

WELCOME,

YOU KNOW THAT FEELING WHEN
YOU DON'T WANT THE EVENING TO END?
WHEN YOU GET TO TOAST WITH FAMILY AND FRIENDS,
ENJOY DELICIOUS, WELL-PREPARED FOOD IN A WARM
AND COZY ATMOSPHERE.

THAT'S EXACTLY THE FEELING WE WANT TO CREATE
IN OUR LIVING ROOM, **HERE AT MOTALA!**

WANT TO KNOW OUR SECRET FOR A PERFECT EVENING?
START WITH A BOWL OF NUTS, OLIVES, OR CHIPS,
PAIRED WITH A CAVA SANGRIA OR A GLASS OF CAVA.

PITCH OF CAVA SANGRIA – FULL / HALF (SEK 349 / 195)
(FLAVORS: MANGO & PASSION FRUIT OR RHUBARB & STRAWBERRY)

A GLASS OF BUBBLES
(CAVA DELAPIERRE – CAVA BRUT)

HEMMA HOS.

Motala

TO DRINK

ON TAP,

NORRLANDS GULD – 55 SEK (40 CL, 5.3%)
FROM THE CZECH REPUBLIC: KRUSOVICE – 82 SEK (40 CL, 5.0%)
GOTLANDS BRYGGERI SITTING BULLDOG IPA – 89 SEK (40 CL, 6.4%)

IN THE COOLERS, YOU'LL FIND,

MARIESTADS EXPORT – 84 SEK (50 CL, 5.3%)
MELLERUDS EXCELLENT PILSNER – 79 SEK (33 CL, 4.5%)
NORRA VÅNGA LAGER – 78 SEK (33 CL, 5.2%)
DAURA DAMM – 79 SEK (33 CL, 5.4%, GLUTEN-FREE)
GOTLANDS BRYGGERI WISBY STOUT – 89 SEK (33 CL, 5.0%)
HEINEKEN – 79 SEK (33 CL, 5.0%)
MENABREA – 78 SEK (33 CL, 4.8%)
MARIESTAD WHEAT BEER – 50 CL, 5.5%
SOUR BEER FROM ODD ISLAND, RASPBERRY & PASSION FRUIT – 95 SEK (33 CL, 4.2%)
A SHIP FULL OF IPA – 84 SEK (33 CL, 5.8%)
DUVEL BELGIAN STRONG BLOND – 95 SEK (33 CL, 8.5%)
BRISKA CIDER PEAR / STRAWBERRY & RHUBARB – 69 SEK (33 CL, 4.5%)

NON-ALCOHOLIC

NON-ALCOHOLIC IPA – 65 SEK (33 CL)
NON-ALCOHOLIC LAGER – 59 SEK (33 CL)
WHITE WINE – 59 SEK (PER GLASS)
RED WINE – 59 SEK (PER GLASS)
SPARKLING WINE – 59 SEK (PER GLASS)
BRISKA CIDER PEAR – 59 SEK (33 CL)
COCA-COLA / COKE ZERO / FANTA / SPRITE – 35 SEK (33 CL)
RASPBERRY SODA – 35 SEK (33 CL)
LEMONADE, LEMON (KIVIKS MUSTERI) – 39 SEK (27 CL)
LEMONADE, RHUBARB & VANILLA (KIVIKS MUSTERI) – 39 SEK (27 CL)
LOKA (STILL / LEMON) – 35 SEK (33 CL)
JUICE (PASSION FRUIT / APPLE / ORANGE / CRANBERRY) – 35 SEK

ON THE WINE SHELF

BUBBLES

TORRE ORIA CAVA BRUT

BY THE GLASS: 89 SEK / BY THE BOTTLE: 374 SEK

PICCINI PROSECCO

BY THE GLASS: 89 SEK / BY THE BOTTLE: 374 SEK

CRÉMANT DE BOURGOGNE BLANC DE BLANCS

BY THE BOTTLE: 573 SEK

ROSÉ

LA MERDIONALE – GRENACHE, FRANCE

BY THE GLASS: 89 SEK / BY THE BOTTLE: 374 SEK

SANGRIA

(FLAVORS: MANGO & PASSION FRUIT OR RHUBARB & STRAWBERRY)

HALF PITCHER – 200 SEK / FULL PITCHER – 300 SEK

ON THE WINE SHELF

WHITE!

LA MERDIONALE – CHARDONNAY, SAUVIGNON BLANC

BY THE GLASS: 89 SEK / BY THE BOTTLE: 374 SEK

GAROFOLI VERDICCHIO CASTELLI DI JESI CLASSICO

– VERDICCHIO, ITALY

BY THE GLASS: 109 SEK / BY THE BOTTLE: 459 SEK

RIESLING BY THOMMY HÖRNER – RIESLING, GERMANY

BY THE GLASS: 122 SEK / BY THE BOTTLE: 511 SEK

TIERRA PALMS CHARDONNAY – CHARDONNAY, USA

BY THE GLASS: 93 SEK / BY THE BOTTLE: 391 SEK

WOHLMUTH SÜDSTEIERMARK DAC – SAUVIGNON BLANC, AUSTRIA

BY THE GLASS: 115 SEK / BY THE BOTTLE: 483 SEK

HH.

ON THE WINE SHELF

RED WINES

LA MERDIONALE – SYRAH

BY THE GLASS: 89 SEK / BY THE BOTTLE: 374 SEK

BOURGOGNE CÔTES DU RHÔNE GENTILHOMME – GRENACHE,
SYRAH, MOURVÈDRE, FRANCE

BY THE GLASS: 102 SEK / BY THE BOTTLE: 432 SEK

EDNA VALLEY VINEYARD PINOT NOIR – PINOT NOIR, USA

BY THE GLASS: 133 SEK / BY THE BOTTLE: 562 SEK

ECOLLEZIONE ORO CHIANTI RISERVA DOCG – SANGIOVESE,
CABERNET SAUVIGNON, ITALY

BY THE BOTTLE: 503 SEK

ROBERTO SAROTTO LANGHE NEBBIOLO DOC – NEBBIOLO, ITALY

BY THE GLASS: 126 SEK / BY THE BOTTLE: 529 SEK

TIERRA PALMS ZINFANDEL – ZINFANDEL, TEROLDEGO,
PETITE SIRAH, USA

BY THE GLASS: 93 SEK / BY THE BOTTLE: 391 SEK

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TO START WITH

GARLIC BREAD – 69 SEK

GRATINATED SOURDOUGH WITH GARLIC BUTTER,
TOPPED WITH PARMESAN

TOAST SKAGEN – 99 SEK

PAN-FRIED TOAST WITH SKAGEN MIX,
TOPPED WITH DILL CRUNCH & RED ONION

ARANCINI – 99 SEK

FRIED RISOTTO BALLS FILLED WITH BRAISED BEEF RAGÙ,
SERVED WITH ITALIAN TOMATO SAUCE, ROASTED GARLIC CREAM,
BASIL OIL, AND TOPPED WITH PECORINO

OKONOMIYAKI WITH THAI SHRIMP & PORK (JAPANESE CABBAGE PANCAKE) – 89 SEK

RED SHRIMP, PORK SHOULDER, LEMONGRASS, CHILI, LIME, BBQ SAUCE, PICKLED CARROT,
FRESH CORIANDER, SPRING ONION, CHILI-ROASTED SESAME SEEDS & SOY MAYONNAISE

CHÈVRE CHAUD – 95 SEK

PAN-FRIED CHÈVRE TOAST WITH DRESSED SALAD, COCKTAIL TOMATOES,
TOPPED WITH BALSAMIC, TRUFFLE HONEY, ROASTED BEETS & WALNUTS

BEEF TARTARE ON FLANK STEAK – 104 SEK

TARTAR CREAM, POMMES ALLUMETTE, CONFIT EGG YOLK,
ROASTED BEETS, FRIED CAPERS, RED ONION & PECORINO

ROASTED BEET TARTARE (VEG) – 85 SEK

TARTAR CREAM, POMMES ALLUMETTE, CONFIT EGG YOLK,
FRIED CAPERS, RED ONION & PECORINO

(GLUTEN-FREE BREAD AVAILABLE UPON REQUEST)

OUR MAIN COURSES

CLASSIC AND MODERN FLAVORS, PREPARED WITH CARE AND LOVE

MEATBALLS WITH BRAISED BEEF & PORK – 159 SEK

(GLUTEN-FREE MEATBALLS AVAILABLE)

MASHED POTATOES, CREAM SAUCE, PRESSED CUCUMBER & LINGONBERRIES

WALLENBERGARE WITH VEAL – 189 SEK

MASHED POTATOES, CREAM SAUCE, PRESSED CUCUMBER & LINGONBERRIES

CHILLI CHEESE GRATINATED CHICKEN FILLET – 185 SEK

FRIED POTATOES, JALAPEÑO CREAM & SMOKY RED WINE SAUCE

PORK SCHNITZEL “HEMMA HOS” STYLE – 189 SEK

FRIED POTATOES, RED WINE SAUCE, TARTAR CREAM & PICKLED ONION

DILL & BUTTER-BAKED COD – 230 SEK

BAKED WITH A CRISPY DILL & BUTTER CRUST, MASHED POTATOES,
SEAFOOD SAUCE, TOPPED WITH FENNEL SALAD

KEBAB PLATE – 169 SEK

SHREDDED PORK, FRIED POTATOES, KEBAB SAUCE, FEFERONI & RED ONION

PAN-FRIED CHÈVRE (VEG) – 182 SEK

HONEY-ROASTED ROOT VEGETABLES, BALSAMIC, POMEGRANATE SEEDS,
ROASTED WALNUTS & GREMOLATA CREAM

OKONOMIYAKI

- JAPANESE CABBAGE PANCAKE - OUR TAKE ON JAPANESE STREET FOOD

OKONOMIYAKI WITH ROASTED VEGETABLES (VEG) – 154 SEK

BELL PEPPER, ONION, EGGPLANT, ZUCCHINI, BBQ SAUCE, PICKLED CARROT,
SPRING ONION, FRESH CORIANDER & SRIRACHA MAYONNAISE

OKONOMIYAKI WITH PORK BELLY – 159 SEK

WARM-SMOKED PORK BELLY, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
FRESH CORIANDER & SRIRACHA MAYONNAISE

OKONOMIYAKI WITH SHRIMPS – 178 SEK

HAND-PEELED SHRIMP, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
FRESH CORIANDER & SRIRACHA MAYONNAISE

OKONOMIYAKI WITH THAI SHRIMP & PORK MINCE – 169 SEK

RED SHRIMP, PORK SHOULDER, LEMONGRASS, CHILI, LIME, BBQ SAUCE,
PICKLED CARROT, SPRING ONION, CHILI-ROASTED SESAME SEEDS,
FRESH CORIANDER & SOY MAYONNAISE

PASTA & RISOTTO

THE BEST OF ITALIAN CUISINE

LINGUINE WITH RED SHRIMP – 199 SEK

SEAFOOD SAUCE, CHILI, GARLIC, TOPPED WITH HAND-PEELED SHRIMP,
CRUNCH & PARMESAN

LINGUINE WITH CHICKEN – 172 SEK

CREAMY WHITE WINE SAUCE, LEMON, CHILI, GARLIC, SPINACH,
TOMATO, TOPPED WITH CRUNCH & PARMESAN

TORTIGLIONI WITH BRAISED BEEF RAGÙ – 179 SEK

RICH BRAISED BEEF RAGÙ & BUFFALO MOZZARELLA CREAM,
TOPPED WITH CRUNCH & PECORINO

LINGUINE WITH ITALIAN TOMATO SAUCE (VEGAN) – 155 SEK

ROASTED MEDITERRANEAN VEGETABLES, BASIL OIL & HERB CRUNCH

RISOTTO MILANESE WITH OSSOBUCO ON CHICKEN THIGH FILLET – 178 SEK

CREAMY SAFFRON RISOTTO WITH OSSOBUCO-BAKED CHICKEN THIGH FILLET,
TOPPED WITH GREMOLATA & PARMESAN

RISOTTO MILANESE WITH ROASTED MEDITERRANEAN VEGETABLES (VEG) – 175 SEK

CREAMY SAFFRON RISOTTO WITH ROASTED BELL PEPPER, ONION,
EGGPLANT, ZUCCHINI, TOPPED WITH GREMOLATA & PARMESAN

(GLUTEN-FREE PASTA AVAILABLE UPON REQUEST)

FLATBREAD PIZZA

A LITTLE CRISPIER, A LITTLE MORE DELICIOUS

MARGHERITA (VEG) – 139 SEK

TOMATO SAUCE, FIOR DI LATTE, BUFFALO MOZZARELLA,
BASIL OIL & PARMESAN

CHÈVRE PIZZA (BIANCO) – 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, CHÈVRE, PEAR,
TRUFFLE HONEY, WALNUTS & PARMESAN

FOUR CHEESE (BIANCO) – 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, BUFFALO MOZZARELLA,
BASIL OIL & PARMESAN

SHRIMP (BIANCO) – 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, HAND-PEELED SHRIMP,
SPRING ONION, GREMOLATA CREAM & PARMESAN

BRAISED BEEF RAGÙ – 159 SEK

TOMATO SAUCE, FIOR DI LATTE, BRAISED BEEF RAGÙ,
GREMOLATA CREAM, SPRING ONION, TOPPED WITH BASIL OIL & PARMESAN

KEBAB – 159 SEK

TOMATO SAUCE, FIOR DI LATTE, SHREDDED PORK SHOULDER,
RED ONION, KEBAB SAUCE & FEFERONI

FIVE GUYS – SLIGHTLY SPICY – 159 SEK

TOMATO SAUCE, FIOR DI LATTE, 'NDUJA SALAMI,
SMOKED PORK BELLY, RED ONION, PICKLED ONION, SPRING ONION,
GREMOLATA CREAM, SRIRACHA MAYONNAISE & PARMESAN

FOR THE LITTLE ONES

FOOD

MEATBALLS – 69 SEK

MASHED POTATOES, CREAM SAUCE & LINGONBERRIES

MARGHERITA PIZZA – 49 SEK

TOMATO SAUCE & FIOR DI LATTE

KEBAB PLATE – 69 SEK

SHREDDED PORK, FRIES, KEBAB SAUCE,
FEFERONI & RED ONION

PANCAKES – 49 SEK

WITH STRAWBERRY JAM & WHIPPED CREAM

DRINKS

COCA-COLA/COKE ZERO/FANTA/FANTA ZERO/LEMON/SPRITE – 35 SEK (33 CL)

RASPBERRY SODA – 35 SEK (33 CL)

LEMONADE, LEMON (KIVIKS MUSTERI) – 39 SEK (27 CL)

LEMONADE, RHUBARB & VANILLA (KIVIKS MUSTERI) – 39 SEK (27 CL)

LOKA, CITRUS / NO FLAVOUR – 35 SEK (33 CL)

JUICE, PASSION FRUIT / APPLE / ORANGE / CRANBERRY – 35 SEK

SWEETS

CRÈME BRÛLÉE – 65 SEK

BUDAPEST – 72 SEK

NUT MERINGUE, MANDARIN, CHOCOLATE SAUCE & LIGHTLY WHIPPED CREAM

SALTED CARAMEL PIE – 69 SEK

LINGONBERRY COULIS & LIGHTLY WHIPPED CREAM

CHOCOLATE FUDGE CAKE – 77 SEK

PISTACHIO CREAM, KATAIFI PASTRY & MILK CHOCOLATE SAUCE,
TOPPED WITH ROASTED PISTACHIOS

VANILLA ICE CREAM – 63 SEK

MILK CHOCOLATE SAUCE & OAT CRUNCH

SORBET (VEGAN) – 42 SEK

FLAVOR MAY VARY

TRUFFLE – 25 SEK

FLAVOR MAY VARY

COFFEE & COFFEE DRINKS

TEA – 29 SEK

COFFEE – 29 SEK

CAPPUCCINO – 45 SEK

CAFFÈ LATTE – 45 SEK

ESPRESSO – SINGLE 32 SEK / DOUBLE 35 SEK

COFFEE KARLSSON – 135 SEK (5 CL)

BAILEYS COFFEE – 135 SEK (5 CL)

SPANISH COFFEE – 135 SEK (5 CL)

ESPRESSO MARTINI – 139 SEK (5 CL)

FRANGELICO ESPRESSO MARTINI – 139 SEK (5 CL)

HOT SHOT – 89 SEK

FOR MANY, A CLASSIC IS AN “AVEC” WITH COFFEE. JUST ASK OUR STAFF AND
THEY’LL TAKE CARE OF IT.