Chardonnay

Tini - Organic 95:-
Italien, Terre Siciliane. Trebbiano, Chardonnay

Cantina Terlano - Winkl 145:-
Italien, Trentino-Alto-Aldige. Sauvignon Blanc

Gobelsburg - Löss 110:-
Österrike, Niederösterreich. Grüner Veltliner

Gobelsburg - Kamptal DAC 120:-
Österrike, Niederösterreich. Riesling

Glass of rosé

Les Jamelles - Clair de Rosé 89:-
Frankrike, Provence. Grenache

Mud House - Rosé 110:-
Nya Zeeland, Marlborough. Sauvignon Blanc, Pinot Noir

Glass of red

Pete's - Pure Pinot 110:-
Australien, Murray Darling. Pinot Noir

Philippe Viet - Cuvée Arlequin 118:-
Frankrike, Beaujolais. Gamay

Boissey & Dealgue - Plan de Dieu Less Grés Bleus .. 93:-
Frankrike, Côte de Rhône. Grenache, Syrah,
Mourvèdre, Carignan

Boissey & Dealgue - Gondran Gigondas 165:-
Frankrike, Gigondas. Grenache, Syrah, Mourvèdre

Jordi Miró - Ennak 120:-
Spanien, Terra Alta. Grenache, Tempranillo,
Merlot, Carignan

Bosman - Twyfeling Cinsault 125:-
Sydafrika, Wellington. Cinsault

Elegant, lovely and playful.

The place to go when you urge contemporary pan-asian cuisine
with in-your-face flavors, great music and people you like.



CHERILEERESTAURANT



CHERILEEGBG

WWW.CHERI-LEE.SE

In the mood for brunch 325:-/pp

VEGETARIAN ALTERNATIVES AVAILABLE

01 / MIXED SUSHI PLATE

Nigiri 2pcs / Maki 4pcs

02 / SKEWERS & SALAD

03 / PAN-ASIAN ROAST OF THE WEEKEND

(The menu applies to the whole company)

Nigiri

SALMON 26:-/piece
Lemon ponzu, spring onion

TUNA 30:-/piece
Aioli, sesame tempura crumbs

Premium Nigiri

SCALLOP TOPPED WITH ITALIAN CAVIAR 59:-/piece
Torched scallop nigiri with generous amount of caviar

SALMON TOPPED WITH BLACK TRUFFLE..... 50:-/piece
Salmon nigiri with grated fresh truffle

Maki

8 pcs

TEMPURA SHRIMP WITH CORIANDER MAYO 145:-
Coriander mayo, spring onion, micro herbs

TEMPURA SHRIMP TOPPED WITH BLACK TRUFFLE . 169:-
Grated fresh truffle, truffle mayo, spring onion

SALMON AIOLI..... 150:-
Salmon, aioli, chives

TUNA CHO JANG..... 155:-
Tuna, Cho Jang, pickled red onion

AVOCADO SWEET MISO..... 145:-
Avocado, sweet miso sauce, sesame seed

À la carte

BABY SPINACH "CHILI & GARLIC" 46:-
Light soy, sesame oil, roasted sesame seeds
Ljus soja, sesamolja, rostade sesamfrön

HOUSE KIMCHI 46:-
Chinese cabbage, fermented
Ingefärssyltad kål

SOM TAM "MORTAR" SALAD 85:-
Peanuts, tomatoes, coriander, papaya, long beans
Grön papaya, jordnötter, bönor

TARTAR 135:-
Beef, chili, mint
Ryggbiff, koriandermajonnäs, rispuffar

ROCK SHRIMP TEMPURA 142:-
Garlic & chili, kazami-wasabi mayonnaise
Friterade räkor, chili, wasabimajonnäs

IBERICO SKEWERS 135:-
Green peppers, fermented garlic
Iberico, sotade padrones, vitlök

ENTRECOTE 250G 250:-
Perfect to share or not
Sotad minimajs, koransk grillsås, jordnötter

"ASIAN ROAST" STICKY CHICKEN 189:-
Pickled lime mayonnaise, lettuce, chili marinated cabbage
Kycklingstek, limemajonnäs, bladsallad
Veg Stekt tempeh, limemajonnäs, bladsallad

FRIED WONTON 145:-
Chucksteak, chili sauce, sesame seeds
Högrevsfärs, böngroddar, chipotle

Sweets

BEFORE 8IGHT 35:-
Chocolate & mint truffle
Choklad & mintryffel

THE DRUNKEN PINEAPPLE 95:-
Signature ice cream, pineapple, coconut, black sesame
Ananas- och kokosglass, kanderad ananas, sesamfrön

BAO BUN 95:-
Passion fruite, hazelnut, pistachio, coconut
Passionsfrukt, pistagecrunch, kokosskum