

歡迎光臨 包

(p) contains nuts (f) fish (v) vegetarian (b) allergen (d) dessert

*welcome

there are no words to describe this place.

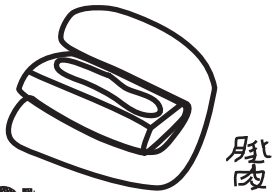
we know, we know. it s scary, but don t freak out.

trust the pictures and choose your own adventure.

this is the experience.

point and build a selection of dishes to suit your mood.

and have a great time.



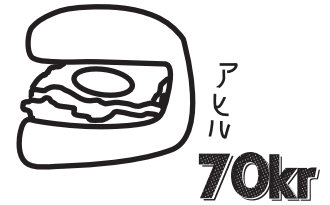
60kr

porkbelly bao (p)
swedish farm pig, hoisin
sauce, pickled cucumber,
peanuts and coriander.



60kr

chicken bao
free range chicken,
marinated mung beans, **spicy
mayo**, chicken skin and
spring onions.



70kr

duck bao
12 hour duck leg,
rhubarb-apple miso sauce,
daikon, ginger and
cinnamon.



60kr

sunchoke bao (v)
sunchokes, mushrooms
from Hällestad, **sesame
mayo**, fennel, crispy and
sour onion.



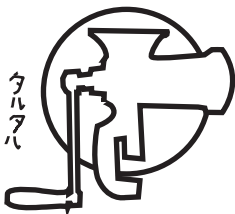
60kr

broccoli bao (v)
salt baked broccoli, avocado,
jalapeño, mukimame,
spinach leaves, **sesame** and
almonds.



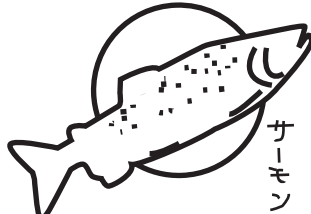
70kr

skagen bao (f)
hand peeled shrimps, dill,
chives, **mayonnaise**,
smetana, wasabi, kabuso
tapipoka, pickled zucchini
and toasted onions.



92kr

beef tartare
ground swedish beef
with mushrooms,
soy vinaigrette, **fried panko**
and pickled dried onions.



92kr

wild salmon (f)
nordic salmon, clam juice,
lemon, amarillo, cucumber
infused seaweed, sweet potato,
valencia almond and
kewpie dressing.



62kr

aubergine (v)
grilled aubergine puree,
miso, **brown butter**, little
gem lettuce, **celery** and
vinegar.



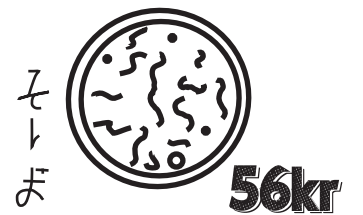
42kr

japanese slaw (v)
chinese cabbage, daikon,
rice vinegar, grapefruit,
ginger, yuzu, fennel and red
pepper.



38kr

our take on an egg
egg 64,8°, grey peas, roasted
tomatoes, miso and rendered
chicken fat.



56kr

soba
cold **buckwheat noodles**
soup, **mayu** and **shiro
dashi**.

follow us on instagram for more information @barobao

summer opening hours monday-thursday 11.30-14 17-22 friday 11.30-14 17-23 saturday 13-16 18-23 sunday 12-19 no reservations