



Welcome to OHA!

Indulge in the heartwarming taste of homemade goodness at OHA. From our kitchen to your plate, we're all about crafting delicious moments. With a passion for homemade flair and a fight against food waste, every bite tells a story of love and sustainability. Join us for a delightful journey into homemade and adventurous dining – where every meal is a little celebration!

We are happy to take your order at the bar :)

Brunch 09:00-15:00

Can be made Gluten Free.

SUPERB BREKKY 🐟

169 Kr.

Overnight oats with Berry toppings and Coconut Flakes. Homemade Tuna Mousse, Salmon with Pesto and mixed seeds with chili flakes, 2 pieces Bread (Stenalderbrød (GF) & Sourdough), Homemade Green Hummus, Fruits and Waffle with toppings, banana and berries

VEGAN BREKKY 🌿

169 Kr.

Overnight Oats with Berry toppings and Coconut Flakes, Homemade Vegan "Tuna", Avocado with pesto topping & mixed seeds with chili flakes and pickled onions, 2 pieces of Bread (Stenalderbrød (GF) & Sourdough), Homemade Green Hummus, Fruits and Waffle with toppings, banana and berries

Brunch & Bubbles

214 Kr.

Choice between Super Brekky or Vegan Brekky and Classic Orange Mimosa or Grapefruit Mimosa

EXTRAS Half Avocado - 20 Kr. | Vegan Butter/Jam - 15 Kr. | Peanut Butter - 10 Kr. | 2 Slices of Stenalderbrød - 20 Kr.

🌿 PLANT-BASED | 🐟 PISCATARIAN | GF GLUTEN FREE

Ask for allergens at the bar

BRUNCH



Breakfast 09:00-15:00

KIDS' FRUIT BOWL 🌿 Selection of fresh fruits	30 Kr.	YOGURT & GRANOLA (GF) 🌿 Plant-based yogurt with homemade granola, berry compote and fruits	89 Kr.
CROISSANT	38 Kr.	LOADED CROISSANT upon availability Croissant with aioli, rucola, pickled onion Choose Tuna or Artichoke&Cashew (VG) filling	89 Kr.
TOASTED SOURDOUGH BREAD 🌿 Served with Vegan Butter and Jam	39 Kr.	REGULAR WAFFLES (GF) 🌿 2pcs waffles served with fruits, granola, coconut flakes, whipped cream, agave syrup	89 Kr.
OVERNIGHT OATS (GF) 🌿 Oats with Chia in Rice Milk, served with coconut flakes and berries	49 Kr.	DECADENT WAFFLES (GF) 🌿 3pcs waffles served with peanut butter, blueberry compote, fruits, granola, coconut flakes, whipped cream, agave syrup	129 Kr.
GRILLED 'CHEESE' SANDWICH 🌿 Sourdough Bread or Croissant and Plant-based Cheese Try it with our Vegan Kimchi! + 20Kr.	59 Kr.		

Smoothie Bowls 109 Kr.

**All served with: Granola , Fruits, Flax & Chia Seeds, Coconut Flakes.
Base mix is 100% plant-based and gluten-free (GF)*

GREEN MANGO 🌿

Mango, Spinach, Banana, Ginger, Plant-based Milk. Topped with Granola, Coconut, Chia and fruit.

AÇAÍ 🌿

Açaí Pulp with Berries. Topped with Granola, Coconut, Chia and fruit.

PINK BOWL 🌿

Strawberry, Mango, Banana, Plant-based Milk. Topped with Granola, Coconut, Chia and fruit.

Cakes and Bites 🌿

*All Raw cakes are dairy free / egg free / gluten free

RAW CAKES (GF) 🌿

Ask at the bar about our daily selection of vegan cakes

BAKED CAKES 🌿

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RAW BITES (GF) 🌿

Choose between Peanut butter or Lemon Coconut flavors!

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BREAKFAST | SMOOTHIE BOWLS | CAKES



Burgers & Fries

All Burger Base is Plant-based.

Choose either Fish / Plant-based Patty.

FISH SLAPPER 🐟 130 Kr.

Burger Bun, Aioli, Pickled Cucumber, Tomato, Salad, Crispy Fish (pollock/mørksej), Pickled Onion, Dill Mayo

OHA BURGER 🌿 125 Kr.

Burger Bun, Mushroom & Bean Based Patty, Salad, Roasted Portobello, Pickled Cucumber, Vegan Cheese, Aioli, Tomato

CRISPY "no CHICKEN" BURGER 🌿 130 Kr.

Burger Bun, Aioli, Pickled Cucumber, Tomato, Salad, Crispy "Chicken" Patty, Pickled Onion, Dill Mayo

COMBO BURGER 169 Kr.

Choice of Burger, Fries and Dip

FRENCH FRIES 🌿 45 Kr.

SWEET POTATO FRIES 🌿 49 Kr.

Chilli Mayo, Ketchup, Aioli, Dill Mayo +10 KR.

Tapas Plate

Mix and match your chosen tapas to create your perfect combination of tastes. Each plate comes with Padron Peppers and Chili mayo

ROASTED PORTOBELLO 🌿

BELL PEPPER & ARTICHOKE 🌿

OLIVE TAPENADE 🌿

BEAN CAKE 🌿

SMOKED SALMON 🐟

FRIED SALMON BALL 🐟

CHOOSE 3 FOR 169 KR. / 4 FOR 199 KR.

Extra piece +55kr

Snacks

AVOCADO SNACK 🌿 79 Kr.

Sourdough Bread with Avocado, Roasted Bell Pepper and Aioli

FRIED TORPEDO SHRIMP 🐟 79 Kr.

3 Pcs. fried Breaded Shrimp with Chili Mayo

Sandwiches & Toasts 10:00-16:00

All sandwiches are served with Pesto, Rucola, Avocado slices and mixed sesame seeds & chili flakes, with lemon on the side.

Can be made Gluten Free.

TUNA SANDWICH 🐟 99 Kr.

Homemade Tuna Mousse, Onions, Capers

SALMON SANDWICH 🐟 99 Kr.

Smoked Salmon

VEGAN TUNA SANDWICH 🌿 99 Kr.

Artichoke, Cashew and Basil "Tuna" Mousse

AVOCADO TOAST (GF) 🌿 109 Kr.

2 open sandwiches on Stoneage Bread with Homemade Almond Basil Pesto, Rucola, Avocado, lemon on the side

AVOCADO-PORTOBELLO TOAST 🌿 119 Kr.

Hummus, Roasted Portobello Mushroom, Rucola, Dill, Pickled onion, Chimichurri and Zesty Tahini Dressing

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BURGERS | TAPAS | SANDWICHES



OHA Comfort Food

OHA SOUP 99 Kr.

Soup with toasted sourdough bread.
Can be made gluten-free

CAULIFLOWER CURRY (GF) 139 Kr.

Oha's version of "chicken" curry served with Rice

SHAKSHUKA

Plant-based Shakshuka (tomato-bell pepper sauce) with aioli served with tofu and toasted sourdough bread (*can be made gluten free with dark bread or rice*)

Regular 139 Kr.

With Veggie Balls 159 Kr.

With Salmon Balls 169 Kr.

Kids' Menu

KIDS' FRUIT BOWL 30 Kr.

Selection of fresh fruits

KIDS' BURGER 89 Kr.

Burger Bun and a choice of Vegan Bean Patty, "Chicken" patty or Crispy Fish

KIDS' POKE BOWL (GF) 89 Kr.

Rice, Mango, Avocado, Edamame, Goma dressing

FISH & CHIPS 89 Kr.

Fries and Crispy Fish (pollock/mørksej) with Ketchup

Poké Bowls

Served with a Choice of Rice / Quinoa / Salad topped with Red Cabbage, Carrots, Edamame, Seaweeds, Mango, Scallions, Mixed Sesame Seeds

Can be made Gluten-Free without Seaweed

SALMON MANGO 135 Kr.

Sushi Salmon, Goma on Base, Chili Mayo

CRISPY SHRIMP 139 Kr.

Fried Shrimp, Goma on Base, Chili Mayo

CRISPY FISH 139 Kr.

Fried Breaded Fish (pollock/mørksej), Goma on Base, Chili Mayo

VEGAN AVOCADO 130 Kr.

Avocado, Goma on Base, Chili Mayo

VEGAN PORTOBELLO 135 Kr.

Roasted Portobello Mushroom, Goma on Base, Chili Mayo

JACKFRUIT ADOBO 135 Kr.

Roasted Jackfruit, Goma on Base, Chili Mayo

EXTRAS

Sushi Salmon - 40 Kr. | Crispy Fish - 40 Kr. | Crispy Shrimp - 40 Kr. | Jackfruit Adobo - 40 Kr. | Half Avocado - 20 Kr. | Garlic Portobello - 35 Kr. | Goma - 10 kr. | Soy - 5 Kr | Chili Mayo - 10 Kr

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COMFORT FOOD | KIDS' MENU | POKE BOWLS

Smoothies

REFRESHING MORINGA	65 Kr.
Moringa (Ø), Banana, Pineapple, Blueberries, Orange, Plant-based Milk	
LOADED SPIRULINA	65 Kr.
Spirulina, Spinach, Banana, Chia seeds, Hemp seeds, Peanut Butter, Ginger, Cinnamon, Plant-based Milk	
GREEN GASOLINE	59 Kr.
Spinach, Avocado, Ginger, Banana, Plant-based Milk.	
MANGO BERRY TWIST	59 Kr.
Mango, Blueberry, Banana, Plant-based Milk.	
FRUITY FUN	59 Kr.
Strawberry, Banana, Mint, Plant-based Milk.	
TROPICAL EXPERIENCE	59 Kr.
Pineapple, Orange, Banana, Plant-based Milk.	
RED RAZOR	59 Kr.
Beetroot, Strawberry, Banana, Orange, Plant-based Milk.	

Juices

GO-TO JUICE	59 Kr.
Turmeric, Ginger, Orange	
MIGHTY GREENS	59 Kr.
Spinach, Ginger, Orange	
GLOW UP	62 Kr.
Orange, Blueberry, Mint, Ginger	
+5 Kr. for Moringa Powder (Ø)	

Hot Drinks

ESPRESSO	30 Kr.
AMERICANO	35 Kr.
CORTADO	39 Kr.
FLAT WHITE	45 Kr.
CAPPUCCINO	49 Kr.
CAFE LATTE	49 Kr.
TEA	40 Kr.
Black tea - Earl Grey Green Tea Herbal - Cool Mint	
MATCHA LATTE	52 Kr.
100% Organic Matcha Green Tea Powder and Oat Milk	
CHAI LATTE	52 Kr.
Milk of Choice, Chai	
DIRTY CHAI LATTE	52 Kr.
Chai with Double shot Espresso	
GOLDEN LATTE	52 Kr.
Homemade with Ginger, Turmeric, Cinnamon, Black pepper and Oat Milk	
HOT CHOCOLATE	49 Kr.
EXTRAS Syrup - 5 Kr. Extra Singleshot Espresso 15 kr.	

OHA's Lemonades

PASSIONFRUIT LEMONADE	59 Kr.
Passionfruit Syrup, Mint, Sparkling Water	
ORANGE LEMONADE	59 Kr.
Orange, Syrup, Mint, Sparkling Water	
GRAPEFRUIT LEMONADE	59 Kr.
Grapefruit, Syrup, Mint, Sparkling Water	

Cold Blends

ICED AMERICANO	45 Kr.
ICED LATTE	49 Kr.
ICED MATCHA	55 Kr.

Bottled Drinks

ELDERFLOWER	30 Kr.
250 ml Organic Eldeflower	
BLACKCURANT	30 Kr.
250 ml Organic Blackcurrant	
DANSK VAND	25 Kr.
250 ml Dansk Vand	
KOMBUCHA	55 Kr.
Fermented Tea	
TEA DAWN Wheat Dreams	45 Kr.
Non-alcoholic beer	

ALCOHOLIC DRINKS

Wine

GLASS OF White, Red, Rosé or Cava	65 Kr.
BOTTLE OF White, Red, Rosé or Cava	300 Kr.

Beers

IPA DRAFT	55 Kr.
PILSNER DRAFT	55 Kr.

Cocktails

CLASSIC ORANGE MIMOSA	65 Kr.
Cava, Orange Juice, Orange Slice	
GRAPEFRUIT MIMOSA	65 Kr.
Cava, Grapefruit Juice, Grapefruit Slice	
APEROL SPRITZ	89 Kr.
Aperol, Prosecco, Dansk Vand, Orange slices	
GIN & TONIC	89 Kr.
Gin, Tonic	

DRINKS - WARM | COLD | ALCOHOLIC