

PANINI INTERNAZIONALE



BOWL

Our bowls are complete dishes in a bowl, composed of mostly vegetables. Vegan options as well as dishes made with ingredients free of gluten and lactose.

GARDEN WITH MISO & SESAME SEK 85

Beet hummus, fermented carrots with yuzu, ginger and chili. Chinese cabbage, red cabbage, quinoa, sesame and miso dressing, blue radish, yellow beet, soy beans, pumpkin seeds, pea shoots... Made with ingredients free of gluten and lactose.



SHRIMP & CHUNKY MANGO WITH CITRUS & CORIANDER SEK 115

Cucumber salsa with pickled chili, ponzu, coriander, "roe" made with tapioca, soy and yuzu, yuzu mayonnaise, blue radish, Chinese cabbage, red cabbage, quinoa. Served with toasted coconut flakes in a separate bag... Made with ingredients free of gluten and lactose.

TEXAS BEEF WITH CHILI MAYONNAISE SEK 98

Black beans, roasted corn, pickled red onion, chili, avocado, coriander... Served with toasted onion. Made with ingredients free of gluten and lactose.

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 SEK 95

Pasta, basil, fresh and semi-dried cherry tomato, artichoke, pesto...

Dressing: Balsamico & Extra virgin olive oil



SMOKED HAM & VÄSTERBOTTEN CHEESE SEK 95

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

Dressing: French mustard

BLUE CHEESE & PROSCIUTTO SEK 95

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

Dressing: Balsamico & Extra virgin olive oil



MOZZARELLA & PROSCIUTTO SEK 95

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

Dressing: Balsamico & Extra virgin olive oil

GRILLED CHICKEN SEK 95

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

Dressing: Curry & Mango

SALAD GREEN

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

CAESAR WITH CHICKEN & DRESSING MADE WITH JERUSALEM ARTICHOKE SEK 107

Chicken, dressing made with Jerusalem artichoke, crispy bacon, Parmiggiano-Reggiano, kale, Romano salad, cocktail tomato, pea shoots, sliced sugar snap pods... Served with croutons from pan de cristal.

Dressing: Balsamico & Extra virgin olive oil

BEAN MEDLEY WITH APPLE & TOASTED NUTS SEK 89

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.



CREAM OF CHÈVRE & BEET SEK 95

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

Dressing: Mustard & Honey vinaigrette



SHRIMP HANDPEELED & AVOCADO SEK 115

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

Dressing: Rhode Island

GRILLED CHICKEN WITH FETA & SOY BEANS 89 KR

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

Dressing: Tzatziki

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 SEK 95

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

Dressing: Tzatziki



PANINI-PICTO:

The dish contains nuts

A vegan dish

A lacto-vegetarian dish

THAI'ISH

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

BEEF SEK 95

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

Dressing: Thai

HANDPEELED SHRIMP SEK 99

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

Dressing: Thai

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 WITH FETA CREAM SEK 105

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

Dressing: Mustard & Apple cider vinaigrette

BEEF WITH HORSERADISH CREAM SEK 98

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

Dressing: Balsamico & Extra virgin olive oil

FETA (SMALL) SEK 67

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

Dressing: Pomegranate vinaigrette



GRILLED CHICKEN WITH FETA (SMALL) SEK 72

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

Dressing: Pomegranate vinaigrette

DRESSING FLAVORS

Balsamico & olivolja extra fin

Balsamico & Extra virgin olive oil

Curry & Mango

French mustard

Mustard & Honey vinaigrette

Pomegranate vinaigrette

Rhode Island

Thai

Tzatziki

PANINI INTERNAZIONALE



WRAP

We make our wraps with a spinach tortilla from the local bakery Vallentuna Stenugnsbageri. The tortillas are baked from a wheat sourdough and entirely without additives.

GARDEN SEK 70

Spinach tortilla, beet hummus, carrot fermented with yuzu, ginger and chili. Chinese cabbage, red cabbage, black radish, soy beans, pumpkin seeds, pea shoots...



SHRIMP & MANGO SEK 75

Spinach tortilla, shrimp, chunky salsa with mango and cucumber with pickled chili, coriander, tapioca roe with soy and yuzu, Chinese cabbage, yuzu mayonnaise, red cabbage, quinoa... Cooked with ingredients free of lactose.

POACHED SALMON WITH DILL MAYONNAISE SEK 75

Spinach tortilla. Poached salmon. Pickled: carrot, cucumber, fennel and dill. Potato salad with spring onion and sliced pea pods, dill mayonnaise, Romano salad, red cabbage... Cooked with ingredients free of lactose.

CAESAR WITH CHICKEN & JERUSALEM ARTICHOKE DRESSING SEK 75

Spinach tortilla, chicken, Jerusalem artichoke dressing, crispy bacon, Parmigiano-Reggiano, kale, romano salad, cocktail tomato, pea shoots...

PAN DE CRISTAL

A sandwich made with the Catalan bread pan de cristal, which we grill-press until the crust is crispy but the inside remains airy and soft.

CHÈVRE & SEMI-DRIED COCKTAIL TOMATO SEK 65

Arugula, pickled red onion...



GRILLAD CHICKEN & MOZZARELLA SEK 65

Arugula, tomato on the vine, pesto, basil...

SALAMI & VÄSTERBOTTEN CHEESE SEK 65

Basil, tomato on the vine, arugula, olive oil extra virgin...

PROSCIUTTO & MOZZARELLA SEK 65

Arugula, tomato on the vine, pesto, basil...

BOCADILLO

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

GREVÉ EXTRA AGED & SMOKED HAM SEK 39

Cucumber, butter...

BRIE & SEMIDRIED CHERRY TOMATO SEK 45

Extra virgin olive oil, thyme...



HOT MEALS

Italian pasta dishes where every ingredient counts. Swedish meat balls made from chuck steak with traditional sides.

PASTA WITH TOMATO SAUCE, PESTO & MOZZARELLA SEK 85

Cocktail tomato, Parmigiano-Reggiano, basil...



PASTA WITH MUSHROOM & WHITE WINE SAUCE SEK 95

Spinach, cherry tomato, cream, champignon fried in butter, celeriac, onion, parsley, thyme, extra virgin olive oil...



MEATBALLS & MASHED POTATOES SEK 90

Cream sauce ... Served with lingonberries preserved raw ...

CHICKEN WITH PASTA & PARMESAN SEK 90

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 SEK 49

Coconut cream, almond milk, vanilla, pumpkin seed, mulberries dipped in raw chocolate...



YOGHURT / GRANOLA / APPLE COMPOTE SEK 35

Kanel, granatäpple, kanderade valnötter...



CURD / COTTAGE CHEESE / BLUEBERRY SEK 45

Cinnamon, pomegranate, toasted coconut, pumpkin seed, mulberries dipped in raw chocolate...



GRILLED TOAST SEK 30

Smoked ham, grevè extra aged, butter...

FRUIT SALAD SEK 32



A TASTE OF SUMMER

A classic Swedish recipe for poached salmon, with a lighter finish of Swedish summer flavors.

POACHED SALMON WITH DILL MAYONNAISE SEK 110

Poached salmon. Pickled: Carrot, cucumber, fennel and dill. Potato salad with baby spinach, spring onion, sliced pea pods, dill mayonnaise... Cooked with ingredients free of gluten and lactose.

BREAKFAST

A breakfast at Panini is always entirely fresh. The coffee just brewed. The eggs just boiled. The sourdough bread just baked the same morning. Served Monday–Friday until 10 a.m.

1 OPTION: SEK 18

2 OPTIONS: SEK 32

3 OPTIONS: SEK 42

Sourdough bread: Egg, caviar...

Sourdough bread: Smoked ham, brie...

Sourdough bread: Liver pâté, cucumber...

Sourdough bread: Grevé extra aged, tomato...

Boiled egg and a tube of caviar

Pain au chocolat

ALTERNATIVES

Bocadillo: Brie, semi-dried cocktail tomato SEK 45

Bocadillo: Grevé extra aged, smoked ham SEK 39

Chia pudding, raspberry & hazel nuts SEK 49

Curd, cottage cheese & blueberry SEK 45

Yoghurt, granola & apple compote SEK 35

Grilled toast SEK 30

Fruit salad 32 SEK

ADDITIONAL BREAKFAST BEVERAGE

Coffee or tea + SEK 5

Other coffee-based beverage + SEK 15

Juice or Panini Smoothie + SEK 25

HOT BEVERAGES

We serve DelaNero coffee brewed on a mix of arabica beans and African robusta beans. Our tea comes from the small, sustainable Stockholm company Johan & Nyström.

Coffee, drip SEK 7 / SEK 12 / SEK 17

Tea SEK 7

Americano SEK 18

Caffè latte SEK 26 / SEK 30 / SEK 34

Cappuccino SEK 26

Chai latte SEK 26 / SEK 30 / SEK 34

Espresso, single SEK 16

Espresso, dubble SEK 18

Latte macchiato SEK 30 / SEK 34

Latte macchiato SEK 22

Hot chocolate SEK 26 / SEK 30 / SEK 34

SHOP AT PANINI.NU

We care especially about receptionists, office managers, conference planners, project managers and others in charge of making good food arrive at the office on time and without hassle. At Panini.nu, shopping is quick and easy. We deliver the food to your office. You pay with credit card or by invoice.