

# HEMMA VASASTAN

EST 2013

## Start me up

GIN TONIC Gordon's Gin, Tonic, Lemon

AMARETTO SOUR Amaretto, Lemon, Sugar, Egg white  
RASPBERRY PASSION Vodka, Passionfruit juice, Raspberry  
FIDEL CASTRO Dark rum, Ginger ale, Lime  
NEGRONI Gin, Campari, Vermouth, Orange slice  
P3 SPECIAL Vanilla vodka, Raspberry Sourz, Sprite, Lime, Cava  
MOSCOW MULE Vodka, Ginger Beer, Lime  
COSMOPOLITAN Vodka, Cointreau, Cranberry juice, Lime

*A selection of our favorite drinks 150:-*

MOJITO Light rum, Mint, Lime, soda, Syrup, Crushed ice

DRY MARTINI Gin, Vermouth, Lemon zest, Olive  
ESPRESSO MARTINI Vodka, Kahlua, Espresso, Sugar  
MARGARITA Tequila, Cointreau, Lime, Sugar  
WHISKEY SOUR Whiskey, Lemon, Syrup, Egg white  
PHILIPPA Rom, Apple Sourz, Passion fruit liqueur, Sprite, Lemon  
MELONCRUSH Rom, Melon liqueur, Likör 43, Lemon  
APEROL SPRITZ Aperol, Cava, Soda, Orange slice

*"There's no place like Hemma"*

At restaurant Hemma Vasastan we always want our guests to feel at home. Come as you are, directly from work or dressed up for a party.

We serve lunch and dinner of the highest quality and with excellent service. If you have special requests, just talk to your waiter.

For us, it's never a problem to customize dishes or side orders according to your wishes.

*Have a nice meal!*

## Entrées

### DEEP - FRIED ARTICHOKE

With marinated tomatoes and aioli..... 145:-

Wine suggestion: Torre Del Falasco Valpolicella Ripasso (red, Italy) Glass 130:- 1/1 620:-

### TOAST SKAGEN

Hand peeled shrimps in dill mayonnaise, served on grilled country [farmhouse] bread, topped with bleak roe.....1/1 : 239 :- 1/2 : 159:-

Wine suggestion: Caldora Pinot Grigio (white, Italy) Glass 105:- 1/1 495:-

### CLASSIC CARPACCIO

Thinly sliced fillet of beef with olive oil, arugula [rucola], parmesan and truffle mayonnaise..... 169:-

Wine suggestion: Giesen Estate Pinot Noir (red, New Zealand) Glass 125:- 1/1 595:-

### BUFFALO MOZZARELLA

Creamy buffalo mozzarella served with marinated cherry tomatoes, garlic, onion and basil..... 145:-

Wine suggestion: La Méridonale Rosé (white, Germany) Glass 105:- 1/1 495:-

### CHARCUTERIE BOARD

Assorted charcuteries served with Parmigiano Reggiano, brie cheese, pickles and olives..... 229:-

Wine suggestion: Pure Malbec (red, Argentina) Glass 120:- 1/1 570:-

### GARLIC- AND CHILI FRIED SCAMPI

Served with aioli and lemon..... 145:-

Wine suggestion: Solitär Riesling Trocken (white, Germany) Glass 115:- 1/1 545:-

## Fish dishes

### BROILED TUNA

With asparagus risotto, arugula [rucola] and pomegranate..... 315:-

Wine suggestion: Domaine Louis Moreau Petit Chablis (white, France) Glass 135:- 1/1 645:-

### SESAME & CHILI BAKED CHAR FILET

With crayfish tail risotto ..... 315:-

Wine suggestion: 875m Chardonnay (white, Spain) Glass 115:- 1/1 545:-

### OVEN BAKED COD LOIN

With browned butter, horseradish, handpeeled shrimps, and mashed potatoes.....295:-

Wine suggestion: Caldora Pinot Grigio (white, Italy) Glass 105:- 1/1 495:-

### HEMMA VASASTAN'S FISH AND SEAFOOD CASSEROLE

Served with aioli.....255:-

Wine suggestion: Coteaux D'Aix en Provence EKO (rosé, France) Glass 125:- 1/1 595:-

### PASTA SCAMPI LINGUINE

With scampi, basil, chili, garlic, white wine, tomato and cream, topped with parmesan cheese.....245:-

Wine suggestion: Solitär Riesling Trocken (white, Germany) Glass 115:- 1/1 545:-

## Meat dishes

### PASTA PANCETTA RIGATONI

Fried Pancetta, a mixture of mushrooms, garlic, white wine, cream, parmigiano reggiano, topped with creamy buffalo mozzarella ..... 245:-

Wine suggestion: Giesen Estate Pinot Noir (red, N.Z.) Glass 125:- 1/1 595:-

### BEEF Tournedos

With green peppar sauce, asparagus and potato gratin .....345:-

Wine suggestion: Artesis Côtes du Rhône (red, France) Glass 115:- 1/1 545:-

### DRY AGED BLACK ANGUS RIBEYE STEAK

With red wine gravy, chili bearnaise sauce and french fries, served with an onion and tomato salad ..... 335:-

Wine suggestion: Pure Malbec (red, Argentina) Glass 120:- 1/1 570:-

### LAMB SIRLOIN PROVENCALE

With truffle and balsamico cream, asparagus and raw fried potatoes..... 335:-

Wine suggestion: Torre del Falasco Valpolicella Ripasso Superiore (red, Italy) Glass 130:- 1/1 620:-

### PASTA BEEF TENDERLOIN LINGUINE

With fillet of beef, onion, dijon, cream, chestnut mushrooms, red wine gravy and parmesan cheese.....245:-

Wine suggestion: Carodurum Roble (red, Spain) Glass 105:- 1/1 495:-

## Vegetarian

### STUFFED EGGPLANT

With tomatoe, onion and parsley, topped with feta cheese (-feta cheese = vegan) .....245:-

Wine suggestion: 875m Chardonnay (white, Spain) Glass 115:- 1/1 545:-

### LIGHTLY FRIED HALLOUMI

With chestnut mushroom risotto, grilled vegetables and parmesan cheese .....245:-

Wine suggestion: Giesen Estate Pinot Noir (red, New Zealand) Glass 125:- 1/1 595:-

## Side orders

French fries..... 59:-  
Mixed salad ..... 59:-  
Olives ..... 59:-  
Aioli..... 35:-  
Bearnaise/Chilibearnaise ..... 35:-

## Children's menu

Meat balls with linguine and cream sauce..... 105:-  
Fillet of beef medallions with bearnaise sauce and french fries..... 155:-  
Pancakes with jam and whipped cream ..... 95:-  
Icecream, one scoop with chocolate sauce..... 45:-

*Dear guests, please let us know if you have any special diet requests or allergies.*

