



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 Guarana. 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 🌿 140 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

REFRESHING MORINGA	59 Kr.
Moringa (ø), Banana, Pineapple, Blueberries, Orange, Plantbased Milk (ø)	
LOADED SPIRULINA	59 Kr.
Spirulina, Spinach, Banana, Chia seeds, Hemp seeds, Peanut Butter, Ginger, Cinnamon	
GREEN GASOLINE	54 Kr.
Spinach, Avocado, Ginger, Banana, Plant-based Milk.	
MANGO BERRY TWIST	54 Kr.
Mango, Blueberry, Banana, Plant-based Milk.	
FRUITY FUN	54 Kr.
Strawberry, Banana, Mint, Plant-based Milk.	
TROPICAL EXPERIENCE	54 Kr.
Pineapple, Orange, Banana, Plant-based Milk.	
RED RAZOR	54 Kr.
Beetroot, Strawberry, Banana, Orange, Plant-based Milk.	

Hot Drinks

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

Cold Blends

ICED AMERICANO	45 Kr.
ICED LATTE	49 Kr.
ICED MATCHA	55 Kr.
ICED TEA (freshly brewed pure tea)	49 Kr.
EXTRAS Syrup - 5 Kr. Extra Single-shot Espresso 15 kr.	

Juices

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

GLOW UP	59 Kr.
Orange, Blueberry, Mint, Ginger	
SPICE UP	59 Kr.
Orange, Strawberry, Turmeric, Ginger, Black Pepper	

OHA's Lemonade

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.	

Bottled Drinks

ELDERFLOWER	30 Kr.
250 ml. Organic Elderflower.	
BLACKCURRANT	30 Kr.
250 ml. Organic Blackcurrant.	
DANSK VAND	25 Kr.
250 ml. Dansk Vand	
NODA	35 Kr.
330 ml. Pink Grapefruit Lemongrass Ginger Sicilian Lemon	

Wine

GLASS OF White, Rosé or Cava	65 Kr.
GLASS OF Red	75 Kr.
BOTTLE OF White, Rosé or Cava	300 Kr.
BOTTLE OF Red	350 Kr.

Beers

IPA DRAFT	55 Kr.
Organic , 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.	
PILSNER DRAFT	55 Kr.
Organic , 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.	
TEA DAWN BOTTLE 0%	45 Kr.
Hand-brewed and 100% non-alcoholic; sophisticated, over-fermented, Creamy, refreshing and mildly sour Wheat beer	

Cocktails

CLASSIC ORANGE MIMOSA	65 Kr.
Cava, Orange Juice, Orange Slice	
PINK & PROUD MIMOSA	65 Kr.
Cava, Grapefruit Juice, Grapefruit Slice	
KOMBUCHA	55 Kr.
Fermented Tea	