

MARCO'S

Eat to bite, bite to eat

SNACKS

Olives "nizini"	55:-
Lentil chips w. cream cheese	49:-
Marcona almonds	49:-
Broad beans w. chili	39:-



DRINKS

Cava	65:-
Raspberry dream	118:-
Espresso Martini	99:-
French 75	118:-
GT Marco	129:-

STARTERS

Charcuterie plate half/FULL	Olives. Cheese. Charcuterie.	179/329
Krispiga Potäter	Fried potatoes. Red onion. Chives. Creme fraiche. Bleak roe. Cheese x 2.	99
Arti Choki	Fried bread. Fried artichoke. Lemon. Parsley. Grana Padano. Cream cheese.	89
Burrata	Oven baked. Homemade focaccia. Pomodoro. Basil.	109
Small kale salad	Seared cream cheese. Roasted kale. Candied walnuts. Citronette. Crudité.	89
Mini langos x3	Salmon tartare w. chilimayo. Flank steak w. Yuzu ponzu. Bleak roe w. Cream cheese & dill.	115
Asian steak tartare	Soya/lime. Pickled mushroom & onion. Roasted sesame seeds.	119
	Fried filo pastry. Coriander. Tomato & wasabi mayo. Japanese mayo.	

PIZZA-SARTERS, SEE BELOW...

PIZZA Small 10cm/Big 28cm (All pizzas can be made gluten free)

Serrano	Tomato sauce. Mozzarella x2. Serrano. Basil oil. Västerbotten cheese. Grana Padano. Cocktail tomatoes.	79/169
Bianco	Truffle cream. Mushrooms. Mozzarella. Parsley .Västerbotten cheese. Grana Padano.	79/179
Bleak roe	Tomato sauce. Mozzarella. Sour cream. Dill. Lemon. Bleak roe. Västerbotten cheese. Grana Padano.	99/229
Chorizo	Tomato sauce. Mozzarella. Red onion. Chorizo. Mushrooms. Fried capers. Grana Padano.	79/189
Chèvre	Tomato sauce. Mozzarella. Chèvre. Beetroots. Ruccola oil. Honey. Pine nuts. Grana Padano.	69/169
Boom Boom	Creme fraiche. Truffle cream. Serrano. Red onion. Mushrooms. Parsley. Grana Padano.	89/189
Vegan/veg	Vegan Cheese/Mozzarella. Tomato sauce. Greens. Basil oil.	69/169

Please inform the staff regarding allergies.

SUSHII

MAKI 99:-/5st The makis is served in a group of 5.

Njom Njom Tuna x2. Pul Biber. Sriracha. Cucumber. Avocado. Crispy Salad. Cream Cheese.

Mr.Chow Veg dumpling. Kimchi. Avocado. Sesame seeds.

Smögen Skagenröra. Cucumber. Furikake.

Goofy Cucumber. Avocado. Salmon x2. Horseradish cream cheese.
Chive. Teriyaki. Kimchi-sesame seeds. Chive. Sriracha.

Gipsy Crispy Panko fried. Asparagus. Cucumber. Avocado. Sesame oil.
Chili mayo. Sesame seeds. Masago. Topped w. Salmon tartare.

NIGIRI 18:-/st Nigiri is served by piece.

Lax Standard salmon.

Örjan lax Seared salmon.

Räka Prawn.

Fried prawn Topped with gochujang.

Alm-tuna Tuna w. horseradish cream cheese.

Avokaten Avocado.

WAGYU NIGIRI Seared wagyu topped with wasabi, pasteurized egg & Doggi sauce. 249:-/5st

BIGGER DISHES

Scampi pasta Pul biber. Scampi. Lemon. Parsley. Garlic. Olive Oil. 239

Steak Brown butter. Roasted hazelnuts. Potato muffin. Pan-fried mushroom. Kale salad. 329

Jonas burger 2x70g. Dry aged meat. Jalapeno. Beef tomato. Pickles. Silver onion. Yuzumayo. Fries. 199

LARGE KALE SALAD Seared cream cheese. Roasted kale. Candied walnuts. Citronette. Crudité. 189

Fish & chips Red cabbage salad w. coriander & jalapeno. Remoulade sauce. Japanese mayo. Fries. 199

Asian steak tartar Soya-lime. Pickled mushrooms & onions. Roasted sesame seeds. 249

Fried filo pastry. Coriander. Japanese mayo & tomato-wasabi mayo. Fries.

DESSERTS

Moms chocolate cake Vanilla ice cream flavored w. salt & olive oil 89

Pappas apple pie w. vanilla ice cream 79

Blueberry pie w. vanilla ice cream 89

Chocolate ball/Coffee bite 32/35

KGB Kaffe, Grappa & Biscotti 99

Scoop of ice cream Vanilla, salt & olive oil // Salted caramel 45

FRIED DOUGHNUT Cinnamon. Apple compote. Vanilla ice cream. 89

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FOR THOSE WHO CAN'T DECIDE

179:-/10pieces

1st Lax

1st Örjan Lax

1st Alm-tuna

1st Wagyu

2st Smögen

2st Gipsy Crispy

2st Goofy

CHILDRENS MENU

Steak fries w. bea

Pasta bolognese

Cheese Burger

Pizza

100:- regardless of which
one you choose

Piggelin 29:-

Kinder Egg 29:-

Non-alcoholic.Beer.Cider.

Non-alcoholic:

Ship full of IPA / Birra Moretti Zero	49:-/st
R. Juhlin, Blanc de blancs, Frankrike.	74/390:-
Lemonade Kiviks Lemon / Strawberries & mint	49:-
Soda Cola, Cola Zero & Loka	39:-
Juice Apple / Orange	39:-

Beer:

Daura gluten free 33cl, 5,4%	89:-
Mariestad Pale lager, 50cl, 5,3%	89:-
Ship full of IPA 33cl, 5,8%	79:-
Alhambra Reserva 1925 Pale lager, 33cl, 6,4%	89:-
Birra moretti alla Toscana Pale lager, 50cl, 5,5%	99:-
All day ipa 33cl, 4,7%	79:-
Sol Pale lager, 33cl, 4,5%	69:-

On tap:

Lager on tap Ask the staff	69:-
snIPA Smögenbryggarn, 6,2%	99:-
Halv storm Indian brown ale, Smögenbryggarn, 6,2%	89:-

Cider:

Somersby pear 33cl, 4,5%	68:-
Briska demi-sec Riesling Peach 33cl, 4,5%	72:-

MARCO'S

Bubbles & Wine.

Bubbles:

CAVA glass 65:- / bottle 380:-

Le contesse Prosecco, Italien. 79/499:-

Etienne Dumont Champagne, Frankrike. 99/599:-

Rosé wines:

Coteaux d'aix en provence EKO. Frankrike. 119/520:-

Dry, fruity & fresh. With elements of raspberries & strawberries. Mineral finish.

La méridionale Languedoc, Frankrike. 99/389:-

Dry, fruity & fresh. Tones of raspberry & redcurrants. Mineral finish.

White wines:

Pergolino Bianco Veronese, Italien. 99/389:-

Mellow acidic wine with a hint of pear, lemon, mineral & almond.

Real Compania de vinos Spanien. 99/389:-

Verdejo, fruity. Aromatic. Pear, green apples, gooseberry & citrus.

Chablis AOC Chardonnay, Frankrike. 140/565:-

Lively & lovely mellow chardonnay. Taste of citrus & rich of minerals.

Soellner Toni Grüner Veltliner, Österrike. 140/550:-

Generous, dry, fruity, sparkly & rich of minerals. Great balance between fruit & acid.

Red wines:

Pergolino Rosso Veronese, Italien. 99/389:-

Corvina, Rondinella & Negrara. Mild with a certain fullness. Red berries with a hint of herbs.

AP Vino Rosso Italien. 105/420:-

Corvina, Rondinella, Merlot & Cabernet Sauvignon. Milder tannins, great balance.

Torre del falasco Valpolicella, Ripasso. Italien. 140/565:-

Vereto, Corvino, Rondinella. Certain fullness with a hint of dark fruits, chocolate, oak & herbs.

Pure Malbec, Argentina. 140/565:-

Generous & fruity. Tones of cherry, blueberry, blackberries & plums. Elegant aftertaste.

The original Malbec Rigal, Frankrike. 140/550:-

Nuanced taste with fruity, oaky and peppery tones. Elements of raspberry and herbs.

Secret de lunes Pinot Noir, EKO. Frankrike. 140/550:-

Soft tannins, a hint of herbs and red berries. Elegant aftertaste.

Châteauneuf-du-Pape Rhone, Frankrike. Flaska 880:-

Grenache, mourvedre, syrah. Flavourful and komplex with a hint of plums, hazelnut & red fruit.

Chateau Musar Bekaadalen, Libanon. Flaska 999:-

Cabernet sauvignon, cinsault & carignan. Spicy taste with tones of tobacco, cocoa, cedar & cinnamon.

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