

fika

swedish cafe and bistro

SUMMER 2024

scandinavian simplicity

All prices are subject to prevailing tax and service charge



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
All prices are subject to prevailing tax and service charge

\$26++

June
special
Crayfish tail pasta

fika
swedish cafe and bistro

AVAILABLE FRIDAYS - SUNDAYS
(LIMITED QUANTITY PER DAY)


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

\$12.90++
(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

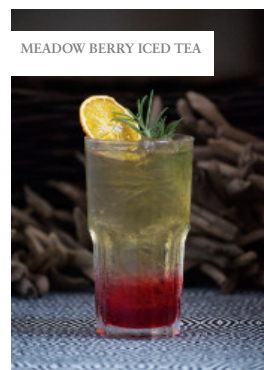
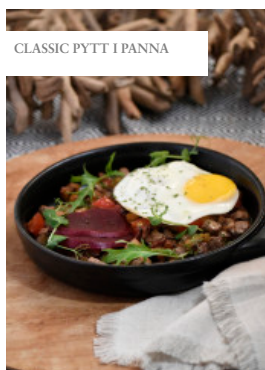
fika
swedish cafe and bistro

Seasonal

SEASONAL MENU

SUMMER 2024

SALAD	RHUBARD AND CHICKEN SALAD 18 <i>Rabarber- och kyckling sallad</i> Baked brined chicken breast on a mascarpone dill salad, accompanied by honey-glazed baked rhubarb with a rhubarb dressing.
DELI	SALMON BURGER SANDWICH WITH SKAGEN 22 <i>Laxburgar-smörgås med skagen</i> A toasted focaccia bread layered with a salmon burger, Skagen, slices of tomato, and mustard dill mayo, topped with wild rocket, served with a side of mixed mesclun salad and pickled carrot.
MAINS	CLASSIC PYTT I PANNA 28 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)
	PAN-SEARED RED SNAPPER 26 <i>Panngrillad röd snapper</i> Pan-seared red snapper on creamy carrot purée with a side of sautéed vegetables and pickle rhubarb.
DRINKS	MEADOW BERRY ICED TEA 9 A blend of strawberry and elderflower in home-brewed Moringa green tea, topped with orange slices and rosemary to elevate the aroma.
	APPLE BLISS ICED TEA 9 The sweetness of apple and the zest of lime, in home-brewed Moringa green tea, garnished with lime slices and mint for a fragrant experience.



scandinavian simplicity

All prices are subject to prevailing tax and service charge

AVAILABLE FROM JUNE 1ST



PAN-SEARED RED SNAPPER

summer is approaching...

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?

Swedish summer is a celebration of long, sun-drenched days and vibrant flavours. As the country revels in the warmth and light, its cuisine reflects this joyous season with fresh, bright dishes. Start with a delightful rhubarb and chicken salad, combining the tartness of rhubarb with tender chicken for a refreshing summer meal.

Next, indulge in a salmon burger sandwich with Skagen, where succulent salmon is paired with a creamy dill and shrimp sauce, creating a taste of the sea in every bite. For a heartier option, savour pan-seared red snapper, its crispy skin and tender flesh perfectly capturing the essence of summer's bounty. Don't miss the classic Pytt i Panna, a traditional hash that brings together diced potatoes, onions, and meats, offering a comforting yet light dish ideal for warm days, this dish also comes in a creamy version.

To complement these culinary delights, enjoy a variety of refreshing sodas that enhance the seasonal flavours and provide a cool respite. This selection of dishes beautifully encapsulates the essence of Swedish summer, blending tradition with contemporary tastes to create a memorable gastronomic experience.

Välkommen!

FIKA BREAKFAST
(BREAKFAST)



GRANOLA OATMEAL BREAKFAST
(BREAKFAST)



PICKLED HERRING PLATE
(SIDES)



breakfast

- All-day breakfast

FIKA BREAKFAST	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.	
GRANOLA OATMEAL BREAKFAST	20
<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.	
HARD RYE CRISPBREAD WITH TOPPINGS	9
<i>Knäckebrödssmörgås med pålägg</i>	
Hard rye crispbread, butter, cheese slices, caviar spread, cucumber, and a sliced hard-boiled egg.	

sides

PICKLED HERRING PLATE	20
<i>Silltallrik</i>	
Pickled herring, hard rye crispbread, boiled eggs, potatoes, red onion, caviar spread, cheddar cheese slices, and cherry tomatoes.	
KROPPKAKOR	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.	
COD FISH CAKES	19
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.	
HASSELBACK POTATO ON CHEESY SKAGEN	12
<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.	
BREAD BASKET	9
<i>Brödkorg</i>	
An assortment of artisan breads served with butter. (Add \$1 for redbeet salad)	
BAKED ALMOND CHICKEN BITES	12
<i>Marinerade kycklingbröst täckta med rostade mandlar</i>	
Marinated chicken breast strips, coated with roasted almonds.	

soup

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

scandinavian simplicity

All prices are subject to prevailing tax and service charge

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 18

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) 20

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.

FIKA SALAD 15

Fikasallad

Mesclun salad, haricot 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.

scandinavian simplicity

All prices are subject to prevailing tax and service charge

SHRIMP AND EGG SANDWICH
(DELI)



MUSHROOM CRÊPE
(CRÊPES)



STEAK WITH WARM POTATO SALAD
(MAINS)

mains

SWEDISH MEATBALLS 22

Hemlagade köttbullar med förskpotatis, gräddsås, lingonsylt och pressgurka
Home-made beef meatballs, baby potatoes, cream sauce, lingonberry jam, and pickled cucumbers.

SWEDISH LAMB STEW 26

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)

GRILLED CHICKEN 20

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.

HERB-CRUSTED SALMON 26

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.

KALOPS 25

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.

STEAK WITH WARM POTATO SALAD 32

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.

PLANKSTEK 38

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.

SMÖRGÅSBORD (SERVES TWO) 72

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)

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

scandinavian simplicity

All prices are subject to prevailing tax and service charge



SWEDISH MEATBALLS
(MAINS)



PLANKSTEK
(MAINS)



SWEDISH LAMB STEW
(MAINS)

pastas

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

PASTA BAKE (SMIDHAGEN FAMILY RECIPE)	20
<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.	
MACARONI STEW WITH SAUSAGES	19
<i>Stuvade makaroner och korv</i>	
Creamy milk-stewed macaroni with sausages. Served with cherry tomatoes, and tomato ketchup.	
FISHERMANS PASTA	26
<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)	
GARLIC PASTA WITH MEATBALLS	21
<i>Vitlökspasta med köttbullar</i>	
Linguine pasta, garlic, olive oil, chilli flakes, and meatballs.	
CREAMY PASTA	20
<i>Krämig pasta med svamp och bacon (kalkon)</i>	
Linguine pasta, mushrooms, and turkey bacon. (Vegetarian option available - \$18)	
GRILLED SALMON PESTO PASTA	26
<i>Grillad lax på pesto pasta</i>	
Home-made pesto pasta topped with feta cheese and Norwegian grilled salmon	

kids menu

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

scandinavian simplicity

All prices are subject to prevailing tax and service charge



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

9

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

10

Smulpan på äpple

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

SALTED CARAMEL WAFFLE

15

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.

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

All prices are subject to prevailing tax and service charge

APPLE CRUMBLE PIE
(DESSERT)



KLADDKAKA
(DESSERTS)



SALTED CARAMEL WAFFLE
(DESSERTS)



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, sprite, 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 (ICED)
Sweden's favourite chocolate drink topped with whipped cream.	
WARM OR COLD MILK	5
SOFT DRINKS	5
• Coke • Coke light • Sprite	
MINERAL WATER 500ML	4
PERRIER 330ML	4
REFILLABLE GLASS OF WATER (WARM / COLD)	0.50

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

• 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, bergamot 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 woody-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

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)

SALTED 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

scandinavian simplicity

All prices are subject to prevailing tax and service charge