

CARE/OF COCKTAILBAR
FISKEHAMNSPROMENADEN 11C
211 18 MALMO

TABLE@CAREOF.BAR
CALL US / +46 40 13 22 23

TUESDAY - THURSDAY
16:00-00:00
FRIDAY
16:00 - 01:00
SATURDAY
16:00 - 01:00

FOLLOW US ON
INSTAGRAM
@CAREOFBAR

CARE/OF
COCKTAILBAR

VOLUME 22

FISKEHAMNSPROMENADEN 11C, 211 18
WWW.CAREOF.BAR

WELCOME TO CARE/OF COCKTAILBAR

EST. 2017

Care/of cocktalbar was created by bartenders for guests. Established 2017. We are the most awarded bar in south sweden

Bartender choice awards
Nominated best new cocktailbar 2017
Skånska gastronomi priset
Best bar 2017
Sydsvenskan
Best bar in Malmö 2019
Svenska gastronomi priset
Nominated Bartenders Bar 2022
Amaro Montenegro competition
First place
Top 500 best bars in the world
Placed 484 of the bars in the world
Skånska gastronomi priset
Nominated 2024
Diplomatico - Artisan of taste 2025
Sasha
First place

WHATS ON TAP?



COCKTAIL ON TAP 125.-

seasonal care/of house tap cocktail

TAP BEER

Becks 4,9% 79.-

Hyllie Lowland Hazy IPA 6,5% 110.-

Olives	49.-
Smoked almonds	49.-
Honey roasted almonds	49.-
Cornichons	49.-
Crisps	49.-

GUESS WHAT?

If you know you know
Can you taste what it is?

Always sour and fresh. Always a surprise

169.-



NON ALCOHOLIC DRINKS

NON ALCOHOLIC BEER — 60.-
CHANGES FROM TIME TO TIME,
ASK STAFF WHAT WE HAVE
RIGHT NOW

GILDED BUBBLE — 95.-
FRUITY
FRESH
RUBY APERITIF SENZA, MANDARIN, ODD BIRD 0% SPARKLING

FALSE AWAKENING — 95.-
BITTER
SWEET
JÄRN VIT, LUCANO AMARO ZERO, MARTINI VIBRANTE, COFFEE

MAZZARD SOUR — 95.-
SWEET
SOUR
FRUITY
MARTINI FLORAL, CHERRY, FALERNUM, AGAVE, AQUA FABA

AMBER CLOUD — 105.-
NUTTY
SWEET
TART
ADRIATICO AMARETTO ZERO, LUCANO AMARO ZERO, SPICED SYRUP, AQUA FABA

WINE, BUBBLES & BEER

WHITE WINE	By the Glass	Bottle
Mineralstein - riesling	105.-	480.-
L´Or des Faus - Chardonnay		580.-
Domaine du Pré Semelé - Sancerre		680.-

RED WINE		
Schiste & Granite - Syrah	105.-	480.-
Terlan - Pinot Noir		580.-
Marchesi Mazzei - Fonterutoli		680.-

SPARKLING		
Spumante	105.-	480.-
Quenardel champagne		680.-

BOTTLED BEERS - PERFECTLY SQUARED	
VET NI!! Lageröl 4,2% Lager	85.-
FJORD IPA 6,5% IPA	95.-
Oopsie Dhazy 8,5% Hazy IPA	105.-

DRAFT BEER	
Becks 4,9%	79.-
Hopportunity IPA 6,5%	110.-

SMALL BITES

HUMMUS 120.-
Seasonal hummus, sourdough, olives

CHEESES 135.-
Selection of cheese with crackers

SNACKS

Olives	49.-
Smoked almonds	49.-
Honey roasted almonds	49.-
Cornichons	49.-
Crisps	49.-

If you have any allergies please tell the crew
Om ni har några allergier säg till personalen

HOT DOGS

NUMBER ONE
Brioche bread, 90 gr sausage, pickled cababbage and onion, pommes pinnes, tryffle mayo

NUMBER TWO
Brioche bread, 90 gr sausage, szechuan mayo, alpha sprouts, almonds

NUMBER 3
Brioche bread, 90 gr sausage, jalapeno pork rinds, spicy aivar, boston cucumber, spicy mayo

NUMBER 4
Brioche bread, 90 gr sausage, oyster mayo, furikake, spring onions

If you have any allergies please tell the crew
Om ni har några allergier säg till personalen

EXCLUSIVE CLASSICS

OLD FASHIONED
BOOZY 240.-
SHARP

Few bourbon 46,5% ABV, angostura bitters, sugar
- The definition of a cocktail - printed 1806 but consumed since 18th-century

MARTINI
BOOZY 260.-
HERBAL

Ogin Nature 41% ABV, Navy Hven 57,1% ABV, Cocchi dry - The symbol of sophistication and cocktail craftmanship - 1903 Bartenders Encyclopedia

EL PRESIDENTE
BOOZY 340.-
FRESH

Four square 2011 60% ABV, vermouth blend, orange curacao, grenadine- Early 20th century Cuba, became popular during prohibition

VINTAGE NEGRONI
BOOZY 880.-
HERBAL

Gordons gin 47,3% ABV, 1970 Martini Rosso, 1980 Campari 21% 1980 (145 years in bottles) Count Camillo Negroni order the first 1919 at Caffe Casoni

CARE/OF CLASSICS - FROM PREVIOUS MENUS

BIRDLAND (2022)
TART 169.-
SWEET

PISCO HERMANO QUEBRANTA, NORRBOTTENS GLACIER VODKA, GALLIANO, JASMINE TEA, BLUEBERRY, WHITE BALSAMIC VINEGAR, CO2

PASTRY OLD FASHIONED (2024)
BOOZY 179.-
NUTTY

PENELOPE WHEATED BOURBON,BRAASTADT VS COGNAC, C/O WALNUT LIQUEUR, BROWNED BUTTER, CHOCOLATE

ROCKEFELLER (2020)
BOOZY 179.-
TART

C/O Bourbon blend, pinot noir, citrus, cardamom, burnt cream

SOUR PEARL (2025)
FRUITY 169.-
SOUR

BROOKERS GIN, PEAR, OLIVE OIL SYRUP

MEZCARIN
SAN COSME ESPADIN, NOILLY PRAT DRY VERMOUTH, CAMPARI, YELLOW CHARTREUSE, MANDARIN, ROASTED BELL PEPPER, C02

FRUITY
SMOKY
FRESH



179.-

SEA YOU LATER
BROOKERS GIN, CARPANO BIANCO, BANANÉ DU BRESIL, CREME DE CACAO, TIO PEPE, SEA BUCKTHORN, FENNEL SEED, 3 BITTERS BLEND

FRESH
FUNKY



169.-

POMME CARRÉ
LAIRD'S APPLEJACK, HVEN RYE, AMAROMONTENEGRO, KRONAN PUNSCH, GALLIANO, MAPLE SYRUP, CARDAMOM

BOOZY
SWEET



179.-

WILL'S REQUEST
NORRBOTTENS GLACIER VODKA, LILLET BLANC, WHITE CHOCOLATE, STRAWBAR, LINGONBERRY, GRAPEFRUIT BITTERS, AQUA FABA

TART
FRESH
FRUITY



169.-

CARE/OF SIGNATURE VOL. 22

AUTUMN LEAVES
DUPPY SHARE AGED RUM, SMITH & CROSS, DUBONNET, BENÉDICTINE, PRUNELLA, DATES, BAYLEAF

BOOZY
SWEET



179.-

BRANDY AND COKE?
BRAASTADT VS COGNAC, COCCHI STORICO DI TORINO, AVERNA, SPICED SYRUP, C02

SWEET
FRESH
SPICED



169.-

THAI TEA COLADA
TEELING WHISKY, PLANTERAY O.F.T.D., THAI TEA, COCO LOPEZ, PINEAPPLE, LEMON

FRUiTY
SWEET
FRESH



169.-

THE CONSIGLIERE
BRAASTADT VS COGNAC, MANDARINE NAPOLÉON, AVERNA, CYNAR, COFFEE, COCOA, ORANGE BITTERS

BOOZY
SWEET
BITTER



179.-