



# Joan's®

EST. 2008

## ME<sup>U</sup>

Welcome  
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### DRINKS & COCKTAILS

Gin Basil	148:-
Gin, lime and basil	
Strawberry cheesecake	148:-
Licor 43, disaronno, milk and strawberry syrup	
Pear Spritz	148:-
Xante, cava and 7up	
Joan's Famous Mojito	148:-
Choose between: passion fruit, strawberry or raspberry	
Light rum, sugar, lime and mint	
Famous Frozen Daiquiri	148:-
Choose between: mango, strawberry or sour apple	
Light rum and lime juice	
Espresso martini cocktail	148:-
Vodka and espresso	
Cotton candy	148:-
Sourz strawberry, lime juice, raspberry puree, Pink Red Bull and cotton candy	
Moranissen	148:-
Vodka, blueberry puree, lime juice and vanilla extract	
Passionen	148:-
Passoà, Peachtree, lime juice, vanilla, passion fruit puree, mango puree and passion fruit juice	
Joan's Colada	148:-
Light rum, pineapple, coconut and milk	
Joan's Irish Coffee	148:-
Tullamore Dew whiskey, brown sugar, coffee and cream	

All these cocktails are based on 5cl of liquor



Choose between  
• Passion mojito  
• Strawberry mojito  
• Raspberry mojito

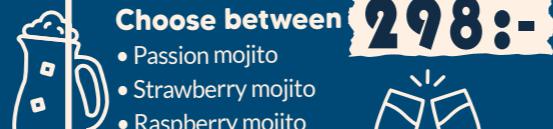
468:-

SATISFIED GUESTS ARE  
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### NON ALCOHOLIC DRINKS 84:-

- Famous Frozen Daiquiri  
Choose between: Mango, Strawberry or Sour apple
- Joan's Famous Mojito  
Choose between: Passion fruit, Strawberry or Raspberry

### NON ALCOHOLIC CARAFE



Choose between  
• Passion mojito  
• Strawberry mojito  
• Raspberry mojito

298:-

### COLD DRINKS

Soft drink small/large	34:-/38:-
• Pepsi, Pepsi Max, Zingo, 7up Free	
Juice	45:-
Orange, apple	
Mineral water	34:-
Natural, lemon	
San Pellegrino	36:-
Natural, limonata, aranciata rossa	
Light beer	34:-
MER	20:-
Pear, strawberry	
Red Bull	40:-
Ice latte	44:-
Ice latte vanilla	48:-
Ice latte hazelnut	48:-
Ice latte chocolate	48:-
Ice latte caramel	48:-

### BOTTLED BEER

Carlsberg Export	33 cl	78:-
San Miguel (gluten free)	33 cl	82:-
Eriksberg	50 cl	92:-
Tuborg	50 cl	92:-
Brooklyn East IPA	33 cl	86:-
100W IPA	33 cl	94:-
Erdinger Weissebier Hefe	50 cl	94:-
Staropramen Dark	33 cl	84:-

### NON ALCOHOLIC

Carlsberg	33 cl	52:-
Brooklyn Special Effects	33 cl	56:-
Staropramen	33 cl	58:-

### DRAFT BEER

Staropramen	40 cl/50 cl	82:-/92:-
Carlsberg Hof	40 cl/50 cl	76:-/86:-
Joan's Lager	40 cl/50 cl	78:-/88:-
Birra Poretti	40 cl/50 cl	82:-/92:-
Eriksberg Karaktär	40 cl/50 cl	80:-/90:-

### CIDER & ALCOPOPS

Somersby	78:-
Pear, Lemon spritz	
Xide	78:-
Raspberry	
Smirnoff Ice	88:-

### NON ALCOHOLIC

Somersby non alcoholic	54:-
Päron, Rosé	

### RED WINES

Ruida Domo Tinto	Glass/Bottle 94:-/348:-
A fruity and tasty wine with warm, earthy tones of dark cherries and cedar, backed by a soft but prominent tannin structure and balanced acidity.	

Bella Storia Merlot BIO EKO	110:-/408:-
Fruity aroma with hints of dark cherries, raspberries, plums and fresh spices. The taste is fresh and fruity with a soft and rounded finish.	

Bunch of Grapes Zinfandel	118:-/428:-
A medium-bodied wine with hints of blackberry, plum and some spiciness. High concentration of ripe dark fruit, dark berries and with undertones of toasted oak barrels. Well-balanced acidity with pleasant tannins and a long finish.	

Clay creek Vineyard Pinot Noir	-/458:-
Fruity and spicy aroma with hints of ripe strawberries, herbs and tobacco. The taste is soft and red berry with hints of spicy strawberries, coffee and barrel.	

Non alcoholic wine	68:-/-
Barrels & Drums Non Alcoholic	

### SPARKLING WINE

Cava Ruida Domo Brut	Glass/Bottle 108:-/408:-
The scent is dominated by brioche, blood orange and lime. The taste is young and fresh with hints of blood orange, browned butter and lime.	

Prosecco Villa Degli	-/428:-
A fresh and fruity sparkling wine with notes of white peach, pears and flowers.	

Champagne Gonet Reserve Brut	-/798:-
Dry with creamy mousse and fresh inviting acidity. Elegant hints of red apples, baked bread and nuts with a mineral aftertaste.	

Champagne Debuchy Brut	-/748:-
Generous and elegant, with a classic champagne character of apricot, ripe apples, brioche and nougat with a mineral cream mousse.	

Non alcoholic wine	68:-/-
Barrels & Drums Non Alcoholic Sparkling	



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### WHITE WINES

Ruida Domo Blanco	Glass/Bottle 94:-/348:-
An easy wine with healthy tones of green apples and ripe citrus that adds extra flavor!	

Bella Storia Chardonnay EKO	110:-/408:-
The aroma is fruity with tropical elements of yellow apples, pears and herbs. The taste is fresh with a fruit of yellow citrus that lingers in a delightfully appetizing finish.	

Hans Baer Riesling	118:-/428:-
Generous aroma with hints of white peach, yellow apples and kiwi. Dry, fruity taste with refreshing, fresh acidity. Hints of white peach, yellow apples, minerals and fresh lime.	

Hans Baer Sauvignon Blanc	118:-/428:-
Fruity aroma with hints of ripe tropical fruit, gooseberry and freshly cut grass. The taste is dry and fresh but with a certain fruity sweetness. Generous tropical fruit and some fresh herbs at the end.	

Umani Ronchi Verdicchio Villa Bianchi	-/438:-
Dry and fruity with a delicious freshness with taste of citrus, herbs and tropical fruit.	

Non alcoholic wine	68:-/-
Barrels & Drums Non Alcoholic Chardonnay	

Ruida Domo Rosé	Glass/Bottle 94:-/348:-
This summery rosé has fresh, fruity notes of strawberry, blood orange and citrus. A refreshing break in everyday life.	

Famille Perrin La Vieille Ferme Rosé	-

# SMALL DISHES

Joan's selected charcuterie [L,E,G]	178:-
Selected cheeses, selected cold cuts, marmalade, olives, breadsticks and cherry tomatoes	
Joan's finger food [L,E,G]	298:-
Prosciutto, salami, grissini, sun-dried tomatoes, pork fillet skewers, pannoumi, garlic bread, Joan's creamy dip, salad cheese, olives, tomato-mozzarella melters, house fruit and french fries	
Garden salad	52:-
Caesarsallad [L,E,G] V	58:-
Cheesy melters balls [L,E,G] V	88:-
Garlic bread [L,E,G]	62:-
Served with Joan's creamy dip.	
Marinated olives	68:-

# BAKED POTATO

Served with salad and garlic bread	
Grilled chicken & Joan's creamy dip [L,E,G]	138:-
Grilled chicken & curry mix [L,E,G]	138:-
Seafood mix [S,L,E,G]	138:-

# BELGIAN WAFFLE

The Classic [L,G]	88:-
Served with whipped cream and strawberry jam	
White chocolate & strawberry [L,G] V	98:-
Served with vanilla ice cream, strawberries and white chocolate	
Caramel Biscoff [L,G] V	98:-
Served with vanilla ice cream, cream, banana, Lotus biscoff biscuits and Lotus biscoff crumbles, topped with caramel sauce	
The Nutella [L,G,N] V	98:-
Served with vanilla ice cream, strawberries, banana, and runny Nutella	

# LUNCH WAFFLE

Skagen waffle [S,L,G,E]	118:-
Served with skagen stir, hand-peeled shrimp, dill and lemon	

# KIDS MENU

Pancake [L,E,G] V	65:-
With strawberry jam and whipped cream	
Homemade lasagna [L,E,G]	65:-
Served with salad	
Pork tenderloin skewer [L,E]	92:-
Served with green salad, french fries and Joan's creamy dip	
Chicken fillet skewer [L,E]	92:-
Served with green salad, french fries and curry mix	

# SALAD & BOWLS

Caesar salad [L,E,G]	158:-
Crispy romaine lettuce, freshly grated Grana Padano, Caesar dressing, croutons and red onion	
Shrimp [S] 158:- / Chicken 154:- / Pannoumi 154:- V	
The salad base for all the bowls below is:	
Mixed salad, kale, bulgur, edamame beans, pickled carrot, pickled red onion, tomato, mango, balsamic vinaigrette and grissini	
Vego salad [G,E] V	158:-
Vegoschnitzel, avocado and chili plant-based cream	
Chicken salad [L,E,G] V	154:-
Chicken, cream cheese and sour & sweet mango dressing	
Pannoumi & avocado [L,E,G,N] V	154:-
Pannoumi cheese, avocado, walnuts and lemon-basil creme	
Prosciutto & Chèvre [L,E,G,N]	154:-
Prosciutto, goat cheese, walnuts and lemon-basil creme	
Shrimp salad [S,L,E,G]	162:-
Hand-peeled shrimp, boiled egg, lemon and Lemon-basil creme	

# PASTA

Linguine Creamy Pesto [L,E,G,N] V	148:-
Topped with semi-dried tomatoes and freshly grated Grana Padano	
Homemade lasagna [L,E,G] with garden salad	148:-
Linguine Scampi [S,L,E,G]	178:-
Butter-fried scampi with chili, lime and garlic topped with freshly grated Grana Padano	
Linguine Shrimp [S,L,E,G]	174:-
Hand-peeled shrimp in a creamy white wine sauce topped with freshly grated Grana Padano	
Rigatoni Chicken Pesto [L,E,G,N] V	162:-
Topped with freshly grated Grana Padano	
Rigatoni Alfredo Chicken [L,A,G] V	162:-
Breaded chicken fillet, garlic, chili, lemon, sage & grana padano.	
Rigatoni Tartufo [L,E,G]	184:-
Beef fillet, mushrooms in a rich truffle sauce topped with freshly grated Grana Padano	

# GRILLED SANDWICHES

With Garden salad and Joan's creamy dip	
Chicken, pesto, mozzarella, rucolla [L,E,G,N]	128:-
Prosciutto, mozzarella, sun-dried tomatoes [L,E,G]	128:-

# JOAN'S CLASSICS

Steak Minute [E]	268:-
Pounded Swedish sirloin steak with red wine sauce, bearnaise sauce and tomato salad	
Fish and Chips [L,E,G]	168:-
Served with grilled lemon, tartar sauce and french fries	
The house pork schnitzel [E,G]	168:-
With bearnaise, red wine sauce and lemon	
Mix plate [L,E]	248:-
Pork fillet, chicken fillet and pannoumi with garden salad, Joan's creamy dip and curry mix	
Vego Schnitzel [G]	168:-
Served with garden salad and chili plant-based cream	
Chicken & Pork skewer [L,E]	208:-
Served with garden salad, Joan's creamy dip and curry mix	
Deep-fried Pannoumi [L,E]	178:-
Served with garden salad and Joan's creamy dip	
Pork tenderloin skewer [L,E]	192:-
Served with garden salad and Joan's creamy dip	
Chicken fillet skewer [L,E]	188:-
Served with garden salad and curry mix	
Joan's Steakhouse Burger [L,E,G]	174:-

**Double burger? Add 40:-**  
*Our burgers are made from tender prime rib, brisket and leg from Bjursund's slaughterhouse in Valdemarsvik, one of Sweden's most ambitious quality slaughterhouses with selected animals from nearby farms.*  
 100% beef, with truffle cream, hot chipotle sauce, cheddar cheese, pickled red onion, tomato, lettuce and coleslaw

**Following options are included with your dish:**  
 Potato wedges, french fries or garden salad.  
 Sweet potato +25:- (does not apply to "planks")

Joan's classic plank steak	
Sirloin steak [L,E]	308:-
Pommes duchesse, bearnaise sauce, bacon-wrapped haricots verts and baked tomato	
Beef fillet [L,E]	328:-
Pommes duchesse, bearnaise sauce, bacon-wrapped haricots verts and baked tomato	
Salmon fillet [L,E]	298:-
Pommes duchesse, hollandaise, asparagus, lemon and baked tomato	

Extra potato wedges or french fries	20:-
Extra sauce/dip	20:-

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# PIZZA

**Gluten-free pizza crust 30:-**  
**ALL PIZZAS ARE TOPPED WITH GRANA PADANO**  
**ALL PIZZAS CONTAINS [L,E,G]**

Margherita (can be served as vegan) V	128:-
Mozzarella, Buffalo mozzarella, cherry tomatoes and basil	
Prosciutto Cotto	146:-
Prosciutto Cotto (Vesuvio)	
Truffle (White pizza)	152:-
Truffle, prosciutto, mushrooms, napolitana mix & black pepper	
Cotto Bussola [S]	162:-
Prosciutto cotto and hand-peeled shrimps	
Honey Pepperoni	156:-
Pepperoni sausage, chili and honey	

Dellerbring	176:-
Beef fillet, cherry tomatoes, garlic oil, mushrooms, Napolitana mix and bearnaise sauce	
Vegetariana (can be served as vegan) V	152:-
Semi-dried tomatoes, mushrooms, kale, olives, basil and napolitana mix	
Joan's Deluxe	170:-
Marinated pork fillet, mushrooms, onions, kale, cherry tomatoes, bearnaise sauce, freshly ground black pepper and basil	

Diavola	158:-
Ventricina salami, red onion, mushrooms, chili oil and oregano	
Vingåker	154:-
Kebab, onion and Joan's creamy dip	
Bianca Chèvre [N]	158:-
Chèvre, mushrooms, pears, walnuts, napolitana mix and honey	

Classic Parma	168:-
Prosciutto, semi-dried tomatoes, olives, freshly ground black pepper, napolitana mix, basil and balsamic cream	
Green Pizza [N] V	168:-
Chicken, walnuts, avocado, napolitana mix, garlic cream and balsamic cream	
Blanco (White pizza)	158:-
Creme fraîche, Ventricina salami, cream cheese, Neapolitan mix and balsamic cream	

Scampini [S]	174:-
Scampi, chilli, napolitana mix, lemon and lemon-basil creme	
MEAT TEMPERATURES 45-80°	
Please note! Meat that is cooked well done may be perceived as tough & dry.	
45° RARE: Semi-raw to the core	
50° MEDIUM RARE: Half-cooked to the core	
55° MEDIUM: Cooked to the core, the meat is pink from the surface to the core	
65° MEDIUM WELL: Cooked to the core, the meat is only pink in the middle	
80° WELL DONE: Cooked to the core, the meat is grey from the surface to the core	

# DESSERT

Joan's special meringue [L,E]	78:-
Two scoops of vanilla ice cream, whipped bananas, chocolate sauce and meringue	
Nutella pizza [G,L,E,N]	108:-