



fika.

swedish cafe and bistro

WINTER 2024



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

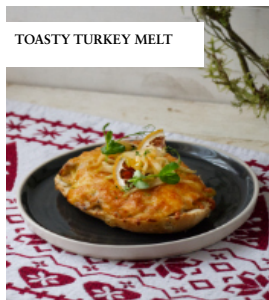
fika
swedish cafe and bistro

Seasonal

SEASONAL MENU

WINTER 2024

SALAD	WINTER HARVEST SALAD A mixed mesclun salad tossed in our home-made mayonnaise dressing, topped with oven-baked green apples seasoned with cinnamon and honey, red apple slices, and dried cranberries. Finished with a sprinkle of crumbled gingerbread.	18
SIDES	RUSTIC ROOT VEGETABLE GRATIN Celeriac, sweet potato, and parsnip are gently cooked in a rich, garlicky cream sauce, topped with a crumble of creamy Camembert cheese, then brought to perfection in the oven.	16
DELI	TOASTY TURKEY MELT Oven-baked focaccia bread layered with a mustard mayo spread, cinnamon-infused apple slices, tender sous-vide turkey breast in a creamy sauce, and shredded cheddar cheese. Comes with a cup of golden chamomile latte.	24
MAINS	WINTER ABUNDANCE Celebrate the flavours of winter with this bountiful platter, featuring a mix of cold and hot delight. Full description on the next page.	48
	KORVSTROGANOFF A creamy tomato-based stew featuring chicken sausage, simmered with ripe tomatoes and sweet capsicum. Served with steamed rice.	23
DRINKS	SPICED GINGERBREAD LATTE A blend of spiced chai with a twist of salted caramel, espresso, and vanilla. Topped with whipped cream and gingerbread crumbs.	8
	GOLDEN CHAMOMILE LATTE A soothing, spiced chamomile tea steeped with cardamom and cinnamon, then blended with milk and topped with a frothy foam.	8
	WINTERBERRY FIZZ A sparkling infusion of pomegranate juice and spices, combining rosemary, orange zest, bay leaves, and cinnamon.	9



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Winter 48⁺⁺ Abundance

Available from 1st of december

Celebrate the flavours of winter with this bountiful platter, featuring a mix of cold and hot delights. Indulge in creamy Jarlsberg, clove, and Emmental cheese paired with multigrain bread and crisp flatbread. Enjoy traditional Nordic favourites like gravlax, dill herring, hard-boiled egg topped with mackerel mousse, Skagen, and caviar spread, complemented by tangy lingonberry jam, pressgurka, and beetroot salad.

For heartier options, savour tender chicken and beef sausages, juicy meatballs, and succulent turkey roulade with chicken jus, served with buttery mashed potatoes and pickled cabbage. This platter offers a delightful balance of savoury, sweet, and tangy flavours, perfect for warming up on a cold winter day.

Served with Ris a la Malta, a classic chilled sweet rice pudding covered in a delicious berry compote!

AVAILABLE FROM DECEMBER 1ST



WINTER HARVEST SALAD

winter nights...

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 snow blankets Sweden and the nights grow long and frosty, the country's cuisine embraces a warm and hearty essence, reflecting the beauty of the winter landscape. This season invites you to savour comforting dishes that celebrate the festive spirit. Why not begin with *korvstroganoff*, a classic sausage dish perfect for cold winter days.

Next, our winter harvest salad, bringing a crisp and refreshing contrast with its blend of oven-baked cinnamon apples, gingerbread crumbs, and a creamy dressing, providing a light yet festive touch amidst the hearty offerings. As a centrepiece, the winter abundance features an assortment of traditional Swedish ingredients like herring, meatballs, and *ris à la malta*, a creamy rice dessert that adds a sweet finish to your meal, evoking the joy of the season.

For a delightful twist, enjoy a warm toasty turkey melt sandwich, with its melty cheese and succulent turkey offering a satisfying bite that warms the heart. To warm your soul, sip on a hot spiced gingerbread latte, with its fragrant spices creating a comforting atmosphere that perfectly complements your winter feast. This culinary experience encapsulates the essence of a Swedish winter, blending traditional flavours with festive cheer to celebrate the richness and warmth of the season.

Välkommen!

FIKA BREAKFAST
(BREAKFAST)



GRANOLA OATMEAL BREAKFAST
(BREAKFAST)



PICKLED HERRING PLATE
(SIDES)



breakfast

- All-day breakfast

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	20
<i>Siltallrik</i>	
Pickled herring, hard rye crispbread, boiled eggs, potatoes, red onion, caviar spread, 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 lemon wedges.	
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>	

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KROPPKAKOR
(SIDES)



FIKA SALAD
(SALADS)



TOAST SKAGEN
(DELI)



deli

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

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.	

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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
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

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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.	

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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!

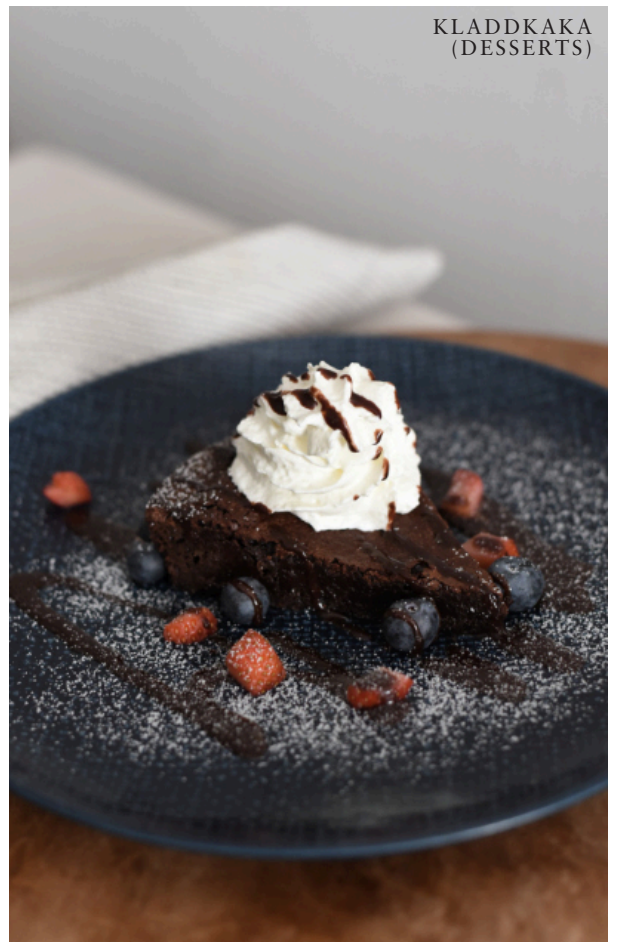
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APPLE CRUMBLE PIE
(DESSERT)



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)

SALTED 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

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