

AUTUMN 2025





First special special for a cup of black coffee or black tea with any pastry purchase\*



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

authentic swedish cuisine
All prices are subject to prevailing tax and service charge

AVAILABLE FRIDAYS - SUNDAYS (LIMITED QUANTITY PER DAY)

ORDER A FULL SANDWICH CAKE FOR YOUR SPECIAL EVENT! EMAIL: INFO@FIKACAFE.COM

\$18++ (per slice)

swedish classic

Swörgåslårla

savoury sandwich cake

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

First State and bistro

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



SEASONAL MENU

### AUTUMN 2025

SIDES	LAXPUDDING Layered russet potatoes with creamy custard, house-cured gravlax and fresh dill, topped with salmon and baked until golden.	22
SALAD	ROOT VEGETABLE SALAD  Rotfrukts sallad  A vibrant mix of sweet orange, purple & chat potatoes tossed in dill cream cheese, served on baby spinach and finished with pickled baby golden beetroot, baby carrots, and crumbled almond slices.	18
MAINS	BRAISED BEEF CHUCK ROLL  Braserad högrev med krämig hemlagad potatismos  Slow-braised beef on creamy mashed potatoes, served with grilled asparagus, baby carrots and a touch of lingonberry sauce.	35
	FIKA'S BEEF Á LA LINDSTRÖM  Fika's Biff à la Lindström  A blend of minced meat, pickle beetroot, capers and onion. Served over our home-made creamy lingonberry sauce, together with dill mustard chat potatoes.	22
	PAN-SEARED SEA BASS  Pannstekt havsabborre med gul sötpotatis.  Golden-seared sea bass served over sweet yellow potato mash, with asparagus, pickled fennel, fried capers, and a smooth dill cream sauce.	28
DRINKS	SPICED PUMKIN LATTE  Pumpalatte  Aromatic espresso with velvety steamed milk and a pumpkin spice syrup, topped with whipped cream and a sprinkle of warming spice, it's autumn in a cup.	8







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### autumn colours...

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 summer fades, Sweden transforms into a canvas of warm orange, red, yellow, and brown hues. Autumn invites comfort, reflection, and hearty meals that mirror the richness of the season. The cuisine takes on deeper flavours, bringing warmth to crisp days and longer nights.

Begin with Laxpudding, a traditional baked dish of layered russet potatoes, creamy custard, and house-cured gravlax, finished with golden salmon and fresh dill. Pair it with a Root Vegetable Salad, where earthy potatoes, baby spinach, and pickled golden beets mingle with dill cream cheese and toasted almonds, offering both vibrance and comfort. For heartier fare, savor Braised Beef Chuck Roll over creamy mashed potatoes with asparagus, carrots, and a touch of lingonberry, or Fika's Beef à la Lindström, our twist on a Swedish classic of minced beef, capers, and beetroot.

To complete the season's feast, enjoy Pan-Seared Sea Bass with sweet yellow potato mash, fennel, and dill cream. And for the perfect sip—our Spiced Pumpkin Latte: velvety, aromatic, and unmistakably autumn in a cup.

Välkommen!







# breakfast

• All-day breakfast	
FIKA BREAKFAST  Fika frukost 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.	
GRANOLA OATMEAL BREAKFAST Gröt med granola och frukt. Serverad med kall mjölk, avokado toast, samt kaffe eller te Oatmeal with granola, fresh and dried fruit. Served with cold fresh milk, avocado toast, and coffee or tea.	
HARD RYE CRISPBREAD WITH TOPPINGS  Knäckebrödssmörgås med pålägg  Hard rye crispbread, butter, cheese slices, caviar spread, cucumber, and a sliced hard-boiled egg.	9
sides	
PICKLED HERRING PLATE  Silltallrik  Pickled herring, hard rye crispbread, boiled eggs, potatoes, red onion, caviar spread, lumpfish roe, cheddar cheese slices, and cherry tomatoes.	20
KROPPKAKOR 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.	17
COD FISH CAKES  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.	
HASSELBACK POTATO ON CHEESY SKAGEN  Hasselbackspotatis på ungsbakad skagen med ost Classic Swedish baked potato on a mix of melted cheddar cheese, mayonnaise, red onions, fresh-water shrimps, and topped with herb crust.	15
BREAD BASKET  Brödkorg  An assortment of artisan breads served with butter.  (Add \$1 for redbeet salad)	9
BAKED ALMOND CHICKEN BITES  Marinerade kycklingbröst täckta med rostade mandlar  Marinated chicken breast strips, coated with roasted almonds.	15

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6

**SOUP OF THE DAY** Dagens soppa

All prices are subject to prevailing tax and service charge



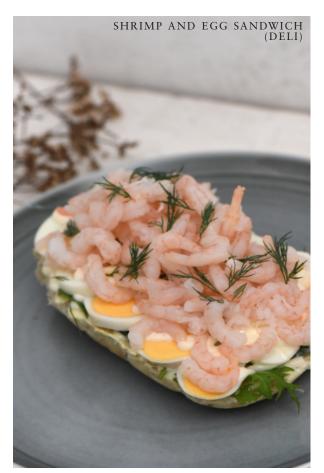




## deli

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.	
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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
Vårsallad 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.	15
FIKA SALAD  Fikasallad	15
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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### mains

SWEDISH MEATBALLS  Hemlagade köttbullar med förskpotatis, gräddsås, lingonsylt och pressgurka  Home-made beef meatballs, baby potatoes, cream sauce, lingonberry jam, and pickled cucumbers.		
CLASSIC PYTT I PANNA 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)	28	
SWEDISH LAMB STEW  Dillkött med förskpotatis och bröd  Lamb, carrots, and onion, stewed in a creamy dill broth.  Served with baby potatoes and artisan bread. (Add \$2 for additional artisan bread)	28	
GRILLED CHICKEN  Grillad kyckling med färskpotatis och grönsaker  Grilled marinated boneless chicken leg served with baby potatoes, sautéed seasonal vegetables, chives, chopped parsley, and a creamy whole grain mustard sauce.	22	
HERB-CRUSTED SALMON  Kryddbakad lax med glaserade rödbetor och citronsmörsås  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.	28	
KALOPS 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.	26	
STEAK WITH WARM POTATO SALAD  Stek med varm potatissallad  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.	35	
PLANKSTEK 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.	42	
SMÖRGÅSBORD (SERVES TWO)  Cold items: pickled herring, cured salmon, chicken ham, Skagen 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)	80	
SET MEAL TOP-UP Monday - Friday: till 5 pm (not available on public holidays)	7	
Note. Smörgåsbord is not available for the top-up		

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• Add a soup and a cold ade of the day







## pastas

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

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

## kids menu

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

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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) 12 **KLADDKAKA** 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) 12 APPLE CRUMBLE PIE Smulpaj på äpple Apple crumble pie, served with vanilla sauce, fresh berries, and icing sugar. (Add \$2 for ice-cream) 16 SALTED CARAMEL WAFFLE 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) 3 for 6 **CHOCOLATE BALLS** 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.



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

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

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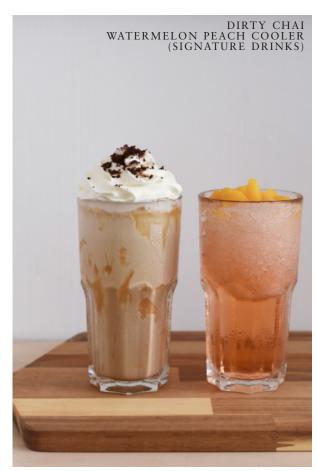




# beverages

SIGNATURE ICE-BLENDED DRINK	9
• BASILIKA BREEZE - (cucumber, fresh basil, and passionfruit)	
• STRAWBERRY LEMONADE FREEZE	
• WATERMELON PEACH COOLER	
• DIRTY CHAI - (chai, coffee, vanilla, salted caramel, whipped cream)	
SIGNATURE DRINK	
• SPRING BLOSSOM	9
(ginger ale, strawberries, cranberries, blueberries) • GRAPEFRUIT MIMOSA	
(grapefruit, tonic water, elderflower, rosemary)	
• ENCHANTED VIOLET - (lavender, elderflower, soda, blueberries)	
• CRANBERRY KISS - (cranberry, soda, fresh orange juice)	
FRUIT ADE	5
• Swedish apple • Strawberry • Passionfruit	
• Cranberry • Pomegranate • Peach	
FRUIT SODA	6
(Add \$2 for soda float)  • Swedish apple • Strawberry • Passionfruit	
• Cranberry • Pomegranate • Peach	
FRESH JUICES	7
(Add \$1 for without ice)	,
• Green or red apple • Orange • Carrot • Celery and green apple • Celery and carrot	
ICED OR HOT HONEY LEMON	7
Freshly made; no added sugar, preservatives or flavouring.	
SUMMER ICED TEAS	7
• Swedish apple tea • Lime tea • Summer peach tea	,
• Strawberry lemon tea • Lemon tea • Passionfruit tea	
SPARKLING ICED TEAS	8
• Swedish apple tea • Lime tea • Summer peach tea	
• Strawberry lemon tea • Lemon tea • Passionfruit tea	
OBOY HOT CHOCOLATE 7 (HOT), 8 (ICE	D)
Sweden's favourite chocolate drink topped with whipped cream.	
WARM OR COLD MILK	5
GINGER ALE 320ML	5
TONIC WATER 220M	_
TONIC WATER 320ML	5
MINERAL WATER 500ML	5
PERRIER 330ML	5
REFILLABLE GLASS OF WATER (WARM / COLD) 0.	50









### **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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