



[tjøugæt]

Welcome to the bar at Linje Tio.
Rooted in the flavours and fragrances of Southern Europe,
Northern Africa, and the Middle East, we are located in
Hornstull in Stockholm, Sweden.

Together with the wine bar Hornstulls Bodega and
the barbershop Roy & Son, we are Tjoget.

SKÅL!

If you have any allergies or dietary requirements, please talk to our staff.

SIXTH OF SEPTEMBER

2012

GRAND OPENING

PAUL'S CANAL

Tanqueray Gin, Avocado, Islay,
Cucumber, Lime

135

ROSE LINE

Sipsmith Gin, Creme De Mûre,
Lime Cordial, White Pepper

135

SALTY CARAMEL

PF Cognac 1840, Manzanilla Sherry, Amaro,
Rock Candy Syrup, Walnut Bitters

135

LUCIDOR

Tanqueray Gin, Ayrán, Lemon, Ginger,
Egg White, Tumeric

135

BEETS BY TJOGET

Beets Infused Absolut Vodka,
Coconut Syrup, Ginger, Lemon, Nutmeg

135

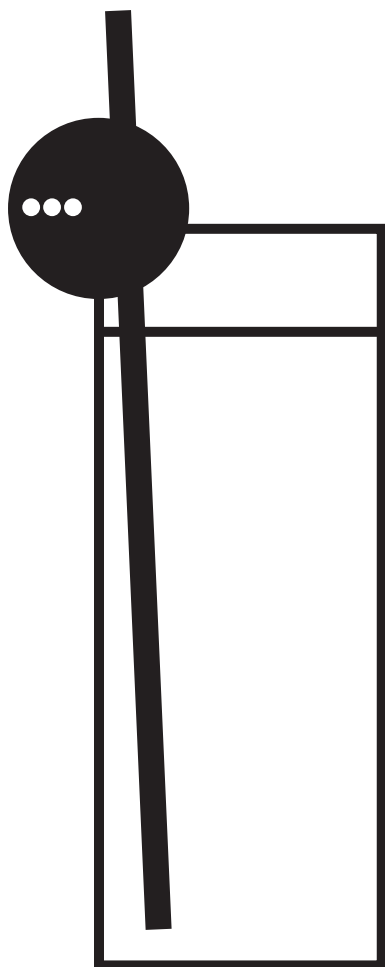
DIGESTIVO DI BOLOGNA

Amaro Montenegro, Appleton 12Yo Rum,
Wray & Nephew Rum, Vanilla, Ginger Tincture

135

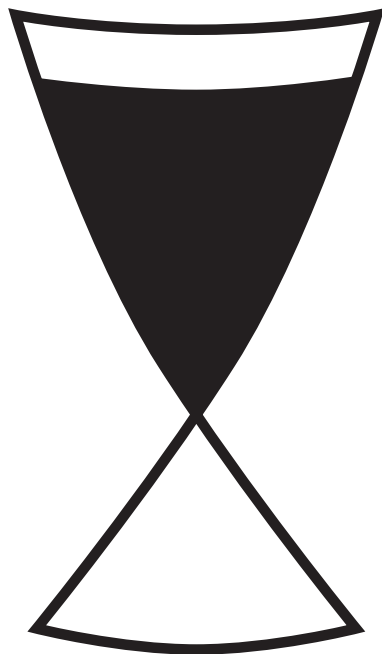


**STOCKHOLM
SWEDEN**



STOCKHOLM

Absolut Vodka, Elderflower, Swedish Punsch,
Lemon, Sugar



IRISH COFFEE

Jameson Irish Whiskey, Coffee,

Sugar, Cream

132

ICB COFFEE

Jameson Irish Whiskey, Cold brew coffee

Vanilla rock candy syrup,

132

RITA LYNN

Chamomile Infused Tanqueray Gin, Lemon, Honey,
Egg White, Soda, Vanilla

135

MAROCCONYTE

Plantation Dark Rum, Benedictine, Lime,
Honey, Ras El Hanout, Bitters

135

GYPSY QUEEN

Dolin Rouge Vermouth, Za'atar,
Creme De Cacao, Dry Curaçao, Lemon,
Sugar, Grated Cacao

135

NEGRONI MILANESE

Holy Trinity With Chamomile and Saffron

135

THE TAUBE

Torres 10Yo Brandy, Fernet Branca,
Oloroso Sherry, Honey, Lemon, Salt

135

COCKTAIL DU SEMAINE

Changes Weekly – See Blackboard

Weekly Price

**DON'T LET
DEHYDRATION
RUIN YOUR VACATION**

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HOT OR NOT

Arette Blanco Tequila, Mezcal, Sherry,
Lime, Padrones Salt Rim

135

ROAD TO NOWHERE

Naked Grouse Scotch, Bols 21, Punt E Mes, Plum Liqueur,
Chocolate & Teapot Bitters

135

CABRONITA

Cocoa Nibs Infused Calvados, Brandy,
Cognac, Yellow Chartreuse, Orgeat, Lemon

135

CLEVER CLUB

Arette Blanco Tequila,
Raspberry Syrup, Lime, Tomato

135

SESAME STREET 46

Naked Grouse Scotch, Lemon, Maple Syrup,
Tahini Oil, Egg White, Mint

135

KOALIFIED NEGRONI

Tanqueray Gin, Kamm & Sons,
Cocchi Americano

135

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NON-ALCOHOLIC COCKTAILS

WAKE UP CALL

Lemon, Grapefruit, Celery,
Sugar, Tabasco, Soda

68

COCO JAMBO

Lemon, Cocounut syrup,
Turmeric, Soda

68

CLASSIC GINGER LEMONADE

Lemon, Sugar,
Ginger juice, Soda

48

COLD BREW

Slow brewed coffee

55

BITS & BITES

Olives 45

Marcona Almonds 45

Deep fried chickpeas 35

Spanish salty crisps 40

Pimientos de Padrons 65

Oysters 30

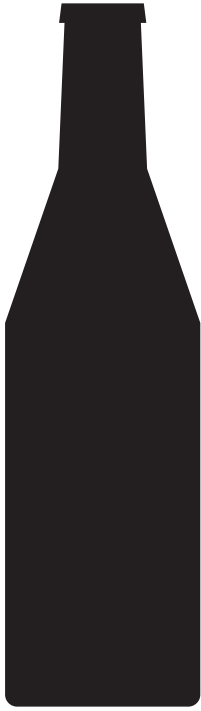
Charcuterie platter 165/495

Weekly cold cut (ask staff) 85

Weekly cheese (ask staff) 75

More hungry than snacky?

Ask for the full food menu



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TAP BEER

Grolsch 65

Pilsner Urquell 69

Peroni 69

Master Semi Dark 69

BOTTLED BEER

Camden Pale Ale 99

Omnipollo Zodiak I.P.A. 99

Pang Pang Gaffa I.P.A. 109

Siren Broken Dream Breakfast Stout 99

SPARKLING

Cava 95

Palmer & Co. Champagne 125

Lauriston Cidre Brut 70

Please ask the staff for our full wine list

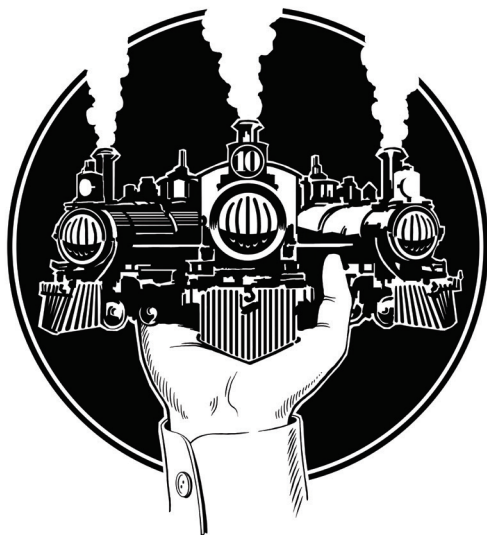
LOW OR NO ABV

Non-alcoholic beer 32

Sally monroe Gluten free I.P.A. 48

Jus de pomme 55

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**THANKS FOR JOINING US!
STAY IN TOUCH!**

www.tjoget.com
Instagram @tjoget