

## TAPAS

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<b>GARLIC BREAD</b>	<b>45 KR</b>
<b>MANCHEGO CHEESE</b> served with bread and marmelade	<b>130 KR</b>
<b>OLIVES</b> marinated in rosmarin, oregano, garlic, olive oil	<b>45 KR</b>
<b>PIMIENTOS</b> deep fried with parmesan	<b>70 KR</b>
<b>FRENCH FRIES</b> served with chili majo	<b>80 KR</b>
<b>NACHOS</b> melted mozzarella cheese with salsa and crème fraîche	<b>100 KR</b>
<b>NACHOS CON CARNE</b> beef, melted mozzarella cheese with salsa and crème fraîche	<b>130 KR</b>
<b>TOAST SKAGEN</b> grilled bread with shrimps	<b>135 KR</b>
<b>TOAST MUSHROOM (V)</b> a creamy mix a seasonal forest mushrooms	<b>130 KR</b>
<b>SWEET POTATO GNOCCHI</b> sunflower seeds pesto and parmesan flakes	<b>120 KR</b>
<b>GRATINATED PLANTAIN</b> comes with a colombian creamy sauce and... melted cheese	<b>90 KR</b>
hand-peeled shrimp	<b>110 KR</b>
slow cooked beef	<b>110 KR</b>
<b>CHORIZO</b> Spanish chorizo, tomato sauce, lime	<b>85 KR</b>
<b>CALAMARES</b> tempura Bläckfisk with Aioli. The patron favourite	<b>120 KR</b>
<b>ROSTED CAULIFLOWER (V)</b> red curry sauce, coriander	<b>85 KR</b>

## MAIN

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<b>HALLOUMI BURGER "BONGO STYLE"</b> halloumi, chili dressing, pickled red onion with sweet potato fries	<b>170 KR</b>
<b>MOULES FRITES</b> cooked in white wine and cream garlic sauce with french fries and aioli, bread	<b>180 KR</b>
<b>THE BONGO BURGER</b> homemade prime rib beef, cheese bacon burger, chipotle dressing, pickled cucumber pickled red onion with french fries	<b>190 KR</b>
<b>HÖGREVSTACO</b>  bongos famous slow cooked beef taco, served with guac, spicy mango, pickled onion, crème fraîche and coriander	<b>200 KR</b>
<b>CAESARSALLAD</b> a well-composed caesar salad with romaine lettuce, croutons, parmesan flakes. Choose between shrimp or halloumi.	<b>170KR</b>

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## AFTER

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<b>BONGO 88</b> ice cream coated in praline and meringue	<b>85 KR</b>
<b>MANCHEGO CHEESE</b> with bread and marmelade	<b>130 KR</b>
<b>CHOCOLATE TRUFFLE</b> Bongo's fantastic chocolate truffle. Different flavors every week.	<b>30 KR</b>

