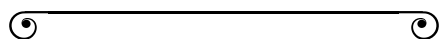


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WE STOCK LOCAL ORGANIC BEERS FOR A LOW CARBON FOOTPOINT

SIBBARPS HUSBRYGGERI

CALISTA SESSION ALE (3,5%)

APRICOT, PASSION FRUIT, GRAPEFRUIT AND CITRUS

49 KR

SOUTH PLAINS MALMÖ

RED LAGER (3,5%) local produced craft ale

49 KR

IPA (3,5%) körngården local hops for a skånsk ipa

49 KR

GOLDEN PILSNER (6%) unfiltered craft pilsner

64 KR

WEST COAST APA (6%) american pale ale - oak,
blackberry & citrus

69 KR

AMERICAN IPA (6,7%) american style ipa

74 KR

BURNING WITCHES BREW (7,1%)

74 KR

indian black ale with extra hoppy flavour

USED MOTOR OIL STOUT (10%)

89 KR

vanilla bean, licorice and star anise

FUNKYLAND SOUR BEERS

SOUR BLUEBERRY WEISSBIER (4%)

79 KR

blueberry weissbier fermented on brett

UPTOWN FUNK (5%)

79 KR

funky sour amber ale, guava-ginger with kombucha

BREWDOG ALCOHOL-FREE HOPPY ALE

49 KR

° VINO °



ROSSO

MERLOT NATUR VIN	GL 89 / FL 340
VALPOLICELLA ORGANIC WINE	GL 99 / FL 355
VALPOLICELLA SUPERIORE- MUSELLA ORGANIC WINE	GL 109 / FL 390
VALPOLICELLA RIPASSO- ORGANIC WINE- 2014	FL 440

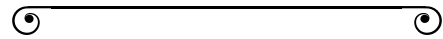
BIANCO

GRILLO SICILIANO- ORGANIC WINE	GL 69 / FL 275
CRUDO ZIBIBBO - SICILIA- ORGANIC WINE	GL 79 / FL 290
PROSECCO- BIOLOGICO	GL 80 / FL 310

ROSÈ

COLLE REALE- ABRUZZO - ORGANIC WINE	GL 69 / FL 275
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° COCKTAILS °



APEROL SPRITZ	109 KR
VODKA-BUCHA (ORGANIC VODKA, ROOTS KOMBUCHA)	119 KR
GIN GIN (ORGANIC GIN, GINGER BEER, LIME, BASIL)	129 KR
PINK DRAGON (CAMPARI, ROOTS KOMBUCHA, ORGANIC GIN)	139 KR



**CHEESECAKE
PIE** 4 9
5 9

CRÊPE 7 9
served with cashew cream,
bananas and berries

TIRAWMISÚ 6 9

**CHOCOLATE
MOUSSE
(NUT-FREE)** 6 5
served with berries and raw
chocolate nibs topping

COFFEE DRINKS



Espresso 20

Double espresso 40

Espresso macchiato 25

Cappuccino 35

Cappuccino double shot(big) 55

Americano 30

Filter coffee 25

Marocchino(espresso macchiato with raw
cacao and oat milk cream) 30

Latte macchiato 35

Ice coffee 45

Decaf available



FRIDAY
AFTER WORK

APEROL SPRITZ

99
NORMAL PRICE 109

APERITIVO BOARD

sharing plate for two people with italian pickled vegetables, olives, sundried tomatoes, crudité with cashew sauce, hummus and crackers

-20% 140
NORMAL PRICE 175

CHEESE PLATE FOR TWO

a selection of five of our cashew cheeses, served with pickles, fruit, salad and crackers

-10% 216
NORMAL PRICE 240

HOT SUPERLATTES 45

MATCHA LATTE

GOLDEN MILK

CHAGA LATTE

BEETROOT LATTE

SMOOTHIE BOWLS 65

AÇAI BOWL

Açai, banana, avocado, mix berries,
dates

PEANUT CAROB BOWL

Peanuts , carob, banana,
avocado, almond milk, dates

GREEN BOWL

banana, spirulina, wheatgrass,
avocado, spinach, basil, almond
milk, dates

SMOOTHIES 55

BEETOX

beetroot, apple, goji, mix berries,
lemon, ginger, ACV, carrot, hemp
seeds

BANANA LASSI

tumeric, maca, black pepper,
banana, almond milk, dates

GREEN BOOST

spirulina, banana, wheatgrass,
kale, spinach, cucumber,
ginger, orange

PROTEIN SHAKE

Protein powder, banana,
carob, flaxseeds, almond milk,
dates

COLD DRINKS

KOMBUCHA - ROOTS OF MALMÖ 39
GREEN QUEEN MALMÖ 39

RÅ COLD PRESSED JUICE 39

RESCUED JUICE 39

CIDER 69

WATER 0,5 30

therawkitchen

menu

STARTERS

POWER ROLLS 75

rice paper rolls served with spicy almond sauce

CAPRESE 89

classic italian fresh starter with raw-cashew mozzarella, tomato slices and basil leaves

SARMA AND MASH 99

sauerkraut leaves filled with raw-vegan **NUT-FREE** meat served with parsnip-cashew sauce, tomato sauce, sesame seeds

SIDES & SNACKS

BEETROOT HUMMUS AND FLAXSEED CRACKERS 55

ROOT CHIPS & GUACAMOLE 65

STARTERS TO SHARE

APERITIVO BOARD 175

hummus, crackers, olives, pickles, sundried tomatoes, crackers, nuts and crudité with cheese sauce

CHEESE PLATE

120 KR/PERSON MIN ORDER 2 PERSONS

a selection of 5 different nut cheeses, served with homemade pickled vegetables, fruit, nuts, crackers and salad

RAW PIZZAS (GLUTEN-FREE)

CHEDDAR & FUNGHI 165

sprouted buckwheat crust,
served with tomato sauce, soft
cheddar cheese, smoked
mushrooms, hemp seeds and
oregano

GREEN GARDEN 170

sprouted buckwheat crust
served with green basil cheese,
roasted zucchini, green olives,
capers and pumpkin seeds and
balsamic sauce

ESTIVA (NUT-FREE) 170

sprouted buckwheat crust
served with pesto, salad,
avocado slices, caramelized
onions, cherry tomatoes,
Taggiasche olives

MOZZA-FUNGHI 175

sprouted buckwheat crust served
with tomato sauce, raw-vegan
mozzarella, marinated
mushrooms and oregano

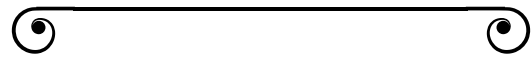
QUATTRO FORMAGGI 190

sprouted buckwheat crust
served with tomato
sauce, salad, olives, cherry
tomatoes and 4 of our
raw aged cheeses

PRIMAVERA 175

sprouted buckwheat crust,
served with tomato sauce, raw-
vegan mozzarella, pesto, salad,
cherry tomatoes, caramelized
onions, Taggiasche olives,
oregano and olive oil

MAIN COURSES



Tasting plate 165

sarma and mash
gazpacho
kelp cacio & pepe
power roll

Kelp

cacio & pepe 145

kelp noodles, zucchini noodles served
with black pepper cashew sauce and
salad

Burger deluxe 155

raw **NUT-FREE** patty served with
salad, avocado, mustard sauce, pickled
vegetables, crackers, chips, cheddar
cashew cheese