

scandinavian simplicity

WE KNOW HOW MUCH YOU LOVE OUR FRESH BAKES FROM OUR SISTER BAKERY, SO NOW WE HAVE A FEW OF THEM AVAILABLE FOR YOU IN STORE AS WELL!

PLEASE TAKE NOTE THAT ITEMS MIGHT CHANGE WITHOUT PRIOR NOTICE. LIMITED QUANTITY EVERY DAY

konditori pastries



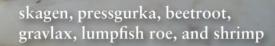
AVAILABLE FRIDAYS - SUNDAYS (LIMITED QUANTITY PER DAY)

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



a swedish classic Smörg åslårla savoury sandwich cake

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





Easonal

SEASONAL MENU AUTUMN 2023

SALADS	TOASTED SESAME TUNA SALAD Pan-seared blue fin tuna marinated in ponzu, coated with black and white sesame. Served on mesclun salad with plum, pickle watermelon, and a medley of cherry tomatoes, cucumber ribbon, and pistachio, drizzled with a toasted sesame dressing.	21
SIDES	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 lemon wedges.	19
MAINS	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.	25
	PAN-SEARED COD Pan-seared skinless cod on a bed of tomato sauce infused with corn kernel, wild rice berry, garbanzo bean and quinoa. Served with dill-yogurt.	27
DRINKS	AUTUMN SPICE Harmonising the spices of chai with the silky smooth flavour of Oboy chocolate, this drink is for everyone. Enjoy it hot, iced or Blended.	9



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colours of autumn...

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?

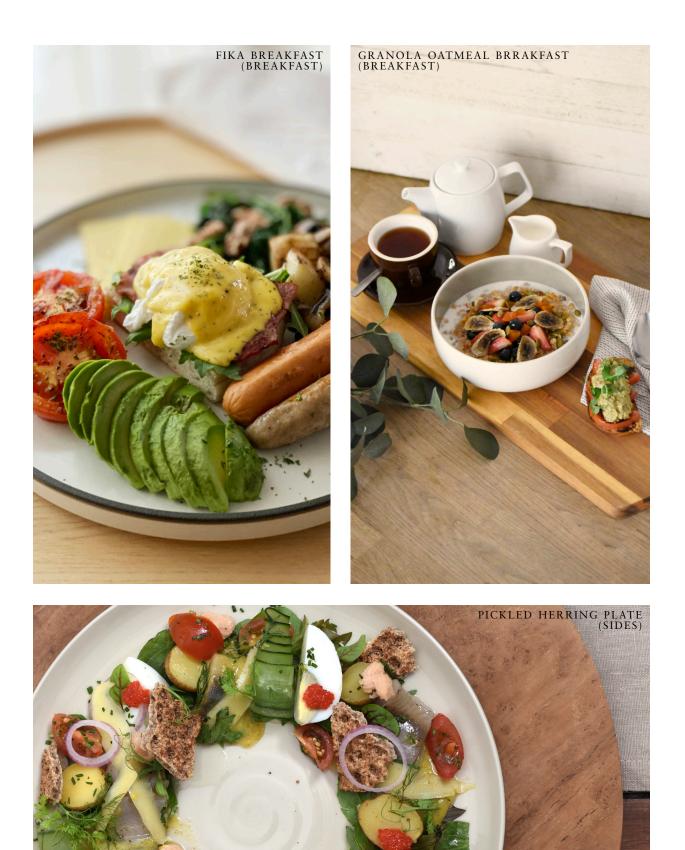
As autumn unfolds its golden touch upon Sweden, a tapestry of cozy sensations emerges. The season ushers in rustic flavours and nature's bounty, defining the country's cuisine. Swedes relish the moment, savouring the earthy abundance.

Amid this time, the culinary landscape takes on a mellow transformation, mirroring the changing leaves. Hearty root vegetables and fragrant forest mushrooms take center stage, reflecting the bountiful gifts of the land. Aromatic stews and wonderful seafood become staples, offering comfort and warmth on crisp evenings.

The cherished Swedish tradition of "fika" evolves in step with the season, adapting to the tranquil rhythm of autumn. The air is filled with the inviting aroma of freshly brewed coffee, which mingles harmoniously with the fragrance of cinnamon-laced treats and other desserts.

Our Swedish autumn menu celebrates nature's simplicity and harvest's embrace. It's a time when each plate echoes the season, as fall's flavours intertwine with the cool embrace of the air, leaving contentment in every heart.

Välkommen!



breakfast

• All-day breakfast	
FIKA BREAKFAST <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.	23
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.	20
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, 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
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.	12
BREAD BASKET Brödkorg An assortment of artisan breads served with butter. (Add \$1 for redbeet salad)	9
BAKED ALMOND CHICKEN BITES <i>Marinerade kycklingbröst täckta med rostade mandlar</i> Marinated chicken breast strips, coated with roasted almonds.	12

soup

SOUP OF THE DAY *Dagens soppa*

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deli

MEATBALL SANDWICH (COLD-CUT) <i>Köttbullesmörgås</i> Soft artisan bread, butter, rocket leaves, red beet salad, chilled meatballs, and cucumber. Garnished with parsley.	18
SHRIMP AND EGG SANDWICH <i>Räksmörgås</i> Soft artisan bread, butter, rocket leaves, mayonnaise, fresh-water shrimps, egg, fresh dill.	18
GRAVLAX SANDWICH <i>Gravlaxsmörgås</i> Soft artisan bread, mustard mayo, cured salmon, <i>pressgurka</i> , capers, lumpfish roe, and arugula.	20
MEATBALL MELT (WARM) V <i>arm köttbullesmörgås</i> Soft artisan bread, red beet salad, meatballs, melted cheddar cheese, Mayonnaise, and a side salad.	20
TOAST SKAGEN <i>Toast skagen</i> Toasted artisan bread, fresh-water shrimps, red onions, mayonnaise, and topped with lumpfish roe, fresh dill and a lemon slices.	19
and topped with fulliplish foe, fresh din and a tenion shees.	

crêpes

MUSHROOM CRÊPE

19

20

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

GRILLED CHICKEN CRÊPE

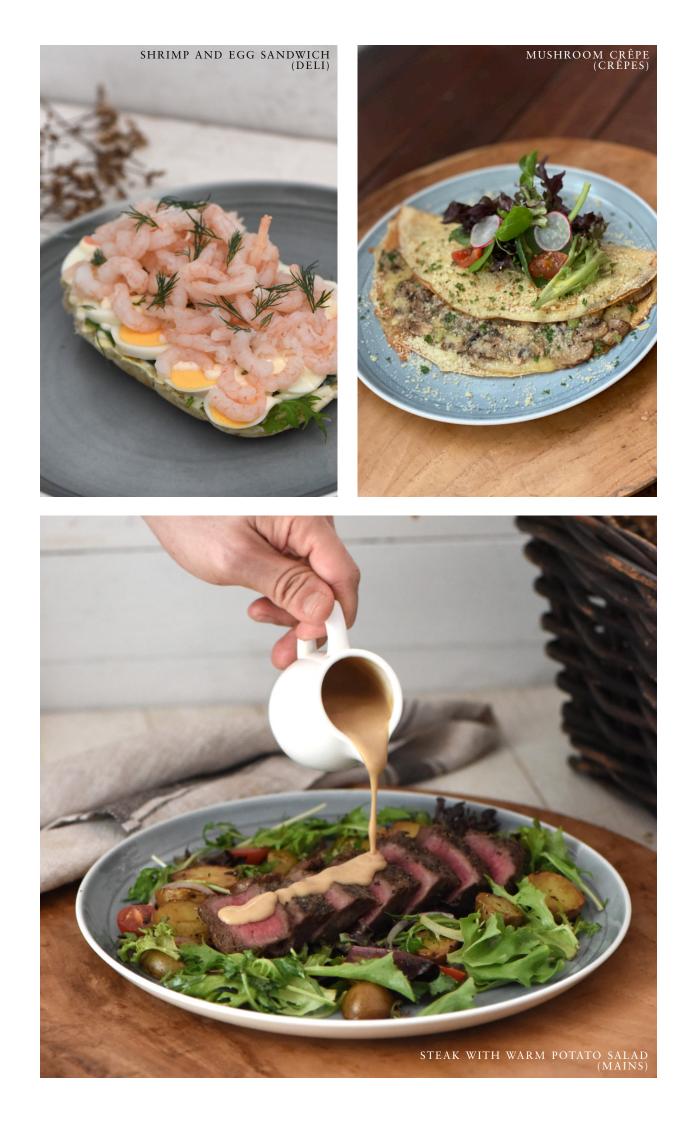
Crêpe med grillad kyckling Grilled chicken, cheese, sesame mayo, tomatoes, wrapped in our home-made crêpe topped with chopped parsley.

salads

GRAVLAX SALAD	20
<i>Gravlaxsallad</i> 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 <i>Vårsallad</i> 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.	18
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 <i>Hemlagade köttbullar med förskpotatis, gräddsås, lingonsylt och pressgurka</i> Home-made beef meatballs, baby potatoes, cream sauce, lingonberry jam, and pickled cucumbers.	22
PYTT I PANNA Sautéed diced Black Angus beef, potatoes, onions, and topped with a sunny-side-up egg. Served with pickled red beets and rocket leaves.	23
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)	26
GRILLED CHICKEN <i>Grillad kyckling med färskpotatis 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.	20
HERB-CRUSTED SALMON <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.	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.	32
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.	38
SMÖRGÅSBORD (SERVES TWO) 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)	72

SET MEAL TOP-UP

7

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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pastas

gluten-free pasta option available (waiting time additional 15mins) - add \$2	
PASTA BAKE (SMIDHAGEN FAMILY RECIPE) <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.	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 <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 - \$16)	26
GARLIC PASTA WITH MEATBALLS <i>Vitlökspasta med köttbullar</i> Linguine pasta, garlic, olive oil, chilli flakes, and meatballs.	21
CREAMY PASTA <i>Krämig pasta med svamp och bacon (kalkon)</i> Linguine pasta, mushrooms, and turkey bacon. (Vegetarian option available - \$18)	20
GRILLED SALMON PESTO PASTA <i>Grillad lax på pesto pasta</i> Home-made pesto pasta topped with feta cheese and Norwegian grilled salmon	26

kids menu

SWEDISH MEATBALLS <i>Köttbullar med potatismos</i> Meatballs, served with mashed potatoes, cream sauce, and lingonberry jam.	10
MACARONI STEW WITH SAUSAGES Stuvade makaroner och korv Creamy milk-stewed macaroni with sausages. Served with cherry tomatoes and tomato sauce.	10
KIDS LINGUINE Linguine och köttfärssås Linguine pasta in tomato based minced beef sauce.	10

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desserts

SWEDISH PANCAKES <i>Pannkakor</i> 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)	16
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)	9
APPLE CRUMBLE PIE Smulpaj på äpple Apple crumble pie, served with vanilla sauce, fresh berries, and icing sugar. (Add \$2 for ice-cream)	10
SALTED CARAMEL WAFFLE <i>Frasvåffla med glass och saltad karamellsås</i> Freshly made buttermilk waffle with ice-cream, feuilletine, and salted caramel sauce. (Choice of chocolate or vanilla ice-cream)	15
CHOCOLATE BALLS 3 for 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 (Add \$2 for double scoop)	5

SELECTION OF CAKES AND PASTRIES

Check our display fridge for daily selections.

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.

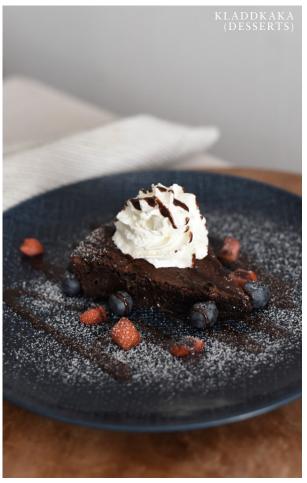
We invite you to savour our amazing hand-made baguettes, croissants, danishes and wide range of cakes, pastries and artisan breads. but you can't leave without tasting the stars of Konditori - our Swedish Semla bun and Black Forest Croissant. Best savoured with eyes shut.

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

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beverages

0	
 SIGNATURE ICE-BLENDED DRINK BASILIKA BREEZE - (cucumber, fresh basil, and passionfruit) STRAWBERRY LEMONADE FREEZE WATERMELON PEACH COOLER DIRTY CHAI - (chai, coffee, vanilla, salted caramel, whipped cream) 	9
 SIGNATURE DRINK GRAPEFRUIT MIMOSA (grapefruit, tonic water, elderflower, rosemary) ENCHANTED VIOLET - (lavender, elderflower, sprite, blueberries) CRANBERRY KISS - (cranberry, soda, fresh orange juice) 	9
FRUIT ADE • Swedish apple • Strawberry • Passionfruit • Cranberry • Pomegranate • Peach	5
FRUIT SODA (Add \$2 for soda float) • Swedish apple • Strawberry • Passionfruit • Cranberry • Pomegranate • Peach	6
FRESH JUICES (Add \$1 for without ice) • Green or red apple • Orange • Carrot • Celery and green apple	7
ICED OR HOT HONEY LEMON Freshly made; no added sugar, preservatives or flavouring.	7
SUMMER ICED TEAS • Swedish apple tea • Lime tea • Summer peach tea • Strawberry lemon tea • Lemon tea • Passionfruit tea	7
 SPARKLING ICED TEAS Swedish apple tea • Lime tea • Summer peach tea Strawberry lemon tea • Lemon tea • Passionfruit tea 	8
OBOY HOT CHOCOLATE 7 (HOT), 8 (IC) Sweden's favourite chocolate drink topped with whipped cream.	ED)
WARM OR COLD MILK	5
SOFT DRINKS • Coke • Coke light • Sprite	5
GLASS BOTTLED MINERAL WATER 500ML	4
PERRIER 330ML	4
REFILLABLE GLASS OF WATER (WARM / COLD)	0.50

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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

• PEARL OF THE ORIENT

A highly aromatic tea with exquisite notes of jasmine and rose, enveloping the palate in a rich, caressing embrace that evokes a garden in full bloom.

• EARL GREY LAVENDER A distinctive nose of flowers, beramot and citrus leading to a rich palate of enticing flavours and a caressing texture.

• BRITISH BREAKFAST TEA

A quintessentially black tea that has a robust, full-bodied flavour with a tinge of woodsy-floral.

• MOGAMBO (CAFFEINE-FREE)

Tangy juicy aroma with moderate acidity, finished with a delightfully fruity sensation.

• CHAMOMILLE DREAM (CAFFEINE-FREE) A soothing brew with soft, nuanced aroma marked by floral

sweetness and hint of lemon and acacia honey.

• LEMON GINGER MINT (CAFFEINE-FREE)

This tisane opens with fresh cool notes of lemon, yellow fruits, citrus zest, and a delicate layer of ginger. Warm and inviting, leaving the palate with a brisk sensation.

ESPRESSO Available in macchiato.	4 (SINGLE), 5 (DOUBLE)
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)
SALTED CARAMEL LATTE Espresso, vanilla, milk, caramel drizzle.	7 (HOT), 8 (ICED)
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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