

WELCOME,

YOU KNOW THAT FEELING WHEN YOU DON'T WANT THE EVENING TO END?
WHEN YOU CAN RAISE A GLASS WITH FAMILY AND FRIENDS,
ENJOY DELICIOUS, WELL-PREPARED FOOD IN A WARM AND COSY SETTING.
THAT'S EXACTLY THE FEELING WE WANT
TO CREATE IN OUR LIVING ROOM, HERE AT MOTALA!

WANT TO KNOW OUR SECRET TO A GREAT EVENING?
START WITH A BOWL OF NUTS, OLIVES OR CRISPS TOGETHER WITH A CAVA
SANGRIA OR A GLASS OF CAVA.

DON'T FORGET TO CHECK OUT OUR BOARDS —THEY'RE BY THE BAR AND OFTEN
FEATURE DRINKS & DISHES BEYOND THE REGULAR MENU!

CAVA SANGRIA — FULL / HALF PITCHER

349 / 195 SEK

FLAVOURS: MANGO & PASSION FRUIT / RASPBERRY & STRAWBERRY

A GLASS OF BUBBLES

CAVA TORRE ORIA — CAVA BRUT · 89 SEK

HEMMA HOS.

Motala

DRINKS

ON TAP,

NORRLANDS GULD – 55 SEK (40 CL, 5.3%)
KRUSOVICE – 82 SEK (40 CL, 5.0%)
GOTLANDS BRYGGERI HAZY BULLDOG APA – 89 SEK (40 CL, 5.7%)

IN THE FRIDGES,

BEERS ON VISIT • DAILY PRICE

BREWSKI • DAILY PRICE

DUGGES • DAILY PRICE

MARIESTADS EXPORT • 84 SEK (50 CL, 5.3%)

MELLERUDS UTMÄRKTA PILSNER • 79 SEK (33 CL, 4.5%)

UFFE IPA • 80 SEK (33 CL, 5.9%, GLUTEN-FREE)

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 • 89 SEK (50 CL, 5.5%)

ODD ISLAND SOUR ALE, RASPBERRY & PASSION FRUIT • 95 SEK (33 CL, 4.2%)

GOTLANDS BRYGGERI SITTING BULLDOG IPA • 82 SEK (40 CL, 6.4%)

DUVEL BELGIAN STRONG BLOND • 95 SEK (33 CL, 8.5%)

BRISKA CIDER, PEAR / STRAWBERRY & RHUBARB • 69 SEK (33 CL, 4.5%)

SMIRNOFF ICE • 72 SEK (27 CL, 4.0%)

NON-ALCOHOLIC,

NON-ALCOHOLIC IPA • 65 SEK (33 CL)

NON-ALCOHOLIC LAGER • 59 SEK (33 CL)

WHITE WINE • 59 SEK (GLASS)

RED WINE • 59 SEK (GLASS)

SPARKLING WINE • 59 SEK (GLASS)

BRISKA PEAR CIDER • 59 SEK (33 CL)

COCA-COLA / ZERO / FANTA / SPRITE • 39 SEK (33 CL)

HAMMARS BRYGGERI SODA,

RASPBERRY OR PASSION FRUIT (SUGAR-FREE) • 39 SEK (33 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 BLANC

BY THE BOTTLE: 573 SEK

ROSÉ

LA MÉRIDIONALE – GRENACHE, FRANCE

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

BIRGIT ROSÉ – HAMMERS VISKARI WINES, FREISA, ITALY

BY THE GLASS: 130 SEK • BY THE BOTTLE: 639 SEK

CAVASANGRIA

FLAVOURS: MANGO & PASSION FRUIT OR RASPBERRY & STRAWBERRY

HALF PITCHER • 195 SEK

FULL PITCHER • 349 SEK

ON THE WINE SHELF

WHITE!

LA MÉRIDIONALE – 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

BIRGIT BIANCO – HAMMERS VISKARI WINES, FAVORITA, ITALY

BY THE GLASS: 130 SEK • BY THE BOTTLE: 639 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

ON THE WINE SHELF

RED!

LA MÉRIDIONALE – SYRAH

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

CÔTES DU RHÔNE GENTILHOMME

– GRENACHE, SYRAH, MOURVÈDRE, FRANCE

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

EDNA VALLEY VINEYARD – PINOT NOIR, USA

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

COLLEZIONE 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

LA BIFA – HAMMERS VISKARI WINES – BARBERA, ITALY

BY THE GLASS: 130 SEK • BY THE BOTTLE: 639 SEK

LA BIFTA D'BOSCH – HAMMERS VISKARI WINES – OAK-AGED BARBERA, ITALY

BY THE GLASS: 135 SEK • BY THE BOTTLE: 659 SEK

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

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

TO START WITH

GARLIC BREAD – 69 SEK

GRATINATED SOURDOUGH BREAD WITH GARLIC BUTTER,
TOPPED WITH PARMESAN

CHÈVRE CHAUD WITH RED ONION MARMALADE – 99 SEK

FRIED GOAT CHEESE TOAST, DRESSED SALAD,
TOPPED WITH ROASTED WALNUTS & CRISPY SMOKED PORK BELLY

VÄSTERBOTTEN CHEESE PIE WITH CHANTERELLE CREAM – 106 SEK

TOPPED WITH CRISPY OYSTER MUSHROOMS

TOAST SKAGEN – 99 SEK

FRIED TOAST WITH SKAGEN SHRIMP SALAD,
TOPPED WITH DILL CRUNCH & RED ONION

FLANK STEAK TARTARE – 108 SEK

TRUFFLE POTATO CHIPS, TRUFFLE MAYONNAISE, FRIED CAPERS,
RED ONION, ROASTED BEETROOT, TOPPED WITH PECORINO

BEETROOT TARTARE (VEGETARIAN) – 85 SEK

TRUFFLE POTATO CHIPS, TRUFFLE MAYONNAISE, FRIED CAPERS,
RED ONION, ROASTED BEETROOT, TOPPED WITH PECORINO

CHARCUTERIE & CHEESE FOR 2 – 199 SEK

3 CURED MEATS, 2 CHEESES, CORNICHONS, NOCELLARA OLIVES,
MARMALADE & CRISPY FLATBREAD

PLEASE NOTE: THE BREAD CAN BE MADE GLUTEN-FREE.

IF YOU HAVE ANY ALLERGIES, PLEASE SPEAK TO OUR STAFF.

IF YOU'RE WONDERING WHERE THE MEAT WE SERVE COMES FROM, PLEASE FEEL FREE TO ASK US!

OUR MAIN COURSES

MEATBALLS MADE FROM CHUCK & PORK SHOULDER – 159 SEK
(GLUTEN-FREE MEATBALLS AVAILABLE)

POTATO PURÉE, CREAM SAUCE, PICKLED CUCUMBER & LINGONBERRIES

CHICKEN FILLET STUFFED WITH BRIE & CURED HAM – 185 SEK
FRIED POLENTA, TRUFFLE CREAM & RED WINE SAUCE

PORK SCHNITZEL “HEMMA HOS STYLE” – 189 SEK
FRIED POTATOES, CAFÉ DE PARIS SAUCE, RED WINE SAUCE & PICKLED RED ONION

LEMON-SCENTED FISH & SEAFOOD STEW – 230 SEK
SALMON, HADDOCK & PRAWNS, POTATO PURÉE, LOBSTER SAUCE,
FENNEL, CARROT & LEEK, TOPPED WITH FRIED RED PRAWN & CHILI AIOLI

MAC & CHEESE WITH CHORIZO – 175 SEK
CREAMY BAKED MACARONI WITH CHEDDAR, MOZZARELLA & PARMESAN,
TOPPED WITH CHORIZO, ONION, BELL PEPPER & BBQ SAUCE

CAESAR SALAD WITH CHICKEN – 179 SEK
SMOKED PORK BELLY, ROMAINE LETTUCE, CAESAR DRESSING,
TOMATO & ONION, TOPPED WITH PARMESAN & SOURDOUGH CROUTONS

CAESAR SALAD WITH PRAWNS – 185 SEK
ROMAINE LETTUCE, CAESAR DRESSING, TOMATO & ONION,
TOPPED WITH PARMESAN & SOURDOUGH CROUTONS

CHÈVRE CHAUD (VEGETARIAN) – 182 SEK
FRIED POLENTA, TRUFFLE CREAM, RED ONION MARMALADE,
ROASTED MEDITERRANEAN VEGETABLES, TOPPED WITH ROASTED WALNUTS

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OKONOMIYAKI

- JAPANESE CABBAGE PANCAKE -

OUR TAKE ON JAPANESE STREET FOOD

OKONOMIYAKI WITH ROASTED VEGETABLES (VEG) – 159 SEK

ROASTED VEGETABLES, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYONNAISE

OKONOMIYAKI WITH PORK BELLY – 159 SEK

SMOKED PORK BELLY, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYONNAISE

OKONOMIYAKI WITH PRAWNS – 179 SEK

HAND-PEELED PRAWNS, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
MISO CRUNCH, FRESH CORIANDER & GOCHUJANG MAYONNAISE

OKONOMIYAKI WITH FRIED RED PRAWN – 179 SEK

FRIED RED PRAWN, BBQ SAUCE, PICKLED CARROT, SPRING ONION,
MISO CRUNCH, FRESH CORIANDER & SOY MAYONNAISE

GLUTEN-FREE OPTION AVAILABLE.

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PASTA & RISOTTO

LINGUINE WITH FRIED RED PRAWN – 199 SEK

LOBSTER SAUCE WITH CHILI & GARLIC,
TOPPED WITH HAND-PEELED PRAWNS, CRUNCH & PARMESAN

MEZZE MANICHE WITH CHICKEN & BACON – 175 SEK

CREAMY TOMATO SAUCE, ROASTED MEDITERRANEAN VEGETABLES,
TOPPED WITH CRUNCH & PECORINO

RAVIOLI CACIO E PEPE WITH TRI-TIP VEAL MINCE – 179 SEK

PARMESAN SAUCE, ROASTED BLACK PEPPER, TOMATO & SPINACH,
TOPPED WITH CRUNCH & PARMESAN

MUSHROOM RISOTTO WITH SMOKED PORK BELLY – 178 SEK

CREAMY RISOTTO WITH CHANTERELLES, PORCINI,
BUTTON MUSHROOMS & PORTOBELLO, TOPPED WITH SMOKED PORK BELLY,
FRIED OYSTER MUSHROOMS & PARMESAN

MUSHROOM RISOTTO WITH CRISPY OYSTER MUSHROOMS (VEG) – 175 SEK

CREAMY RISOTTO WITH CHANTERELLES, PORCINI, BUTTON MUSHROOMS & PORTOBELLO,
TOPPED WITH FRIED OYSTER MUSHROOMS & PARMESAN

PLEASE NOTE: PASTA CAN BE SUBSTITUTED WITH GLUTEN-FREE PASTA.

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FLATBREAD PIZZA

MARGHERITA (VEG) – 139 SEK

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

GOAT CHEESE PIZZA (BIANCO) – 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, GOAT CHEESE,
RED ONION MARMALADE, TRUFFLE HONEY, WALNUTS & PARMESAN

PRAWN PIZZA (BIANCO) – 159 SEK

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

MUSHROOM PIZZA (BIANCO) – 159 SEK

MASCARPONE CREAM, FIOR DI LATTE, OYSTER MUSHROOMS,
PORTOBELLO & BUTTON MUSHROOMS, SPRING ONION,
GREMOLATA CREAM & PARMESAN

SALAMI SPIANATA – 159 SEK

TOMATO SAUCE, FIOR DI LATTE, BUFFALO MOZZARELLA,
BASIL OIL & GREMOLATA CREAM

FIVE GUYS – 159 SEK · SPICY

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

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FOR THE LITTLE ONES

FOOD

MEATBALLS – 69 SEK

POTATO PURÉE, CREAM SAUCE & LINGONBERRIES

MARGHERITA – 49 SEK

TOMATO SAUCE & FIOR DI LATTE

PANCAKES – 49 SEK

SERVED WITH STRAWBERRY JAM & WHIPPED CREAM

DRINKS

COCA-COLA / ZERO / FANTA / SPRITE – 39 SEK (33 CL)

LOKA, CITRUS / STILL – 35 SEK (33 CL)

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

HAMMARS BRYGGERI SODA

RASPBERRY OR PASSION FRUIT (SUGAR-FREE) – 39 SEK (33 CL)

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SWEETS

CRÈME BRÛLÉE WITH BLUEBERRY PURÉE – 65 SEK

APPLE PIE PANNA COTTA – 79 SEK

CINNAMON PANNA COTTA WITH BUTTER-FRIED APPLES,
TOPPED WITH DREAM CRUNCH

PECAN & CARAMEL PIE – 79 SEK

SWEET-TART LINGONBERRIES FLAVOURED WITH GIN,
TOPPED WITH LIGHTLY WHIPPED CREAM

CHOCOLATE MOUSSE WITH ROASTED HAZELNUTS – 75 SEK

TOPPED WITH OLIVE OIL & FLAKY SALT

VANILLA ICE CREAM – 63 SEK

WITH CHOCOLATE SAUCE & DREAM CRUNCH

SORBET (VEGAN) – 42 SEK

FLAVOUR MAY VARY

TRUFFLE – 30 SEK

FLAVOUR 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

KAFFEE KARLSSON – 135 SEK (5 CL)

COFFEE BAILEYS – 135 SEK (5 CL)

IRISH COFFEE – 135 SEK (5 CL)

FRANGELICO HOT SHOT – 89 SEK

HOT SHOT – 89 SEK

MOSCATO D'ASTI (DESSERT WINE) – 99 SEK

FOR MANY, A CLASSIC IS AN AFTER-DINNER DRINK WITH COFFEE.
JUST ASK OUR STAFF AND WE'LL BE HAPPY TO ARRANGE IT.