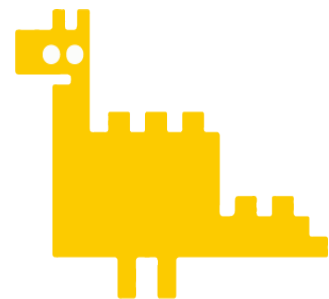


**COCKTAILS
SNACKS**



**VINNARE AV
GULDDRAKEN
2019
STOCKHOLMS
BÄSTA BAR!**

NIKKEI / CHIFA

Peru möter Japan och Kina!

Fusion eller Confusion?

Ingetdera, rötterna i Nikkei och Chifa kommer från sent 1800-tal då många emigrerade från Japan och Kina till Sydamerika och andra länder i spåren av industrialiseringen av jordbruket.

De tre köken emulgerades under åren för att till slut bli två egna, Nikkei och Chifa. Blandningen berikar som alltid. Elegans och finess från Japan, Kinas matlagningstekniker och smaksättningar i en het-söt-syrlig mix av Peru med rotfrukter, lime, chili samt ett helt hav av fiskar och skaldjur.

På Videgård gör vi en respektlös tolkning av Nikkei / Chifa, vi kan inte hålla tillbaka helt enkelt. Luta dig tillbaka och njut av resan.

Peru meets Japan and China!

Fusion or Confusion?

None of the above. The roots of the Nikkei and Chifa kitchens begins in the late 19:th century when immigrants from Japan and China moved to South America and other countries due to the industrilazation of the agriculture. The three kitchens amalgamated over the years until they became two, Nikkei and Chifa. The mix enriches, as always. Elegance and finesse from Japan, the elaborate cooking techniques of China in a hot-sour-sweet mix with Peruvian vegetables, lime, chili and a sea full of fish and shellfish. At Videgård we do a respectless interpretation of Nikkei / Chifa, we just can't hold back. Lean back and enjoy the ride.

Erik Videgård

COCKTAILS

NIKKEI SOUR / 158

Videgård Pisco & Sake Fusion, Sudachi Cordial, Lemon, Aquamame, Peruvian Bitters, (Aged in cedar wood barrels).

Inspired by the international classic, the Pisco Sour. Our version of this cocktail with a Japanese touch.

PACHAMAMA HI-BALL / 138

Shochu Taru Kichi Ganbo, Umeshu Choya Extra Years, Andean Ice Tea.

Herbacious ice tea from the mountains of South America that blends with the fragrant Shochu and fruity Umeshu from Japan.

LYCHEEFA / 148

Lychee infused Baijiu Erqu, Pisco Acholado, Lemon, Sichuan Tincture.

A cocktail made with influences from the Chifa cuisine. Fruity lychee notes, tingling sensation from the Sichuan pepper and the fragrant aroma of the Pisco makes up this thirst quenching modern classic.

BARRANCO BOWL / 148

Leche de Tigre infused Pisco, SudachiSake, Cancha Maiz

Straight from the romantic and bohemian part of Lima, Barranco. We've made a cocktail from the classic dish Ceviche. Spicy, salty and boozy. Pitch black, like the Barranco night life sky.

SAKURA AMARGO / 165

Pisco, Coffee & Coriander Sous Vide, ChichaChina, HanaHato Sake, Sakura Vermouth.

A heart warming, after dinner cocktail named with inspiration of the main ship that carried Japanese emigrants from Yokohama to Callao, Sakura Maru. Coffee, coriander, cinnamon & clove represent Peru while the aged sake and floral Sakura Vermouth represents Japan.

V/G/T (VIDEGÅRD GIN & TONIC) / 148

Jinzu Gin, Inca Berries, 1724 Inca Tonic Water.

A perfect Gin & Tonic with a tart kick from the ancient inca berries. A must drink for any Nikkei lover.

MOCKTAILS

PERUVIAN LEMONADE / 58

Maracuyá & Aji Amarillo Cordial, Lemon, Soda Water.

Spicy, fruity and refreshing lemonade with classic Peruvian flavours.

CHICHA ENAMORADA / 58

Videgård House Made Chicha Morada, Lime, Chicha Dust.

The national drink of Peru. A complex classic made by an old friend, Renzo Santa Maria.

SNACKS

PASTEIS

Morning glory, cream cheese och avocado.
Morning glory, cream cheese and avocado / 55

POPCORN

Shichimi / Svart sesamkaramell. *Black sesame caramel.* Röd miso. *Red miso / Mixad låda.*
Mixed box / 25

MER / MORE

Katsu-sando med fläsk och kotchujang-slaw.
Katsu-sando with pork neck and kotchujang-slaw / 85
Anticucho Corazon med oxhjärta aji amarillo.
Ox heart aji amarillo / 55
Anticucho med portobello aji amarillo.
Anticucho with portobello aji amarillo / 55
Friterade svarta oliver.
Deep fried black olives / 45