

Othilía^{BAR}

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

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

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

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

Slider

Pastrami, fennel kimchi & burnt
garlic mayonnaise

225

Fried Chicken

Cornflakes, sweet- and
sour glaze & lime

215

Mankini Toast

(2 pcs)

Taleggio, anchovy & truffle

235

Oysters

(2 pcs)

Nuoc cham, trout roe or caviar

145 / 545



Choux "Chili Cheese"

(2 pcs)

Parmesan, jalapeño &
vendace roe or caviar

185 / 585

Socca

Crème cru & bleak roe

195

Cheese

Daily selection – market price

Gordal Olives

85

Marcona Almonds

90

Sweets

Glacé au Four

Almond sponge & seasonal ice cream

195

Chocolate Truffle

65

