

PANINI INTERNAZIONALE



BOWL

Our bowls are complete dishes in a bowl, composed of mostly vegetables and ingredients from Texan-Mexican and Japanese cuisine.

TERIYAKI MUSHROOM /
MISO COLESLAW 89 SEK

Glass noodles marinated with teriyaki, sesame sprouts, soy beans, broccoli. Served with furikake.



TEXAS BEEF / CHILI MAYONNAISE 98 SEK
Black beans, roasted corn, pickled red onion, chili, avocado, coriander... Served with toasted onion.

SALAD PASTA

Our pasta hails from the Italian pasta maker De Cecco. It's made from the finest durum wheat, which goes through a slow and gentle manufacturing process that preserves the texture and golden color of the grain.

MOZZARELLA / PARMESAN 95 SEK
Pasta, basil, fresh and semi-dried cherry tomato, artichoke, pesto...

Sug. dressing: Balsamico / Extra virgin olive oil



SMOKED HAM /
VÄSTERBOTTEN CHEESE 95 SEK

Pasta, cherry tomato, pumpkin- and sunflower seed, pomegranate, dried apricot, red cabbage, salad...

Sug. dressing: French mustard

BLUE CHEESE / PROSCIUTTO 95 SEK

Pasta, pickled pear, glazed walnuts, pomegranate, thyme, grape...

Sug. dressing: Balsamico / Extra virgin olive oil



MOZZARELLA / PROSCIUTTO 95 SEK

Pasta, artichoke, arugula, Kalamata olives, cherry tomato, basil, semi-dried cherry tomato, salad...

Sug. dressing: Balsamico / Extra virgin olive oil

GRILLED CHICKEN 95 SEK

Pasta, pomegranate, dried apricot, pumpkin- and sunflower seed, corn, red cabbage, cucumber, cherry tomato, salad...

Sug. dressing: Curry / Mango

SALAD FARRO

Farro is the Italian umbrella term for the whole grains of certain wheat species. Our dish is made from spelt (dinkel), known for its fiber content and rich, nutty flavor.

GRILLED CHICKEN / PANCETTA 95 SEK

Spelt, chèvre, garlic-fried cherry tomato, peas, steamed savoy, steamed broccoli, Marcona almond, semi-dried cocktail tomato, pumpkin- and sunflower seed...

Sug. dressing: Tzatziki

SALAD GREEN

Herbs and leafy greens such as frisée-, radicchio-, savoy or baby greens. These are salads without carbohydrates from pasta, grits or grain.

CREME OF CHÈVRE / BULGUR /
KALE MIX 92 SEK

Red cabbage, kale, carrot, arugula, cherry tomato, scallion, pumpkin seed...

Sug. dressing: Balsamico / Extra virgin olive oil



CREAM OF CHÈVRE / BEET 95 SEK

Pickled yellow beet, polka beet, Romano salad, candied walnuts, pumpkin seed, thyme...

Sug. dressing: Mustard / Honey vinaigrette



CAESAR / GRILLED CHICKEN /
BACON 107 SEK

Romano salad, cherry tomato, Parmesan... Served with croutons.

Sug. dressing: Caesar



BEAN MEDLEY / APPLE /
ROASTED NUTS 89 SEK

Coriander, roasted hazelnuts, Marcona almond, pumpkin seeds, fava bean medley, baked red cabbage, cumin, parsley, extra virgin olive oil, lentils, white cabbage, savoy, raisins...

Dressed with an apple cider vinaigrette.



SHRIMP HAND-PEELED / AVOCADO 115 SEK

Egg, scallion, peas, cherry tomato, sugar snaps, dill, lemon, salad...

Sug. dressing: Rhode Island



GRILLED CHICKEN / FETA /
SOY BEANS 89 SEK

Chick peas, cherry tomato, red onion, semi-dried cherry tomato, lemon, Kalamata olives, parsley, red onion, salad...

Sug. dressing: Tzatziki

GREEK (SMALL) 70 SEK

Feta, olive, cucumber, cherry tomato, red onion, caper, oregano...

Sug. dressing: Balsamico / Extra virgin olive oil



SALAD DQL

Filling salads with organic spelt seasoned with extra virgin olive oil, apple cider vinegar, parsley and sumac. DQL stands for Spelt (Dinkel), Quinoa and Lentils.

GRILLED SALMON / FETA CREAM 105 SEK

DQL, roasted root vegetables, pomelo, dried apricot, pomegranate, pumpkin- and sunflower seed, red cabbage, salad, thyme...

Sug. dressing: Mustard / Apple cider vinaigrette

BEEF / HORSERADISH CREAM 98 SEK

DQL, roasted root vegetables, parmesan, pomelo, dried apricot, pomegranate, pumpkin- and sunflower seed, chives, red cabbage, salad...

Sug. dressing: Balsamico / Extra virgin olive oil

FETA (SMALL) 67 SEK

DQL, pomegranate, parsley, vine-ripened tomato, scallion, red cabbage, salad...

Sug. dressing: Pomegranate vinaigrette



GRILLED CHICKEN / FETA (SMALL) 72 SEK

DQL, pomegranate, parsley, vine-ripened tomato, scallion, red cabbage, salad...

Sug. dressing: Pomegranate vinaigrette

SALAD THAI'ISH

Lean, aromatic interpretations of original Thai recipes. The flavors stem from coriander, chili and citrus.

BEEF 95 SEK

Marinated glass noodles, salad, chili, toasted sesame seed, coriander, carrot, cucumber, bell pepper, scallion... Served with peanuts.

Sug. dressing: Thai



SHRIMP HAND-PEELED 99 SEK

Marinated glass noodles, salad, chili, roasted sesame seed, coriander, carrot, cucumber, bell pepper, scallion... Served with peanuts.

Sug. dressing: Thai



CHICKEN / POMELO 85 SEK

Scallion, chili, coriander, bell pepper, cucumber, carrot, salad... Served with roasted coconut, deep-fried shallot and peanuts.

Sug. dressing: Tamarind / Chili



CLASSIC SHRIMP SANDWICH

Our shrimp sandwich is prepared with 150 grams of shrimp on a stone-baked sourdough bread.

SOURDOUGH / SHRIMP
HAND-PEELED 117 SEK

Egg, mayonnaise, salad, dill, cherry tomato, butter, lemon...

BOCADILLO

All over the Iberian Peninsula people make Bocadoillos, or Bocata – bread cut lengthwise.

GREVÉ EXTRA AGED / SMOKED HAM 39 SEK

Cucumber, butter...

BRIE / SEMI-DRIED CHERRY TOMATO 45 SEK

Extra virgin olive oil, thyme...



PANINI INTERNAZIONALE



WRAP

Tortillas are the base of many Spanish and Latin American dishes, such as tacos, quesadillas and burritos. Our wraps are made from a soft wheat tortilla, which has been baked with spinach.

BEAN MEDLEY / CHERRY TOMATO 70 SEK
Pumpkin- and sunflower seed, Romano salad, arugula, red cabbage, pickled red onion...



SHRIMP HAND-PEELED 75 SEK
Egg, romaine lettuce, peas, bell pepper, roasted root vegetables, Rhode Island dressing, red onion, dill...

CAESAR 70 SEK
Grilled chicken, romaine lettuce, vine-ripened tomato, Parmesan, fried bacon and Caesar cream...

BULGUR / FETA 70 SEK
Soybeans, chickpeas, tzatziki, bell pepper, red onion, candied walnuts, parsley, salad...



GRILLAD SALMON / TZATZIKI 75 SEK
Soybeans, DQL, red cabbage, salad, pickled red onion...

LEVAIN PRESSED

Levain is a french sourdough/pre-ferment used as a natural yeast in baking.

CHÈVRE / SEMI-DRIED CHERRY TOMATO 65 SEK
Arugula, pickled red onion...



GRILLED CHICKEN / MOZZARELLA 65 SEK
Arugula, vine-ripened tomato, pesto, basil...

SALAMI / VÄSTERBOTTEN CHEESE 65 SEK
Basil, vine-ripened tomato, arugula, extra virgin olive oil...

PROSCIUTTO / MOZZARELLA 65 SEK
Arugula, vine-ripened tomato, pesto, basil...

DRESSING

Balsamico / Extra virgin olive oil
Caesar
Curry / Mango
French mustard
Mustard / Honey
Pomegranate vinaigrette
Rhode Island
Sesame
Tamarind / Chili
Thai
Tzatziki

HOT MEALS

Our hot meals are easily heated in the micro. The menu includes a variation of international dishes.

PASTA / MUSHROOM / WHITE WINE SAUCE 90 SEK
Spinach, cherry tomato, cream, champignon fried in butter, celeriac, onion, parsley, thyme, extra virgin olive oil...



PASTA / TOMATO SAUCE / PESTO / MOZZARELLA 85 SEK
Cocktail tomato, Parmigiano-Reggiano, basil...



MEATBALLS / TOMATO SAUCE 95 SEK
Farro mix, garlic-fried tomato, green peas, savoy, broccoli, feta cheese, pumpkin seeds, thyme...

MEATBALLS / MASHED POTATOES 90 SEK
Cream sauce ... Served with lingonberries preserved raw...

CHICKEN / PASTA / PARMESAN 90 SEK
Herb-spiced Parmesan sauce, steamed savoy cabbage, steamed broccoli, basil...

SMALLER

Light and healthy alternatives to your afternoon pastry. Plenty of vegetables and fruit. Great for breakfast or as a snack.

CHIA PUDDING / RASPBERRY / HAZEL NUT 49 SEK
Coconut cream, almond milk, vanilla, pumpkin seed, mulberries dipped in raw chocolate...



YOGHURT / GRANOLA / APPLE COMPOTE 35 SEK
Cinnamon, pomegranate, candied walnuts...



CURD / COTTAGE CHEESE / BLUEBERRY 45 SEK
Cinnamon, pomegranate, toasted coconut, pumpkin seed, mulberries dipped in raw chocolate...



GRILLED TOAST 30 SEK
Smoked ham, grévé extra aged, butter...



FRUIT SALAD 32 SEK
Seasonal berries and fruits...



BREAKFAST MON-FRI UNTIL 10 A.M.

A breakfast at Panini is always entirely fresh. The coffee just brewed. The eggs just boiled. The sourdough bread just baked the same morning at Vallentuna Stenugnsbageri. You can either combine your own breakfast or choose between our pre-packed alternatives. Add coffee and a beverage.

COMBINE YOURSELF

1 OPTION: 18 SEK
2 OPTIONS: 32 SEK
3 OPTIONS: 42 SEK
Sourdough bread: Grévé extra aged, tomato...
Sourdough bread: Egg, caviar...
Sourdough bread: Smoked ham, brie...
Sourdough bread: Liver pâté, cucumber...
Boiled egg and a tube of caviar
Pain au chocolat

PRE-PACKED ALTERNATIVES

Chia pudding / Raspberry / Hazel nuts 49 SEK
Curd / Cottage Cheese / Blueberry 45 SEK
Yoghurt / Granola / Apple compote 35 SEK
Fruit salad 32 SEK
Grilled toast 30 SEK
Bocadillo: Brie, semi-dried cocktail tomato 45 SEK
Bocadillo: Grévé extra aged, smoked ham 39 SEK

ADDITIONAL BREAKFAST BEVERAGE

Coffee or tea + 5 SEK
Other coffee-based beverage +15 SEK
Juice or Panini Smoothie + 25 SEK

COFFEE MENU

	SMALL	MEDIUM	LARGE
Coffee, drip	7 SEK	12 SEK	17 SEK
Tea			7 SEK
Americano	18 SEK		
Caffè latte	26 SEK	30 SEK	34 SEK
Cappuccino	26 SEK		
Chai latte	26 SEK	30 SEK	34 SEK
Espresso, single	16 SEK		
Espresso, double	18 SEK		
Latte macchiato		30 SEK	34 SEK
Macchiato			22 SEK
Hot chocolate	26 SEK	30 SEK	34 SEK



ABOUT THE FOOD WE DO NOT SELL

When we close for the day, a few dishes always remain unsold. These meals go directly to Stadsmissionen, a non-profit organisation that does an amazing job helping Stockholm's homeless.