



Evening menu XIAOCAI

Small dishes. Valid only on Wednesdays, Fridays and Saturdays.

We prepare freshly prepared food; it may take a little longer when there are queues.

XIAOCAI

The most tender way to cook chicken

Koushuiji 129kr

Crystal-cooked corn chicken in hot chili sauce

Delicious crispy dumplings

Sanxian guotie: 149kr

4pcs. Fried dumplings made from homemade Finnish ground pork, red shrimp and chayote. Served with sweet chili sauce.

Crispy and sweet shrimp

Suanxiang mianbaoxia: 149kr

2pcs. Panko fried red shrimp (Argentine wild caught). Served with sweet chili sauce.

Best Sichuan dish

Gongbao jiding 149kr

Swedish chicken thigh fillet with dried red chili. Sichuan pepper, garlic, ginger, green onion, soy sauce, oyster sauce, vinegar and roasted peanuts.

A spicier and stronger version of the dish above

Gongbao jiding 2.0 149kr

Swedish chicken thigh fillet with dried red chili, fresh chili, Sichuan pepper, garlic, ginger, green onion, chili bean paste, soy sauce, oyster sauce, vinegar and roasted peanuts.

A well-known dish that many want more of.

Mapo doufu 149kr

Tofu, Swedish ground beef and fresh green onions, soy, chili bean paste, Sichuan pepper.

Vegetarian version of the dish above

Su mapo doufu 149kr

(vegan) Tofu, veggie ground beef, green soybeans and fresh mushrooms, soy, chili bean paste, Sichuan pepper.

Side dishes: Rice and Bing 20kr: Noodles 40kr

Shanghai street food

Hongyou ch 149kr

4 boiled dumplings in hot chili sauce

Xiangsu zhaji: 149kr

Fried Swedish chicken thigh fillet with chili sauce

Small tasty dishes

Pinpan 159kr

May chicken, maodou, omelet, broccoli and mini cucumber

Small tasty dishes

Su pinpan (vegetarian) 159kr

Mini cucumber, cherry tomato, omelet, broccoli, radish and monk bean paste.

Favorite for many

Boluo gulaorou: 159kr

Fried pork fillet with pineapple in sweet and sour sauce

Hongshao niurou: 159kr

Red-boiled EU entrecote

Our signature dish

Duojiao niurou: 179kr

Roasted Zimabing filled with wok-fried EU entrecote and pickled chili

Huadan xiaren: 179kr

Omelette with Argentine red shrimp and chives

Today's special

Ask Peter about it.

DESSERT

Famous dessert in Cantonese cuisine

Manguo ximilu (alt. vegan) 129kr

Mango, tropica pearls, grapes, coconut milk and (condensed milk / honey)

If you want something a little weaker/stronger, less salt, allergic to something or don't want a certain ingredient, let the waiter know when ordering.