

ROA

MATBAR

Kitchen Opening Hours: 12.00 - 18.00

SNACKS

ROASTED NUTS & DRIED FRUITS (A, HZ, CS, WA, P, PC, SU)

74

OLIVES

74

SPANISH POTATO CHIPS, TRUFFLE OR JAMON IBERICO

54

SHARING PLATES

Choose 2 plates for 548

ITALIAN ANTIPASTI (M, W, SU)

San danielle ham, fennel salami, parmesan, gorgonzola, marinated olives, sundried tomatoes, grissini sticks

298

GREEK PLATTER (M, W, SE, SF, SU)

Chicken skewers, warm pita bread, greek salad, tzatziki, crudites, stuffed peppers

298

SPANISH TAPAS (M, SK, SE, SU)

Chorizo, garlic shrimps, marinated manchego cheese, dates and bacon, olives

298

MIDDLE EASTERN MEZZE (W, SU, SF, SE, A, CS, WA, HZ, PC, P)

Hummus, falafel, tabbouleh, chickpea and apricot tagine, lebanese bread, nuts and dried fruit

298

Kindly inform your server in case of any food related allergies

ALLERGENES

SK-Seafood | W-Wheat | E-Egg | F-Fish | P-Peanuts | PN-Pine nuts | A-Almonds
HZ-Hazel nuts | CS-Cashew nuts | WA-Walnuts | PC-Pecan nuts | S-Soy | M-Milk | SE-Celery | MU-Mustard
SF-Sesame | SU-Sulfite | L-Lupins | MO-Mollusc

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LARGER PLATES

CAESAR SALAD (M, E, MU, W, SU)

WITH CHOICE OF CHICKEN AND BACON OR HALLOUMI (V)

Romaine lettuce, caesar dressing, croutons, pickled onion, cherry tomatoes

218

WATERMELON SALAD (M, PN, SU)

Feta cheese, pine nuts, vinaigrette, mixed salad, cucumber

158

Add on Serrano Ham 28

FOCCACIA (M, E, MU, W)

WITH CHOICE OF CHICKEN OR HALLOUMI (V)

Ratatouille, goat cheese mayo, rucola, crudités, parmesan

188

MOULES MARINIÈRE (MO, M, W, E, MU, SU)

Blue shell mussels, creamy sauce, focaccia, aioli

228

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DESSERT

CRÈME BRÛLÉE (M, E)
78

TIRAMISU (M, E, W)
78

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COFFEE, TEA & COCO

Coffee 34

Tea 38

Coffee Latte (M) 48

Cappucino (M) 44

Espresso / Double Espresso 34/38

Americano 44

Macchiato (M) 44

Hot Chocolate with Wipped Cream (M) 48

Kindly ask us for milk alternatives available.

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GIN & TONICS

NORWEGIAN GINS

HARAHORN DRY

Local botanical gin served with lemon & blueberries

168

HARAHORN PINK

Raspberry infused gin served with raspberries & mint

168

HARAHORN DRY ORANGE

Orange infused gin served with orange & cinnamon

168

SKAGERRAK DRY

Inspired by the sea this gin is served with lemon & rosemary

178

LYNG

Spicy herbal infused gin served with lime & mint

178

BAREKSTEN

Wild botanical infused gin served with orange & junipers

188

NINE SISTERS

Spicy floral gin served with lemon & junipers

188

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GIN & TONICS

SCANDINAVIAN GINS

HERNÖ DRY

London inspired Swedish gin served with lemon & junipers

188

HERNÖ OLD TOM

Slightly sweetened Swedish gin served with lime & mint

188

KYRÖ RYE

Finish gin distilled using rye grains, served with lemon & rosemary

198

HIMBRIMI OLD TOM

Icelandic oak aged gin served with orange & cinnamon

218

ROA MATBAR

GIN & TONICS

WORLD GINS

BEEFEATER LONDON DRY

Classic English dry gin served with lemon

128

ROKU

Japanese botanical gin served with lemon & pepper

178

HENDRICK'S BOTANICAL

Scottish gin infused with cucumber served with cucumber & pepper

188

BOATYARD DOUBLE

Irish double gin served with lemon & rosemary

198

AUDEMUS PINK PEPPER

Peppery French gin served with pink grapefruit & pepper

198

MONKEY 47

German dry gin served with blueberries & pink grapefruit

218

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SUMMER SPRITZS

APEROL SPRITZ

Aperol, dry prosecco,
soda water, orange & mint

158

ST. GERMAIN SPRITZ

St. Germain, dry prosecco, soda water,
lemon & mint

168

ITALICUS FANTASTICUS

Italicus, dry prosecco,
pink soda water & pink grapefruit

168

CIAO BELLA

Limoncello, dry prosecco,
bitter lemon, lemon & mint

168

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SUMMER COCKTAILS

FYRI MULE

Absolute Elyx, lemon juice, simple syrup, ginger beer & Angostura
188

FYRI PALOMA

Olmecca Altos Reposado, agave syrup, lime juice & grapefruit soda
188

MOUNTAIN MIST

Nuet Aquavit, cloudberry liquor, lemon juice, simple syrup & soda
188

YUZU COLLINS

Yuzu sake, Roku gin, lemon juice, simple syrup, soda water & Angostura
188

DARK & FURIOUS

Havana 7, lime juice, simple syrup & ginger beer
188

MARK MY WORDS

Maker's Mark, lemon juice, simple syrup, Sprite & Angostura
188

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COFFEE DRINKS

IRISH COFFEE

Jameson, sugar, coffee, cream

154

BAILEY'S COFFEE

Bailey's, coffee, cream

154

DARK CUBAN

Dark cuban rum, sweet hot chocolate, cream

154

SWEET N' BITTER

Aperol, hot chocolate, cream

154

MENTA CACAO

Branca menta, hot chocolate, cream

154

ITALIAN COFFEE

Galliano, coffee, cream

154

*All coffee drinks are topped with cream,
for a milk free version, please ask your server*

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BUBBLES & WINES

SPARKLING

Prosecco Le Contesse, Treviso, Italy 118 / 594

Moët & Chandon, Champagne, France 188 / 994

WHITE WINE

Bianco, Spiaggia, Poggio San Marcello, Italy 118 / 568

Pinot Grigio, Corte Giara, Veneto, Italy 138 / 688

Chablis, Levert Freres, Burgundy, France 168 / 798

RED WINE

Tempranillo, Artero, La Mancha, Spain 118 / 594

Pinot Noir, Cuvee Dissey, Languedoc, France 138 / 648

Pinot Noir, Rancho Alexander, Sonoma, US 188 / 898

ROSÉ WINE

Bardolino Chiaretto, Corte Giara, Veneto, Italy 128 / 598

Whispering Angel The Palm, Provence, France 158 / 788

Our wines may contain traces of egg and sulfites

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BEER ON DRAUGHT & BOTTLE

BUCKET

Bucket of 5 Carlsberg 0,33 490

DRAUGHT 0,4L

Carlsberg Pilsner 98

BOTTLE

Brooklyn Lager 118

Birra Piretti Premium Lager 128

Kronenbourg Blanc 1664 128

Audhumla Pale Ale 128

To Øl Snuble Juice Session IPA 128

Brooklyn IPA 138

Rimtusse Porter 128

Somersby Pear Cider 98

Crabbie's Ginger Beer 128

All beers may contain barley or wheat

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NON-ALCOHOLIC

Coca Cola, Coca Cola Zero, Fanta, Sprite
48

Eplemust Gulleple
84

Carlsberg Alcohol Free
64

1664 Blanc Non-Alcoholic
78

Redbull (*Original, Yellow, Sugarfree*)
64

Galipette Dry Cider 0.0%
98

Rickard Juhlin Sparkling
Non-Alcoholic, Sweden
74 / 374

Chardonnay, Vintense, White Wine
Non-Alcoholic, Belgium
74 / 354

Cabernet Sauvignon, Morouj, Red Wine
Non-Alcoholic, Spain
74 / 354

Ringi Gårdspresset Juice
(Aroma, Summerred, Tohoku, Eple/Aronia)
98 / 298

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NON-ALCOHOLIC

MOCKTAILS

LEMONADE SPRITZ

Lemon, cucumber, mint

98

TORINO SPRITZ

Italian bergamot, tonic

98

FLOREALE SPRITZ

Chamomile, lemon, tonic

98

BARTENDER 'S CHOICE

98