

STARTERS

HAVE IT AS A STARTER OR ORDER FOR SHARING!

FISHY

FISHSOUP • 109

Fish soup with cod. Served with freshly made bread and homemade aioli.

Add:

Shrimp + 30

Mussels + 20

FISH & SHELLFISHPATÉ 100 GR • 105

Served with tomato, bread and a slice of lemon.

Choose between:

- LOBSTER
- SCORPIONFISH
- SPIDERCRAW
- SCALLOPS
- ANCHOVY

MEJILLONES • 85

Canned mussels from Galicia in an escabeche sauce. Real good!

Served with bread.

VENTRESCA • 119

Finest part of the North Atlantic bonito in olive oil.

Fished in late summer. Beautifully buttery, firm & dander in the meat. Served with bread.

PARTYPLATTER • 349

A selection of our imported preserves.

Perfect for sharing between 2-3 people.

Pate, mejillones & anchovies. Served with bread & some sides.

RICOTTA & ANCHOVY • 89

Whipped ricotta on home-baked bread

topped with a firm and fine anchovy. 2 pieces.

SNACKS

CAPRESE • 109

Buffalo mozzarella, tomato, basil & pangrattato.

NOCELLARA OLIVES • 65

Green olives from Sicilia. Buttery and nutty.

MARCONA ALMONDS • 65

PADRONS • 60

Fried pimientos de padron with seasalt.

MIXED OLIVES • 50

FISH

FISH N CHIPS • 215

Fried cod, fries, lemon & parsley.
Choose between aioli or tartarsauce.

ADD BOTH SAUCES + 20

Wine to match

Good: Knauss, Riesling

Better: Frantz Saumon, Mineral +

PLAICE • 279

Roasted whole plaice, 500 grams.

Capers, lemon & tartarsauce.

Served with fries or browned butter potatoes.

Wine to match

Good: Majas, Chardonnay

Better: Chablis Premier CRU

FISHTACO • 175

Fried cod, wheat tortilla, pickled red cabbage,
pico de gallo, chilitwistmayo & sesame seeds.

ADD:

MANGO SALSA + 20

FRIES + 40

Wine to match

Good: La Cattiva, Bianco

Better: Malinga, Riesling

FISHSOUP • 170

Our homemade fish soup with cod.

Served with aioli & bread.

ADD:

SHRIMP + 30

MUSSELS + 20

Wine to match

Good: Complement Terre, La Croix Moriceau,

Better: Domaine L'oublie, Existe en Blanc

SHRIMP SANDWICH • 179

Levain bread, salad, red onion, lemon & egg.

Topped with shrimp salad and shrimps.

ADD:

EXTRA SHRIMPS + 30

Wine to match

Good: PO Bonhomme, Sauvignon

Better: Vrignaud, Petit Chablis

HERRING SANDWICH • 135

Fried pickled herring on rye bread, salad & egg.

Topped with shrimp salad.

ADD:

SHRIMPS + 30

Wine to match

Good: La Cattiva, Bianco

Better: Malinga, Rosé

DESSERT

CREME BRULÉE • 105

TIRAMISU • 105

HOMEMADE GELATO • 79

Ask your waiter about the current flavor.

BRIOCHE & GELATO • 89

Grilled brioche with fior di latte gelato.

Glad to see you here and welcome to our
restaurant and Hanö!

Enjoy your visit to the Island and our restaurant.

/ Hannes & Sofia and staff



HANÖ HAMNKROG

VEG

VEGETERIAN BURGER • 205

Beyond beef, tomato, red onion, pickled cucumber,
salad, mustard, ketchup & cheddar cheese.

Served with fries & aioli. (Can be made gluten free
and vegan)

ADD EXTRA CHEESE + 10

Wine to match

Good: Podere Giocoli, Arzillo

Better: Martin Texier, Preyna

VEGTACOS • 175

Wheat tortilla, pickled red cabbage, jackfruit and
black bean mash, pico de gallo, chilitwistmayo &
sesame seeds. (Can be made glutenfree and vegan)

ADD:

MANGO SALSA + 20

FRIES + 40

Wine to match

Good: La Cattiva, Bianco

Better: Malinga, Riesling

MEAT

HAMBURGER • 205

Swedish beef, tomato, pickled cucumber, salad,
red onion, mustard, ketchup & cheddar cheese.

Served with fries & aioli.

(Can be made gluten free)

ADD:

BACON + 20

EXTRA CHEESE + 10

Wine to match

Good: Podere Giocoli, Arzillo

Better: Martin Texier, Preyna

RIBEYE • 299

Swedish ribeye 200 gr, caramelized shallot &
thyme butter, vealsauce & oven-baked tomatoes.

Served with fries or browned butter potatoes.

Wine to match

Good: Podere Giocoli, Arzillo

Better: Martin Texier, Preyna

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EXTRA

MISSING SOMETHING?

ADD SOMETHING EXTRA TO YOUR DISH!

AIOLI, TARTAR, MAYO / + 20 MANGOSALSA / + 20

FRIES, BROWNED BUTTER POTATOES / + 40

SHRIMP, SHRIMPSALAD / + 30