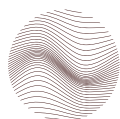




EST 2019

# 華記 MENY

RESERVATION  
<https://tildasfoodlab.se/>



## STÖRRE

### TRANCHERAD ENTRECOTE 250G

Sotad pakchoi, chimichurri, yuzubea, serveras med chilipotatis. **G**

**289 KR**

### TORSKRYGG

Miso, spräckt musselbuljong, chives, svart vitlöksolja, risoni. **G,L**

**289 KR**

### MUSHROOM CHOW MEIN (VEGAN)

Risnudlar, shimeji, enoki, shitake, böngroddar, chives, rostad chili, brynt soja, vårlök **G**

**179 KR**

### TIPPAN RÄKOR

Sambalchilisås, säsongens primörer och ris. **E,L**

**219 KR**

### TIPPAN KYCKLING

Sambalchilisås, säsongens primörer och ris. **L**

**174 KR**

### TIPPAN ANKA

Säsongens primörer., bbqsås, serveras med ris. **G**

**219 KR**



## TILLBEHÖR

#### BANG BANG

**55 KR**

Gurka, gochugaru, vårlök, sesam och soja. **G**

#### CHILIPOTATIS

**45 KR**

toppad med sriracha majo.

#### EDAMAME

**49 KR**

#### SESAMRIS

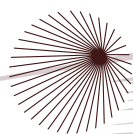
**35 KR**

#### KIMCHI

**45 KR**

#### RÄKCHIPS

**39 KR**



## MINDRE

### BUN TOM YUM 1ST 75 KR / 2ST 145 KR

Scampi, tom yum majo, gurka, rostat purjo, chili. **G,E**

### PORK BUN 1ST 64 KR / 2ST 119 KR

Srirachamajo, picklad chili, rättika, kimchi, jordnötter och koriander. **N,G,E**

### TOFU BUN 1ST 64 KR / 2ST 119 KR

Srirachamajo, picklad chili, rättika, kimchi, jordnötter och koriander. **N,G,E**

### BEJING DUCK TACO 2ST 135 KR

Hoisin -limesås, currymajo, pannkakor, gurka, purjolök, chili. **G,E**

### CHIU YIM FRITERAD REVBEN 119 KR

Kimchimajo, vårlök, chili, panko. **G,E**

### TEMPURA BLOMKÅL (VEGAN) 119 KR

Japansk curry, sesam, vårlök, teriyaki. **G,E**

### HIREMAKI 3 ST 135 KR

Entrecote, enoki, lök, teriyaki. **G**

### RÅBIFF 139 KR

Brynt soja majo, soja gravad äggula, friterad purjo, enoki, syrad shimeji **G,E**

### BINCHOTAN LAX SASHIMI 139 KR

Binchotan kol, lax, edamame, örter, dill, buttermilk dressing, lax caviar. **L**

### WONTON 4ST (VEGAN) 104 KR

Marinerad tofu, vårlök, shitake, chilibönor med chilivinägrett. **(vegan) G**

### MONEY BAGS 2ST 104 KR

Dumplings på biff, chili, hoisin, mexikansk koriander och chilimajo. **G**

### GYOZA 3ST 119 KR

Fläsk, räkor, vårlök, skogsörsvamp, fond och svartvitlöksolja. **G,E**

VID ALLERGIER FRÅGA PERSONALEN

NÖTTER - N

ÄGG - E

LAKTOS - L

GLUTEN - G



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## SMALLER

**BUN TOM YUM 1ST 75 KR / 2ST 145 KR**

Scampi, tom yum mayo, cucumber, roasted purjo, chilli. **G,E**

**PORK BUN 1ST 64 KR / 2ST 119 KR**

Srirachamajo, pickled chilli, radish, kimchi, peanuts and coriander. **N,G,E**

**TOFU BUN 1ST 64 KR / 2ST 119 KR**

Srirachamajo, pickled chilli, radish, kimchi, peanuts and coriander. **N,G,E**

**BEJING DUCK TACO 2ST 135 KR**

Hoisin-lime sauce, curry mayo, pancakes, cucumber, leek, chilli. **G,E**

**CHIU YIM FRIED RIBS 119 KR**

Kimchimajo, spring onion, chilli, panko. **G,E**

**TEMPURA CAULIFLOWER (VEGAN) 119 KR**

Japanese curry, sesame, spring onions, teriyaki. **G,E**

**BEEF TARTARE 139 KR**

Browned soya majo, soya fried egg yolk, fried leek, enoki, acidified shimeji. **G,E**

**BINCHOTAN SALMON SASHIMI 139 KR**

Binchotan, salmon, edamame, peas, dill, buttermilk dressing, salmon caviar. **L**

**WONTON 4ST (VEGAN) 104 KR**

Marinated tofu, spring onions, shitake, chilli beans with chilli vinaigrette. (vegan) **G**

**MONEY BAGS 2ST 104 KR**

Beef, chilli, hoisin, Mexican coriander and chilli mayo dumplings. **G**

**GYOZA 3ST 119 KR**

Pork, prawns, spring onions, forest ear mushrooms, stock and black garlic oil. **G,E**

## BIGGER

**SLICED ENTRECOTE 250G**

Sauteed pakchoi, chimichurri, yuzubea, served with chilli potatoes. **G**

**289 KR**

**COD LOIN**

Miso, cracked mussel broth, chives, black garlic oil, risoni. **G,L**

**289 KR**

**MUSHROOM CHOW MEIN (VEGAN)**

Rice noodles, shimeji, enoki, shitake, bean sprouts, chives, roasted chilli, browned soy, spring onions. **G**

**179 KR**

**TIPPAN PRAWNS**

Sambal chilli sauce, seasonal primers and rice. **E,L**

**219 KR**

**TIPPAN CHICKEN**

Sambal chilli sauce, seasonal vegetables and rice. **E,L**

**174 KR**

**TIPPAN DUCK**

with Tilda's bbq sauce, seasonal ingredients and rice. **G**

**219 KR**

## SIDEORDER

**BANG BANG 55 KR**

Cucumber, gochugaru, spring onion, sesame soy. **G**

**CHILI POTATOES 45 KR**

topped with sriracha majo.

**EDAMAME 49 KR**

**KIMCHI 45 KR**

**SESAMRICE 35 KR**

**PRAWN CRACKERS 39 KR**

IF YOU HAVE ALLERGIES, ASK THE STAFF.

NUTS - N EGG - E

LACTOSE - L GLUTEN - G



## 扎啤酒 FATÖL

NORRLAND	57 KR
TAIL OF A WHALE	79 KR
GÄSTFAT	84 KR



## 不含酒 ALKOHOLFRITT

COCA COLA	38 KR
COCA COLA ZERO	38 KR
FANTA	38 KR
LOKA	35 KR
ALKOHOLFRI ÖL	49 KR
LEMONAD	45 KR
SMILE FESTIS	20 KR



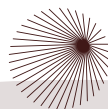
## 瓶裝啤酒 FLASKA ÖL

SAPPORO	74 KR
SINGHA	74 KR
PEACHY BULLDOG	79 KR
INEDIT DAMM	84 KR
GAMMA RAY	94 KR
SAIGON	74 KR
SHIP FULL OF IPA	74 KR
SURÖL	74 KR
MARIESTAD	74 KR
CIDER	68 KR



## 清酒 SAKE/ UMESHU

GOLD NIKKI	129 KR/12CL
JUNMAI MARIGOLD	129 KR/12CL
NINKI ICHI TARU	134 KR/12CL
GREEN NINKI	134 KR/12CL
AMABUKI TETE	82KR/6CL
NINKI - ICHI UMESHU	82KR/6CL



## 烈酒 RISVODKA

UKIYO RIS VODKA	44 KR/CL
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## 雞尾酒 DRINKAR

BELLENI: PEACH, CAVA	109 KR
N.G COLLISH: GIN, CAMPARI, VERMOUTH, CITRON, TONIC	139 KR
EMPRESS: INFUSED GIN, CITRON, ROSMARIN	139 KR
DAIQUIRI: ROM, LIME, JORDGUBB	139 KR
LEMON CHEESECAKE: LIMONCELLO, GALLIANO, CITRON, GRÄDDE	149 KR
THAIBASIL: GIN, THAIBASILKA, KOKOSGRÄDDE, CITRON	149 KR



## 杜松子酒補品 GIN TONIC

PÅ BESÖK: FRÅGA PERSONALEN	154 KR
AKAYANE NATSU: TONIC & LIME, ENBÄR, CITRONGRÄS	159 KR
TENJAKU: TONIC & LIME, LIME, ENBÄR	149 KR
ROKU: TONIC, ROSÉPEPPAR, LIME, ENBÄR	149 KR
WHITLEY NELL: VÄLJ SMAKPROFIL:	149 KR
ORIENTAL SPIEC ELLER BLODAPELSIN.	149 KR



## 紅葡萄酒 RÖTT VIN

OMNI  
TEMPRANILLO, SPANIEN 94 KR/359 KR

CAPITOLO BARDOLINO 94 KR/359 KR  
CORVINA VERONESE, RONDINELLA,  
ITALIEN

LUCCARELLI ROSSO PUGLIA 99 KR/379 KR  
ANGIOVESE, MALVASIA NERA,  
ITALIEN

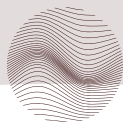
100% GRENACHE OGIER 104 KR/409 KR  
FRANKRIKE

THE BUTCHER AND CLEAVER 569 KR  
SHIRAZ PINOTAGE MOURVEDRE  
SYDAFRIKA

CA' MOMI -19 589 KR  
CABERNET SAUVIGNON, USA

ALTAR UCO -21 569 KR  
CABERNET SAUVIGNON, ARGENTINA

ALTAR UCO -20 569 KR  
MALBEC, ARGENTINA



## 玫瑰葡萄酒 ROSE VIN

SANTIAGO 94 KR/359 KR  
TOURIGA NACIONAL E ESPADEIRO,  
PORTUGAL

GROSS ROSÉ 134KR/479 KR  
PINOT NOIR, ZWEIFELT, ÖSTERRIKE



## 白葡萄酒 VITT VIN

PASQUA 94 KR/359 KR  
CHARDONNAY, GRILLO, ITALIEN

ESSENCE PRÜM 109 KR/429KR  
RIESLING, TYSKLAND

HÖRNER REINHOLD 119 KR/464 KR  
RIESLING, TYSKLAND

ALTAR UCO -20. 569 KR  
WHITE BLEND, ARGENTINA

DOMAINE LAROCHE CHABLIS 539 KR  
SAINT MARTIN, CHARDONNAY,  
FRANKRIKE



## 氣泡酒 MOUSSERANDE

TORRE ORIA CAVA 98 KR/364 KR  
MACABEO, XAREL-LO,  
PARELLADA, SPANIEN

CRÉMANT DE BOURGOGNE BLANC 439 KR  
DE BLANCS  
CHARDONNAY FRANKRIKE

ETIENNE BRUT CHAMPAGNE 600 KR  
CHARDONNAY, PINOT MEUNIER,  
PINOT NOIR FRANKRIKE

GUSBOURNE BLANC DE BLANC 759 KR  
BRUT  
CHARDONNAY, ENGLAND