

# RUBY

## GRILL

### SNACKS

<b>PIMIENTOS DE PADRON</b> 75.- <i>Parmesan cheese</i>	<b>MARCONAMANDLAR</b> 55.- <i>Marcona almonds</i>
<b>GRILLAT LEVAINBRÖD</b> 30.- <i>Grilled levain bread</i>	<b>NOCELLARA OLIVER</b> 55.- <i>Nocellara olives</i>

### STARTERS

<b>OSTRON FINE DE CLAIRE No.3 Klassisk</b> <i>Oysters Fine de Claire No.3 Classic</i> <b>3pcs/105 6pcs/190 12pcs/380</b>	
<b>HUMMERBISQUE</b> 135.- <i>Hummersoppa, brödkrutong</i> <i>Lobster bisque, bread brouton</i>	
<b>GRILLADE ARGENTINSKA RÖDRÄKOR (4pcs)</b> 150.- <i>Dill gremolata, chili, aioli, sotad lime</i> <i>Grilled king prawns, dill gremolata, chili, aioli, lime</i>	
<b>LAX &amp; TONFISK CEVICHE</b> 145.- <i>Limemarinerad tärnad fisk, selleri, chili, rödlök</i> <i>gräslök, rädisa, jalapeño crème, forellrom, örtolja</i> <i>Lime marinated diced salmon &amp; tuna, celery, chili, red onion</i> <i>chives, radish, jalapeño crème, trout roe, herb oil</i>	
<b>TOAST SKAGEN</b> 1/2 145.-/245.- 1/1 <i>Smörstekt bröd, rödlök, löjrom, citron</i> <i>Shrimps, buttered bread, red onion, lavaret roe, lemon</i>	
<b>ÖLÄNSK ISTERBAND</b> 135.- <i>Evas öländska isterband, bräserad rödkål, rostad schalottenlök</i> <i>rödbeta, krasse, skånsk senap, skirat smör</i> <i>Evas öländska soursausage, braised red cabbage</i> <i>roasted shallots, beetroot, cress, mustard, butter</i>	
<b>RÅBIFF</b> 1/2 155.-/265.- 1/1 <i>Nötinnanlår, rödlök, gräslök, äggula, dijonsenap</i> <i>friterad kapris, rödbeta, parmesan, pepparrot</i> <i>Steak tartar, red onion, chives, egg yolk, Dijon mustard</i> <i>deep-fried caper, beetroot, parmesan, horseradish</i>	
<b>CHARKUTERIER</b> 185.- <i>Urval av kallskuret, oliver</i> <i>Selection of cold cuts, olives</i>	

### MAINS/GRILL

<b>HAVSABORRE</b> 275.- <i>Grillad aubergine, tomatås, bechamel, pecorino</i> <i>marconamandel, forellrom, dill gremolata</i> <i>Sea bass, grilled aubergine, tomato sauce, bechamel, pecorino</i> <i>marcona almond, trout roe, dill gremolata</i> <i>(Vegetarion option 205.-)</i>	
<b>SESAMGRILLAD TONFISKFILE</b> 310.- <i>Bakad spetskål, pico de gallo, ingefära &amp; lime nobis</i> <i>sotad lime, rostad potatis</i> <i>Lightly grilled sesame tuna, baked cabbage, pico de gallo</i> <i>ginger &amp; lime nobis, lime, roasted potatoes</i>	
<b>RUBYS BURGER</b> 225.- <i>200gr, bacon, cheddarost, tomat, picklad rödlök</i> <i>pommes frites, jalapeño crème dipp</i> <i>200gr, bacon, cheddar cheese, tomato</i> <i>pickled red onion, French fries, jalapeño crème dip</i>	
<b>SECRETO IBERICO BELOTTA</b> 295.- <i>Rökig romesco, mandel, pimientos de padrón, parmesan</i> <i>chimichurri, smashed potatoes</i> <i>Smoky romesco, almond, pimientos de padrón, parmesan</i> <i>chimichurri, smashed potatoes</i>	
<b>LAMMRACKS</b> 345.- <i>Rödvinskys, örtsmör, samt ett tillbehör</i> <i>Lamb racks, red wine sauce, herb butter, choice of a side</i>	
<b>STEAK MINUTE 150g</b> 225.- <i>Bladsallad, grillad tomat, bearnaise, rödvinskås, pommes frites</i> <i>Mixed leaf salad, grilled tomato, bearnaise</i> <i>red wine sauce, French fries</i>	
<b>RYGGBIFF SIRLOIN 200g</b> 310.- <i>Svensk ryggbiff marmoreringsgrad 4+, bearnaise</i> <i>rödvinskås, samt ett tillbehör</i> <i>Swedish sirloin marbling grade 4+, bearnaise</i> <i>red wine sauce, choice of a side</i>	
<b>ENTRECÔTE RIBEYE 250g</b> 365.- <i>Svensk entrecote marmoreringsgrad 4+, örtsmör</i> <i>rödvinskås, samt ett tillbehör</i> <i>Swedish ribeye marbling grade 4+, herb butter</i> <i>red wine sauce, choice of a side</i>	
<b>CÔTE DU BOEUF (2p)</b> 1095.- <i>Svensk hängmörad entrecôte på ben</i> <i>Bearnaise, rödvinskås, jalapeño crème, samt två tillbehör</i> <i>Swedish dry aged ribeye on the bone</i> <i>Bearnaise, red wine sauce, jalapeño crème, choice of two sides</i>	

### SIDES

<b>Tomat &amp; löksallad</b> <i>Tomato &amp; onion salad</i>	<b>Potatispuré &amp; svart tryffel</b> <i>Potato purée &amp; black truffle</i>	<b>Pommes Frites</b> <i>French Fries</i>
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50.-/pcs

FRÅGA OSS OM ALLERGIER