

SNACKS

CRISPS 45:-
Choose between sea salt, parmesan or jalapeño

MANCHEGO CHEESE 58:-
Manchego Chisquero DOP

OLIVES 69:-
Kalamata & Halkidiki olives

VALENCIA ALMONDS 65:-

STARTERS

LION'S MANE SCHNITZEL 129:-
Haricot verts sauted in garlic & sauce tatar

AGUACHILE 169:-
Cod carpaccio marinated in lime, avocado,
jalapeño, charred cucumber, passion fruit & cilantro

GRATINATED PERUVIAN SCALLOPS 165:-
Nduja butter & cornbread

BEEF TARTAR 185/235:-
Colatura, Aleppo pepper, preserved lemon,
butterfried breadcrumbs & cured goat cheese

ASSORTED COLD CUTS 159:-
Coppa, smoked alp ham, salami Rosette de Lyon
marcona almonds & banderillas picantes
(Can be bought seperately 30gr á 65:-)

DESSERTS

CHOCOLATE TRUFFLE 35:-

ICE CREAM OR SORBET 45:-/SCOOP
Ask the staff for daily flavours

MINI CRÈME BRÛLÉE 69:-

BASQUE CHEESECAKE 85:-
Valrhona chocolate, sea salt & whipped vanilla cream

PISTACHIO "TIRAMISU" 129:-
Savoirdi crackers, candied pistachios,
pistachio foam & matcha powder

BRUNCH AT SKYBAR

TURKISH EGGS "CILBIR" 155:-
3 poached eggs, browned butter with chili
labneh & grilled liba bread

EGGS ROYALE 175:-
2 poached eggs on bread, cold smoked salmon & hollandaise sauce

GRILLED ASPARAGUS SALAD 215:-
Chick pea fritters, baked egg, green salad, hummus
mustard vinaigrette, pomme granate & dukka spice

BBQ-SMOKED CHICKEN SALAD 215:-
Green salad, tomatoes, blue cheese dressing &
Skybar's hot sauce

CAESARSALLAD WITH SMOKED CHAR 275:-
Romain lettuce, Caesar dressing, Parmesan & crutons

GRILLED PORK SCHNITZEL 195:-
Three pepper butter, pommes frites & garden salad

STEAK SANDWICH 210:-
Levain bread, avocado, pickled onion, parmesan mayo & chimichurri

STEAK & EGGS 255:-
Steak minute, poached egg, salsa criolla & garden sallad

HALLOUMI BURGER 235:-
Tomato, pickled onion, pickled cucumber
chipotle glaze, ranch dressing & pommes frites

GRILLED PRIME RIB BURGER 235:-
Apple smoked cheddar, tomato, pickled onion, pickled cucumber
chipotle glaze, ranch dressing & pommes frites
ADD BACON + 45:-

SKYBAR'S MIX GRILL 395:-PP
Pluma from swedish farm pig, smoked brisket, BBQ ribs
grilled pointed cabbage, pimentos de padron
BBQ sauce, salsa criolla
mac & cheese

ADD POMMES FRITES 45:-



WHITE WINES

DOM POTIER-CAVA 115/595:-

SKYBAR'S WHITE
COLOMBARD/UGNI BLANC FRA 115/520:-

MASO DI MEZZO
PINOT GRIGIO - ITA 135/600:-

DOM. LES FUMÉES BLANCHE
SAUVIGNON BLANC - FRA 145/650:-

ANSELMO MENDES
ALVARINHO - POR 160/750:-

WIENGUT GROH
RIESLING - GER 160/750:-

ROBERT MONDAVI
CHARDONNAY - USA 170/780:-

RED WINES

SKYBAR'S RED
CARIGNAN/SYRAH - FRA 115/520:-

STEMMARI
PINOT NOIR - ITA 135/600:-

FINCA LAS MORAS
MALBEC - ARG 145/650:-

HOMMAGE DU RHONE
GRENACHE - FRA 160/750:-

ALLESVERLOREN
CABERNET SAUVIGNON - RSA 160/750:-

BODEGAS IZADI - RIOJA RESERVA
TEMPRANILLO - SPA 175/795:-

PIO CESARE - LANGHE
NEBBIOLO - ITA 185/850:-

DRAFT BEER 40/60 CL

CARLSBERG EXPORT 81/119:-

ERIKSBERG KARAKTÄR 85/125:-

KRONENBOURG BLANC 96/139:-

KELLERBIER 100/146:-

J.A.C.K IPA 100/146:-

BOTTLED BEER

CARLSBERG HOF 33CL 75:-

BROOKLYN LAGER 33CL 88:-

100WATT IPA 33CL 100:-

GUINNESS 40CL 90:-

POPPELS LONDON LAGER 33CL 85:-
(GLUTEN FREE)

CIDER

SOMERSBY PEAR 33CL 77:-

KIVIKS APPLE CIDER 33CL 81:-

ALCOHOL FREE

PEPSI MAX 42:-

ZINGO 42:-

7UP 42:-

JUICE 42:-

RAMLÖSA 33CL 42:-/80CL 82:-

GINGER BEER 55:-

APPLE CIDER 55:-

SOMMERBY PEAR 0% 55:-

CARLSBERG ALCOHOL FREE 55:-

DAGSLJUS IPA ALCOHOL FREE 72:-

SPARKLING WINE ALCOHOL FREE 105:-

RED / WHITE WINE, ALCOHOL FREE
GLASS 65:-/BOTTLE 295:-

COFFEE

FILTERED COFFEE 38:-

SINGLE ESPRESSO 38:-

SINGLE MACCHIATO 40:-

DUBBLE ESPRESSO 42:-

DUBBLE MACCHIATO 44:-

CAPPUCINO 48:-

CAFFE LATTE 50:-

