

Tunnlandet

TAPROOM & KITCHEN



- DINNER MENU -

Contemporary Asian Street Food
Created by Head Chef Chewy Ewe

- Kimchi & Porkbelly -
Fläsksida, kimchi, vårlök, havssalt, hoisin. - 145 - (G, R)
- Sticky Orange Chicken -
Friterad kyckling, apelsin-chili-yuzu glaze, vårlök, bhutanpeppar. - 135 - (G)
- Torched Scallops -
Sotade pilgrimsmusslor, chili-lime-kokos-vinägrett, soja-sichuan-chilikross, krasse, sesamfrön. - 165 - (F)
- Mouthwatering Chicken -
Kycklingfilé, soja-sichuan-chilikross, krossade jordnötter, krasse, holy-trinity-aioli. - 145 -
- Bok Choy -
Bok choy, vitlöks-soja glaze, krossade jordnötter, vårlök, sesamfrön. - 135 - (V)
- Shrimp Waffle -
Våffla, het räkröra, sesamfrön, krasse, citron, stenbitsrom. - 145 - (G, U, F)
- Rice Balls -
Friterade koriander-kokos-lime risbollar, picklad rödlök, karamelliserad sambal, misomayo. - 145 - (G, V)
- Broccoli -
Broccoli, ingefära-vitlöksdressing, havssalt. - 89 - (V)
- Shumai -
Ångade fläsk-räk dumplings, stenbitsrom, dumplingsås, vårlök, chiliolja. - 155 - (G, F)
- Street Fries -
Pommes, sesamfrön, picklad rödlök, vårlök, misomayo. - 89 - (V)

TREATS

- Banana -
Friterad banan, kokossorbet, krossad chokladkaka, sesamfrön, yuzu-sirap. - 95 - (V, G)
- Crème Brûlée -
Crème brûlée, ingefära, havssalt. - 98 - (L)



Scan the QR code to see our range of Ekerö Bryggghus beers and see which beer would best suit your dish.

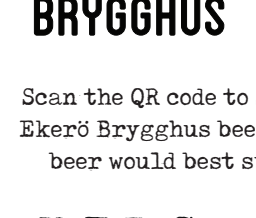
Allergier? Fråga personalen (G) - Innehåller Gluten (L) - Innehåller Laktos (V) - Vegansk (F) - Fisk/skaldjur

- BRUNCH -

Contemporary Asian Street Food
Created by Head Chef, Chewy Ewe
Lör. 11:00-15:00 Sön. 11:00-16:00
(Gluten free bread available)



- Egg Florentine -
Stekt spenat, tomat, pocherat ägg, miso-limehollandaise, krasse. - 195 - (G, L)
- Crushed Avo -
Krossad avokado, tomat, picklad rödlök, koriander, krossade jordnötter, chilimayo. - 195 - (G, V)
- Korean C.B.K. -
Kyckling, bacon, kimchi, koriander, sesamfrön, misomayo. - 195 - (G, F)
- Egg-Cheese-Bacon -
Stekt ägg, cheddar, bacon, tomat, vårlök, picklad rödlök, chilimayo. - 195 - (G, L)
- Naughty Chicken Waffle -
Friterad kyckling, våffla, smör, vårlök, sesamfrön, gochujanglönnisirap. - 195 - (G, L)
- Egg Royale -
Kallrökt lax, pocherat ägg, miso-limehollandaise, krasse. - 195 - (G, L, F)
- Shanghai Sandwich -
Fläsksida, sesamkålslaw, soja-sichuan-chilikross, koriander, hoisin. - 195 - (G)
- Yum-Yum Sallad -
Råkostsallad, chili-lime-kokos vinägrett, mynta, koriander, vårlök, tomat, picklad rödlök, sesamfrön, krossade jordnötter. - 155 -
Med Kyckling/Tofu + 20kr
Med Handskalade Räkor + 30kr (F)
- Matcha Waffle -
Våffla, bärkompott, matcha-gräde, yuzu-sirap. - 165 - (G, L)
- Broccoli -
Broccoli, ingefära-vitlöksdressing, havssalt. - 89 - (V)
- Street Fries -
Pommes, sesamfrön, picklad rödlök, vårlök, misomayo. - 89 - (V)



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- DRINKS -

- Mimosa - 119
- Tunnlandet Bloody Mary - 139
- Virgin Mary - 69
- Espresso Martini - 149

- KIDS -

- Friterad kyckling & Pommes - (G) 89
- Våffla med bärkompott & gräde - (G, L) 85
- Pommes - (V) 65

Allergier? Fråga personalen (G) - Innehåller Gluten (L) - Innehåller Laktos (V) - Vegansk (F) - Fisk/skaldjur

- LUNCH -

11.00-14.00 Fredagar
Kaffe & te ingår

- Shanghai Sandwich -
Fläsksida, sesamkålslaw, soja-sichuan-chilikross, koriander, hoisin. - 148 - (G)
- Yum-Yum Sallad -
Råkostsallad, chili-lime-kokos vinägrett, mynta, koriander, vårlök, tomat, picklad rödlök, sesamfrön, krossade jordnötter. - 148 -
Med Kyckling/Tofu/Handsikalade Räkor
- Chicken & Rice -
Friterad kyckling, jasmiris, stekt ägg, kimchi, råkostsallad, vårlök, chilimayo. - 148 - (G, F)
- Orange Tofu -
Friterad tofu, apelsin-chili-yuzu glaze, jasmiris, råkostsallad, picklad rödlök, vårlök, sesamfrön, misomayo. - 148 - (V, G)
- Naughty Chicken Waffle -
Friterad kyckling, våffla, smör, vårlök, sesamfrön, gochujanglönnisirap. - 148 - (G, L)
- Street Fries -
Pommes, sesamfrön, picklad rödlök, vårlök, misomayo. - 89 - (V)
- Broccoli -
Broccoli, ingefära-vitlöksdressing, havssalt. - 89 - (V)

- BAR SNACKS -

- A little something - to fill the void

- Kimchi Pickles -
Kimchi marinerad saltgurka, smetana, chiliolja, gochujanglönnisirap. (L) - 98 -
- Gyoza Chips -
Friterade Gyoza chips (G, L) - 69 -
- Street Fries -
Pommes, sesamfrön, picklad rödlök, vårlök, misomayo. (V) - 89 -
- Edamame -
Edamamebönor, soja-sichuan-chilikross, havssalt. (V) - 98 -



Scan for a full guide to our beers including suggestions for the best food pairings.
A deep dive for the beer-nerd within!

- SPECIALS -

- AW Food Specials - (Every Friday 15:00-18:00)

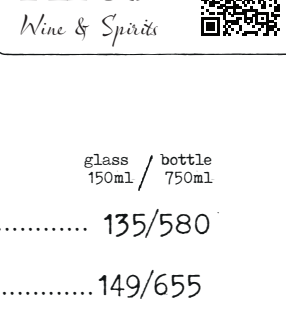
- Street Fries -
Pommes, sesamfrön, picklad rödlök, vårlök, misomayo. (V) - 69 -
- Edamame -
Edamamebönor, soja-sichuan-chilikross, havssalt. (V) - 69 -

- AW Drink Specials -

- 1 Glass ART Cava.....105
- 40cl Lager or Pils.....75
- 1 Glass White or Red wine.....115
- 1 Glass Oddbird Sparkling (alcohol free).....59
- Any Coctail.....125
- Choose from:
Pina Colada / Strawberry Daiquiri / Margarita / Espresso Martini.

Tunnlandet

TAPROOM & KITCHEN



- WINE & SOFTS -

- | | |
|--|---------------------------------|
| WHITE WINE | glass / bottle
150ml / 750ml |
| - Decibel Sauvignon Blanc 2022, Hawkes Bay, NZ | 135/580 |
| - Paritua Chardonnay..... 2020, Hawkes Bay, NZ | 149/655 |
| - Te Whare Ra "Toru" (Gewürztraminer, Riesling, Pinot Gris)..... 2022, Marlborough, NZ | Btl/695 |
| - Milton Vineyard Te Arai Chenin Blanc 2021, Gisbourne, NZ (Organic, Bio-dynamic) | Btl/885 |
| ORANGE WINE | |
| - Unkel "Rio" (pinot gris) 2022, Nelson, NZ (Organic) | 159/695 |
| ROSÉ WINE | |
| - Decibel Rosé..... 2021, Hawkes Bay, NZ (Organic) | 139/595 |
| - Black Estate Treble Rosé..... 2021, Waipara, NZ (Biodynamic & Organic) | 695 |
| RED WINE | |
| - Paritua Scarlet (Cabernet Sauvignon, Cabernet Franc, Merlot)..... 2019, Hawkes Bay, NZ | 139/595 |
| - Luna Estate Pinot Noir..... 2022, Martinborough, NZ | 149/655 |
| - Black Estate Cabernet Franc..... 2022, Waipara, NZ (Organic, No added sulfur) | Btl/935 |
| SPARKLING WINE | |
| - Loxarel a Pel Cava Brut Nature..... NV, Penedes, Spain - Organic | 119/515 |
| - Luna Estate Brut Rosé..... 2020, Martinborough, NZ | 695 |
| - Mount Edward Pet-Nat..... 2022, Central Otago, NZ (Organic & natural) | 595 |
| - Oddbird Blanc de Blancs (Alcohol free)..... NV, Languedoc, Frankrike | 209/90 |
| COCKTAILS | |
| - Beck & Call UK 149 | |
| - Pina Colada / Strawberry Daiquiri / Espresso Martini/ Marg | |
| WHISKY | |
| - Grand Talon, Rice Whisky, China 43%..... 38/c1 | |
| BAIJIU | |
| - Light Aroma Baijiu -Red Star Classic 56%..... 28/c1 (Smörkola, Grönt Äpple) | |
| - Strong Aroma Baijiu -Erqu 38%..... 28/c1 (Tropisk frukt, Stjärnanis) | |
| - Sauce Aroma Baijiu -Diamond 5 Star 53% 38/c1 (Soja, Choklad) | |
| COFFEE | |
| - Espresso..... 30 | |
| - Americano..... 35 | |
| - Cappuccino..... 45 | |
| - Cortado..... 40 | |
| - Flat white..... 50 | |
| - Latte..... 55 | |
| - Hot Chocolate 55 | |
| - Tea..... 45 | |
| SOFTS | |
| - Ekerö Hantverksläsk (Cola, Hallon, Päron)..... 55 | |
| - The Radler..... 55 | |
| - Juice (orange, apple)..... 39 | |
| - Golden Cider Äppelmust (organic)..... 59 | |
| - Golden Cider Alkoholfri Äppelcider (0,5%)..... 59 | |
| - Törst (Fråga om smaker) 55 | |