



BREAKFAST & LUNCH MENU

From 9-16.00

Brunch

Can be made Gluten Free.

SUPERB BREKKY 🌱 169 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 Waffle

VEGAN BREKKY 🌱 169 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 Waffle

Brunch & Bubbles 214 Kr.

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

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 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.

ACAI 🌱

Acai 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.

Breakfast All Day

Savory

GRILLED 'CHEESE' SANDWICH 🌱 59 Kr.

Sourdough Bread or Croissant and Plantbased Cheese
Try it with our Vegan Kimchi! + 20Kr.

LOADED CROISSANTS 89 Kr.

Croissant with aioli, rucola, pickled onion
Choose between **Tuna** or **Artichoke&Cashew** (VG) filling

Sweet

KIDS' FRUIT BOWL 25 Kr.

Selection of fresh fruits

TOASTED SOURDOUGH BREAD 🌱 39 Kr.

Served with Vegan Butter and Jam

OVERNIGHT OATS (GF) 🌱 49 Kr.

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

CROISSANT (VG) from Il Buco 38 Kr.

EXTRAS
Jam/Vegan Butter +15kr | Peanut Butter +10kr

YOGURT & GRANOLA (GF) 🌱 89 Kr.

Plantbased yogurt with gluten-free granola, berry compote and strawberries

WAFFLES 🌱

Regular (GF) 89 Kr.

2pcs waffles served with fruits, granola, coconut flakes, whipped cream, agave syrup (GF)

Decadent (GF) 129 Kr.

3pcs waffles served with peanut butter, blueberry compote, fruits, granola, coconut flakes, whipped cream, agave syrup

Cakes and Bites

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



BAKED AND RAW VEGAN CAKES 🌱

Ask at the bar about our daily selection of vegan cakes

RAW BITES 🌱

Dates, Nuts and Peanut or Lemon Coconut

🌱 PLANT-BASED | 🐟 PESCATARIAN | GF GLUTEN FREE | VG VEGETARIAN | DF DAIRY FREE

BREAKFAST | BRUNCH | SWEETS

Lunch 10:00-16:00

Sandwiches & Toasts

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	

Burgers

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

FISH SLAPPER 🌿	130 Kr.
Burger Bun, Crispy Fish, Salad, Aioli, Pickled Onion, Chili Mayo, Pickled Cucumber	
OHA BURGER 🌿	125 Kr.
Burger Bun, Mushroom & Bean Based Patty, Salad, Caramelised Onion, Roasted Portobello, Pickled Cucumber, Vegan Cheese, Aioli	
COMBO BURGER	169 Kr.
Burger, Fries and Dip Choice of OHA Burger / Fish Slapper, Regular or Sweet Potato Fries with Dip	

Sides

FRENCH FRIES 🌿	45 Kr.
SWEET POTATO FRIES 🌿	49 Kr.
Homemade Chilli Mayo, Ketchup or Aioli +10 KR.	
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	

Kids' Menu

KIDS' BURGER	89 Kr.
Burger Bun and a choice of Vegan Bean Patty or Crispy Fish	
KIDS' BOWL (GF) 🌿	89 Kr.
Rice, Mango, Avocado, Edamame, Goma dressing	
FISH & CHIPS 🌿	89 Kr.
Fries and Crispy Fish with Ketchup	

NEW ON THE MENU!

Tapas Plate

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

LEEK & POTATO 🌿
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

OHA Comfort Food

CAULIFLOWER CURRY (GF) 🌿	139 Kr.
Oha's version of "chicken" curry served with Rice	
SHAKSHUKA	
Plant-based Shakshuka 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.

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 🌿	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 Cod Fish, Goma on Base, Chili Mayo .	
VEGAN AVOCADO 🌿	130 Kr.
Avocado, Goma Dressing, Goma on Base, Chili Mayo	
VEGAN PORTOBELLO 🌿	135 Kr.
Garlic Portobello Mushroom, Goma on Base, Chili Mayo	
JACKFRUIT ADOBO 🌿	135 Kr.
Roasted Jackfruit, Goma on Base, Chili Mayo	

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

EXTRAS

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

LUNCH

Smoothies

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

Juices

GO-TO JUICE Turmeric, Ginger, Orange	59 Kr.
MIGHTY GREENS Spinach, Ginger, Orange	59 Kr.
GLOW UP Orange, Blueberry, Mint, Ginger	62 Kr.
+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 Black tea - Earl Grey Green Tea Herbal - Cool Mint	40 Kr.
MATCHA LATTE 100% Organic Matcha Green Tea Powder and Oat Milk	52 Kr.
CHAI LATTE Milk of Choice, Chai	52 Kr.
DIRTY CHAI LATTE Chai with Double shot Espresso	52 Kr.
GOLDEN LATTE Homemade with Ginger, Turmeric, Cinnamon, Black pepper and Oat Milk	52 Kr.
HOT CHOCOLATE	49 Kr.
EXTRAS Syrup - 5 Kr. Extra Singleshot Espresso 15 kr.	

NEW SUMMER DRINKS!

APEROL SPRITZ 89 Kr.
Aperol, Prosecco, Dansk Vand, Orange slices

GIN & TONIC 89 Kr.
Gin, Tonic, Cucumber, Rosemary

OHA's Lemonades

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

Cold Blends

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

Bottled Drinks

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

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

DRINKS - WARM | COLD | ALCOHOLIC



DINNER MENU

From 16.00

Dinner

NEW ON THE MENU!

OHA Comfort Food

CAULIFLOWER CURRY (GF) 🌱 **139 Kr.**

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

SHAKSHUKA

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

Regular (GF) 🌱 **139 Kr.**

With Veggie Balls (GF) 🌱 **159 Kr.**

With Salmon Balls 🐟 **169 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

LEEK & POTATO 🌱

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

Burgers

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

FISH SLAPPER 🐟 **130 Kr.**

Burger Bun, Crispy Fish, Salad, Aioli, Pickled Onion, Chili mayo

OHA BURGER 🌱 **125 Kr.**

Burger Bun, Mushroom & Bean Based Patty, Salad, Caramelised Onion, Roasted Portobello, Vegan Cheese, Aioli

COMBO BURGER **169 Kr.**

Burger, Fries and Dip
Choice of OHA Burger / Fish Slapper, Regular or Sweet Potato Fries with Dip (Chili mayo, Ketchup or Aioli)

Sides

FRENCH FRIES 🌱 **45 Kr.**

SWEET POTATO FRIES 🌱 **49 Kr.**

Homemade Chilli Mayo, Ketchup or Aioli +10 KR.

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

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

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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 on Base, Chili Mayo

JACKFRUIT ADOBO 🌱 **130 Kr.**

Roasted Jackfruit, Goma on Base, Chili Mayo

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Kids' Menu

89 Kr.

KIDS' BURGER

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KIDS' BOWL (GF) 🌱

Rice, Mango, Avocado, Edamame, Goma dressing

FISH & CHIPS 🐟

Fries and Crispy Fish with Ketchup

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