

SNACKS

CRISPS Choose between sea salt or parmesan	45:-
MANCHEGO CHEESE	58:-
HERB MARINATED OLIVES Kalamata & Halkidiki olives	69:-
VALENCIA ALMONDS	65:-
PIMENTOS DE PADRON	85:-

STARTERS

CHARGRILLED ASPARAGUS Green & white asparagus, Gruyere crème, baked egg & browned butter	145:-
GRATINATED PERUVIAN SCALLOPS Ndjua butter & home made cornbread	165:-
AGUACHILE Cod carpaccio marinated in lime, avocado, jalapeño, torched cucumber, passion fruit & cilantro	169:-
ASSORTED COLD CUTS Coppa, smoked alp ham, salami Rosette de Lyon marcona almonds & banderillas picantes (Can be bought seperately 30gr á 65:-)	159:-
BEEF TARTAR Blackened beef topside, colatura, aleppo pepper preserved lemon, butter fried breadcrumbs & cured goat cheese	185:-

BURGERS

HALLOUMI BURGER Tomato, pickled onion, pickled cucumber chipotle glaze, ranch dressing & pommes frites	235:-
GRILLED PRIME RIB BURGER Smoked cheddar, tomato, pickled onion, pickled cucumber chipotle glaze, ranch dressing & pommes frites Add Bacon + 45:-	235:-
GRILLED ASPARAGUS SALAD Chick pea fritters, baked egg, green salad, hummus, labneh, mustard vinaigrette, pomme granate & dukka spice	215:-
BBQ CHICKEN SALAD BBQ smoked chicken, green salad, blue cheese dressing & Skybar's hot sauce	215:-
CAESAR SALAD WITH SMOKED CHAR Romain lettuce, Caesar dressing, parmesan & crutons	275:-

MAIN COURSES

CHOOSE YOUR MAIN FROM THE
GRILL OR THE SMOKEHOUSE
SIDES ARE ORDERED SEPARATELY
WE RECOMMEND - ONE FROM EACH CATEGORY

THE GRILL

AUBERGINE Served with salsa criolla	155:-
CHORIZO PICANTE 80g	85:-
PLUME FROM SWEDISH FARM PIG 200g	195:-
LAMB FILÉ 200g	310:-
SIRLOIN STEAK 200g	295:-
RIB EYE 220g	369:-

SMOKEHOUSE

PORTABELLO WITH PARMESAN	125:-
ARCTIC CHAR 180g	195:-
BRISKET	250:-
BBQ SHORT RIBS	185:-

SKYBAR'S MIX GRILL

395:-/PP (SERVED FOR THE WHOLE TABLE)

PLUME FROM SWEDISH FARM PIG SMOKED BRISKET, BBQ SHORT RIBS GRILLED LACE CABBAGE, PIMENTOS DE PADRON BBQ SAUCE, SALSA CRIOLLA MAC & CHEESE

OUR STAFF WILL BE HAPPY TO ADVISE ON ALLERGENS OR THE
ORIGIN OF OUR INGREDIENTS

SALADS & GREENS

CAESAR SALAD	55:-
TOMATO SALAD Heirloom tomato, silver onion, parsley, olive oil	45:-
GARDEN SALAD WITH VINAIGRETTE	40:-
COLESLAW	40:-
CHARGRILLED GREEN ASPARAGUS	65:-
HARICOTS VERTS WITH ROASTED GARLIC & CHILI	55:-
CHARGRILLED LACE CABBAGE	45:-

POTATOES & SIDES

VEGETABLES WHITE BEANS IN VELOUTÉ	55:-
RISOTTO	45:-
FRENCH FRIES	45:-
CRUSHED POTATOES WITH BROWNED BUTTER	55:-
MAC & CHEESE	55:-

SAUCES & BUTTER

SALSA CRIOLLA	45:-
CHIMICHURRI	45:-
SMOKED AIOLI	35:-
THREE PEPPER BUTTER	45:-
JALAPEÑO BEARNAISE	45:-
BBQ SAUCE	45:-
BORDELAISE SAUCE	55:-



WHITE WINES BY THE GLASS

SKYBAR'S WHITE Colombard / Ugni Blanc - FRA	115/520:-
MASO DI MEZZO Pinot Grigio - ITA	135/600:-
LES FUMEÉS BLANCHES Sauvignon Blanc - FRA	145/650:-
ANSELMO MENDES Alvarinho - POR	160/750:-
WEINGUT GROH Riesling - GER	160/750:-
ROBERT MONDAVI Chardonnay - USA	170/780:-

WHITE WINES BY THE BOTTLE

2020, RICCITELLI - OLD WINES PATAGONIA Chenin Blanc - ARG	1100:-
2021, TERRA COSTANTINO - ETNA BIANCO Carricante / Catarratto - ITA	1100:-
2021, SANDHI WINES - STA RITA HILLS Chardonnay - USA	1200:-
2024, DOM. VACHERON - SANCERRE BLANC Sauvignon Blanc - FRA	1250:-
2022, VAN VOLXEM - BOCKSTEIN "GG" Riesling - TYS	1290:-
2021, LAROCHE - CHABLIS 1:er CRU VAILLONS Chardonnay - FRA	1400:-
2023, DOM. FAIVELY - MERSAULT Chardonnay - FRA	1690:-

CHAMPAGNE BY THE BOTTLE

JULIET-LALLEMENT CHARDONNAY, PINOT NOIR	995:-
NV PIERRE PÉTERS, CUVÉE DE RÉSERVE Chardonnay	1290:-
NV EGLY-OURIET, BRUT LES PRÉMICES Chardonnay/Pinot Meunier/Pinot Noir	1800:-

RED WINES BY THE GLASS

SKYBAR'S RED Carignan / Syrah - FRA	115/520:-
STEMMARI Pinot Noir - ITA	135/600:-
FINCA LAS MORAS Malbec - ARG	145/650:-
HOMMAGE DU RHONE Syrah / Grenache - FRA	160/750:-
ALLESVERLOREN Cabernet Sauvignon - RSA	160/750:-
BODEGAS IZADI - RESERVA Tempranillo - SPA	175/795:-
PIO CESARE - LANGHE Nebbiolo - ITA	185/850:-

RED WINES BY THE BOTTLE

2022, SUSANA BALBO - SIGNATURE MALBEC Malbec - ARG	990:-
2022, POGGIO AL TESORO - IL SEGGIO Cabernet Sauvignon / Merlot - ITA	990:-
2017, FIOREBELLI - AMARONE Corvina / Rondinella / Corvinone - ITA	1290:-
2021, KUTCH - SONOMA COAST Pinot Noir - USA	1400:-
2020, RODA 1 - RIOJA RESERVA Tempranillo - SPA	1550:-
2020, PIO CESARE - BAROLO Nebbiolo - ITA	1600:-
2022, LISMORE ESTATE - RESERVE SYRAH Syrah - RSA	1600:-
2023, SHAFER - TD-9 Cabernet Sauvignon - USA	1790:-
2016, XAVIER VIGNON - ARCANE LA PEPESSE Grenache - FRA	1790:-

ROSÉ WINE

SKYBAR'S ROSÉ Cinsault / Carignan - FRA	115/520:-
AIX Grenache / Syrah - FRA	170/780:-

DRAFT BEER 40/60CL

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:-
GUINNESS	90:-
100WATT IPA 33CL	100:-
POPPELS LAGER 33CL (GLUTEN FREE)	85:-

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 CART CIDER	55:-
SOMMERBY PEAR CIDER 0%	65:-
CARLSBERG 0,0%	55:-
DAGSLJUS IPA 0,5%	72:-
ALCOHOL FREE CAVA	105:-
ALCOHOL FREE WINE RED / WHITE GLASS 65:-/ BOTTLE 295:-	

COFFEE & TEA

FILTERED COFFEE	38:-
SINGLE ESPRESSO	38:-
SINGLE MACCHIATO	38:-
DUBBLE ESPRESSO	42:-
DUBBLE MACCHIATO	42:-
CAPPUCCINO	48:-
CAFFÉ LATTE	50:-

