

IKEA Food & Beverages (IFB)

Restaurant Menu & Offerings

Signature Swedish Dishes:

• Swedish Meatballs (Köttbullar) - Traditional recipe with cream sauce and lingonberry • Vegetable Balls (Grönsaksbullar) - Plant-based alternative made with vegetables • Salmon Fillet - Grilled with seasonal vegetables and hollandaise sauce • Chicken Schnitzel - Crispy breaded chicken with potato salad • Fish & Chips - Traditional battered fish with crispy fries

International Cuisine:

• Middle Eastern Specialties - Hummus, falafel, and grilled chicken • Asian Fusion - Stir-fried noodles, rice bowls, and curry dishes • Italian Favorites - Pasta dishes, pizza slices, and bruschetta • Healthy Options - Salad bar, quinoa bowls, and fresh fruit • Kids Menu - Mini portions and child-friendly options

Beverages:

• Hot Beverages - Coffee, tea, hot chocolate, and specialty drinks • Cold Beverages - Soft drinks, juices, smoothies, and flavored water • Swedish Specialties - Lingonberry juice, elderflower drink • Healthy Options - Fresh juices, protein shakes, and organic teas

Food Retail Products

IKEA Food Market:

• Swedish Food Specialties - Frozen meatballs, fish roe, crispbread • International Snacks - Cookies, chocolates, and confectionery • Cooking Ingredients - Sauces, spices, and recipe kits • Frozen Foods - Ready meals, desserts, and ice cream • Beverages - Juices, sodas, and specialty drinks

Grab & Go Options:

• Fresh Sandwiches - Made daily with quality ingredients • Salad Boxes - Healthy pre-packaged salads and protein bowls • Bakery Items - Pastries, muffins, and fresh bread • Snack Packs - Nuts, fruits, and energy bars • Ready-to-eat Meals - Hot meals for immediate consumption

Dietary Options & Allergen Information

Special Dietary Requirements:

• Vegetarian Options - Clearly marked plant-based dishes • Vegan Choices - Completely plant-based meals and snacks • Gluten-Free - Specially prepared options for celiac customers • Halal Certified - Selected menu items meeting halal standards • Low-Calorie - Health-conscious options with nutritional information

Allergen Management:

• Clear labeling of all major allergens in menu items • Staff training on allergen awareness and customer assistance • Separate preparation areas for allergen-free options • Detailed ingredient lists available upon request • Emergency procedures for allergic reactions