



# fika

swedish cafe and bistro

WINTER 2025-2026



*scandinavian simplicity*

All prices are subject to prevailing tax and service charge



*Order online and get  
it delivered to your  
doorstep!*



[www.konditori.sg](http://www.konditori.sg)





2-5pm  
weekdays

# Fika special

**\$3** for a cup of  
black coffee or black tea  
with any pastry purchase\*

(\*Add \$1 for any other coffee or tea)



*authentic swedish cuisine*

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AVAILABLE FRIDAYS - SUNDAYS  
(LIMITED QUANTITY PER DAY)


ORDER A FULL SANDWICH CAKE  
FOR YOUR SPECIAL EVENT!  
EMAIL: [INFO@FIKACAFE.COM](mailto:INFO@FIKACAFE.COM)

\$18++  
(per slice)

a swedish classic

# smörgåstårta

savoury sandwich cake



egg, cheese, herring,  
onion, gravlax, beetroot,  
capers, and dill

skagen, pressgurka, beetroot,  
gravlax, lumpfish roe, and shrimp

**fika**  
swedish cafe and bistro

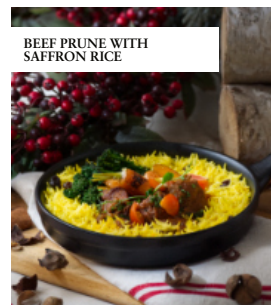
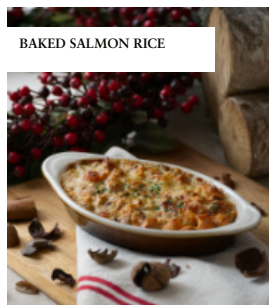


# Seasonal

## SEASONAL MENU

## WINTER 2025

<b>SIDES</b>	<b>JANSSON'S TEMPTATION</b> 15 A classic Swedish potato gratin layered with caramelized onions. Anchovies, and rich cream, baked until golden festive favourite with deep, savoury flavour.
<b>SALAD</b>	<b>TURKEY BREAST SALAD WITH COUSCOUS</b> 23 <i>Kalkon sallad med couscous</i> Fluffy couscous kale salad tossed with oranges, dressing, diced turkey breast, edamame, and tangy pickled purple cabbage and pickled onion.
<b>MAINS</b>	<b>BAKED SALMON RICE</b> 24 <i>Ugnsbakad lax med ris</i> Oven-baked salmon paired with fragrant rice and subtle cream glaze, finished with a grated parmesan cheese for a balanced flavour and texture.
	<b>SEAFOOD CHOWDER</b> 28 <i>Fiskarens soppa</i> A hearty Swedish seafood soup made with chunks of fresh seafood potatoes, carrot, and leeks, gently simmered in a creamy broth and finished with dill. Comforting, wholesome, and served the way it's enjoyed in Nordic homes by the coast.
	<b>BEEF PRUNE WITH SAFFRON RICE</b> 26 <i>Köttgryta me katrinplommon och saffranris</i> Fragrant saffron basmati rice served with slow-braised beef stew enriched with sweet prunes for a deep, aromatic balance of savoury and subtle sweet flavours.
<b>DRINKS</b>	<b>WHITE CARAMEL LATTE</b> 8 A rich blend of creamy white chocolate and smooth caramel, topped with festive sprinkles - the perfect winter indulgence to warm your soul. Pair it with a freshly brewed espresso for the ultimate cozy pick-me-up. (Add coffee - \$1, add ice - \$1)



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AVAILABLE FROM DECEMBER 1ST



SEAFOOD CHOWDER

## winter delight...

FIKA (PRONOUNCED FEE-KA) IS AN IMPORTANT SWEDISH CUSTOM. IT'S A SPECIAL TIME THAT IS SET ASIDE FOR A RELAXED GATHERING WITH FRIENDS OVER A CUP OF COFFEE OR TEA AND A FEW NIBBLES.

SKA VI TA EN FIKA NU?

As winter settles over Sweden, the landscape transforms into a peaceful world of white snow, glowing windows, and quiet traditions. This season brings families together around hearty, comforting dishes that warm both the home and the heart. Swedish winter cuisine leans into deep flavours, slow cooking, and nostalgic recipes that have been cherished for generations.

Begin your winter journey with classics like Jansson's Temptation, a beloved potato gratin with caramelized onions, anchovies, and rich cream—bubbling and golden, the taste of Swedish winter gatherings. Enjoy the brightness of a Turkey Breast Salad with Couscous, where oranges, kale, and pickled cabbage offer a refreshing contrast to the cold season. For warming mains, indulge in Baked Salmon Rice with its creamy glaze, or savour the comfort of Seafood Chowder, simmered gently with dill.

For deeper winter richness, our Beef Prune with Saffron Rice brings aromatic warmth, blending sweet prunes with slow-braised beef and fragrant saffron. And to complete your meal, sip on a White Caramel Latte, a magic blend of white chocolate, caramel, and festive sprinkles—your perfect treat on a cold Nordic evening.

Välkommen!



FIKA BREAKFAST  
(BREAKFAST)



GRANOLA OATMEAL BREAKFAST  
(BREAKFAST)



PICKLED HERRING PLATE  
(SIDES)



# breakfast

- All-day breakfast

<b>FIKA BREAKFAST</b>	23
<i>Fika frukost</i>	
Eggs benedict with hollandaise sauce, turkey bacon, arugula, and focaccia bread. Served with chicken sausages, sautéed potato and mushrooms, grilled tomatoes, avocado and cheese slices, and sautéed spinach with walnuts.	
<b>GRANOLA OATMEAL BREAKFAST</b>	22
<i>Gröt med granola och frukt. Serverad med kall mjölk, avokado toast, samt kaffe eller te</i>	
Oatmeal with granola, fresh and dried fruit. Served with cold fresh milk, avocado toast, and coffee or tea.	
<b>HARD RYE CRISPBREAD WITH TOPPINGS</b>	9
<i>Knäckebrödssmörgås med pålägg</i>	
Hard rye crispbread, butter, cheese slices, caviar spread, cucumber, and a sliced hard-boiled egg.	

# sides

<b>PICKLED HERRING PLATE</b>	20
<i>Silltallrik</i>	
Pickled herring, hard rye crispbread, boiled eggs, potatoes, red onion, caviar spread, lumpfish roe, cheddar cheese slices, and cherry tomatoes.	
<b>KROPPKAKOR</b>	17
Classic home-made southern Swedish potato dumplings stuffed with sautéed turkey bacon, mushrooms, and onions. Served with creamy melted butter, <i>pressgurka</i> , and lingonberry jam.	
<b>COD FISH CAKES</b>	22
A lovely combination of cod fish with smoked haddock and russet potato, cooked in a mix of creamy milk, spring onion, dill, and sautéed baby spinach. Served with home-made salsa verde, dill, and a lemon wedge.	
<b>HASSELBACK POTATO ON CHEESY SKAGEN</b>	15
<i>Hasselbackspotatis på ungsbakad skagen med ost</i>	
Classic Swedish baked potato on a mix of melted cheddar cheese, mayonnaise, red onions, fresh-water shrimps, and topped with herb crust.	
<b>BREAD BASKET</b>	9
<i>Brödkorg</i>	
An assortment of artisan breads served with butter. (Add \$1 for redbeet salad)	
<b>BAKED ALMOND CHICKEN BITES</b>	15
<i>Marinerade kycklingbröst täckta med rostade mandlar</i>	
Marinated chicken breast strips, coated with roasted almonds.	

# soup

<b>SOUP OF THE DAY</b>	6
<i>Dagens soppa</i>	

*scandinavian simplicity*

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KROPPKAKOR  
(SIDES)



FIKA SALAD  
(SALADS)



TOAST SKAGEN  
(DELI)



## deli

### MEATBALL SANDWICH (COLD-CUT) 18

*Köttbullesmörgås*

Soft artisan bread, butter, rocket leaves, red beet salad, chilled meatballs, and cucumber. Garnished with parsley.

### SHRIMP AND EGG SANDWICH 22

*Räksmörgås*

Soft artisan bread, butter, rocket leaves, mayonnaise, fresh-water shrimps, egg, fresh dill.

### GRAVLAX SANDWICH 20

*Gravlaxsmörgås*

Soft artisan bread, mustard mayo, cured salmon, *pressgurka*, capers, and arugula.

### MEATBALL MELT (WARM) 22

*Varm köttbullesmörgås*

Soft artisan bread, red beet salad, meatballs, melted cheddar cheese, Mayonnaise, and a side salad.

### TOAST SKAGEN 19

*Toast skagen*

Toasted artisan bread, fresh-water shrimps, red onions, mayonnaise, and topped with lumpfish roe, fresh dill and a lemon slices.

## crêpes

### MUSHROOM CRÊPE 19

*Crêpe med svamp*

Sautéed mushroom, leek, garlic, and cheese, wrapped in our home-made crêpe. Served with a side salad.

### GRILLED CHICKEN CRÊPE 20

*Crêpe med grillad kyckling*

Grilled chicken, cheese, sesame mayo, tomatoes, wrapped in our home-made crêpe topped with chopped parsley.

## salads

### GRAVLAX SALAD 20

*Gravlaxsallad*

Mixed greens, onions, cured salmon, cherry tomatoes, sliced cucumber, feta cheese, capers, dill mayo, and lemon, drizzled with honey-lemon vinaigrette and a slice of hard rye crispbread.

### SPRING SALAD 18

*Värsallad*

Mix of watercress and mesclun, pickle carrots, pearl couscous, trio medley cherry tomato, crumbled feta cheese, roasted pistachio, smashed baby potato, asparagus, and avocado. All tossed in a wonderful lime dressing.

### FIKA SALAD 15

*Fikasallad*

Mesclun salad, harricot beans, roasted pumpkin, sunflower seeds, feta cheese, radish, cherry tomatoes, and hard-boiled egg wedges. Served with a honey-lemon vinaigrette and a slice of hard rye crispbread.

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SHRIMP AND EGG SANDWICH  
(DELI)



MUSHROOM CRÊPE  
(CRÊPES)



STEAK WITH WARM POTATO SALAD  
(MAINS)

## mains

<b>SWEDISH MEATBALLS</b>	<b>24</b>
<i>Hemlagade köttbullar med förskpotatis, gräddsås, lingonsylt och pressgurka</i> Home-made beef meatballs, baby potatoes, cream sauce, lingonberry jam, and pickled cucumbers.	
<b>CLASSIC PYTT I PANNA</b>	<b>28</b>
Sautéed diced Black Angus beef, turkey bacon bits, potatoes, onions, and topped with a sunny-side-up egg. Served with pickled red beets and rocket leaves. (Choice of creamy or non-creamy)	
<b>SWEDISH LAMB STEW</b>	<b>28</b>
<i>Dillkött med förskpotatis och bröd</i> Lamb, carrots, and onion, stewed in a creamy dill broth. Served with baby potatoes and artisan bread. (Add \$2 for additional artisan bread)	
<b>GRILLED CHICKEN</b>	<b>22</b>
<i>Grillad kyckling med förskpotatis och grönsaker</i> Grilled marinated boneless chicken leg served with baby potatoes, sautéed seasonal vegetables, chives, chopped parsley, and a creamy whole grain mustard sauce.	
<b>HERB-CRUSTED SALMON</b>	<b>28</b>
<i>Kryddbakad lax med glaserade rödbetor och citronsmörsås</i> Norwegian salmon with a herb crust, served on a bed of mashed potatoes with honey-ginger glazed pickled red beets, sautéed asparagus, and a lemon-butter sauce garnished with capers and fresh dill.	
<b>KALOPS</b>	<b>26</b>
Beef cubes slow-cooked for three hours in a tomato base stock with bay leaf and all spice. Once thoroughly tender, a mix of russet potato, celery, carrot, and balsamic vinegar is added to the stew. Served with lightly toasted multigrain bread.	
<b>STEAK WITH WARM POTATO SALAD</b>	<b>35</b>
<i>Stek med varm potatissallad</i> Premium Black Angus sirloin topped with garlic-butter. Served with sautéed baby potatoes, onions, and tomatoes, mixed greens, and a creamy whole-grain mustard sauce. Best served medium rare.	
<b>PLANKSTEK</b>	<b>42</b>
A true Swedish restaurant classic from the 1970's. 250 grams of juicy Black Angus, mashed potato, béarnaise sauce, baked cheese tomato, and bacon wrapped asparagus.	
<b>SMÖRGÅSBORD (SERVES TWO)</b>	<b>80</b>
Cold items: pickled herring, cured salmon, chicken ham, <i>Skagen</i> with lumpfish roe, hard rye crispbread, cheese, and a side salad. Hot items: meatballs, grilled chicken, Black Angus sirloin served on a bed of mash, and asparagus wrapped with turkey bacon. (Lingonberry jam, cream sauce, and a creamy whole-grain mustard sauce)	

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<b>SET MEAL TOP-UP</b>	<b>7</b>
Monday - Friday: till 5 pm (not available on public holidays)	

Note.

Smörgåsbord is not available for the top-up

- Add a soup and a cold ade of the day

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SWEDISH MEATBALLS  
(MAINS)



PLANKSTEK  
(MAINS)



SWEDISH LAMB STEW  
(MAINS)

## pastas

gluten-free pasta option available (waiting time additional 15mins) - add \$2

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<b>PASTA BAKE (SMIDHAGEN FAMILY RECIPE)</b>	<b>20</b>
<i>Ugnsbakad pasta med köttfärs, gräddsås, och smält ost</i>	
Fusilli pasta, minced beef, and cream sauce. Topped with melted cheddar cheese and cherry tomatoes.	
<b>MACARONI STEW WITH SAUSAGES</b>	<b>19</b>
<i>Stuvade makaroner och korv</i>	
Creamy milk-stewed macaroni with sausages. Served with cherry tomatoes, and tomato ketchup.	
<b>FISHERMANS PASTA</b>	<b>28</b>
<i>Fiskarens pasta</i>	
Linguine pasta, mussels, white fish, squid, and prawn. Served with a lemon-butter sauce, and topped with fresh rocket leaves and cherry tomatoes (choice of tomato base available). (Vegetarian option available - \$18)	
<b>GARLIC PASTA WITH MEATBALLS</b>	<b>23</b>
<i>Vitlökspasta med köttbullar</i>	
Linguine pasta, garlic, olive oil, chilli flakes, and meatballs.	
<b>CREAMY PASTA</b>	<b>22</b>
<i>Krämig pasta med svamp och bacon (kalkon)</i>	
Linguine pasta, mushrooms, and turkey bacon. (Vegetarian option available - \$20)	
<b>GRILLED SALMON PESTO PASTA</b>	<b>28</b>
<i>Grillad lax på pesto pasta</i>	
Home-made pesto pasta topped with feta cheese and Norwegian grilled salmon	

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## kids menu

<b>SWEDISH MEATBALLS</b>	<b>12</b>
<i>Köttbullar med potatismos</i>	
Meatballs, served with mashed potatoes, cream sauce, and lingonberry jam.	
<b>MACARONI STEW WITH SAUSAGES</b>	<b>12</b>
<i>Stuvade makaroner och korv</i>	
Creamy milk-stewed macaroni with sausages. Served with cherry tomatoes and tomato sauce.	
<b>KIDS LINGUINE</b>	<b>12</b>
<i>Linguine och köttfärssås</i>	
Linguine pasta in tomato based minced beef sauce.	
<b>HOME-MADE FISH FINGERS</b>	<b>12</b>
<i>Hemlagade fiskpinmar med potatismos och dillsås</i>	
Crispy halibut fish fingers served with mashed potatoes, dill cream sauce, and buttery vegetables (carrot, broccoli, and peas).	

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## desserts

### SWEDISH PANCAKES

16

*Pannkakor*

Thin Swedish pancakes, served with ice-cream, whipped cream, chocolate sauce, and topped with fresh berries and icing sugar.  
(Choice of chocolate or vanilla ice-cream)

### KLADDKAKA

12

*Kladdkaka serverad med vispgrädde, chokladsås, bär, och florsocker*

Swedish brownie, served with whipped cream, chocolate sauce, and topped with fresh berries and icing sugar.  
(Add \$2 for ice-cream)

### APPLE CRUMBLE PIE

12

*Smulpan på äpple*

Apple crumble pie, served with vanilla sauce, fresh berries, and icing sugar.  
(Add \$2 for ice-cream)

### SALTED CARAMEL WAFFLE

16

*Frasvåffla med glass och saltad karamellsås*

Freshly made buttermilk waffle with ice-cream, feuilletine, and salted caramel sauce.  
(Choice of chocolate or vanilla ice-cream)

### CHOCOLATE BALLS

3 for 6

*Chokladbollar*

Name anything more delicious than home-made no-bake chocolate balls rolled in shredded coconut or chocolate rice?  
(contains coffee)

### ICE-CREAM - CHOCOLATE OR VANILLA

5

(Add \$2 for double scoop)

### SELECTION OF CAKES AND PASTRIES

Check our display fridge for daily selections.

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## konditori

• ARTISAN BAKES •  
by fika swedish cafe and bistro

Konditori is a Swedish bakery at heart that specialises in hand-made breads and pastries using the best ingredients possible. we leave out the nasty stuff like artificial flavours, colouring and preservatives, so that you can enjoy the heartwarming, simple flavours in our European cakes and breads. we have taken a back-to-basics approach, where all our bakes are lovingly crafted from scratch, then gently warmed in a stone oven we brought from Sweden.

We invite you to savour our amazing hand-made baguettes, croissants, danishes and wide range of cakes, pastries and artisan breads. but you can't leave without tasting the stars of Konditori - our Swedish Semla bun and Black Forest Croissant. Best savoured with eyes shut.

Please visit us at 33 bussorah street, it's a 3-minute stroll away from here!

*scandinavian simplicity*

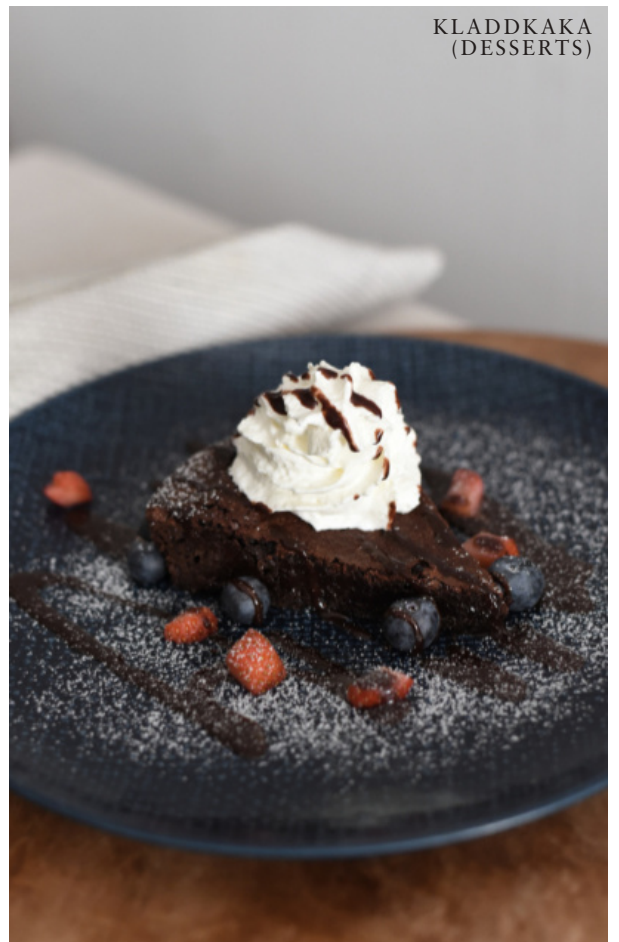
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APPLE CRUMBLE PIE  
(DESSERT)



KLADDKAKA  
(DESSERTS)



SALTED CARAMEL WAFFLE  
(DESSERTS)



# beverages

<b>SIGNATURE ICE-BLENDED DRINK</b>	<b>9</b>
• <b>BASILIKA BREEZE</b> - (cucumber, fresh basil, and passionfruit)	
• <b>STRAWBERRY LEMONADE FREEZE</b>	
• <b>WATERMELON PEACH COOLER</b>	
• <b>DIRTY CHAI</b> - (chai, coffee, vanilla, salted caramel, whipped cream)	
<b>SIGNATURE DRINK</b>	
• <b>SPRING BLOSSOM</b>	<b>9</b>
(ginger ale, strawberries, cranberries, blueberries)	
• <b>GRAPEFRUIT MIMOSA</b>	
(grapefruit, tonic water, elderflower, rosemary)	
• <b>ENCHANTED VIOLET</b> - (lavender, elderflower, soda, blueberries)	
• <b>CRANBERRY KISS</b> - (cranberry, soda, fresh orange juice)	
<b>FRUIT ADE</b>	<b>5</b>
• Swedish apple • Strawberry • Passionfruit	
• Cranberry • Pomegranate • Peach	
<b>FRUIT SODA</b>	<b>6</b>
(Add \$2 for soda float)	
• Swedish apple • Strawberry • Passionfruit	
• Cranberry • Pomegranate • Peach	
<b>FRESH JUICES</b>	<b>7</b>
(Add \$1 for without ice)	
• Green or red apple • Orange • Carrot • Celery and green apple • Celery and carrot	
<b>ICED OR HOT HONEY LEMON</b>	<b>7</b>
Freshly made; no added sugar, preservatives or flavouring.	
<b>SUMMER ICED TEAS</b>	<b>7</b>
• Swedish apple tea • Lime tea • Summer peach tea	
• Strawberry lemon tea • Lemon tea • Passionfruit tea	
<b>SPARKLING ICED TEAS</b>	<b>8</b>
• Swedish apple tea • Lime tea • Summer peach tea	
• Strawberry lemon tea • Lemon tea • Passionfruit tea	
<b>OBOY HOT CHOCOLATE</b>	<b>7 (HOT), 8 (ICED)</b>
Sweden's favourite chocolate drink topped with whipped cream.	
<b>WARM OR COLD MILK</b>	<b>5</b>
<b>GINGER ALE 320ML</b>	<b>5</b>
<b>TONIC WATER 320ML</b>	<b>5</b>
<b>MINERAL WATER 500ML</b>	<b>5</b>
<b>PERRIER 330ML</b>	<b>5</b>
<b>REFILLABLE GLASS OF WATER (WARM / COLD)</b>	<b>0.50</b>



CHAI LATTE  
(BEVERAGES)



DIRTY CHAI  
WATERMELON PEACH COOLER  
(SIGNATURE DRINKS)



STRAWBERRY LEMONADE FREEZE  
CRANBERRY KISS  
BASILIKA BREEZE  
(SIGNATURE DRINKS)



# beverages

**CHAI TEA LATTE**

7 (HOT), 9 (ICED)

a unique blend of seven freshly ground spices blended with an organic, unrefined jaggery, and milk to give you the perfect balance of spicy, creamy and sweet.

**TEA IN A POT (TE I KANNA\*)**

8 PER POT

\*One tea cup per pot only

- **ZESTY GINGER (CAFFEINE-FREE)**

*Warm and invigorating blend of red ginger, cardamom, rooibos, And life leaf, spicy yet revitalizing.*

- **CHAMOMILE GARDEN (CAFFEINE-FREE)**

*A soothing blend of delicate chamomile flowers and fragrant herbs, this calming tea offers a gentle floral aroma and a light, sweet taste.*

- **BREAKFAST TEA**

*An invigorating and rich blend made with premium leaves sourced from The finest tea gardens in Indonesia, India, and Sri Lanka. Perfect for Starting your day with a robust and full-bodied cup.*

- **EARL GREY LAVENDER**

*A delightful blend of robust black tea, fragrant bergamot, and soothing lavender, creating a perfect harmony of floral and citrus notes.*

- **MINTY FOREST**

*Calming green tea blended with peppermint, lemongrass, and lime for a crisp invigorating taste.*

- **HIBISCUS HAWTHORN BERRY (CAFFEINE-FREE)**

*Feel rejuvenated and balanced with this post-meal heal-tea to boost metabolism, stabilize blood pressure and sugar. Mildly tart with a floral aroma.*

**ESPRESSO**

4 (SINGLE), 5 (DOUBLE)

Available in macchiato.

**AMERICANO / LONG BLACK**

5 (HOT), 6 (ICED)

**CAPPUCCINO**

6 (HOT), 7 (ICED)

**CAFFE LATTE / FLAT WHITE**

6 (HOT), 7 (ICED)

**CHAI CAFFE LATTE**

7 (HOT), 8 (ICED)

**CARAMEL LATTE**

7 (HOT), 8 (ICED)

Espresso, vanilla, milk, caramel drizzle.

**CAFFE MOCHA**

7 (HOT), 8 (ICED)

**EXTRA SHOT - ADD \$1****COFFEE FLAVOURS - ADD \$1**

• Roasted hazelnut • Vanilla • Chai

**PREMIUM SOY MILK (DAIRY FREE) - ADD \$1**

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