

# Othilía<sup>BAR</sup>

BY *Gemma*





# Welcome to Othilia

Step into a world of crafted cocktails and timeless elegance. At Othilia, every sip tells a story, and every moment is designed to surprise and delight. Let the ambiance inspire, the flavors intrigue, and the experience linger long after the last drop.

**Johan Evers**

Please ask our staff about allergens.



# Sour & Refreshing

Bright, crisp, and full of life—this category is all about awakening your senses. A perfect harmony of acidity and sweetness creates cocktails that are as refreshing as they are invigorating.

**All Cocktails 195 SEK**

## Othilia



Thomas Dalkin Gin / Pisco Waqar  
Sauvignon Blanc / Green Tea / Gooseberry

## Georgia Sweet Tea



Ketel One Vodka / Bergamot  
Peach / Pai Mu Tan / Soda Water

## All or Nothing



Tanqueray Gin / Paranubes  
Yuzu / Coconut / Vetiver



# Intriguing & Adventurous

Step into the unexpected with bold flavor combinations and daring ingredients. These cocktails are crafted to surprise, inspire, and take you on a journey beyond the ordinary.

**All Cocktails 195 SEK**

## High & Dry



Hennessy VS Cognac / Seville Orange / Cranberry  
Ethiopian Pepper / Champagne Acid

## Skylight



Hine Cognac / Norrtälje Raspberry Punsch / Queens Berries  
Verjus / Veuve Clicquot Reserve Champagne

## Kanaloa Cove



Brugal 1888 Rum / Mango Chicha Morada  
Vanilla / Tiki Spice / Citrus



# Powerful & Intense

Deep, rich, and unforgettable. These cocktails pack a punch with their robust flavors and sophisticated profiles, perfect for those who appreciate strength in every sip.

**All Cocktails 195 SEK**

# Night Market



Don Julio Blanco Tequila / Bruxo Mezcal  
Mancino Sakura / Berbere / Milky Verjus

# Songflower



Fortaleza Reposado Tequila / Amaro Montenegro  
White Pepper / Madeira Wine / Rhubarb

# Sherryville



Michter's Bourbon Whiskey / Cocchi Torino Vermouth  
Lustau PX Sherry / Avena / Cherry





# Non Alcoholic

Carefully crafted and full of flavor, these alcohol-free creations deliver the same sophistication and excitement as our signature cocktails—without the spirits.

**All Cocktails 132 SEK**

## Ray of Sunshine



Färna Sparkling Rhurarb / Elderflower  
Roses / White Tea

## Soft Spot



Three Spirits Social / Pickled Peach  
Rooibos- & Milky Oolong Tea / Honey

## Light Wing



Fruity Tepache / Ginger / Brooklyn IPA / Citrus



# Our Classics

Timeless, iconic, and perfectly balanced. Our classics pay homage to the golden age of cocktails, reimagined with a modern twist for the discerning palate.

**All Cocktails 195 SEK**

## Whiskey Sour



Johnnie Walker Black Label Scotch  
Whiskey / Umeshu / Lactic Acid  
Whey / Citrus

## Negroni



Stockholms Bränneri Gin  
Italian Bitter / Cocchi Torino  
Mancino Chinato / Citrus

## Espresso Martini



Ketel One Vodka / Brugal 1888 Rum  
White Cacao / Espresso / Citrus Mist

## Old Fashioned



Whistlepig 10y Rye Whiskey  
Michter's Bourbon Whiskey  
Lustau PX Sherry / Orange / Bitter

## Vesper



Tanqueray 10 Gin / Belvedere Vodka  
Cocchi Extra Dry Vermouth  
Beerenauslese / Seasonal Pickles

## Pina Colada



Plantation 3 Stars Rum  
Coconut Water / Pineapple  
Milky Oolong / Co2



# World Classics

## Vieux Carre



Whistlepig 10y Rye Whiskey  
Hennessy VS Cognac / Cocchi Torino  
Bénédictine DOM / Bitters

## Alaska



Tanqueray Gin  
Yellow Chartreuse / Orange Bitter

## New Orleans Buck



Brugal 1888 Rum / Orange / Ginger  
Lime / Soda Water

## Gold Rush



Michter's Bourbon Whiskey  
Honey / Citrus

# Champagne

NV Veuve Clicquot Reserve	195 / 1100
NV Pierre Péters Cuvée de Réserve Blanc de Blancs	290 / 1595
2015 Dom Pérignon	695 / 3800

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## Wine

### White

Gobelsburg Langenlois Grüner Veltliner, Kamptal, Austria	160 / 720
2024 La Croix St-Laurent Sancerre Blanc, Loire, France	190 / 855
2022 Champy Bourgogne Chardonnay, Burgundy, France	220 / 990

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### Red

2023 Ogier Côtes du Rhône Rouge, Rhône, France	160 / 720
2021 Chapel Chiroubles Gamay, Burgundy, France	190 / 855
2021 Roda Sela, Rioja, Spain	220 / 990

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## Beer

Carlsberg Export 5,0%, DK	76
Åre Bryggeri Community Pils 5,0%, SWE	105
Åre Bryggeri Fjällen 4,8%, SWE	105

All prices is in SEK

If you don't find what you're looking for, feel free to  
ask our staff about our extensive wine list.



# A Culinary Dialogue

Our menu is created to meet the cocktails in both flavor and spirit. The dishes are crafted to be easy to enjoy, often with your hands, and always with a focus on balance and taste. Think smaller plates – enough to satisfy, yet light enough to let curiosity guide you through more than one. Together, food and drinks shape an experience that is relaxed, flavorful, and made to be shared.

**Emanuel Tärnqvist & Johan Evers**

# Menu

## Lobster Roll

(2 pcs)

French blue lobster, crème béarnaise,  
hot sauce & chervil

385

## Choux "Chili Cheese"

(2 pcs)

Parmesan, jalapeño &  
vendace roe or caviar

185/585

## Hiramasa Crudo

Tomato, celery & grapefruit

225

## Cheese

Daily selection – market price

## Mankini Toast

(2 pcs)

Taleggio, anchovy & truffle

235

## Gordal Olives

85

## Marcona Almonds

90

## Oysters

(2 pcs)

Nuoc cham, trout roe or caviar

145/545

## Sweets

### Glacé au Four

Almond sponge & seasonal ice cream

195

### Chocolate Truffle

65





