

KOOKABURRA MENU

Here, people from all over the world has come to create memories for life. The concept at Stenungsbaden is a flirt between the Swedish west coast and the American east coast. Here at Kookaburra we are inspired by the state Florida. Our head chef John Falbo creates menus to highlight our magical seasons with carefully selected ingredients.

COCKTAILS

Our drink are carefully selected by our Bar Manager Jose to give you the best start of you evening with us

Strawberry daiquiri Habana 3 years old, Homemade Strawberry pure, Lime	165 kr
Passionfruit Mojito Habana 3 years old, Homemade Passion Fruit puree, Lime, Soda, Mint	165 kr
Pina and mango colada Malibu Coconut Rum, Homemade pineapple/mango pure, lime	165 kr
Gin Paloma Malfy Dry Gin, Grapefruit Liqueur, lime, Grapefruit Soda	165 kr

FOOD

Grilled Mahi Mahi ✓ Don't miss out on this! med mango- avokado salsa, chipotle aioli, sallad med apelsin-vinaigrette och sötpotatis pommes frites with mango avocado salsa, chipotle aioli, mixed greens with orange vinaigrette and sweet potato fries	255 kr
Fried fish sandwich Med aioli, lollo rosso sallad, tomat, picklad rödlök, tropisk salsa och briochebröd With aioli, lollo rosso salad, tomato, pickled onion, tropic salsa and brioche	205 kr
Jamaican Jerk Baby Back Ribs Med lila coleslaw, jerk BBQ sås och sötpotatis pommes With purple coleslaw, jerk BBQ sauce and sweet potato fries	225 kr
Grilled corn feed chicken med röd romansallad, papaya, avokado, kokos, blodapelsiner-reduktion och Piña Colada vinaigrette with red romaine salad, papaya, avocado, coconut, blood orange reduction and Piña Colada vinaigrette	195 kr
Scallops and shrimp ceviche med grillad ananas, rödlök, koriander och tångknäckebröd with grilled pineapple, red onion, coriander, seaweed hard bread	220 kr
Grill of the Day Fråga din servitör Ask your waiter	
Key west vegetarian burger Med tempeh, tropisk-salsa, chipotle aioli, sallad, biffomat, spicy pickles och briochebröd With tempeh, tropic-salsa, chipotle aioli, salad, beef tomato, spicy pickles and briochebröd	195 kr

DESSERT

Key Lime Pie ✓ So delicious! Med maräng with meringue	115kr
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OUR FAVORITE GIN & TONICS

Hendricks Tonic	198kr/4cl
Franklin&son Elderflower/cucumber Tonic	278kr/6cl
Malfy Rosa	184kr/4cl
Franklin&son Bergamot/Grapefruit Tonic	234kr/6cl
Malfy Limon	184kr/4cl
Franklin&son Mallorca Tonic	234kr/6cl
Malfy orange	184kr/4cl
Franklin&son Rhubarb/Hibiscus Tonic	234kr/6cl
Malfy dry gin	184kr/4cl
Franklin&son Premium Indian Tonic	234kr/6cl

WHITE WINES

	Glas/Glass	Flaska/Bottle
Costa Cruz, Verdejo/Sauvignon blanc	125 kr	645 kr
Welngut Kaufmann, Riesling	165 kr	735 kr
Blason de Bourgogne, Chardonnay 140kr/645kr	140 kr	645 kr

RED WINES

Costa Cruz.Tempranillo/Shiraz	125 kr	645 kr
Clay Greek,Pinot noir USA	145 kr	645 kr
Long Barn,Cabernet sauv USA	150 kr	675 kr

ROSÉ WINES

Costa Cruz, Tempranillo/Garnache	125 kr	645 kr
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SPARKLING WINES

Villa Degli Olmi Prosecco Bio	120 kr	645 kr
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CHAMPAGNE

Champagne Bouché Cuvée Réservee Brut	175 kr	1050 kr
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BOTTLE BEER/CIDER

San Miguel Fresca 33cl	89 kr
San Miguel gluten free 33cl	92 kr
Stenungsbaden IPA 33cl	102 kr
Carlsberg Hof 33cl	78 kr
Somersby Pear 33 cl	82 kr
Sommersby Piña colada 33 cl	92 kr

DRAFT BEER

Carlsberg export	85 kr
Stonewall Defender IPA draft	92 kr

NON ALCOHOLIC

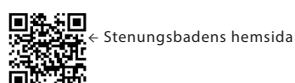
Barrels & Drums Alcohol free Sparkling Wine	75 kr	450 kr
Somersby Pear Alcohol free Cider	69 kr	
Brooklyn Special Effects Alcohol free Beer	69 kr	
Carlsberg Alcohol free Beer	69 kr	
Piña Mango Colada	89 kr	
Passion fruit Mojito	89 kr	
Järn GT	158 kr	
Soft drinks and Juices	38 kr	
Kaffe/te	25 kr	



WIN A FREE STAY

Hjälp oss med din feedback och var med och tävla om en gratis övernattning hos oss. Tack!

Help us with your feedback and compete for a free stay with us. Thank you!



Boka RIB-tur, elsurf och massa annat kul →

