



# **BREAKFAST & LUNCH MENU**

From 9-16.00



# Brunch

From 9-16.00

## SUPER BREKKY 🌱

159 Kr.

Organic Overnight oats (plain/Peanut butter), with Berry toppings and Coconut Flakes. Homemade Tuna Mousse, Salmon with Pesto and mixed seeds with chili flakes, 2 pieces Bread (Stenalderbrød (GF) & Sour Dough), Homemade Green Hummus, Fruits and Waffles

## VEGAN BREKKY 🌱

159 Kr.

Overnight Oats (plain/Peanut Butter) 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) & Sour Dough), Homemade Green Hummus, Fruits and Waffles

Brunch & Bubbles

Any Brekky with Classic Orange Mimosa - Cava, Orange Juice  
Any Brekky with Pink and Proud Mimosa - Cava, Grapefruit Juice

Weekday 179 Kr.  
Weekend 214 Kr.

### EXTRAS

Overnight Oats - 30Kr. | Half Avocado - 20 Kr. | Vegan Butter/Jam - 15 Kr. | Peanut Butter - 10 Kr.  
| 2 Slices of Stenalderbrød - 20 Kr.

## Smoothie Bowls

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

### PINK BOWL 🌱

99 Kr.

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

### GREEN MANGO 🌱

99 Kr.

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

### ACAI 🌱

99 Kr.

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

## Small Dishes

### TOASTED SOURDOUGH BREAD 🌱

39 Kr.

Served with Vegan Butter and Jam

### GRILLED 'CHEESE' SANDWICH 🌱

49 Kr.

Sourdough Bread and Plantbased Cheese

### OVERNIGHT OATS 🌱

49 Kr.

Oats with Chia in Rice Milk, served with coconut flakes and berries (GF)

### WAFFLES 🌱

89 Kr.

Served w/ Fruits, Granola, Coconut Flakes, Agave Syrup (GF)

### TRY This!

### DECADENT WAFFLES 🌱

129 Kr.

Served with organic Almond butter, fruits, granola, coconut flakes, agave syrup (GF)

## Sweets

### DESSERT PLATTER 🌱

99 Kr.

Dessert Plate with Oha's choice of desserts served with fruit and berries. (GF / V)

### RAW CAKES 🌱

55 Kr.

Choose between Peanut Butter Chocolate\*, Lemon Tart\* or Tiramisu\*

### BAKED CAKES 🌱

39 Kr.

Chocolate / Carrot / Banana

### RAW BITES 🌱

30 Kr.

Dates, Nuts and Peanut or Lemon Coconut

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

Baked Cakes are not gluten free but dairy & egg free

🌱 PLANT-BASED | 🌊 PISCATARIAN | GF GLUTEN FREE | VG VEGETARIAN | DF DAIRY FREE

# BREAKFAST | BRUNCH | SWEETS

# Lunch | kl. 10 -16.00

## Sandwiches & Toasts

Can be made Gluten Free.

### TUNA SANDWICH 🌿 79 Kr.

Homemade Tuna Mousse, Onions, Capers, Pesto, Rucola, Avocado slices and mixed sesame seeds and chili flakes, with lemon on the side.

### SALMON SANDWICH 🌿 79 Kr.

Smoked Salmon with Pesto, Rucola, Avocado slices and mixed sesame seeds and chili flakes, with lemon on the side.

### VEGAN TUNA SANDWICH 🌿 89 Kr.

Artichoke, Cashew and Basil "Tuna" Mousse. Rucola, Avocado slices and mixed sesame seeds and chili flakes, with lemon on the side.

### AVOCADO TOAST (GF) 🌿 99 Kr.

2 open sandwiches on Stoneage Bread with Homemade Almond Basil Pesto, Rucola, whole Avocado, Pickles

### AVOCADO-PORTOBELLO TOAST 🌿 119 Kr.

Hummus, Portobello Mushroom, Rucola, Dild, Chimichurri and Zesty Tahini Dressing

## Burgers

All Burger Base is Plant-based. Choose either Fish / Plant-based Patty.

### FISH SLAPPER 🌿 130 Kr.

Burger Bun, Crispy Fish, Salad, Remoulade, Pickled Onion

### OHA BURGER 🌿 125 Kr.

Burger Bun, Mushroom / Bean Based Patty, Salad, Caramelised Onion, Vegan Cheese, Chili Mayo

### COMBO BURGER 169 Kr.

Burger, Fries and Dip  
Choice of OHA Burger / Fish Slapper, Regular or Sweet Potato Fries with Dip

### KIDS' BURGER 🌿 89 Kr.

Burger Bun and a choice of Bean Patty or Crispy Fish with Remoulade

### FRENCH FRIES 🌿 40 Kr.

### SWEET POTATO FRIES 🌿 45 Kr.

Homemade Remoulade or Chili Mayo Dip +10 KR.

## Sides: Yummy & Greasy

### AVOCADO SNACK 🌿 79 Kr.

Sourdough Bread with Avocado, Roasted Bell Pepper and Aioli

### SMASHED MUSHROOM BEAN BALL 🌿 69 Kr.

2 Fried Bean & Mushroom Balls with Ponzu Mayo

### OHA'S NACHOS 🌿 89 Kr.

Plain Nacho Chips with Homemade Creamy Dip and Salsa. Ask for Jalapeños.

### FRIED TORPEDO SHRIMP 🌿 69 Kr.

3 Pcs. fried Breaded Shrimp with Chili Mayo

### HOMEMADE FRIED SPRING ROLLS (VG) 79 Kr.

Fried Spring rolls with Seasonal Veggies in Tamarind Sauce

### ROASTED PORTOBELLO 🌿 69 Kr.

With Chili Mayo, Aioli or Ketchup

CHOOSE 3 FOR 199 KR. / 4 FOR 259 KR.

### WARM STEW 🌿 139 kr.

Plant-based Stew (GF) served with Rice topped Seasonal Veggies and Almonds.

Choice of:

Lentil Coconut or Green Curry Chickpea

### SWEET & SOUR FISH 🌿 159 kr.

Served with Rice, Roasted bell pepper, Pickles & Greens (GF)

### SWEET & SOUR VEGGIE BALLS 🌿 159 kr.

Served with Rice, Roasted bell pepper, Pickles & Greens (GF)

## Poké Bowls

Served with a Choice of Rice / Quinoa topped with Red Cabbage, Carrots, Edamame, Seaweeds, Mango, Scallions, Mixed Sesame - Can be made Gluten-Free without Seaweed

### SALMON MANGO 🌿 130 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 Cod Fish, Goma on Base, Chili Mayo.

### VEGAN AVOCADO 🌿 125 Kr.

Avocado, Goma Dressing, Goma on Base, Chili Mayo

### VEGAN PORTOBELLO 🌿 130 Kr.

Garlic Portobello Mushroom, Goma onBase, Chili Mayo

### JACKFRUIT ADOBO 🌿 130 Kr.

BBQ Marinated Portobello Mushroom, Goma onBase, 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

🌿 PLANT-BASED | 🌿 PISCATARIAN | GF GLUTEN FREE | VG VEGETARIAN | DF DAIRY FREE

# LUNCH

## Smoothies

<b>REFRESHING MORINGA</b>	<b>59 Kr.</b>
Moringa (ø), Banana, Pineapple, Blueberries, Orange, Plantbased Milk (ø)	
<b>LOADED SPIRULINA</b>	<b>59 Kr.</b>
Spirulina, Spinach, Banana, Chia seeds, Hemp seeds, Peanut Butter, Ginger, Cinnamon	

<b>GREEN GASOLINE</b>	<b>54 Kr.</b>
Spinach, Avocado, Ginger, Banana, Plant-based Milk.	
<b>MANGO BERRY TWIST</b>	<b>54 Kr.</b>
Mango, Blueberry, Banana, Plant-based Milk.	
<b>FRUITY FUN</b>	<b>54 Kr.</b>
Strawberry, Banana, Mint, Plant-based Milk.	
<b>TROPICAL EXPERIENCE</b>	<b>54 Kr.</b>
Pineapple, Orange, Banana, Plant-based Milk.	
<b>RED RAZOR</b>	<b>54 Kr.</b>
Beetroot, Strawberry, Banana, Orange, Plant-based Milk.	

## Hot Drinks

<b>ESPRESSO</b>	<b>35 Kr.</b>
<b>AMERICANO</b>	<b>35 Kr.</b>
<b>CORTADO</b>	<b>39 Kr.</b>
<b>FLAT WHITE</b>	<b>45 Kr.</b>
<b>CAPPUCCINO</b>	<b>45 Kr.</b>
<b>CAFE LATTE</b>	<b>45 Kr.</b>
<b>TEA</b>	<b>35 Kr.</b>
Black tea - Earl Grey   Green Tea   Herbal - Cool Mint	
<b>MATCHA LATTE</b>	<b>45 Kr.</b>
100% Organic Matcha Green Tea Powder and Oat Milk	
<b>MORINGA LATTE</b>	<b>45 Kr.</b>
100% Organic Moringa leaf Powder and Oat Milk	
<b>CHAI LATTE</b>	<b>49 Kr.</b>
Vanilla Chai	
<b>DIRTY CHAI LATTE</b>	<b>49 Kr.</b>
Vanilla Chai with Double shot Espresso	
<b>GOLDEN LATTE</b>	<b>49 Kr.</b>
Homemade with Ginger, Turmeric, Cinnamon, Black pepper and Oat Milk	
<b>HOT CHOCOLATE</b>	<b>45 Kr.</b>

## Cold Blends

<b>ICED AMERICANO</b>	<b>45 Kr.</b>
<b>ICED LATTE</b>	<b>49 Kr.</b>
<b>ICED MATCHA</b>	<b>55 Kr.</b>
<b>ICED TEA (freshly brewed pure tea)</b>	<b>49 Kr.</b>
<b>EXTRAS</b> Syrup - 5 Kr.   Extra Singleshot Espresso 15 kr.	

## Juices

<b>GO-TO JUICE</b>	<b>54 Kr.</b>
Acerola Berry Powder (ø), Ginger, Orange	
<b>MIGHTY GREENS</b>	<b>54 Kr.</b>
Spinach, Ginger, Orange +5 Kr. for Moringa Powder (ø)	

<b>GLOW UP</b>	<b>59 Kr.</b>
Orange, Blueberry, Mint, Ginger	
<b>SPICE UP</b>	<b>59 Kr.</b>
Orange, Strawberry, Turmeric, Ginger, Black Pepper	

## OHA's Lemonade

<b>PASSIONFRUIT LEMONADE</b>	<b>59 Kr.</b>
Passionfruit, Syrup, Mint, Sparkling Water.	
<b>ORANGE LEMONADE</b>	<b>59 Kr.</b>
Orange, Syrup, Mint, Sparkling Water.	
<b>GRAPEFRUIT LEMONADE</b>	<b>59 Kr.</b>
Grapefruit, Syrup, Mint, Sparkling Water.	

## Bottled Drinks

<b>ELDERFLOWER</b>	<b>30 Kr.</b>
250 ml. Organic Eldeflower.	
<b>BLACKCURANT</b>	<b>30 Kr.</b>
250 ml. Organic Blackcurrant.	
<b>DANSK VAND</b>	<b>25 Kr.</b>
250 ml. Dansk Vand	
<b>NODA</b>	<b>35 Kr.</b>
330 ml. Pink Grapefruit   Lemongrass Ginger   Sicilian Lemon	

## Wine

<b>GLASS OF White, Rosé or Cava</b>	<b>65 Kr.</b>
<b>GLASS OF Red</b>	<b>75 Kr.</b>
<b>BOTTLE OF White, Rosé or Cava</b>	<b>300 Kr.</b>
<b>BOTTLE OF Red</b>	<b>350 Kr.</b>

## Beers

<b>IPA DRAFT</b>	<b>55 Kr.</b>
<b>Organic</b> , hoppy pale ale in an easy-drinking interpretation of an IPA. Orange red, clear and lushly frothy. Resin, citrus and tropical fruit characterize the aroma and taste.	
<b>PILSNER DRAFT</b>	<b>55 Kr.</b>
<b>Organic</b> , honest Pilsner, well supplied with hops and aged for a long time at a low temperature. Moderately bitter, spicy, fruity and smooth as a beach stone. Underfermented.	
<b>TEA DAWN BOTTLE 0%</b>	<b>45 Kr.</b>
Hand-brewed and 100% non-alcoholic; sophisticated, over-fermented, Creamy, refreshing and mildly sour Wheat beer	

## Cocktails

<b>CLASSIC ORANGE MIMOSA</b>	<b>65 Kr.</b>
Cava, Orange Juice, Orange Slice	
<b>PINK &amp; PROUD MIMOSA</b>	<b>65 Kr.</b>
Cava, Grapefruit Juice, Grapefruit Slice	
<b>KOMBUCHA</b>	<b>55 Kr.</b>
Fermented Tea	



# DINNER MENU

From 16.00

## YUMMY & GREASY SIDES

Not GF - shrimp & crispy fish

<b>AVOCADO SNACK</b> 🌿	<b>79 Kr.</b>	<b>FRIED TORPEDO SHRIMP</b> 🍤	<b>65 Kr.</b>
Sour Dough Bread with Avocado, Roasted Bell Pepper and Aioli		3 Pcs. fried Breaded Shrimp with Chili Mayo	
<b>MUSHROOM BEAN CAKE</b> 🌿	<b>69 Kr.</b>	<b>HOMEMADE SPRING ROLLS</b> 🌿	<b>79 Kr.</b>
Fried Bean & Mushroom Cake with Ponzu mayo		Fried Spring rolls with Seasonal Veggies in Tamarind Sauce	
<b>OHA'S NACHOS</b> 🌿	<b>79 Kr.</b>	<b>ROASTED PORTOBELLO</b> 🌿	<b>69 Kr.</b>
Nachos with Salsa, Creamy 'Cheese' Sauce and Jalapeños, Micro greens		With Chili Mayo, Aioli or Ketchup	

CHOOSE 3 FOR 199 KR. / 4 FOR 259 KR.

## MAINS All Gluten Free

<b>SWEET &amp; SOUR FISH</b> 🍤	<b>169 Kr.</b>
Served with Rice and a side of Pickles and Bell Pepper	
<b>SWEET &amp; SOUR BEAN BALLS</b> 🌿	<b>169 Kr.</b>
Served with Rice and a side of Pickles and Bell Pepper	
<b>CREAMY SPINACH LENTIL</b> 🌿	<b>139 Kr.</b>
Served with Rice and a side of Pickles	
<b>GREEN CHICKPEA CURRY</b> 🌿	<b>139 Kr.</b>
Served with Rice and a side of Pickles	
<b>FISH &amp; CHIPS</b> 🍤	<b>139 Kr.</b>
Fried breaded Cod with Fries, Green Peas and Ponzu Mayo	

## BURGERS

Not GF - shrimp & crispy fish

*All Burger Base is Plant-based. Choose either Fish / Plant-based Patty.*

<b>FISH SLAPPER</b> 🍤	<b>130 Kr.</b>
Crispy Fish, Salad, Ponzu Mayo, Pickled Onion and Pickled Cucumber	
<b>OHA BURGER</b> 🌿	<b>125 Kr.</b>
Mushroom / Bean Based Patty, Salad, pickled cucumber, Caramelized Onion, Vegan Cheese, Aioli	
<b>COMBO BURGER</b>	<b>169 Kr.</b>
Choice of OHA Burger / Fish Slapper and Fries with Dip	
<b>FRENCH FRIES</b> 🌿	<b>45 Kr.</b>
Choose Homemade Aioli / Chili Mayo Dip + 10 KR.	
<b>SWEET POTATO FRIES</b> 🌿	<b>50 Kr.</b>
Choose Homemade Aioli / Chili Mayo Dip + 10 KR.	

<b>KIDS' BURGER</b> 89 Kr.	<b>KIDS' STEW</b> 89 Kr.	<b>KIDS' FISH &amp; CHIPS</b> 89 Kr.
Burger Bun and a choice of Bean Patty or Crispy Fish	Choice of warm stew served with Rice	Fries and Crispy Fish with Remoulade

## POKÉ BOWLS

Served with a Choice of Rice / Quinoa topped with Red Cabbage, Carrots, Edamame, Seaweeds, Mango, Scallions, Mixed Sesame - Can be made Gluten-Free without Seaweed

<b>SALMON MANGO</b> 🍤	<b>130 Kr.</b>	<b>VEGAN AVOCADO</b> 🌿	<b>125 Kr.</b>
Sushi Salmon, Goma on Base, Chili Mayo		Avocado, Goma Dressing, Goma on Base, Chili Mayo	
<b>CRISPY SHRIMP</b> 🍤	<b>135 Kr.</b>	<b>VEGAN PORTOBELLO</b> 🌿	<b>130 Kr.</b>
Fried Shrimp, Goma on Base, Chili Mayo		Garlic Portobello Mushroom, Goma on Base, Chili Mayo	
<b>CRISPY FISH</b> 🍤	<b>135 Kr.</b>	<b>JACKFRUIT ADOBO</b> 🌿	<b>130 Kr.</b>
Fried Breaded Cod Fish, Goma on Base, Chili Mayo		Soy-vinegar (GF) marinated Jackfruit, Goma on Base, Chili Mayo	

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

## SWEETS

<b>COFFEE &amp; CAKE</b> 🌿	<b>99 Kr.</b>	<b>RAW CAKES</b> 🌿	<b>65 Kr.</b>
Free Choice of coffee, tea and cake.		Vegan and Gluten-Free. Ask the Bar for options.	
<b>BAKED CAKES</b> 🌿	<b>49 Kr.</b>	<b>RAW BITES</b> 🌿	<b>30 Kr.</b>
Chocolate / Carrot / Banana		Dates, Nuts and Peanut or Lemon Coconut	

\*All Raw cakes are dairy free / egg free / gluten free | Baked Cakes are not gluten free but dairy & egg free

🌿 PLANT-BASED | 🍤 PISCATARIAN | GF GLUTEN FREE | VG VEGETARIAN | DF DAIRY FREE

# DINNER

## BOTTLED DRINKS

<b>ELDERFLOWER</b> 250 ml. Organic Eldeflower.	<b>30 Kr.</b>
<b>BLACKCURANT</b> 250 ml. Organic Blackcurrant.	<b>30 Kr.</b>
<b>DANSK VAND</b> 250 ml. Dansk Vand	<b>25 Kr.</b>
<b>NODA INFUSED WATER</b> 330 ml. Choice of: Pink Grapefruit Lemongrass Ginger Sicilian Lemon	<b>35 Kr.</b>

## HOT DRINKS

*CHOICE OF OAT OR REGULAR MILK*

<b>ESPRESSO</b>	<b>30 Kr.</b>
<b>AMERICANO</b>	<b>35 Kr.</b>
<b>CORTADO</b>	<b>39 Kr.</b>
<b>FLAT WHITE</b>	<b>39 Kr.</b>
<b>CAPPUCCINO</b>	<b>45 Kr.</b>
<b>LATTE</b>	<b>45 Kr.</b>
<b>TEA</b> Black tea - Earl Grey   Green Tea   Herbal - Cool Mint	<b>35 Kr.</b>
<b>MATCHA TEA</b> 100% Organic Matcha Green Tea Powder and Oat Milk	<b>45 Kr.</b>
<b>MORINGA TEA</b> 100% Organic Moringa leaf Powder and Oat Milk	<b>45 Kr.</b>
<b>CHAI LATTE</b> Vanilla Chai	<b>45 Kr.</b>
<b>DIRTY CHAI LATTE</b> Vanilla Chai with Double shot Espresso	<b>49 Kr.</b>
<b>GOLDEN LATTE</b> Homemade with Ginger, Turmeric, Cinnamon, Black pepper and Oat Milk	<b>45 Kr.</b>

## COLD BLENDS

*CHOICE OF OAT OR REGULAR MILK*

<b>ICED AMERICANO</b>	<b>45 Kr.</b>
<b>ICED LATTE</b>	<b>45 Kr.</b>
<b>ICED MATCHA</b>	<b>45 Kr.</b>
<b>ICED TEA (brewed pure tea)</b>	<b>49 Kr.</b>

**EXTRAS** Syrup - 10 Kr. - Vanilla, Hazelnut or Caramel |  
Extra shot Espresso 15 kr.

## OHA'S LEMONADE

<b>PASSIONFRUIT</b> Passionfruit, Lemon, Mint, Sparkling Water.	<b>54 Kr.</b>
<b>ORANGE LEMONADE</b> Lemon, Orange, Mint, Sparkling Water.	<b>54 Kr.</b>
<b>GRAPEFRUIT LEMONADE</b> Grapefruit, Mint, Sparkling Water.	<b>54 Kr.</b>

## BEERS

<b>IPA DRAFT</b> A hoppy pale ale in an easy-drinking interpretation of an IPA. Orange red, clear and lushly frothy. Resin, citrus and tropical fruit characterize the aroma and taste. Bitter and robust.	<b>55 Kr.</b>
<b>PILSNER DRAFT - organic</b> An honest Pilsner, well supplied with hops and aged for a long time at a low temperature. Moderately bitter, spicy, fruity and smooth as a beach stone. Underfermented.	<b>55 Kr.</b>
<b>TEA DAWN BOTTLE 0%</b> Hand-brewed and 100% non-alcoholic; sophisticated, over-fermented, Creamy, refreshing and mildly sour Wheat beer	<b>45 Kr.</b>

## WINE

<b>HOUSE WINE GLASS</b> Red, White, Rose or Cava	<b>65 Kr.</b>
<b>HOUSE WINE GLASS</b> Red, White, Rose or Cava	<b>350 Kr.</b>
<b>RED</b> Grenache/Syrah ECO, Alain Jaume, Côtes du Rhône, France The taste is rich and aromatized with silky tannins and the same wonderful taste as the fragrance.	
<b>WHITE</b> Sauvignon Blanc, Louis Eschenauer, d'Oc, France Fresh and dry southern French white wine with light notes of gooseberry and citrus.	
<b>ROSÉ</b> Rumeurs ECO, Chateau l'Escarelle, Méditerranée, France Easy to drink rosé with fruity notes	
<b>CAVA</b> Sparkling white wine (blanc de blancs) from Catalonia, on the light end with good purity in the fruit and fine bubbles.	

## COCKTAILS

<b>CLASSIC ORANGE MIMOSA</b> Cava, Orange Juice, Orange Slice	<b>65 Kr.</b>
<b>PINK &amp; PROUD MIMOSA</b> Cava, Grapefruit Juice, Grapefruit Slice	<b>65 Kr.</b>
<b>KOMBUCHA</b> Fermented Tea	<b>55 Kr.</b>
<b>VODKA SPIKED PASSIONFRUIT</b>	<b>89 Kr.</b>

**ASK THE BAR FOR JUICE AND SMOOTHIE OPTIONS**

**DRINKS | BEER | WINE**