

# Rollin Bistros BACKYARD

## World confusion sharing

Two to three will do you good.

Steak Brioché 140:-  
Grilled Swedish organic entrecôte  
Dijon and coft garlic, gremolata  
loads of Gruyere cheese

Fish Bao 65:-  
Batter fried kolja, spicy mayo, cabbage,  
coriander, sansho pepper in a soft bun.

● Asparagus and Yuzu 110:-  
Grilled white asparagus sprayed with Yuzu  
juice and Yuzu mayo, hearbs

Grilled Corn on the Cob 85:-  
cream fraiche, parmigiano, chili

● Guacamole and nachos 120:-  
Classic style

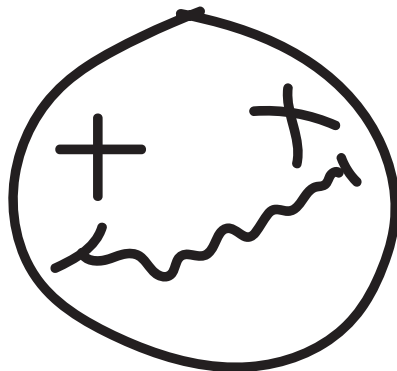
● Broad beans 65:-  
Fried in garlic and chili oil

● Snake Dumpling 95:-  
Filled with mushrooms and  
cabbage, local tomatos

● Coconut rice 50:-  
And aubergine sambal

Mackerel Ceviche 110:-  
And quecumber

● Poke Bowl Salmon Sashimi 170:-  
Buddah rice, mayo, crispy salad,  
coriander, plum seeds and fried nori  
\*\*Full size portion\*\*



● Vegan / ● Can be made vegan

## Burgers

Made from scratch with love, First choose a burger  
then choose a side. Add a dip if you want.

Black Garlic & Truffle 119:-  
Our signature burger!  
140g Double smash local beef,  
black garlic n' truffle mayo,  
melted brie, bacon, cheddar,  
pickled onion on potato bun

No. 1 Cheese burger 119:-  
140g Double smash local beef,  
Gorgonzola mayo, Roqueford,  
local tomatos, bacon , silver onion

Change beef for super local  
"stekost" from cityysteriet  
i Gamlestaden

Burger add-ons:  
Cheddar 15:-  
Dip 20:-  
Bacon 15:-  
70g beef patty 40:-

## Sides:

Cheesy Rice Balls 85:-  
With gruyere & parmigiano

Nashville cheese fries 65:-  
Cheddar cheese sauce  
& nashville spices

Classic Fries 35:-  
Add dip + 20:-

## Dip:

Ancho Chipotle 20:-  
Black garlic 20:-  
Miso 20:-

## Dessert

● Peaches, tonka and  
italian meringue 50:-  
Sweet and fresh at the same time.

Churros, sprinkles  
and chocolate sauce 65:-  
Simpel as that.