

BAR
Othilía
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



Tanqueray 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



Hennessy VS Cognac / Norrtälje Raspberry Punsch
Queens Berries / Verjus / Olivier Père & Fils Origine Brut

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 / Siete Misterios 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 Rhubarb/Elderflower
Hibiscus/White Tea

Soft Spot



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

Light Wing



Fruity Tepache /Ginger/Hops/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



Planteray 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
Ruinart Blanc de Blancs	340 / 1900
2015 Dom Perignon	695 / 4000

Wine

White

2024 Mehrlein Quarzit Riesling Trocken, Rheingau, Germany	175 / 750
2024 Domaine la Croix St-Laurent Sancerre, France	195 / 850
2023 Maison Rijckaert, Côtes du Jura Chardonnay, Jura, France	225 / 1050

Red

2024 Ogier Côtes du Rhône, Rhône, France	175 / 750
2022 Bodegas Roda Sela, Rioja, Spain	195 / 850
2024 Maison Champy Pinot Noir, Bourgogne, France	225 / 1050

Beer

Melleruds Utmärkta Pilsner 4,5%, Sweden	89
Spendrups Signatur Lager 4,7%, Sweden	95
Åre Bryggeri Community Pils 5,0%, Sweden	105
Åre Bryggeri Fjällen 4,8%, Sweden	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

Oysters

(2 pcs)

Nuoc cham, trout roe or caviar

145/545

Beef Tartar

Parmigiano, perigord truffle

275

Mankini Toast

(2 pcs)

Taleggio, anchovy & truffle

235

Cheese

Daily selection – market price

Gordal Olives

85

Marcona Almonds

90

Sweets

Chocolate Truffle

65

Paris brest

Chocolate, Pisachiosorbet, citrus

195



