



I nostri piatti d'entrata - our starters

Zuppa di Cavolo e Crostaci Veloute 'on cabbage buns, halstrad Pilgrimsmussla, seared shrimp (WWFcertified for sustainable fishing) herbs, Sicilian virgin olive oil	175 kr
Mezzo Plin A small serving of small Piedmontian ravioli stuffed with turkey and beef that we chop creamy with duck confit and cabbage	145 kr
La nostra Caprese Buffalo mozzarella from Campania, tomato salad, basil and olive oil	145 kr
Carpaccio di manzo When Ernest Hemingway sat at Harrys Bar in Venice and was craving for raw meat, he never thought he would have given rise to this classical establishment. Here in new vintage: thin slices of raw sifted fresh Aberdeen, balsamic, Reggiani, beer and cabbage.	185 kr
Bruschetta Roasted country bread with Buffalo mozzarella, basil and Piccadilly tomatoes	145 kr
Prosciutto San Daniele The famous prosciutto from Friuli, famous for its characteristic sweetness we serve it with spicy Provolone cheese	190 kr
Carpaccio di Thunnus Thynnus (tuna) Thin slices of raw, fresh tuna with pecorino and basil pesto, lemon and green apple	175 kr
Selezione di insalata Selected shots and leaves from Sörunda vegetable halls, Italian Piccadilly Tomato a little pickled and Parmigiano EVO	120 kr

For parties of 8 people or more, we kindly ask you to order from our suggested menus.

We reserve the rights for changes and misprints.

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 PÅ SVENSKA