Aaison Cocktails

Sunshine in a Glass Lemon Gin, Lillet Rosé, Rosé Wine, Pink Grapefruit, White Peach & Jasmine Soda, Chamomile & Jasmine Foam	185,-
Lovely Bubbly Blackberry Liqueur, Passionfruit, Cherry, Champagne	195,-
MAP Tea Party Cognac, Orange & Cinnamon, Blood Orange Umeshu, Jasmine & Red Wine	175,-
MAP Daiquiri Eucalyptus Rum, Lime, Cane Sugar	175,-
Haibisukasu Suntory Toki, Laphroaig, Sandberg Raspberry Acid, Ginger & Lime, Red Berry & Hibiscus, Raspberry Soda	185,-
Barrel Aged Mezcal Negroni Aged Mezcal, Campari & Antica Formula	185,-
Wild Fashioned Chai-Infused Rum, Peach Bitters, Goji Berry, Brown Sugar	185,-
Kentucky to Isokyrö Kyrö Rye Whisky, American Rye Whiskey, Vermouth, PX Sherry, Strawberry, Black Walnut Bitters, Pine Essence	185,-
Sasu Sabi Suntory Toki, Rhubarb Bitters, Yuzu, Wasabi	200,-
Spiced Herbal Highball (Alcohol Free) Ginger Beer, Fresh Ginger, Agave Syrup, Lime Juice, Red Berry & Hibiscus, Mint	110,-

Classic Cocktails

Whether you're craving the rich, smoky notes of a perfectly crafted Old Fashioned or the zesty kick of a Citrus-filled Margarita, we've got you covered.

Please ask our mixologist to craft the perfect classic cocktail for you!

☆Tapas

Mixed Nuts or Nocellara Del Belice Olives	65,-
Edamame Beans Steamed Edamame Beans with Sea Salt	95,-
Mini Rösti bites with dip Crispy Potato Bites served with Red Pepper Mayo & Parmesan Chee	115,- ese.
Boquerones Anchovies marinated in Olive Oil, White Wine Vinegar & Salt, served with Orange Fillet, Chili, Spring Onion and Bread	120,-
Spring Rolls Fried Vegetarian Spring Rolls served with Lao Gan Ma, Teriyaki, Sriracha Mayo, Pickled Cucumber Salad	125,-
Dumplings (Choose Vegetarian or Chicken) Fried Dumplings served with Lao Gan Ma and Pickled Cucumber So	125,- alad
Chicken skewers Four Chicken Skewers marinated in Garlic Teriyaki Sauce with Spr	180,- ing Onion
Chicken croquettes (Choose Three or Six) Served with Ricotta Dip, Spring Onion and Chili Flakes	110,-/190,-
The Spaniard (Veg Option 155,-) Iberico Ham, Black Olive Tapenade, Sliced Sourdough Baguette and	185,- d Mozzarella
Iberico ham Aged for 18 Months, served with Sourdough Bread, Truffle Oil, Oliv	185,- e Tapenade.
Cheese board Three Varieties of Cheese, served with Grapes, Cheese and Herb Cra Sourdough Bread & Chutney.	185,- ackers,
Sweet	
Macarons Coffee, Raspberry, Chocolate, Orange, Vanilla	120,-

Some of our dishes contain allergens, please ask a member of staff for more details.

🟠 Champagne, Wine & Sake

Saint-Marceaux 190 France, Champagne),- 800,-		
Prosecco Treviso 14 Italy, Veneto	0,- 550,-		
Perrier Jouet Grand I	Brut 1100,-		
Laurent Perrier	1300,-		
Bollinger NV	1500,-		
White Wine			
Ananto Macabeo 135	5,- 500,-		
Spain, Valencia			
Sauvignon Blanc 145	5,- 550,-		
France, Loire			
Picpoul de Pinet 15	0,- 550,-		
France, Languedoc			
Gavi di Gavi 18	0,- 700,-		
Italy, Piemonte			
Riesling Quarzit 19	0,- 750,-		
Germany, Rheingau	0 0(0		
Epicura Blanc 24 France, Rhône	0,- 960,-		
Chablis 1er Cru 25	0,- 1050,-		
Frannce, Bourgogne	0,- 1050,-		
I Vinevards 285,- 1150,-			
US, Sonoma, Russian River Valley			
	aver variey		

Rosé Wine

Miradou Rosé150,-550,-France, ProvenceEsprit Gassier Rosé850,-France, AOP Côtes de Provence

Red Wine

Pinot Noir	150,-	550,-
France, Loire		
Syrah Grenache	150,-	550,-
France, Languedo	с ЕКО	
Barbera d'Asti	180,-	700,-
Italy, Piedmonte		

Beaujolais	190,-	750,-
France, Beaujolai	S	
Valpolicella Rip.	195,-	790,-
Italy, Veneto, EKO)	
J Vineyards Pinc	ot 210	850,-
US, Kalifornien		
Fleurie Poncié	220,-	900,-
п п · 1 ·		
France, Beaujolai	s,	
McMurray Pinot	,	995,-
, ,	250,-	995,-
McMurray Pinot	250,-	995,- 2100,-

Beer

Melleruds Pilsner 4,5%	80,-
Sitting Bulldog IPA 6,4	80,-
Wisby Lager, 4,7%	80,-
Asahi Super Dry 5,2	80,-
Wisby Stout 5,0	80,-
Easy Rider Bulldog 0,0	80,-

Sake

Shirakawago Junmai Ginjo Sasa Nigori (Un-filtered) 6cl/75,- 12cl/150,- 33cl/250,-

Juicy Sake & Umeshu

Amabuki Peach Apollon Peach Sake 6cl/75,- 24cl/285,- 72cl/810,-

Amabuki Blood Orange Apollon Blood Orange Umeshu 6cl/75,- 24cl/285,- 72cl/810,-

Opened in 2022, MAP Petite Maison is a dedicated cocktail and whisky bar in Stockholm. We have the largest selection of Japanese whiskies in Sweden and curated relationships with various world whisky distilleries.

We offer special whisky experiences paired with unique cheeses and tapas and an exclusive whisky masterclass where the guests can choose from award winning whiskies by small distilleries, rare releases of Japanese whiskies and world famous whiskies such as the Macallan etc. These experiences can be booked privately or just for a couple or small group.

We also have two sister venues in London, MAP Maison which is a whisky and cocktail bar as well as La Bibliothèque which is a restaurant focusing on Mediterranean and Japanese cuisine.

Follow us on Instagram

MAP Petite Maison



MAP Maison



La Bibliothèque



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