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MISS VOON  
**ASIAN BAR**

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## BAR FOOD

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WASABI NUTS 30

CHILI CHIPS 30

EDAMAME YUZU SALT 45

SHISHITO CHILI 45

GYOZA TACO – LOBSTER 95

SPRING ROLLS – TRUFFLE KALE 85

MISS BENTO – SNACK BOX 150

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### ALLERGY INFORMATION

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. We craft our cocktails in house, and use a variety of ingredients to create the complexity of our serves which may mean certain ingredients are not listed.

## COCKTAIL OMAKASE BY MISS VOON BAR

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If you are five persons or more and want to try our cocktail menu, book a cocktail omakase in the bar.

You will get five serves of cocktails in half size, so you can properly enjoy them all without being too overindulgent.

You will be seated at the bar where a bartender will prepare the drinks in front of you and explaining what concoction is landing in your cocktail glass.

Here you also have the opportunity to ask questions, how to improve your drinks at home, whats trendy now or just questions about alcohol in general. Our bartenders are more than happy to share their knowledge in the field.

FIVE COCKTAILS 450:- PER PERSON.

Book at [info@missvoonupsala.se](mailto:info@missvoonupsala.se)



## NON-ALCOHOLIC COCKTAILS

### CALPICO LEMONADE

Calpico, lemon, soda ..... 54

### NO WASTE PUNCH

Sustainable cordial, citrus, soda ..... 54

### VIRGIN IN MOSCOW

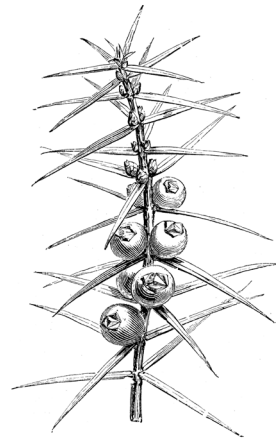
Peach, lime, ginger beer ..... 54

## WHAT MEETS THE EYE

*Gin, shochu, thai basil, bergamot  
& sesame tincture.*

The name of the drink might sound like something straight out of a bond movie, and we like to think this is something that 007 would drink in a fancy hotel bar somewhere. Because sometimes less is more and there is definitely more than meets the eye in this beautiful blank canvas cocktail.

BOOZY. FRAGRANT



## CRACK IT OPEN

*Tequila, lime, sugar, umeshu  
& condensed coconut milk.*

Ever tried opening a coconut? Its horribly troublesome, there's even a song about it! We did manage to open it in the end though, without the help of our fathers.

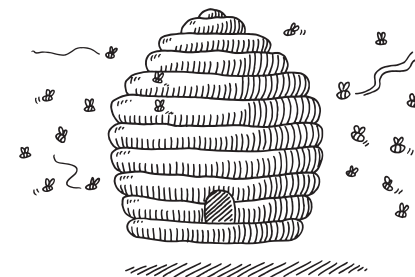
SWEET-TOOTH. FULFILLING

## THE GREEN HOUR

*Gin, lime, sugar, tomato foam  
& absinthe salt.*

Around 1910, the French people drank about 36 million litres of absinthe a year, and 17 o'clock was called the green hour. In this cocktail it plays a much more discrete part, but don't let that fool you. This tippie goes down as a treat.

ICEBREAKER. SAVOURY



## BANANARAMA

*Blended scotch, drambuie, ori sake,  
lemon, honey & banana.*

Bananarama was a British female pop group from the 80's. This drink has nothing to do with that, we just like saying Bananarama.

ICEBREAKER. FRUITY

## OAXACA REMEDY

*Shochu, mezcal, lemon, carrot, cinnamon & egg white.*

Mezcal, this wonderful nectar of gods is almost entirely produced in Oaxaca (wa-ha-ca). Here we have combined it with carrot, a vegetable that grows all year round in the region. These two things together creates a magical remedy.

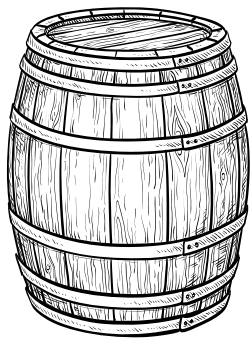


EARTHY. SAVOURY

## BACK TO BLACK

*Blended scotch, aged sake & Tokyo porter reduction.*

Just as Bane says in Batman, you merely adopted the darkness, I was born in it. This boozy sipper is unlike anything you've had before. Don't let the darkness scare you away, this is a unique one.



DIGESTIVE. BOOZY

## STRANGER IN MOSCOW #10

*Vodka, lime, peach, ginger & taru sake.*

An original Miss Voon signature cocktail that changes a bit with every menu, using the concept of making a twist on the classic Moscow Mule. The drink has been around for over six years now, that must mean we're doing something right.

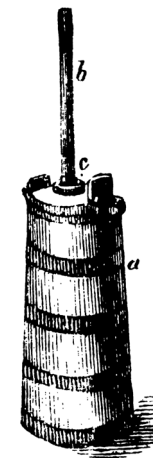


FRESH. SPICY

## ALL HAIL THE KING

*Buttered rum, lime, sugar & coconut bitters.*

For many of us bartenders, the classic Daiquiri is the king of cocktails. This is our homage to the drink that's made itself all over the entire world. In our version, we've added some of our favourite ingredients that really highlight what a good cocktail should be. An original Miss Voon signature and the perfect crowd pleaser.



FULFILLING. PLAYFUL

## IN CHANTERELLE WE TRUST

*Japanese malt whisky, chartreuse & chanterelle shrub.*

Chartreuse has been made by the Carthusian Monks since 1737, some what 281 years later we figured that it might taste good with chanterelles. We were right.

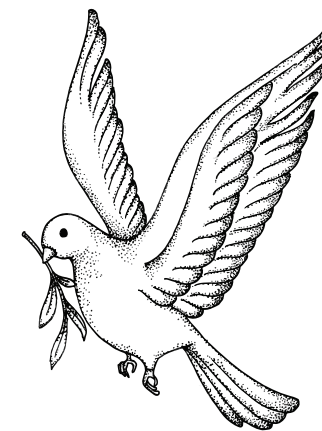


BOOZY. COZY

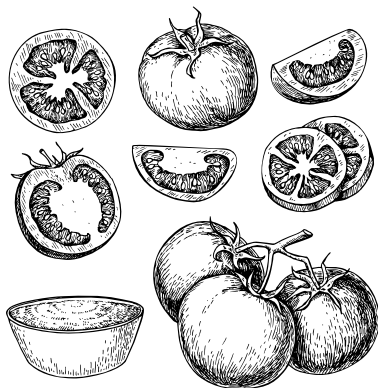
## DON'T SHOOT THE DOVE

*Tequila, lime, agave, truffle, cherry & pink grapefruit.*

This drink is a twist on the classic mexican highball called Paloma. Paloma, in addition to being a beautiful female name is also the latin name for the dove. And as we all know the dove is a worldwide symbol for peace. So sit down, have a sip and a tasteful twist on the classic Paloma, promoting peace and love for the Dove.



PLAYFUL. UMAMI

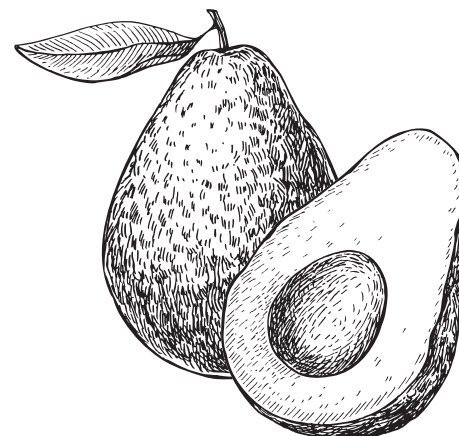


## BLOODY MALENE

*Aquavit, pickled tomato & spices.*

With out being all too cocky, we're claiming that this is Scandinavias answer to the Bloody Mary. Even if the name Malene is originally from Denmark, the name itself means magnificent - something we find is a perfect representation of this long drink.

SPICY. SAVOURY



## FERTILITY FRUIT

*Brandy, lime, chartreuse, sherry, avocado falernum & egg white.*

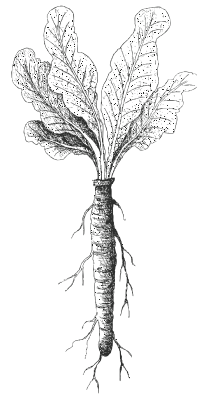
In todays world where we are depleting the worlds resources faster than we can get them, we decided to at least try and help on our part. Utilizing the avocado pit, something that would usually be thrown in the garbage, it creates a magical combo with the rest of the ingredients. This is something you'll want to drink in 2018.

PLAYFUL. FRESH

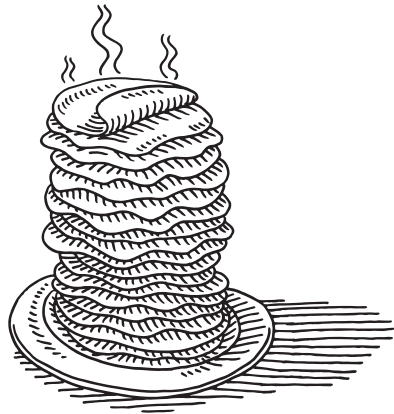
## RUNNING WATERS

*Gin, lemon, sugar, genmaicha, dry vermouth, wasabi & herbs.*

The wasabi plant can only grow in a very specific climate, and that is when water runs through it, making it a very special ingredient in this vibrant and herbal cocktail. Drink your greens people!



FRESH, HERBAL



## PRISONER OF WAR

*Aged rum blend, lime, pineapple & pancake.*

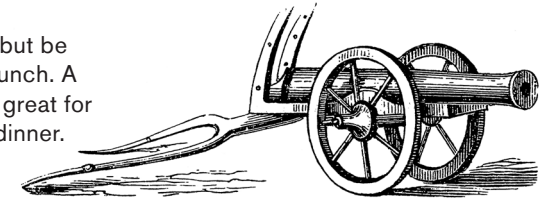
We're guessing that smuggling fresh pancakes to captured soldiers was a tricky thing so we've had to improvise. This is your exotic breakfast, but in a liquid form. Expect to taste an array of familiar flavours in this wacky concoction.

ICEBREAKER, FRESH

## THYME TO BURN

*Overproof Rum, Campari, Green chartreuse & Amer Picon.*

The name itself might be a pun, but be warned, this one packs a nice punch. A perfect aperitif style of cocktail, great for sipping, while you wait for your dinner.



BOOZY, HERBAL



## BEETDILL JUICE

*Gin, lime, sugar & pickled beetroot.*

This cocktail is inspired by the deranged Betelgeuse character, this partly pickled drink looks crazy and tastes crazy good as well. Tim Burton made the movie in 1988, we're making the drink in 2018.

FRESH, SAVOURY