

PANINI INTERNAZIONALE



Salad

Choose between a salad based on leafy greens, a more filling pasta, farro (a type of wheat) or DQL (our own mix of spelt, quinoa and lentils). We also offer a Thai salad with a base of glass noodles.

Leafy greens

CAESAR WITH CHICKEN & DRESSING MADE WITH JERUSALEM ARTICHOKE SEK 107

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

FAVA BEANS WITH APPLE & TOASTED NUTS SEK 89

Coriander, toasted hazelnuts, mashed fava beans, Marcona almond, lentils, pumpkin seeds, baked red cabbage, cumin, parsley, extra virgin olive oil, cabbage, savoy cabbage, raisin...

Dressed with apple cider vinaigrette.

Vegetarian

Contains nuts

CREAM OF CHÈVRE & BEET SEK 95

Pickled yellow beet, polka dot beet, romano salad, candied walnuts, pumpkin seeds, thyme...

Dressing: Mustard & honey vinaigrette

Lacto-Vegetarian

Contains nuts

HAND-PEELED SHRIMP & AVOCADO SEK 115

Egg, spring onion, small peas, cherry tomato, sliced sugar snap pea, dill, lemon, salad...

Dressing: Rhode Island

GRILLED CHICKEN WITH FETA & SOY BEANS SEK 89

Cumin-marinated chicken, chickpeas, cherry tomato, red onion, lemon, semi-dried cherry tomato, parsley Kalamata olives, parsley, red cabbage, salad...

Dressing: Tzatziki

Farro

GRILLED CHICKEN & PANCETTA SEK 95

Cumin-marinated chicken, spelt, chèvre, small peas, steamed savoy cabbage, garlic-sauteed cherry tomatoes, steamed broccoli, Marcona almond, semi-dried cherry tomato, pumpkin- and sunflower seed...

May also be served hot.

Dressing: Tzatziki

Thai'ish

HAND-PEELED SHRIMP SEK 99

Marinated glass noodles, toasted sesame seeds, coriander, carrot, cucumber, paprika, spring onion... Served with peanuts.

Dressing: Thai

Pasta

MOZZARELLA & PARMESAN SEK 95

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

Dressing: Balsamico & extra virgin olive oil

Lacto-Vegetarian

SMOKED HAM & VÄSTERBOTTEN CHEESE SEK 95

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

Dressing: French mustard

BLUE CHEESE & PROSCIUTTO SEK 95

Pasta, poached peas, candied walnuts, pomegranate, thyme, grape...

Dressing: Balsamico & extra virgin olive oil

Contains nuts

MOZZARELLA & PROSCIUTTO SEK 95

Pasta, artichoke, arugula, Kalamata olive, 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, cherry tomato, cucumber, salad...

Dressing: Curry & mango

DQL

GRILLED CHICKEN & BEET HUMMUS SEK 98

Cumin marinated chicken, roasted root vegetables, pomelo, pomegranate, dried apricot, pumpkin and sunflower seed, red cabbage, salad, thyme...

Dressing: Balsamico & extra virgin olive oil

GRILLED SALMON & FETA CREAM SEK 105

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

Dressing: Mustard & honey vinaigrette

FETA (SMALL) SEK 67

Pomegranate, parsley, tomato on the vine, spring onion, red cabbage, salad...

Dressing: Pomegranate vinaigrette

Lacto-Vegetarian

GRILLED CHICKEN & FETA (SMALL) SEK 72

Cumin -marinated chicken, pomegranate, parsley, tomato on the vine, spring onion, red cabbage, salad...

Dressing: Pomegranate vinaigrette

Contains nuts

Hot Pot

Eating ice cream straight from the box has become a symbol for seeking comfort on a rocky day. That was the feeling we wanted for our new main courses our.

Panini Hot Pot is a smart food container that is easy to bring, nice to eat from, feels good to hold and easy to carry.

잡채 [TJAP-CHÄ] SEK 70

Sweet potato noodles, soy bouillon with sweet miso-baked garlic, sesame oil and rice vinegar, fried mushroom, fried onion, sesame sprouts, julienned carrot, spring onion, toasted sesame seed Served with kimchi (fermented without fish sauce)

Vegetarisk

CHILI SEK 70

From a vegetarian protein cooked with chipotle and mango, pickled red onion, black beans, coriander, corn... Served with vegetarian lime-mayonnaise and blue corn chips.

Vegetarian

CURRY MASALA SEK 70

Curry with Coconut cream, lentils, spinach, carrot, quinoa, chickpeas... Served with garlic crouton.

Vegetarian

Wrap

There are many ways to make a tortilla. Our version is a soft wheat tortilla baked with spinach.

CHILI SEK 75

Spinach tortilla, chili from a vegetarian protein boiled with mango and chipotle, lime-mayonnaise, pickled red onion, black beans, corn, coriander, sliced red cabbage...

Vegetarian

GARDEN SEK 70

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

Vegetarian

CAESAR WITH HAND-PEELED SHRIMP & JERUSALEM ARTICHOKE DRESSING SEK 85

Spinach tortilla, Jerusalem artichoke dressing, Parmigiano-Reggiano, pea shoots, cherry tomato, romano salad, kale...

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...

PANINI INTERNAZIONALE



Bowl

Our bowls are complete courses in a bowl. Each dish is composed of plenty of vegetables and other ingredients without gluten and lactose. Bowl Garden is also vegan.

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.

Vegetarisk

TEXAS BEEF & 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.

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...

Lacto-Vegetarian

GRILLAD CHICKEN & MOZZARELLA SEK 65

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

SALAMI & VÅSTERBOTTEN 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

Bocadillos, or bocata - bread cut lengthwise, are made all across the Iberian Peninsula.

GREVÉ EXTRA AGED & SMOKED HAM SEK 39

Cucumber, butter...

BRIE & SEMI-DRIED CHERRY TOMATO SEK 45

Extra virgin olive oil, thyme...

Lacto-Vegetarian

Hot meals

Italian pasta dishes where every ingredient really gets to shine. Swedish meatballs made from chuck steak with traditional sides. The Swedish classic "Wallenbergare" made from moose, a leaner meat with a smaller carbon footprint.

MOOSE WALLENBERGARE WITH CREAM SAUCE & FRIED MUSHROOM SEK 115

Cream sauce, fried mushroom, blanched savoy cabbage, onion, lingonberry, potato purée... Served with pickled cucumber.

PASTA WITH TOMATO SAUCE, PESTO & MOZZARELLA SEK 85

Cherry tomato, Parmigiano-Reggiano, basil...

Lacto-Vegetarian

MEATBALLS & MASHED POTATOES SEK 90

Cream sauce... Served with lingonberries preserved raw.

CHICKEN WITH PASTA & PARMESAN SEK 90

Sauce with parmesan and herbs, steamed savoy cabbage, steamed broccoli, basil...

Smaller

Our smaller dishes are light, healthy and great both for breakfast and a snack.

CHIA PUDDING WITH RASPBERRIES & HAZELNUTS SEK 49

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

Vegetarian

Contains nuts

YOGHURT WITH GRANOLA & APPLE COMPOTE SEK 35

Cinnamon, pomegranate, candied walnuts...

Lacto-Vegetarian

Contains nuts

CURD COTTAGE CHEESE & BLUEBERRY SEK 45

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

Lacto-Vegetarian

GRILLED TOAST SEK 30

Smoked ham, Grevé extra aged, butter...

FRUIT SALAD SEK 32

Vegetarian

Breakfast

A Panini breakfast is always fresh. The coffee just brewed. The eggs just boiled. The bread baked the same morning. Served Mon-Fri until 10 a.m.

Combine yourself

1 OPTION SEK 18 / 2 OPTION SEK 32 / 3 OPTION 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

Pre-packed

Bocadillo: Brie, semi-dried cherry tomato SEK 45

Bocadillo: Grevé extra aged, smoked ham SEK 39

Chia pudding / Raspberry / Hazelnuts SEK 49

Yoghurt / Granola / Apple compote SEK 35

Curd / Cottage Cheese / Blueberry SEK 45

Grilled toast SEK 30

Fruit salad SEK 32

Additional breakfast beverage

Coffee or tea (small) + 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.

	Small	Medium	Large
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, double	SEK 18		
Latte macchiato		SEK 30	SEK 34
Macchiato	SEK 22		
Hot chocolate	SEK 26	SEK 30	SEK 34

Dressing

One dressing is complimentary (Extra dressing SEK 5)

Balsamico & extra virgin olive oil

Curry & Mango

French mustard

Mustard & Honey vinaigrette

Pomegranate vinaigrette

Rhode Island

Thai

Tzatziki