Smörgåsbord Deli Lunch

Monday-Friday 12-2pm 8.50/12.50
Saturday – Sunday 10-2pm 12.50/17.50

Soup & Sandwiches

Chef's Homemade Soup of the Day
With crusty bread 4.50
With a half a Croque Monsieur (ham & cheese OR veggie) 6.00

Lingon Grova Open Sandwich V 7.95
Crushed avocado, toasted seeds & poached egg

Croque Monsieur 6.50
Ham & Cheese
Add a fried *egg 1.00*

Veggie Croque V 6.50
Roasted Mediterranean vegetables
Add a fried egg 1.00

Salads

Add chicken 1.50
Add smoked salmon 2.00

Superfood Salad VG 8.50
Mango, avocado, pomegranate, toasted seeds & raspberry dressing

Spicy Sweet Potato Salad VG, GF 8.50
Watercress, chilli, red onions, spring onion & orange vinaigrette

Roasted Squash & Chickpea Salad VG, GF 8.95
Lemon & poppy seed dressed rocket leaves

Sharing Platter

Smörgåsbord sharing platter 16.50
Smoked trout, smoked mackerel & pepper mackerel, boiled egg, cream cheese, lemon, herbs & crusty bread

Starters

Traditional Swedish Herring & Crispbread 3.00
Dill & lemon yoghurt OR
Beetroot

Manna House Bread with Homemade Oils VG 3.50

Smoked Salmon & Potato Rösti GF 6.95
Served with dressed leaves & cucumber pickle

Baked Camembert V
Single 125g 6.95
To share 240g 9.95
Served with homemade onion chutney & crusty bread

Vegan Kedgeree VG, GF, N 5.75 / 10.50
Roasted pine nuts, walnuts & cashews with tomato & chilli chutney

Main Courses

Chef's Special Haggis, Potato & Apple Tart 10.95
Served with house salad

Plank Steak (a Swedish favourite) GF 13.95
Creamy potato puree, roasted vine tomatoes & whisky pepper sauce (best served medium rare)

Pan Fried Seabass GF, N 12.50
Asian style rice noodle salad with cashews

Slow Roast Pork GF 12.95
Parsnip puree & balsamic baby onions

Wild Mushroom & Sundried Tomato Risotto V, GF 11.50

Vegetarian Bangers & Mash V 11.95
Crispy onions & herb gravy

Homemade Desserts 5.50

Chilled Apple Crumble & Cinnamon Anglaise GF

Kladdkaka & Brandy Chocolate Mousse GF

Baileys Cheesecake & Peppermint Coulis

Orange & Almond Cake with Chocolate Sauce GF, N

Tropical Fruit Salad & Mango Sorbet VG, GF

Burgers 9.50

All served with a side salad
Add fries 1.50
Add sweet potato wedges 2.00

Akva Beef Burger
Tomato & chilli jam, crispy salad & brioche bun

Cajun Chicken Burger
Red pepper sauce, crispy salad & brioche bun

Spicy Bean Burger VG
Nacho crumb, tomato & chilli jam, guacamole, crispy salad & vegan bun

Extra Burger Toppings:
cheddar / goat cheese 1.00 each
halloumi / bacon / haggis 1.50 each

Sides

Akva's Spicy Chicken Wings & Sour Cream 6.50

Hasselback Potatoes, Parmesan & Breadcrumbs V 3.95

Sweet Potato Wedges VG, GF 3.50

Fries VG, GF 2.50

Black Pepper Fries VG 2.95

Side Salad VG, GF 2.95

Akva's food is a mix of Scandi/Scottish and "Akvaish". We get inspiration from lots of different countries, from customers and staff. We like comfort food but also dishes that is healthy with lots of vegetarian and vegan inspiration. The idea is that in Akva you can find a menu as mixed as our community.

ALLERGY ADVICE: Please inform your server for ANY allergies or special dietary requirements that we should be made aware of.
V = Vegetarian | VG = Vegan | GF = Gluten free | N = Contains nuts

Discretionary 10% service charge added for groups of 6 or more