

PEQUEÑOS

GUACAMOLE DE LA CASA

Serveras med majstotopos
Served with corn totopos

PADRONES

Grillad citron • Havssalt • 'Nduja
Grilled lemon • Sea salt • 'Nduja

ENSALADA DE PARILLA

Grillad hjärtsallad • Tamarillo • Peruansk färskost
Grilled baby gem salad • Tamarillo • Peruvian fresh cheese

PATACONES

Friterade platanos • Kokoskräm • Salsa roja
Deep fried plantains • Coconut cream • Salsa roja

ACARAJÉS

Brasilianska friterade bonkroetter • Koriander • Amarillo
Spicy brazilian bean fritters • Cilantro • Amarillo

ENSALADA DE OTOÑO

Flowersprouts • Röd grapefrukt • Agavesirap • Peruansk färskost
Flowersprouts • Red grapefruit • Agave syrup • Peruvian fresh cheese

CEVICHE DE ATÚN

Ceviche på gulfenad tonfisk • Mango • Achiote
Yellowfin tuna ceviche • Mango • Achiote

Our Pequeños is inspired by Latin American national dishes. Have one as a starter, two or three as a main course. If you are two or more, you can choose the Compadres sharing menu.

80 KR TIRADITO DE SALMÓN 150 KR

Peruansk sashimi på Fröyalax • Dashi • Yuzu • Svart sesam
"Fröya" salmon sashimi • Dashi • Yuzu • Black sesame seeds

75 KR TIRADITO DE BACALAO 145 KR

Peruansk sashimi på sejrygg • Leche de tigre • Gräddfil • Löjrom
Peruvian coalfish sashimi • Leche de tigre • Sour cream • Bleak roe

85 KR SOPA DE POLLO 95 KR

Peruansk kycklingsoppa • Panca-chili • Rostad majs • Anklevermousse
Peruvian chicken soup • Aji panca • Toasted sweetcorn • Duck liver mousse

85 KR TEQUEÑOS PERUANOS 95 KR

Peruanska vårrullar på gårdsgris • Salsa de Tranquilo
Peruvian spring rolls with farm pig • Salsa de Tranquilo

85 KR TARTAR DE TERNERA 135 KR

Godkalvstartar • Aji Amarillo • Huacatay • Platanos-chips
Veal steak tartar • Aji amarillo • Huacatay • Plantain chips

115 KR CHISTORRA ASADO 85 KR

Grillad spansk kryddig korv • Chimmichurry moreno
Grilled spicy sausage from Spain • Chimmichurry moreno

135 KR IBERICO DE PARILLA 145 KR

Grillad skuldra från iberisk svart gris • 'Nduja
Grilled pork shoulder from Iberian black pig • 'Nduja

TACOS

Made with locally produced corn tortillas, and served as singles or doubles.
All our tortillas are gluten free!

DON QUESO

Friterad ost • Agavesirap • Chayote • Epazote
Deep fried cheese • Agave syrup • Chayote • Epazote

105 KR/185 KR

PESCADO BORRACHO

Friterad fisk • Limesyrad spetskålssallad • Amarillo • Koriander
Batter fried fish • Mexican slaw • Amarillo • Cilantro

105 KR/185 KR

DON CERDO

Svensk gårdsgris • Achiotemarinerad ananas • Salsa de arbol
Swedish farm pig • Achiote marinated pineapple • Salsa de arbol

105 KR/185 KR



COMPADRES

SHARING MENU MINIMUM TWO PERSONS

THE CHEF'S CHOICE OF PEQUEÑOS.
6 DISHES • 315 KR/PERS.

THANK YOU VERY MUCHO!



10% OF ALL TIPS GO STRAIGHT TO OUR
SPONSORED CHILDREN AROUND THE WORLD!

PLATO PRINCIPAL

Our food comes from the cuisine originating in Latin America made with our own twist - "Nuevo Latino".

OPCIÓN DEL PESCADOR

Grillad gulfenad tonfisk • Chayote • Mango • Quinoa
Grilled yellowfin tuna steak • Chayote • Mango • Quinoa

275 KR

PULPO ASADO

Grillad marinerad blackfisk • 'Nduja • Bonkräm • Flowersprouts
Grilled marinated octopus • 'Nduja • Lima bean cream • Flowersprouts

225 KR

CAZUELA DE CONEJO

Grillat bräserverat kaninlår • Mole poblano • Salsa Roja • Patacones
Grilled braised rabbit leg • Mole poblano • Salsa Roja • Patacones

215 KR

PICANHA DE PARILLA

Grillad godkalvspicanha • Salsa Roja • Patacones • Grillad hjärtsallad
Grilled veal picanha • Salsa Roja • Patacones • Grilled baby gem salad

285 KR

HAMBURGESA DE CONCHA



185 KR

Grillad och dragen fläskbög • Gratinerad lagrad cheddar • Mexikansk glaserad brioche • Salsa roja • Salsa de Tranquilo • Totopos chips

Grilled and shredded pork brisket • Gratinated vintage cheddar • Mexican sugarcoated brioche bun • Salsa roja • Salsa de Tranquilo • Totopos chips

GRANDE ASADO

325 KR P.P

Tranquilos mixgrill med det bästa köttet från grillen! Serveras med våra egna såser och salsor samt grillade vetetortillas och Patacones. Minst 2 personer.

Tranquilo's sizzling table grill with a great variety of the best meat we have to offer. Accompanied with various sauces and salsas as well as grilled wheat tortillas and Patacones. 2 persons minimum

POSTRES

EL JEFÉ DE CHOCOLATE

Varm peruansk chokladmousse • Vit choklad • Panca-chili
Warm Peruvian chocolate mousse • White chocolate foam • Aji panca

105 KR

TAMARILLO CON MERINGUE

Tamarillosorbet • Cantaloupe melon • Tahitivanilj • Rostad maräng
Tamarillo sherbet • Cantaloupe melon • Tahiti vanilla • Roasted meringue

110 KR

DULCE DE LECHE

Med mörk valrhonachokladtryffel
With dark valrhona chocolate truffle

45 KR

COMER, BEBER, BAILAR!

Tranquilo

Vid allergier eller intolerans meddela gärna din servitör.
If you have any intolerances or allergies, please notify your waiter.