

SNACKS

OYSTERS 35

Handpicked oysters from Lotta Klemming in Grebbestad, served with agave vinaigrette & amarillo emulsion

ARTICHOKE 65

Served with kagayaki dressing & lime

AMACORN 45

Popcorn with togarashi, salt & nori

OLIVES 55

Served in marinade

BAR FOOD

POKE BOWL 195

Japanese rice, nikkei marinated smoked salmon, rocoto tomato, kimchi on red cabbage, pickled red onion, soy beans, aji amarillo mayonnaise
- Vegan with smoked oumph

SMASH BURGER 180

160 g beef, Amarican cheddar, pickled red onion, tomato, nikkei dressing, crispy salad on sesame bread made with squid ink

ROOFTOP CHARK 160

Selected charcuterie, cheese, pickles & bread

SHRIMP SANDWICH 275

Grilled sourdough bread, shrimps, herb emulsion, romad salad, fried shallots

DESSERTS

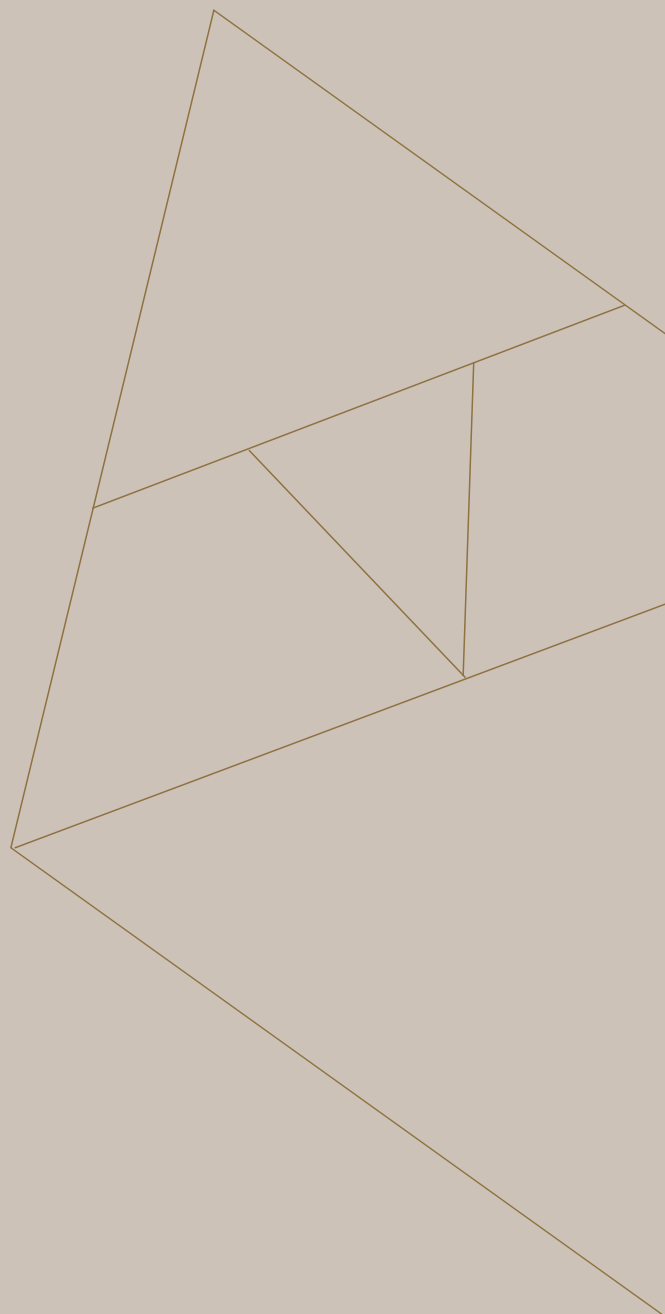
DESSERT OF THE DAY 120

Ask us about the dessert of the day

CHOCOLATE PRALINE 45

Sea U's own praline from Chocolatte.
Caramel cream, browned butter & sea salt

ROOFTOP BAR MENU



COCKTAILS

SEA U SPRITZ 145

Cassis, Lemon, Litche, Cava

SPARKLING VIOLETTE

Vodka, Viola liqueur, Citron, Grenadine, Egg white, Peychaud, Cava

U&ME 145

Tequila, Cointreau, Ginger, Lemon, Egg white, Peychaud, Ume Soda

HONEY FROM THE BARREL 145

Nikka from the barrel whiskey, Honey/Basil, Sugar, Lemon, Angostura

FEELGOOD 145

Dark Rum, Fernet, Choya Extra Years, Ginger, Lemon twist

PISCO SOUR 145

Pisco, Lemon, Sugar, Egg white

CHILICANO MARACUYA 145

Pisco, Lime, Chili, Passion fruit, Ginger Ale

DOUBLE BUBBLE 145

Gin, Umeshu Green Tea, Lemon, Champagne sugar, Egg white, Cava

CAIPIRINHA DE PISCO 145

Cachaca, Pisco, Lime, Raw sugar

GINGER TEA & LEMONGRASS 145

Vodka, Italicus, Ginger & Lemongrass tea, Lime, Pear Cider

VANILLA CHERRY 145

Mezcal, Vanilla Vodka, Cherry Heering, Lemon, Grenadine, Soda

Our handcrafted cocktails are inspired by our Japanese-Peruvian kitchen AMA Nikkei Restaurant on the entrance floor.

DRAFT BEER

Carlsberg Export 40cl 77

Brooklyn IPA 40cl 89

Eriksberg Karaktär 40cl 83

BEER BOTTLE & CANS

Kronenbourg Blanc, 5%, 33 cl 78

Carlsberg Hof, 4,2%, 33 cl 65

Brooklyn Lager, 4,5% 33 cl 179

Benchwarmers Weathwatchers 6%, 33 cl 92

Hitachino Ginger Ale, 8% 33 cl 98

BUBBLES

N.V Moët & Chandon Brut 895 / 145
France, Champagne

N.V Cava Ruida Domo Brut 550/ 95
Spain, Catalonia

WINE

ROSÉ

2019 La Ferme Rosé, Rhône Blend 415 / 105
France, Rhône

WHITE / VITT

2019 La Ferme Blanc. Rhône Blend 415 / 105
France, Rhône

2020 Tareni Grillo, Grillo 565 / 135
Italy, Sicily

2019 Sonnhof Social Club Eco, 575 / 145
Grüner Veltliner, Austria

RED / RÖTT

2019 La Ferme Rouge, Rhône Blend 415 / 105
France, Rhône

2018 Clay Creek Vineyards, Pinot Noir 685/165
California, Lodi

2020 Tareni Nero, Nero D'avola 565/135
Italy, Sicily 565/135



BY NORDIC CHOICE