

# NJORDHAVEN

NEW NORDIC - ASIAN CUISINE  
CHEF DON GOLDEN



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### Stockholm Caesar 10

Wood Grilled Romaine, Jarlsberg,  
Pumpernickel-Rye Crouton, Torched Lemon  
\*Add Marinated Anchovy Fillets (\$3.00)

**GF UPON REQUEST**

### Havasoletta 8

Pan Seared Havarti Cheese, Sorrel Chimi, Crostini

**VG | GF UPON REQUEST**

### Njord Fries 6.50

Beet Sugar Ketchup, Nordic Aioli

### “Flying Jacob” Swedish Eggrolls 12

Chicken Breast, Bacon, Banana, Havarti Cheese,  
Creamy Curry, Pineapple Chutney, Peanuts

### Swedish Meatballs 16

Beef, Veal & Pork,  
Crème Fraiche, Lingonberry Jam, Crisp Shallot

### Nordic Haddock Tempura 17

Carlsberg Ale, Kastike Tartar, Kurkku Tilli Salad

### Swedish Summer Kalop 19

Beef Short Ribs Braised in Carlberg Ale,  
Rich Nordic BBQ Sauce, Carrots, Mushroom, Potato

### Sesame Crust Ahi 19

Tuna Steak, Lingonberry Unagi Sauce, Wasabi, Sesame  
Oil Powder, Beet-Cuc Sonomono **GF**

### Salmon Minne Gard 14

Fire Roasted Salmon, Saffron Honey,  
Potato, Beet & Apple Rödbetsallad **GF**

### Krabbekake 16

Nordic Style Crab Cakes, Kastike Sauce, Greens, Lemon

### Lamb Pinnekjøtt 18

Grilled Lamb Chop, Rosemary Glaze,  
Smoked Garlic Oil, Lingonberry Gel **GF**

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## XIN CHÀO

### Spicy Okinawan Jellyfish Salad 11

Sliced Sake Poached Jellyfish,  
Wakame Sesame, Cucumber

### Kanom Gui Chai 6

Fried Thai Garlic Chive Rice Cake, Sweet Soy Sauce

**VG | GF UPON REQUEST**

### Panko Crusted Sriracha Frog Legs 14

Served with Danish Blue Cheese Sauce & Jicama Sticks

### “San Bei Ji” Chicken Wings 15

Taiwan 3 Cup Chicken Wings, Palm Sugar,  
Shaoxing Wine, Dark Soy, Ginger, Sesame Oil, Basil  
Add Chili Crunch (\$1)

### Hong Kong Seafood Noodles 19

Shrimp, Seafood Sauce, Wheat Noodles,  
Scallion, Water Chestnuts, Napa, Red Pepper, Sprouts

### Shui Dong Cumin Baby Back Ribs 16

Twice Cooked Fried Shanghai Ribs,  
Spicy Cumin-Szechuan Rub, Bell Pepper & Onion

### Wok Seared Broccoli 11

Sesame, Oyster Sauce, Ginger, Garlic, Five Spices

**VG | GF UPON REQUEST**

### Wok Seared Yu Choy 10

Garlic, Shaoxing Wine, Mushroom Sauce

**VG | GF UPON REQUEST**

## CÁM ƠN

All items are intended to be shared and served when ready!

**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

\*Pregnant and nursing women, women who may become pregnant, and children under the age of twelve are advised to not eat the following fish: swordfish, shark, king mackerel, and tilefish. Tuna steaks and canned white albacore and chunk light tuna consumption should also be limited. These fish contain levels of mercury which the EPA and FDA agree can be toxic to a developing neurological system.

\*Food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Our customer's safety is of our utmost importance. Please do not take any unnecessary risks. Management cannot assure any cross contamination of these ingredients with your dish.

# N J O R D H A V E N

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## SIGNATURE COCKTAILS

### Blood Eagle 14

Stockholm Aquavit, Mezcal, Amaro Lucano,  
Lemon, Grapefruit Soda

### Lillehammer 14

Reyka Vodka, Aperol, Lemon, Honey Syrup

### River To Uppsala 13

Bourbon, Yellow Chartreuse, Pear Juice,  
Bitter, Lemon Zest, Torched Thyme

### Trädgård 14

Bourbon, Pimm's, Honey, Lemon,  
Strawberry, Mint, Cucumber

## SEASONAL & CLASSIC COCKTAILS

### Kiwi Caipirinha 14

Soul Cachaça, Kiwi, Lime, Pure Cane Sugar, Kiwi Boba

### Crimes of Passion 14

Tequila, Mezcal, Passionfruit, Lime, Cayenne

### Tamarind Mezcalita 13

Tequila, Mezcal, Tamarind Juice, Agave, Lime

### Thai-Phoon 15

White Rum, Dark Rum, Passionfruit, Pineapple Juice

### Siamese GT 13

Roku Gin, Thai Basil, Dragon Fruit Syrup Cube, Tonic

## MARTINIS

### Stockholm Martini 14

Stockholm Aquavit, Dry Vermouth, Lingonberry Jam

### Tokyo Rose Martini 13

Roku Gin, Sake, Yuzu Juice, Japanese Dry Plum

### Saigon Espresso Martini 13

Tito's Vodka, Vietnamese Black Coffee, Simple Syrup

## WINE

### WHITE

Simi - Chardonnay 2019, California 12 | 39

Kendal Jackson – Pinot Gris 2021, California 11 | 35

Domaine Bousquet - Sauvignon Blanc 2022, Argentina 11 | 35

### RED

Simi – Cabernet Sauvignon 2021, California 14 | 45

Hazana Vinas Viejas – Rioja 2019, Spain 11 | 35

Volver – Tempranillo 2019, Spain 12 | 39

Francis Coppola – Red Blend 2018 – California 12 | 39

Domain Bousquet – Malbec 2021, Argentina 14 | 45

Paul Buisse – Chinon Cabernet Franc 2020, France 45

### ROSE

Gérard Bertrand – Gris Blanc 2022, France 11 | 35

### SPARKLING

Mercat Cava Brut – Sparkling White Wine, Spain 12 | 39

Nicolas Feuillatte – Champagne, France 70

Piper Heidsieck – Champagne, France 70

### SAKE

Hakutsuru – Draft Sake 27

### BEER

Corona – Lager – Mexico 4% ABV \$7

Newburyport – Maritime Lager -- Newbury Port, MA ABV 4.9% \$8

Truly – Vodka Seltzer Cherry & Lime – USA 5% ABV \$8

White Claw – Hard Seltzer Black Cherry – USA 5% ABV \$7

Lagunitas – Little Sumpin' Ale – California ABV 7.5% \$7

Newburyport – Pale Ale – Newbury Port, MA 5.5% ABV \$8.50

UFO White – American Style Pale Ale – Boston, MA 5.1% ABV \$7

Harpoon – IPA – Boston, MA 6% ABV \$7

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