

fika

swedish cafe and bistro

SPRING 2025



RAMADAN MENU 2025
2nd MARCH - 30th MARCH

scandinavian simplicity

All prices are subject to prevailing tax and service charge



2-5pm
weekdays

Fika
special
\$3 for a cup of
black coffee or black tea
with any pastry purchase*

(*Add \$1 for any other coffee or tea)



authentic swedish cuisine
All prices are subject to prevailing tax and service charge

AVAILABLE FRIDAYS - SUNDAYS
(LIMITED QUANTITY PER DAY)

ORDER A FULL SANDWICH CAKE
FOR YOUR SPECIAL EVENT!
EMAIL: INFO@FIKACAFE.COM

\$18++
(per slice)

a swedish classic

smörgåstårta

savoury sandwich cake



egg, cheese, herring,
onion, gravlax, beetroot,
capers, and dill



skagen, pressgurka, beetroot,
gravlax, lumpfish roe, and shrimp

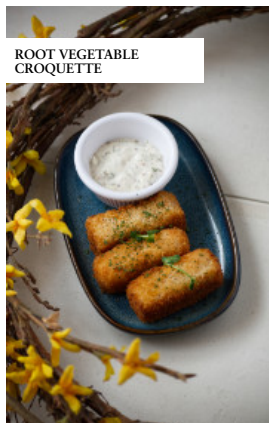
fika
swedish cafe and bistro

Seasonal

SEASONAL MENU

SPRING 2025

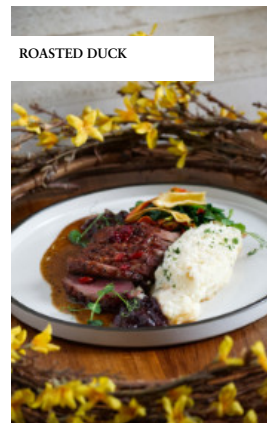
SIDES	ROOT VEGETABLE CROQUETTE	12
	<i>Rotfruktskroketter med dipp på senapsmajonnäs</i> Crispy root vegetable croquettes served with a tangy mustard mayo dip.	
	GUBBRÖRA	9
	<i>Old mans mix</i> Traditional Swedish egg salad mix of baby potatoes, red onion, cured anchovies and mayo. Topped with diced <i>Pressgurka</i> , sliced reddish, and affilla cress. Served on hard rye crispbread.	
MAINS	OVEN-BAKED HERB-CRUSTED HALIBUT	28
	<i>Kryddbakad hälleflundra</i> Tender halibut fillet, oven-baked with a fragrant herb crust, served with creamy root vegetable mash and grilled white asparagus, finished with a delicate caper sauce.	
	ROASTED DUCK	35
	<i>Rostad anka med pepparrot och tranbärssylt</i> Perfectly roasted duck breast, served with rosemary-infused mashed potatoes, freshly grated horseradish, tangy cranberry jam, and a rich duck au jus.	
DRINKS	CRANBERRY LIME	9
	<i>Tranbär och lime</i> A refreshing blend of soda, tart cranberry and lime for a crisp, invigorating drink.	



ROOT VEGETABLE
CROQUETTE



GUBBRÖRA

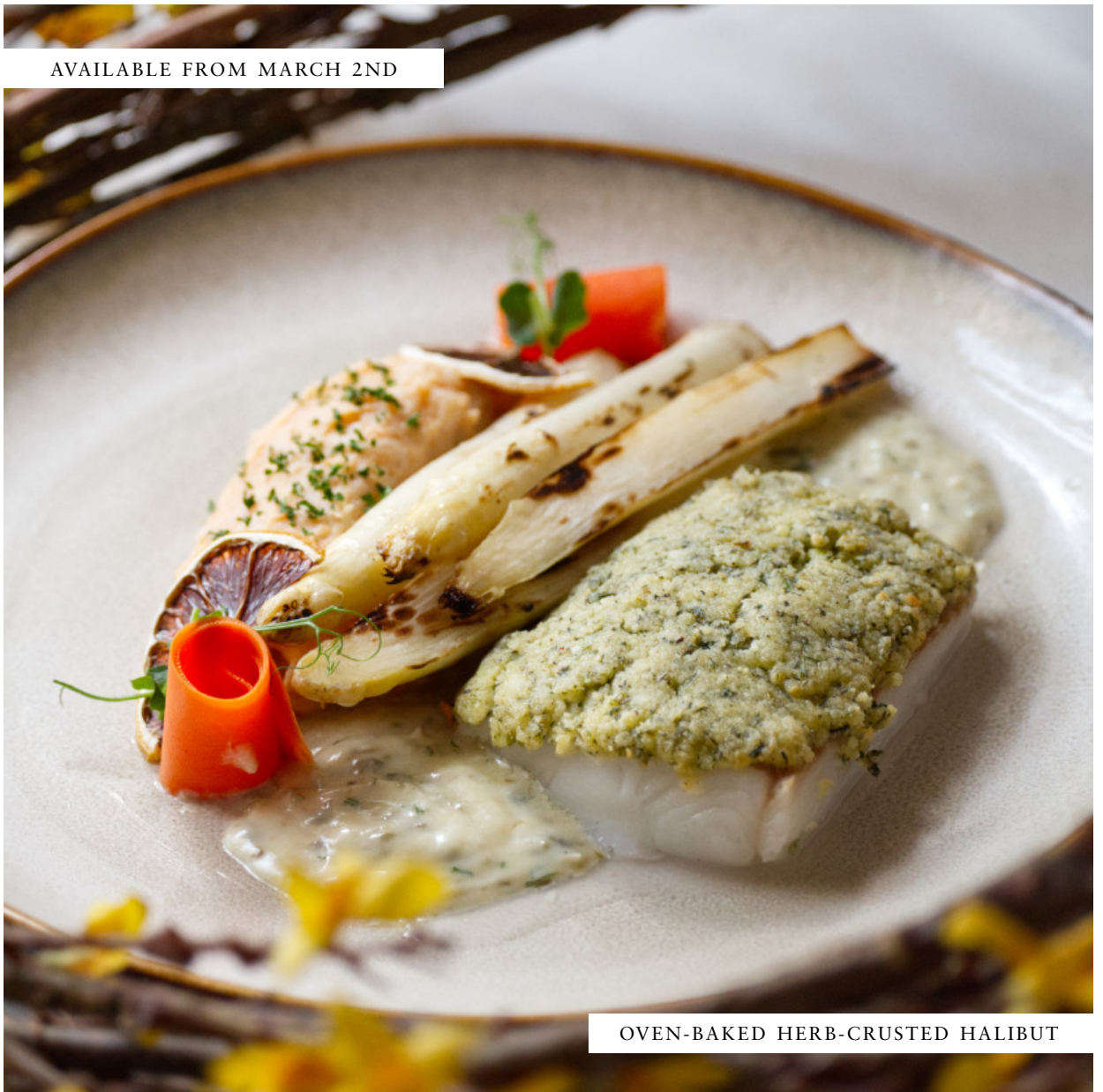


ROASTED DUCK

scandinavian simplicity

All prices are subject to prevailing tax and service charge

AVAILABLE FROM MARCH 2ND



OVEN-BAKED HERB-CRUSTED HALIBUT

spring delights...

FIKA (PRONOUNCED FEE-KA) IS AN IMPORTANT SWEDISH CUSTOM. IT'S A SPECIAL TIME THAT IS SET ASIDE FOR A RELAXED GATHERING WITH FRIENDS OVER A CUP OF COFFEE OR TEA AND A FEW NIBBLES.

SKA VI TA EN FIKA NU?

As the dark, cold winter gives way to the gentle warmth of spring, Sweden comes alive with blooming landscapes and a sense of renewal. This season is a celebration of brighter days and vibrant flavours, reflected in the country's cuisine. Swedish spring dining embraces freshness, lightness, and the bounty of the season, offering dishes that awaken the senses.

Begin with fresh halibut, a delicate and flaky fish that captures the essence of spring's crisp waters. Paired with simple yet flavourful accompaniments, it's a dish that embodies the elegance of the season. For a heartier option, duck takes center stage, its tender and rich flavour perfectly balancing the lighter elements of a springtime feast. Another classic spring dish is gubbröra, a creamy and flavourful mix of anchovies, eggs, and dill, served on hard rye crispbread. This quintessential Swedish delicacy is a perfect nod to spring's fresh and tangy flavours.

No spring meal is complete without the perfect beverage, and a refreshing soda made from cranberry and lime. Its tart, fruity flavour and effervescent bubbles cleanse the palate and mirror the zest of the season. Swedish spring offers a harmonious blend of tradition and innovation, inviting you to savour its bright and revitalising culinary experience.

Ramadan Mubarak!

FIKA BREAKFAST
(BREAKFAST)



GRANOLA OATMEAL BREAKFAST
(BREAKFAST)



PICKLED HERRING PLATE
(SIDES)



breakfast

• UNTIL 5PM

FIKA BREAKFAST	23
<i>Fika frukost</i>	
Eggs benedict with hollandaise sauce, turkey bacon, arugula, and focaccia bread. Served with chicken sausages, sautéed potato and mushrooms, grilled tomatoes, avocado and cheese slices, and sautéed spinach with walnuts.	
GRANOLA OATMEAL BREAKFAST	22
<i>Gröt med granola och frukt. Serverad med kall mjölk, avokado toast, samt kaffe eller te</i>	
Oatmeal with granola, fresh and dried fruit. Served with cold fresh milk, avocado toast, and coffee or tea.	
HARD RYE CRISPBREAD WITH TOPPINGS	9
<i>Knäckebrödsmörgås med pålägg</i>	
Hard rye crispbread, butter, cheese slices, caviar spread, cucumber, and a sliced hard-boiled egg.	

sides

PICKLED HERRING PLATE	UNTIL 5PM	20
<i>Siltallrik</i>		
Pickled herring, hard rye crispbread, boiled eggs, potatoes, red onion, caviar spread, lumpfish roe, cheddar cheese slices, and cherry tomatoes.		
KROPPKAKOR		17
Classic home-made southern Swedish potato dumplings stuffed with sautéed turkey bacon, mushrooms, and onions. Served with creamy melted butter, <i>pressgurka</i> , and lingonberry jam.		
COD FISH CAKES		22
A lovely combination of cod fish with smoked haddock and russet potato, cooked in a mix of creamy milk, spring onion, dill, and sautéed baby spinach. Served with home-made salsa verde, dill, and a lemon wedge.		
HASSELBACK POTATO ON CHEESY SKAGEN		15
<i>Hasselbackspotatis på ungsbakad skagen med ost</i>		
Classic Swedish baked potato on a mix of melted cheddar cheese, mayonnaise, red onions, fresh-water shrimps, and topped with herb crust.		
BREAD BASKET		9
<i>Brödkorg</i>		
An assortment of artisan breads served with butter. (Add \$1 for redbeet salad)		
BAKED ALMOND CHICKEN BITES		15
<i>Marinerade kycklingbröst täckta med rostade mandlar</i>		
Marinated chicken breast strips, coated with roasted almonds.		

soup

SOUP OF THE DAY	6
<i>Dagens soppa</i>	

scandinavian simplicity

All prices are subject to prevailing tax and service charge

KROPPKAKOR
(SIDES)



FIKA SALAD
(SALADS)



TOAST SKAGEN
(DELI)



deli **UNTIL 5PM**

MEATBALL SANDWICH (COLD-CUT)	18
<i>Köttbullesmörgås</i> Soft artisan bread, butter, rocket leaves, red beet salad, chilled meatballs, and cucumber. Garnished with parsley.	
SHRIMP AND EGG SANDWICH	22
<i>Räksmörgås</i> Soft artisan bread, butter, rocket leaves, mayonnaise, fresh-water shrimps, egg, fresh dill.	
GRAVLAX SANDWICH	20
<i>Gravlaxsmörgås</i> Soft artisan bread, mustard mayo, cured salmon, <i>pressgurka</i> , capers, and arugula.	
MEATBALL MELT (WARM)	22
<i>Varm köttbullesmörgås</i> Soft artisan bread, red beet salad, meatballs, melted cheddar cheese, Mayonnaise, and a side salad.	
TOAST SKAGEN	19
<i>Toast skagen</i> Toasted artisan bread, fresh-water shrimps, red onions, mayonnaise, and topped with lumpfish roe, fresh dill and a lemon slices.	

crêpes **UNTIL 5PM**

MUSHROOM CRÊPE	19
<i>Crêpe med svamp</i> Sautéed mushroom, leek, garlic, and cheese, wrapped in our home-made crêpe. Served with a side salad.	
GRILLED CHICKEN CRÊPE	20
<i>Crêpe med grillad kyckling</i> Grilled chicken, cheese, sesame mayo, tomatoes, wrapped in our home-made crêpe topped with chopped parsley.	

salads

GRAVLAX SALAD	20
<i>Gravlaxsallad</i> Mixed greens, onions, cured salmon, cherry tomatoes, sliced cucumber, feta cheese, capers, dill mayo, and lemon, drizzled with honey-lemon vinaigrette and a slice of hard rye crispbread.	
SPRING SALAD	18
<i>Värsallad</i> Mix of watercress and mesclun, pickle carrots, pearl couscous, trio medley cherry tomato, crumbled feta cheese, roasted pistachio, smashed baby potato, asparagus, and avocado. All tossed in a wonderful lime dressing.	
FIKA SALAD	15
<i>Fikasallad</i> Mesclun salad, harricot beans, roasted pumpkin, sunflower seeds, feta cheese, radish, cherry tomatoes, and hard-boiled egg wedges. Served with a honey-lemon vinaigrette and a slice of hard rye crispbread.	

scandinavian simplicity

All prices are subject to prevailing tax and service charge

SHRIMP AND EGG SANDWICH
(DELI)



MUSHROOM CRÊPE
(CRÊPES)



STEAK WITH WARM POTATO SALAD
(MAINS)

mains

SWEDISH MEATBALLS	24
<i>Hemlagade köttbullar med förskpotatis, gräddsås, lingonsylt och pressgurka</i>	
Home-made beef meatballs, baby potatoes, cream sauce, lingonberry jam, and pickled cucumbers.	
CLASSIC PYTT I PANNA	28
Sautéed diced Black Angus beef, turkey bacon bits, potatoes, onions, and topped with a sunny-side-up egg. Served with pickled red beets and rocket leaves. (Choice of creamy or non-creamy)	
SWEDISH LAMB STEW	28
<i>Dillkött med förskpotatis och bröd</i>	
Lamb, carrots, and onion, stewed in a creamy dill broth. Served with baby potatoes and artisan bread. (Add \$2 for additional artisan bread)	
GRILLED CHICKEN	22
<i>Grillad kyckling med färskpotatis och grönsaker</i>	
Grilled marinated boneless chicken leg served with baby potatoes, sautéed seasonal vegetables, chives, chopped parsley, and a creamy whole grain mustard sauce.	
HERB-CRUSTED SALMON	28
<i>Kryddbakad lax med glaserade rödbetor och citronsmörsås</i>	
Norwegian salmon with a herb crust, served on a bed of mashed potatoes with honey-ginger glazed pickled red beets, sautéed asparagus, and a lemon-butter sauce garnished with capers and fresh dill.	
KALOPS	26
Beef cubes slow-cooked for three hours in a tomato base stock with bay leaf and all spice. Once thoroughly tender, a mix of russet potato, celery, carrot, and balsamic vinegar is added to the stew. Served with lightly toasted multigrain bread.	
STEAK WITH WARM POTATO SALAD	35
<i>Stek med varm potatissallad</i>	
Premium Black Angus sirloin topped with garlic-butter. Served with sautéed baby potatoes, onions, and tomatoes, mixed greens, and a creamy whole-grain mustard sauce. Best served medium rare.	
PLANKSTEK	42
A true Swedish restaurant classic from the 1970's. 250 grams of juicy Black Angus, mashed potato, béarnaise sauce, baked cheese tomato, and bacon wrapped asparagus.	
SMÖRGÅSBORD (SERVES TWO)	80
UNTIL 5PM	
Cold items: pickled herring, cured salmon, chicken ham, <i>Skagen</i> with lumpfish roe, hard rye crispbread, cheese, and a side salad. Hot items: meatballs, grilled chicken, Black Angus sirloin served on a bed of mash, and asparagus wrapped with turkey bacon. (Lingonberry jam, cream sauce, and a creamy whole-grain mustard sauce)	

SET MEAL TOP-UP	7
Monday - Friday: till 5 pm (not available on public holidays)	

Note.
Smörgåsbord is not available for the top-up

- Add a soup and a cold ade of the day

scandinavian simplicity

All prices are subject to prevailing tax and service charge



SWEDISH MEATBALLS
(MAINS)



PLANKSTEK
(MAINS)



SWEDISH LAMB STEW
(MAINS)

pastas

gluten-free pasta option available (waiting time additional 15mins) - add \$2

PASTA BAKE (SMIDHAGEN FAMILY RECIPE)	20
<i>Ugnsbakad pasta med köttfärs, gräddsås, och smält ost</i>	
Fusilli pasta, minced beef, and cream sauce. Topped with melted cheddar cheese and cherry tomatoes.	
MACARONI STEW WITH SAUSAGES	19
<i>Stuvade makaroner och korv</i>	
Creamy milk-stewed macaroni with sausages. Served with cherry tomatoes, and tomato ketchup.	
FISHERMANS PASTA	28
<i>Fiskarens pasta</i>	
Linguine pasta, mussels, white fish, squid, and prawn. Served with a lemon-butter sauce, and topped with fresh rocket leaves and cherry tomatoes (choice of tomato base available). (Vegetarian option available - \$18)	
GARLIC PASTA WITH MEATBALLS	23
<i>Vitlöxspasta med köttbullar</i>	
Linguine pasta, garlic, olive oil, chilli flakes, and meatballs.	
CREAMY PASTA	22
<i>Krämig pasta med svamp och bacon (kalkon)</i>	
Linguine pasta, mushrooms, and turkey bacon. (Vegetarian option available - \$20)	
GRILLED SALMON PESTO PASTA	28
<i>Grillad lax på pesto pasta</i>	
Home-made pesto pasta topped with feta cheese and Norwegian grilled salmon	

kids menu

SWEDISH MEATBALLS	12
<i>Köttbullar med potatismos</i>	
Meatballs, served with mashed potatoes, cream sauce, and lingonberry jam.	
MACARONI STEW WITH SAUSAGES	12
<i>Stuvade makaroner och korv</i>	
Creamy milk-stewed macaroni with sausages. Served with cherry tomatoes and tomato sauce.	
KIDS LINGUINE	12
<i>Linguine och köttfärssås</i>	
Linguine pasta in tomato based minced beef sauce.	

scandinavian simplicity

All prices are subject to prevailing tax and service charge

FISHERMANS PASTA
(PASTAS)



desserts

- SWEDISH PANCAKES** 16
Pannkakor
 Thin Swedish pancakes, served with ice-cream, whipped cream, chocolate sauce, and topped with fresh berries and icing sugar.
 (Choice of chocolate or vanilla ice-cream)
- KLADDKAKA** 12
Kladdkaka serverad med vispgrädde, chokladsås, bär, och florsocker
 Swedish brownie, served with whipped cream, chocolate sauce, and topped with fresh berries and icing sugar.
 (Add \$2 for ice-cream)
- APPLE CRUMBLE PIE** 12
Smulpoj på äpple
 Apple crumble pie, served with vanilla sauce, fresh berries, and icing sugar.
 (Add \$2 for ice-cream)
- SALTED CARAMEL WAFFLE** 16
Frasväffla med glass och saltad karamellsås
 Freshly made buttermilk waffle with ice-cream, feuilletine, and salted caramel sauce.
 (Choice of chocolate or vanilla ice-cream)
- CHOCOLATE BALLS** 3 for 6
Chokladbollar
 Name anything more delicious than home-made no-bake chocolate balls rolled in shredded coconut or chocolate rice?
 (contains coffee)
- ICE-CREAM - CHOCOLATE OR VANILLA** 5
 (Add \$2 for double scoop)

SELECTION OF CAKES AND PASTRIES

Check our display fridge for daily selections.

konditori

• ARTISAN BAKES •
 by fika swedish cafe and bistro

Konditori is a Swedish bakery at heart that specialises in hand-made breads and pastries using the best ingredients possible. we leave out the nasty stuff like artificial flavours, colouring and preservatives, so that you can enjoy the heartwarming, simple flavours in our European cakes and breads. we have taken a back-to-basics approach, where all our bakes are lovingly crafted from scratch, then gently warmed in a stone oven we brought from Sweden.

We invite you to savour our amazing hand-made baguettes, croissants, danishes and wide range of cakes, pastries and artisan breads. but you can't leave without tasting the stars of Konditori - our Swedish Smla bun and Black Forest Croissant. Best savoured with eyes shut.

Please visit us at 33 bussorah street, it's a 3-minute stroll away from here!

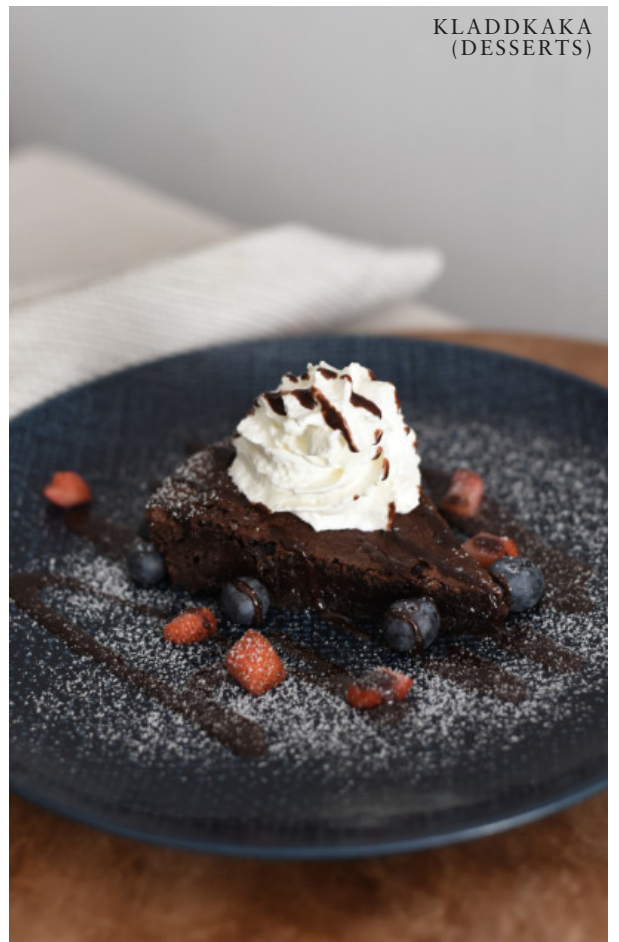
scandinavian simplicity

All prices are subject to prevailing tax and service charge

APPLE CRUMBLE PIE
(DESSERT)



KLADDKAKA
(DESSERTS)



SALTED CARAMEL WAFFLE
(DESSERTS)

beverages

SIGNATURE ICE-BLENDED DRINK	9
• BASILIKA BREEZE - (cucumber, fresh basil, and passionfruit)	
• STRAWBERRY LEMONADE FREEZE	
• WATERMELON PEACH COOLER	
• DIRTY CHAI - (chai, coffee, vanilla, salted caramel, whipped cream)	
SIGNATURE DRINK	9
• SPRING BLOSSOM (ginger ale, strawberries, cranberries, blueberries)	
• GRAPEFRUIT MIMOSA (grapefruit, tonic water, elderflower, rosemary)	
• ENCHANTED VIOLET - (lavender, elderflower, soda, blueberries)	
• CRANBERRY KISS - (cranberry, soda, fresh orange juice)	
FRUIT ADE	5
• Swedish apple • Strawberry • Passionfruit • Cranberry • Pomegranate • Peach	
FRUIT SODA	6
(Add \$2 for soda float) • Swedish apple • Strawberry • Passionfruit • Cranberry • Pomegranate • Peach	
FRESH JUICES	7
(Add \$1 for without ice) • Green or red apple • Orange • Carrot • Celery and green apple • Celery and carrot	
ICED OR HOT HONEY LEMON	7
Freshly made; no added sugar, preservatives or flavouring.	
SUMMER ICED TEAS	7
• Swedish apple tea • Lime tea • Summer peach tea • Strawberry lemon tea • Lemon tea • Passionfruit tea	
SPARKLING ICED TEAS	8
• Swedish apple tea • Lime tea • Summer peach tea • Strawberry lemon tea • Lemon tea • Passionfruit tea	
OBOY HOT CHOCOLATE	7 (HOT), 8 (ICED)
Sweden's favourite chocolate drink topped with whipped cream.	
WARM OR COLD MILK	5
GINGER ALE 320ML	5
TONIC WATER 320ML	5
MINERAL WATER 500ML	5
PERRIER 330ML	5
REFILLABLE GLASS OF WATER (WARM / COLD)	0.50

CHAI LATTE
(BEVERAGES)



DIRTY CHAI
WATERMELON PEACH COOLER
(SIGNATURE DRINKS)



STRAWBERRY LEMONADE FREEZE
CRANBERRY KISS
BASILIKA BREEZE
(SIGNATURE DRINKS)



beverages

CHAI TEA LATTE 7 (HOT), 9 (ICED)

a unique blend of seven freshly ground spices blended with an organic, unrefined jaggery, and milk to give you the perfect balance of spicy, creamy and sweet.

TEA IN A POT (TE I KANNA*) 8 PER POT

*One tea cup per pot only

- **ZESTY GINGER (CAFFEINE-FREE)**
Warm and invigorating blend of red ginger, cardamom, rooibos, And life leaf, spicy yet revitalizing.
- **CHAMOMILE GARDEN (CAFFEINE-FREE)**
A soothing blend of delicate chamomile flowers and fragrant herbs, this calming tea offers a gentle floral aroma and a light, sweet taste.
- **BREAKFAST TEA**
An invigorating and rich blend made with premium leaves sourced from The finest tea gardens in Indonesia, India, and Sri Lanka. Perfect for Starting your day with a robust and full-bodied cup.
- **EARL GREY LAVENDER**
A delightful blend of robust black tea, fragrant bergamot, and soothing lavender, creating a perfect harmony of floral and citrus notes.
- **MINTY FOREST**
Calming green tea blended with peppermint, lemongrass, and lime for a crisp invigorating taste.
- **HIBISCUS HAWTHORN BERRY (CAFFEINE-FREE)**
Feel rejuvenated and balanced with this post-meal heal-tea to boost metabolism, stabilize blood pressure and sugar. Mildly tart with a floral aroma.

ESPRESSO 4 (SINGLE), 5 (DOUBLE)

Available in macchiato.

AMERICANO / LONG BLACK 5 (HOT), 6 (ICED)

CAPPUCCINO 6 (HOT), 7 (ICED)

CAFFE LATTE / FLAT WHITE 6 (HOT), 7 (ICED)

CHAI CAFFE LATTE 7 (HOT), 8 (ICED)

CARAMEL LATTE 7 (HOT), 8 (ICED)

Espresso, vanilla, milk, caramel drizzle.

CAFFE MOCHA 7 (HOT), 8 (ICED)

EXTRA SHOT - ADD \$1

COFFEE FLAVOURS - ADD \$1

• Roasted hazelnut • Vanilla • Chai

PREMIUM SOY MILK (DAIRY FREE) - ADD \$1

scandinavian simplicity

All prices are subject to prevailing tax and service charge