

ENGLISH VERSION BELOW



Velkommen til OHA!

Forkæl dig selv med den hjertevarme smag af hjemmelavet godhed hos OHA. Fra vores køkken til din tallerken er vi her for at skabe lækre øjeblikke. Med en passion for en hjemmelavet flair og en kamp mod madspild, fortæller hver en bid, en historie om kærlighed og bæredygtighed.

Glem ikke at følge vores rejse på @oha_copenhagen ♥

Vi tager glædeligt imod bestillinger i baren :)

Brunch 09:00-15:00

Kan laves glutenfri

SUPERB BREKKY 🌱

169 Kr.

Overnight oats, med bær og kokosflager, hjemmelavet tunmousse, laks med pesto, sesam frø og chiliflager, 2 stk brød (Stenalderbrød (GF) & surdej), lyserød hummus, frugt og vaffel med banan og bær

VEGANSK BREKKY 🌱

169 Kr.

Overnight oats, med bær og kokosflager, scrambled tofu, avocado med pesto topping, sesam frø, chiliflager og syltede rødløg, 2 stk brød (Stenalderbrød (GF) & surdej), hjemmelavet lyserød hummus, frugt og vaffel med banan og bær

HEARTY BREKKY

189 Kr.

Vegansk 🌱

Bagte bønner, ristede svampe, sauteret spinat, stegt tomat, friturestegt tofu, lyserød hummus, aioli, 2 stk. brød (Stenalderbrød (GF) & surdej), frugt og vaffel med banan og bær

Pescetar 🌱

Bagte bønner, ristede svampe, sauteret spinat, stegt tomat, friturestegt rejer, lyserød hummus, aioli, 2 stk. brød (Stenalderbrød (GF) & surdej), frugt og vaffel med banan og bær

Brunch & Bubbles

225 Kr.

Valgfri Brekky med Klassisk appelsin Mimosa eller Grapefrugt Mimosa (alkoholfri)

EXTRAS Halv Avocado - 20 Kr. | Jordnøddesmør - 10 Kr. | 2 skiver Stenalderbrød - 20 Kr.

🌱 PLANTEBASERET | 🌱 PESCATAR | GF GLUTENFRI | VG VEGETAR

Spørg efter allergener i baren

BRUNCH



Morgenmad 09:00-15:00

FRUGT BOWL (GF) 🌱 Udvalg af frisk frugt	30 Kr.	CROISSANT (VG)	38 Kr.
BREAKFAST BUN 🌱 Serveret med vegansk ost og smør <i>Marmelade +10 Kr.</i>	39 Kr.	LOADED CROISSANT <small>efter tilgængelighed</small> Croissant med aioli, rucola, syltede rødløg Vælg mellem Tun eller Scrambled tofu (VG) fyld	89 Kr.
OVERNIGHT OATS (GF) 🌱 Med chia i rismælk, serveret med kokosflager og bær	49 Kr.	WAFFLES (GF) 🌱 2stk vafler serveret med frugter, granola, kokosflager, jordnøddesmør, flødeskum og agavesirup	99 Kr.
GRILLED 'CHEESE' SANDWICH 🌱 Surdejsbrød eller croissant med plantebaseret ost, aioli og rucola. Prøv den med vores veganske Kimchi! + 20 kr.	69 Kr.	AÇAÍ SMOOTHIE BOWL (GF) 🌱 Açaí Pulp with berries. Topped with granola, coconut flakes, chia and fruit.	109 Kr.

Kager 🌱

Alle raw-kager er mælkfri/æggefri/glutenfri

RAW CAKES (GF) 🌱
Spørg i baren om dagens
udvalg af veganske kager

BAKED CAKES 🌱
Spørg i baren om dagens
udvalg af veganske kager

RAW BITES (GF)
Vælg mellem jordnøddesmør
eller citron/kokos smag!

🌱 PLANTEBASERET | 🌿 PESCATAR | GF GLUTENFRI | VG VEGETAR

Spørg efter allergener i baren

MORGENMAD | KAGER

Sandwiches

10:00-16:00

Alle sandwiches og toasts kan laves glutenfri.

TUN SANDWICH 🌱 99 Kr.

Tunmousse, løg, kapers, pesto, rucola, avocado skiver, blandede sesamfrø og chiliflager. Med citron som tilbehør.

SALMON SANDWICH 🌱 99 Kr.

Røget laks, pesto, rucola, avocado skiver, blandede sesamfrø og chiliflager. Med citron som tilbehør.

Burgers

Alle Burgerboller er Plantebaseret. Vælg enten fisk/plantebaseret bøf

FISH SLAPPER 🌱 130 Kr.

Burgerbolle, aioli, syltet agurk, tomat, salat, sprød fisk (pollock/mørksej), syltet rødløg, dild mayo

OHA BURGER 🌱 125 Kr.

Burgerbolle, svampe og bønnebaseret bøf, salat, ristet portobello, syltet agurk, vegansk ost, aioli, tomat

CRISPY "no CHICKEN" BURGER 🌱 130 Kr.

Burgerbolle, aioli, syltet agurk, tomat, salat, sprød "kyllinge" bøf, syltet løg, chilimayo

Toasts

MASHED AVOCADO TOAST 🌱 109 Kr.

Most avocado på surdejsbrød, aioli, rucola, lyserød hummus, chimichurri, græskarkerner, sesamfrø og chiliflager.

MASHED AVO & RØGET LAKS TOAST 🌱 130 Kr.

Most avocado på surdejsbrød, aioli, rucola, røget laks, urter, chimichurri

SCRAMBLED TOFU TOAST 🌱 119 Kr.

Surdejsbrød, aioli, scrambled tofu, tomater, urter, chimichurri

AVOCADO-PORTOBELLO TOAST 🌱 119 Kr.

Lyserød hummus, avocado, stegt portobello svampe, rucola, dild, syltede rødløg, chimichurri og zesty tahini dressing

FRENCH TOAST 🌱 109 Kr.

Surdejsbrød serveret med bær, blåbærkompot, granola, yogurt, agavesirup, flormelis

COMBO BURGER 169 Kr.

Valgfri burger, fritter og dip

Fritter

FRENCH FRIES 🌱 45 Kr.

SWEET POTATO FRIES 🌱 49 Kr.

Dips 🌱 10 Kr.

Chilli Mayo | Ketchup | Aioli | Dild Mayo

🌱 PLANTEBASERET | 🌱 PESCATAR | GF GLUTENFRI | VG VEGETAR Spørg efter allergener i baren

BURGERE | SANDWICH | TOASTS



OHA Comfort Food

PEANUT NOODLE SALAD 🌱 139 Kr.

Glasnudler, Rødkål, Gulerod, Urter, Edamame, Jordnødder, Forårsløg, Koriander, Peanut ingefær sauce, Citron, Mynte

EXTRAS: Sprød tofu - 30 Kr | Sprøde rejer - 40 Kr

CAULIFLOWER CURRY (GF) 🌱 139 Kr.

Oha's version af "kylling" karry serveret med ris

SHAKSHUKA 🌱 139 Kr.

Plantebaseret Shakshuka (tomat-peberfrugt sauce) med aioli serveret med tofu og ristet surdejsbrød (kan laves glutenfri med mørkt brød eller ris)

BØRNEMENU

FRUGT BOWL 30 Kr.

Udvalg af frisk frugt

KIDS' BURGER 89 Kr.

Burgerbolle, vælg mellem bønnebøf, "kyllinge" bøf eller sprød fisk

KIDS' POKE BOWL (GF) 🌱 89 Kr.

Rice, Mango, Avocado, Edamame, Goma dressing

FISH & CHIPS 🌱 109 Kr.

Pommes frites og sprød fisk (sej/mørksej) med ketchup

Poke Bowls

Serveret med en base af enten ris / quinoa / salat, toppet med rødkål, gulerødder, edamamebønner, tang, mango, spidskål, blandet sesam.

Kan laves glutenfri uden tang.

SALMON MANGO 🌱 135 Kr.

Sushi laks, goma på base, chili mayo

CRISPY SHRIMP 🌱 139 Kr.

Stegte rejer, goma på base, chili mayo

CRISPY FISH 🌱 139 Kr.

Stegt paneret mørksej, goma på base, chili mayo

VEGAN AVOCADO 🌱 130 Kr.

Avocado, goma på base, chili mayo

VEGAN PORTOBELLO 🌱 135 Kr.

Ristet portobellosvamp, goma på base, chili mayo

JACKFRUIT ADOBO 🌱 135 Kr.

Ristet Jackfruit, goma on base, chili mayo

EXTRA

Sushi Laks - 40 Kr. | Crispy Fisk - 40 Kr. | Crispy Rejer - 40 Kr. | Jackfruit Adobo - 40 Kr. | Halv Avocado - 20 Kr. | Hvidløgs Portobello - 35 Kr. | Goma - 10 kr. | Soja - 5 Kr | Chili Mayo - 10 Kr

🌱 PLANTEBASERET | 🌱 PESCATAR | GF GLUTENFRI | VG VEGETAR *Spørg efter allergener i baren*

COMFORT MAD | BØRNEMENU | POKE BOWLS

Smoothies

REFRESHING MORINGA 65 Kr.

Moringa (ø), Banan, Ananas, Blåbær, Appelsin, Plantebaseret Mælk

LOADED SPIRULINA 65 Kr.

Spirulina, Spinat, Banan, Chiafrø, Hampfrø, Jordnøddesmør, Ingefær, Kanel, Plantebaseret Mælk

GREEN GASOLINE 59 Kr.

Spinat, Avocado, Ingefær, Banan, Plantebaseret Mælk

MANGO BERRY TWIST 59 Kr.

Mango, Blåbær, Banan, Plantebaseret Mælk

FRUITY FUN 59 Kr.

Jordbær, Banan, Mynte, Plantebaseret Mælk

TROPICAL EXPERIENCE 59 Kr.

Ananas, Appelsin, Banan, Kokosflager, Plantebaseret Mælk

RED RAZOR 59 Kr.

Rødbeder, Jordbær, Banan, Appelsin, Plantebaseret Mælk

Juices

GO-TO JUICE 59 Kr.

Gurkumeje, Ingefær, Appelsin

MIGHTY GREENS 59 Kr.

Spinat, Ingefær, Appelsin

GLOW UP 62 Kr.

Appelsin, Blåbær, Mynte, Ingefær

+5 Kr. for Moringa Pulver

Varme drikke

ESPRESSO 30 Kr.

AMERICANO 35 Kr.

CORTADO 39 Kr.

FLAT WHITE 45 Kr.

CAPPUCCINO 49 Kr.

CAFE LATTE 49 Kr.

TE 40 Kr.

Sort te - Earl Grey | Grøn Te | Urte te - Cool Mint

MATCHA LATTE 52 Kr.

100% Økologisk Matcha Grøn Te Pulver og Havremælk

CHAI LATTE 52 Kr.

Milk of Choice, Chai

DIRTY CHAI LATTE 52 Kr.

Chai med Double shot Espresso

GOLDEN LATTE 52 Kr.

Hjemmelavet med ingefær, gurkemeje, kanel, sort peber og havremælk

HOT CHOCOLATE 49 Kr.

EXTRAS Sirup - 5 Kr. | Extra Singleshot Espresso 15 kr.

OHA's Lemonader

PASSIONFRUIT LEMONADE 59 Kr.

Passionfrugt, Sirup, Mynte, Dansk vand

ORANGE LEMONADE 59 Kr.

Appelsin, Sirup, Mynte, Dansk vand

GRAPEFRUIT LEMONADE 59 Kr.

Grapefrugt, Sirup, Mynt, Dansk vand

Cold Blends

ICED AMERICANO 45 Kr.

ICED LATTE 49 Kr.

ICED MATCHA 55 Kr.

ESPRESSO TONIC 49 Kr.

Flaske drikke

HYLDEBLOMST SAFT 30 Kr.

250 ml økologisk Hyldeblomst

SOLBÆR SAFT 30 Kr.

250 ml økologisk Solbærsaft

DANSK VAND 25 Kr.

250 ml Dansk Vand

KOMBUCHA 55 Kr.

Fermenteret Te

ALKOHOLFRI DRIKKE

Vin

GLAS Hvid eller Rød 65 Kr.

FLASKE Hvid eller Rød 300 Kr.

Øl

TEEDAWN Lemon øl 2.1% 55 Kr.

TEEDAWN Wheat øl 0.0% 55 Kr.

TEEDAWN IPA 0.2% 55 Kr.

TEEDAWN LAGER (pilsner) 0.0% 55 Kr.

Cocktails

CLASSIC ORANGE MIMOSA 65 Kr.

Cava, Appelsinjuice, Appelsinskive

GRAPEFRUIT MIMOSA 65 Kr.

Cava, Grapefrugtjuice, Grapefrugtskive

DRINKS - VARM | KOLD | ALKOHOLFRI



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.

Don't forget to follow our journey at @oha_copenhagen ♥

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 Berries and Coconut Flakes, Tuna Mousse, Salmon with Pesto, sesame seeds and chili flakes, 2 pieces Bread (Stenalderbrød (GF) & Sourdough), Pink Hummus, Fruits and Waffle with toppings, banana and berries

VEGAN BREKKY 🌿 **169 Kr.**

Overnight Oats with Berries and Coconut Flakes, Scrambled tofu, Avocado with pesto topping sesame seeds, chili flakes and pickled red onions, 2 pieces of Bread (Stenalderbrød (GF) & Sourdough), Pink Hummus, Fruits and Waffle with banana and berries

HEARTY BREKKY **189 Kr.**

Vegan 🌿

Baked beans, Roasted mushrooms, Sauteed spinach, Seared tomato, Fried tofu, Pink hummus, Aioli, 2pcs Bread (Stenalderbrød (GF) & Sourdough), Waffle with toppings, banana and berries

Pescatarian

Baked beans, Roasted mushrooms, Sauteed spinach, Seared tomato, Fried shrimp, Pink hummus, Aioli, 2pcs Bread (Stenalderbrød (GF) & Sourdough), Waffle with toppings, banana and berries

Brunch & Bubbles **225 Kr.**

Brekky of your choice and Classic Orange Mimosa or Grapefruit Mimosa (alcohol-free)

EXTRAS Half Avocado - 20 Kr. | Peanut Butter - 10 Kr. | 2 Slices of Bread - 20 Kr.

🌿 PLANT-BASED | 🐟 PISCATARIAN | GF GLUTEN FREE | VG VEGETARIAN *Ask for allergens at the bar*

BRUNCH



Breakfast 09:00-16:00

FRUIT BOWL (GF) 🌱 Selection of fresh fruits	30 Kr.	CROISSANT (VG)	38 Kr.
BREAKFAST BUN 🌱 Served with Vegan Cheese and Butter <i>Jam +10Kr</i>	39 Kr.	LOADED CROISSANT upon availability Croissant with aioli, rucola, pickled red onion Choose Tuna or Scrambled tofu (VG) filling	89 Kr.
OVERNIGHT OATS (GF) 🌱 Oats with Chia in Rice Milk, served with coconut flakes and berries	49 Kr.	WAFFLES (GF) 🌱 2pcs waffles served with fruits, granola, coconut flakes, peanut butter, whipped cream and agave syrup	99 Kr.
GRILLED 'CHEESE' SANDWICH 🌱 Sourdough Bread or Croissant (VG) with Plant-based Cheese, Aioli and Rucola Try it with our Vegan Kimchi! + 20Kr.	69 Kr.	AÇAÍ SMOOTHIE BOWL (GF) 🌱 Açaí Pulp with Berries. Topped with Granola, Coconut flakes, Chia and fruit.	109 Kr.

Cakes and Bites 🌱

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

RAW CAKES (GF) 🌱

Ask at the bar for todays selection of vegan cakes

BAKED CAKES 🌱

Ask at the bar for todays selection of vegan cakes

RAW BITES (GF) 🌱

Choose between Peanut butter and Lemon/Coconut flavour!

🌱 PLANT-BASED | 🐟 PESCATARIAN | GF GLUTEN FREE | VG VEGETARIAN *Ask for allergens at the bar*

BREAKFAST | CAKES

NEW ON THE MENU!

Sandwiches

10:00-16:00

All sandwiches and toasts can be made gluten-free.

TUNA SANDWICH 99 Kr.

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

SALMON SANDWICH 99 Kr.

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

Burgers

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, Chili Mayo

Toasts

MASHED AVOCADO TOAST 109 Kr.

Mashed avocado on sourdough bread, Aioli, Rucola, Pink hummus, Toppings, Chimchurri

MASHED AVO & SMOKED SALMON TOAST 130 Kr.

Mashed avocado on sourdough bread, Aioli, Rucola, Pink hummus, Smoked salmon, Toppings, Chimchurri

SCRAMBLED TOFU TOAST 119 Kr.

Sourdough bread, Aioli, Scrambled tofu, Tomato, Greens, Chimchurri

AVOCADO-PORTOBELLO TOAST 119 Kr.

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

FRENCH TOAST 109 Kr.

Sourdough bread, granola, yogurt, blueberry compote, berries, agave syrup, powdered sugar

COMBO BURGER 169 Kr.

Burger of your choice, Fries and Dip

Fries

FRENCH FRIES 45 Kr.

SWEET POTATO FRIES 49 Kr.

Dips 10 Kr.

Chilli Mayo | Ketchup | Aioli | Dill Mayo

 PLANT-BASED |  PESCATARIAN | GF GLUTEN FREE | VG VEGETARIAN *Ask for allergens at the bar*

BURGERS | SANDWICHES | TOASTS



OHA Comfort Food

PEANUT NOODLE SALAD 🌿 139 Kr.

Glass noodles, Cabbage, Carrot, Mixed Salad, Edamame, Peanuts, Spring onion, Coriander, Peanut ginger sauce, Lemon, Mint

EXTRAS: Crispy tofu - 30 Kr | Crispy shrimp - 40 Kr

CAULIFLOWER CURRY (GF) 🌿 139 Kr.

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

SHAKSHUKA 🌿 139 Kr.

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*)

Kids' Menu

FRUIT BOWL (GF) 🌿 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 🌿 109 Kr.

Fries and Crispy Fish (pollock/mørksej) with Ketchup

Poke Bowls

Served with a base of either 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

🌿 PLANT-BASED | 🌿 PISCATARIAN | GF GLUTEN FREE | VG VEGETARIAN *Ask for allergens at the bar*

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, Coconut flakes, 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 Cool Mint Chamomile	
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.
Ginger, Turmeric, Cinnamon, Black pepper, 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.
ESPRESSO TONIC	45 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	

ALCOHOL-FREE DRINKS

Wine

GLASS OF White or Red	65 Kr.
BOTTLE OF White or Red	300 Kr.

Beers

TEEDAWN Lemon beer 2.1%	55 Kr.
TEEDAWN Wheat beer 0.0%	55 Kr.
TEEDAWN IPA 0.2%	55 Kr.
TEEDAWN LAGER (pilsner) 0.0%	55 Kr.

Cocktails

CLASSIC ORANGE MIMOSA	65 Kr.
Cava, Orange Juice, Orange Slice	
GRAPEFRUIT MIMOSA	65 Kr.
Cava, Grapefruit Juice, Grapefruit Slice	

DRINKS - WARM | COLD | ALCOHOL-FREE