

DAY MENU - DANISH (ENGLISH VERSION AVAILABLE BELOW)

BRUNCH

09:00-16:00

Vi tager gerne imod din bestilling i baren :)



Brunch Plates

Kan laves glutenfri

SUPERB BREKKY 🌱

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

169 Kr.
BEST SELLER

VEGAN BREKKY 🌱

Overnight oats, med bær og kokosflager, Tuscan cashew mousse, avocado med pesto topping, sesam frø, chiliflager og syltede rødløg, 2 stk brød (Stenalderbrød (GF) & surdej), hjemmelavet røget paprika hummus, frugt og vaffel med banan og bær

169 Kr.

HEARTY BREKKY

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

189 Kr.

Vegansk Serveret med friturestegt tofu 🌱
Pescatar Serveret med friturestegt rejer 🌱

BRUNCH & BUBBLES Valgfri Brekky med Classic Orange Mimosa eller Grapefruit Mimosa

225 Kr.

EXTRAS Halv Avocado - 20 Kr. | Jordnøddesmør - 10 Kr. | 2 skiver brød (surdej & stenalderbrød) - 20 Kr.

Toasts Kan laves glutenfri

Ristet surdejsbrød, Aioli, Røget paprikahummus, Garniture, Chimichurri

MASHED AVOCADO TOAST 🌱 120 Kr.

AVOCADO-PORTOBELLO TOAST 🌱 130 Kr.
BEST SELLER

MASHED AVOCADO & SMOKED SALMON TOAST 🌱 130 Kr.

Røget paprikahummus, avocado, stegt portobello svampe, rucola, dild, syltede rødløg og chimichurri

ROASTED VEGGIE TOAST 🌱 *NEW* 125 Kr.

EXTRA Spejlæg - 20 Kr. | Stegt tofu - 20 Kr.

Smaller Dishes

BREAKFAST BUN 🌱 55 Kr.

Serveret med ost (Vælg mellem **plantebaseret ost** eller **Vesterhavsost**) og smør.
Marmelade +10 Kr.

CROISSANT (IKKE VEGANSK) 38 Kr.

AÇAÍ SMOOTHIE BOWL (GF) 🌱 109 Kr.
BEST SELLER

Açaí-pulp med risdrik, banan og bær. Toppet med granola, kokosflager, chiafrø og frugt.

LOADED CROISSANT når tilgængeligt 89 Kr.

Croissant (ikke vegansk) med aioli, rucola, syltede rødløg. Vælg **Tun** eller **Tuscan Cashew Mousse** fyld

FRUIT BOWL (GF) 🌱 45 Kr.

Lille skål med forskellige friske frugter.

GRILLED 'CHEESE' SANDWICH 🌱 79 Kr.

Surdejsbrød eller croissant (ikke vegansk) med plantebaseret ost, aioli og rucola.
Prøv den med vores veganske Kimchi! + 20 kr.

OVERNIGHT OATS (GF) 🌱 49 Kr.

Havregrød med chia i risdrik, serveret med kokosflager og bær

WAFFLES (GF) 🌱 99 Kr.

2stk vaffler serveret med frugter, granola, kokosflager, jordnøddesmør, flødeskum og agavesirup

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

09:00-16:00

Sandwiches

Kan laves glutenfri

Serveret med pesto, rucola, avocado skiver, blandede sesamfrø og chiliflager. Med citron som tilbehør.

TUNA SANDWICH 🌱 99 Kr.
BEST SELLER

Tun Mousse med løg & kapers

SALMON SANDWICH 🌱 99 Kr.

Koldrøget laks

TUSCAN CASHEW SANDWICH 🌱 99 Kr.

Mousse af cashewnødder, artiskokker, soltørrede tomater og basilikum

Burgers

Alle Burgerboller er Plantebaserede.
Vælg fisk eller plantebaseret bøf

FISH SLAPPER 🌱 130 Kr.

Burgerbolle, aioli, syltet agurk, tomat, salat, sprød fisk (pollcock/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

Poke Bowls

Serveret med rød spidskål, gulerødder, edamame, tang, mango, forårsløg, syltet ingefær, blandede sesamfrø, goma-dressing som base og chili-mayo ved siden af. Kan laves glutenfri uden tang.

Vælg din base: **Ris | Quinoa | Salat**
Vælg din hovedingrediens:

SALMON / MANGO 🌱 *BEST SELLER* 135 Kr.

VEGAN AVOCADO 🌱 130 Kr.

CRISPY SHRIMP 🌱 139 Kr.

VEGAN PORTOBELLO 🌱 135 Kr.

CRISPY FISH 🌱 139 Kr.

JACKFRUIT ADOBO 🌱 135 Kr.

EXTRAS

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

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

VINTERMENU

OHA Hearty Food

OHA SOUP 🌱 109 Kr.

Kan laves glutenfri

Sæsonens suppe serveret med ristet surdejsbrød

PEANUT STEW (GF) 🌱 139 Kr.

Afrikansk peanut sted med kikærter, serveret med ris og ristede grøntsager

CREAMY PASTA 🌱 139 Kr.

Kan laves glutenfri

Cremet og røget plantebaseret pasta, serveret med vegansk ost og grøntsager

EXTRA Stegt laks - 40 kr. | Stegte rejer - 40 kr. | Portobello-svampe - 35 kr.

COMBO BURGER

169 Kr.

Valgfri burger, fritter og dip

Fries

FRENCH FRIES 🌱 45 Kr.

SWEET POTATO FRIES 🌱 49 Kr.

Dips 🌱

Chilli Mayo | Ketchup | Aioli | Dill Mayo 10 Kr.

Kids' Menu

Har du børnene med? Vi har en særlig menu kun til dem!
Spørg bare i baren :)

BRUNCH 09:00-16:00

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



Brunch Plates

Can be made Gluten Free.

SUPERB BREKKY 🌱

Overnight oats with Berries and Coconut Flakes, Tuna Mousse, Salmon with pesto, sesame seeds and chili flakes, 2 pieces of Bread (Stenalderbrød (GF) & Sourdough), Smoked Paprika Hummus, Fruits and Waffle with toppings, banana and berries

169 Kr.
BEST SELLER

VEGAN BREKKY 🌱

Overnight Oats with Berries and Coconut Flakes, Tuscan Cashew Mousse, Avocado with pesto, sesame seeds, chili flakes and pickled red onions, 2 pieces of Bread (Stenalderbrød (GF) & Sourdough), Smoked Paprika Hummus, Fruits and Waffle with banana and berries

169 Kr.

HEARTY BREKKY

Baked beans, Roasted mushrooms, Sautéed spinach, Seared tomato, Smoked paprika hummus, Aioli, 2pcs Bread (Stenalderbrød (GF) & Sourdough), Waffle with toppings, banana and berries

189 Kr.

Vegan Served with fried tofu 🌱

Pescatarian Served with torpedo shrimp 🐟

BRUNCH & BUBBLES Brekky of your choice and Classic Orange Mimosa or Grapefruit Mimosa

225 Kr.

EXTRAS Half Avocado - 20 Kr. | Peanut Butter - 10 Kr. | 2 Slices of Bread (sourdough & stenalderbrød) - 20 Kr.

Toasts *Can be made Gluten Free.*

Toasted sourdough bread, Aioli, Smoked paprika hummus, Garnish, Chimchurri

MASHED AVOCADO TOAST 🌱 120 Kr.

MASHED AVO & SMOKED SALMON TOAST 🐟 130 Kr.

ROASTED VEGGIE TOAST 🌱 NEW 125 Kr.

AVOCADO-PORTOBELLO TOAST 🌱 130 Kr.

Avocado, Smoked paprika hummus, Roasted Portobello Mushroom, Rucola, Dill, Pickled onion, Chimichurri

EXTRA Fried egg - 20 Kr. | Fried tofu - 20 Kr.

Smaller Dishes

BREAKFAST BUN 🌱 55 Kr.

Served with Cheese (choose between plantbased & Vesterhavssost) and Butter Jam +10Kr

CROISSANT (NOT VEGAN) 38 Kr.

LOADED CROISSANT upon availability 89 Kr.

Croissant (not vegan) with aioli, rucola, pickled red onion. Choose **Tuna** or **Tuscan Cashew Mousse** filling

GRILLED 'CHEESE' SANDWICH 🌱 79 Kr.

Sourdough Bread or Croissant (not vegan) with Plant-based Cheese, Aioli and Rucola Try it with our Vegan Kimchi! + 20Kr.

Sweet & Healthy

AÇAÍ SMOOTHIE BOWL (GF) 🌱 109 Kr.

Açaí Pulp with Rice milk, Banana & Berries. Topped with Granola, Coconut flakes, Chia and fruits

FRUIT BOWL (GF) 🌱 45 Kr.

Small bowl of various fresh fruits

OVERNIGHT OATS (GF) 🌱 49 Kr.

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

WAFFLES (GF) 🌱 99 Kr.

2pcs waffles with fruits, granola, coconut flakes, peanut butter, whipped cream and agave syrup

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

Ask for allergens at the bar

WINTER EDITION

OHA Hearty Food

OHA SOUP 🌱 109 Kr.

Can be made gluten-free

Seasonal soup served with toasted sourdough bread.

PEANUT STEW (GF) 🌱 139 Kr.

African peanut stew with chickpeas, served with rice and roasted vegetables.

CREAMY PASTA 🌱 139 Kr.

Can be made gluten-free

Creamy & smoky plant-based pasta served with vegan cheese and greens

EXTRA Fried salmon - 40 Kr. | Fried shrimp - 40 Kr. | Portobello mushroom - 35 Kr.

COMBO BURGER 169 Kr.

Burger of your choice, Fries and Dip

Fries

FRENCH FRIES 🌱 45 Kr.

SWEET POTATO FRIES 🌱 49 Kr.

Dips 🌱

Chilli Mayo | Ketchup | Aioli | Dill Mayo 10 Kr.

Kids' Menu

Got little ones with you? We've got a special menu just for them! Just ask at the bar :)

09:00-16:00

Sandwiches

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

TUNA SANDWICH 🐟 99 Kr.

Tuna Mousse with Onions & Capers **BEST SELLER**

SALMON SANDWICH 🐟 99 Kr.

Cold smoked Salmon

TUSCAN CASHEW SANDWICH 🌱 99 Kr.

Blend of cashews, artichokes, sundried tomatoes and basil.

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), 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

Poke Bowls

Served with Red Cabbage, Carrots, Edamame, Seaweeds, Mango, Scallions, Pickled ginger, Mixed Sesame Seeds, Goma dressing on base and Chili mayo on the side. Can be made Gluten-Free without Seaweed.

Choose your base: **Rice | Quinoa | Salad**

Choose your main ingredient:

SALMON / MANGO 🐟 BEST SELLER 135 Kr.

CRISPY SHRIMP 🐟 139 Kr.

CRISPY FISH 🐟 139 Kr.

VEGAN AVOCADO 🌱 130 Kr.

VEGAN PORTOBELLO 🌱 135 Kr.

JACKFRUIT ADOBO 🌱 135 Kr.

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 | 🐟 PESCATARIAN | GF GLUTEN FREE | VG VEGETARIAN

Ask for allergens at the bar

Smoothies

REFRESHING MORINGA Moringa pulver (ø), Banan, Ananas, Blåbær, Appelsinjuice, Plantbaseret Mælk	65 Kr.
LOADED SPIRULINA Spirulina pulver, Spinat, Banan, Chiafrø, Hampfrø, Jordnøddesmør, Ingefær, Kanel, Plantbaseret Mælk	65 Kr.
GREEN GASOLINE Spinat, Avocado, Ingefær, Banan, Plantbaseret Mælk	59 Kr.
MANGO BERRY TWIST Mango, Blåbær, Banan, Plantbaseret Mælk	59 Kr.
FRUITY FUN Jordbær, Banan, Mynte, Plantbaseret Mælk	59 Kr.
TROPICAL EXPERIENCE Ananas, Appelsinjuice, Banan, Kokosflager, Plantbaseret Mælk	59 Kr.
RED RAZOR Rødbeder, Jordbær, Banan, Appelsinjuice, Plantbaseret Mælk	59 Kr.

Juices

GO-TO JUICE Gurkemeje, Ingefær, Appelsinjuice	59 Kr.
MIGHTY GREENS Spinat, Ingefær, Appelsinjuice	59 Kr.
GLOW UP Appelsinjuice, Blåbær, Mynte, Ingefær	62 Kr.
+5 Kr. for Moringa pulver (ø)	

OHA's Lemonades

På filtreret dansk vand

PASSIONFRUIT LEMONADE	59 Kr.
ORANGE LEMONADE	59 Kr.
GRAPEFRUIT LEMONADE	59 Kr.

Kold Drikke

HYLDEBLUMSTSAFT	30 Kr.
SOLBÆRSAFT	30 Kr.
ÆBLESAFT	30 Kr.
DANSK VAND Glas/Flaske	25/50 Kr.
NODA	32 Kr.
KOMBUCHA Fermenteret te	55 Kr.

Coffee & Tea

Økologiske kaffebønner og te

ESPRESSO	30 Kr.
AMERICANO	35 Kr.
CORTADO	39 Kr.
FLAT WHITE	45 Kr.
CAPPUCCINO	49 Kr.
CAFE LATTE	49 Kr.
TE Sort te Grøn te Cool Mint Kamille	40 Kr.
MATCHA LATTE På havremælk	52 Kr.
CHAI LATTE	52 Kr.
DIRTY CHAI LATTE	55 Kr.
GOLDEN LATTE Ingefær, gurkemeje, kanel, sort peber og havremælk	52 Kr.
HOT CHOCOLATE +5 kr. for skumfiduser (ikke veganske)	52 Kr.
ICED AMERICANO	45 Kr.
ICED LATTE	55 Kr.
ICED MATCHA	59 Kr.

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

ALKOHOLISKE DRIKKE

KUN I VALBY

Vin

GLAS Hvid, Rød eller Cava	65 Kr.
FLASKE Hvid, Rød eller Cava	300 Kr.

Øl

IPA Draft	55 Kr.
Pilsner Draft	55 Kr.
TEEDAWN Alkoholfri øl	55 Kr.

Cocktails

CLASSIC ORANGE MIMOSA	65 Kr.
GRAPEFRUIT MIMOSA	65 Kr.

Smoothies

REFRESHING MORINGA Moringa powder (ø), Banana, Pineapple, Blueberries, Orange juice, Plant-based Milk	65 Kr.
LOADED SPIRULINA Spirulina powder, 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 juice, Banana, Coconut flakes, Plant-based Milk.	59 Kr.
RED RAZOR Beetroot, Strawberry, Banana, Orange juice, Plant-based Milk.	59 Kr.

Juices

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

OHA's Lemonades

On filtered sparkling water

PASSIONFRUIT LEMONADE	59 Kr.
ORANGE LEMONADE	59 Kr.
GRAPEFRUIT LEMONADE	59 Kr.

Cold Drinks

ELDERFLOWER JUICE	30 Kr.
BLACKCURRANT JUICE	30 Kr.
APPLE JUICE	30 Kr.
DANSK VAND Glass/Bottle	25/50 Kr.
NODA	32 Kr.
KOMBUCHA Fermented Tea	55 Kr.

Coffee & Tea

Organic coffee beans and tea

ESPRESSO	30 Kr.
AMERICANO	35 Kr.
CORTADO	39 Kr.
FLAT WHITE	45 Kr.
CAPPUCCINO	49 Kr.
CAFE LATTE	49 Kr.
TEA Black tea Green Tea Cool Mint Chamomile	40 Kr.
MATCHA LATTE On oat milk	52 Kr.
CHAI LATTE	52 Kr.
DIRTY CHAI LATTE	55 Kr.
GOLDEN LATTE Ginger, Turmeric, Cinnamon, Black pepper, Oat Milk	52 Kr.
HOT CHOCOLATE +5 Kr. for Marshmallows (not vegan)	52 Kr.
ICED AMERICANO	45 Kr.
ICED LATTE	55 Kr.
ICED MATCHA	59 Kr.

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

ALCOHOLIC DRINKS

ONLY AVAILABLE IN VALBY

Wine

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

Beers

IPA Draft	55 Kr.
Pilsner Draft	55 Kr.
TEEDAWN Non-alcoholic beer	55 Kr.

Cocktails

CLASSIC ORANGE MIMOSA	65 Kr.
GRAPEFRUIT MIMOSA	65 Kr.



VINTERMENU

Burgers

Alle Burgerboller er Plantebaserede
Vælg fisk eller 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

COMBO BURGER 169 Kr.

Valgfri burger, fritter og dip

Fries & Dips

FRENCH FRIES 🌱 45 Kr.

SWEET POTATO FRIES 🌱 49 Kr.

Chilli Mayo | Ketchup | Aioli | Dill Mayo 🌱 10 Kr.

Poke Bowls

Serveret med rød spidskål, gulerødder, edamame, tang, mango, forårsløg, syltet ingefær, blandede sesamfrø, goma-dressing som base og chili-mayo ved siden af. Kan laves glutenfri uden tang.

Vælg din base: **Ris | Quinoa | Salat**

Vælg din hovedingrediens:

SALMON / MANGO 🌱 135 Kr.

CRISPY SHRIMP 🌱 139 Kr.

CRISPY FISH 🌱 139 Kr.

OHA Hearty Food

OHA SOUP 🌱 99 Kr.

Kan laves glutenfri

Sæsonens suppe serveret med ristet surdejsbrød.

PEANUT STEW (GF) 🌱 139 Kr.

Afrikansk peanut sted kikærter, serveret med ris og ristede grøntsager.

CREAMY PASTA 🌱 139 Kr.

Kan laves glutenfri

Cremet og røget plantebaseret pasta, serveret med vegansk ost og grøntsager.

EXTRA Stegt laks - 40 kr. | Stegte rejer - 40 kr. | Portobello-svampe - 35 kr.

Kids' Menu

Har du børnene med? Vi har en særlig menu kun til dem! Spørg bare i baren :)

VEGAN AVOCADO 🌱 130 Kr.

VEGAN PORTOBELLO 🌱 135 Kr.

JACKFRUIT ADOBO 🌱 135 Kr.

EXTRAS

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



Kaffe & Te

Økologiske kaffebønner og te

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 | Grøn te | Cool Mint | Kamille

HOT CHOCOLATE 52 Kr.

+5 kr. for skumfiduser (ikke veganske)

MATCHA LATTE 52 Kr.

På havremælk

CHAI LATTE 52 Kr.

DIRTY CHAI LATTE 55 Kr.

GOLDEN LATTE 52 Kr.

Ingefær, gurkemeje, kanel, sort peber og havremælk

ICED AMERICANO 45 Kr.

ICED LATTE 49 Kr.

ICED MATCHA 55 Kr.

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

OHA's Lemonades

På filtreret dansk vand

PASSIONFRUIT LEMONADE 59 Kr.

ORANGE LEMONADE 59 Kr.

GRAPEFRUIT LEMONADE 59 Kr.

ALCOHOLIC DRINKS

Vin

GLAS Hvid, Rød eller Cava 65 Kr.

FLASKE Hvid, Rød eller Cava 300 Kr.

Øl

IPA Draft 55 Kr.

Pilsner Draft 55 Kr.

TEEDAWN 55 Kr.
Alkoholfri øl

Cocktails

CLASSIC ORANGE MIMOSA 65 Kr.

GRAPEFRUIT MIMOSA 65 Kr.

Cold Drinks

HYLDEBLOMSTSAFT 30 Kr.

SOLBÆRSAFT 30 Kr.

ÆBLESAFT 30 Kr.

DANSK VAND Glas/Flaske 25/50 Kr.

NODA 32 Kr.

KOMBUCHA 55 Kr.
Fermenteret te



WINTER MENU

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), 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

COMBO BURGER 169 Kr.
Burger of your choice, Fries and Dip

Fries & Dips

FRENCH FRIES 🌱 45 Kr.
SWEET POTATO FRIES 🌱 49 Kr.
Chilli Mayo | Ketchup | Aioli | Dill Mayo 🌱 10 Kr.

Poke Bowls

Served with Red Cabbage, Carrots, Edamame, Seaweeds, Mango, Scallions, Pickled ginger, Mixed Sesame Seeds, Goma dressing on base and Chili mayo on the side.
Can be made Gluten-Free without Seaweed

Choose your base: **Rice** | **Quinoa** | **Salad**
Choose your main ingredient:

SALMON / MANGO 🐟 135 Kr.	VEGAN AVOCADO 🌱 130 Kr.
CRISPY SHRIMP 🐟 139 Kr.	VEGAN PORTOBELLO 🌱 135 Kr.
CRISPY FISH 🐟 139 Kr.	JACKFRUIT ADOBO 🌱 135 Kr.

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

OHA Hearty Food

OHA SOUP 🌱 99 Kr.
Can be made gluten-free
Seasonal soup served with toasted sourdough bread.

PEANUT STEW (GF) 🌱 139 Kr.
African peanut stew with chickpeas, served with rice and roasted vegetables.

CREAMY PASTA 🌱 139 Kr.
Can be made gluten-free
Creamy & smoky plant-based pasta served with vegan cheese and greens

EXTRA Fried salmon - 40 Kr. | Fried shrimp - 40 Kr. | Portobello mushroom - 35 Kr.

Kids' Menu

Got little ones with you? We've got a special menu just for them! Just ask at the bar :)

Coffee & Tea

Organic coffee beans and tea

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 | Green Tea | Cool Mint | Chamomile
HOT CHOCOLATE 52 Kr.
+5 Kr. for Marshmallows (not vegan)

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

MATCHA LATTE 52 Kr.
On oat milk
CHAI LATTE 52 Kr.
DIRTY CHAI LATTE 55 Kr.
GOLDEN LATTE 52 Kr.
Ginger, Turmeric, Cinnamon, Black pepper, Oat Milk
ICED AMERICANO 45 Kr.
ICED LATTE 49 Kr.
ICED MATCHA 55 Kr.

OHA's Lemonades

On filtered sparkling water

PASSIONFRUIT LEMONADE 59 Kr.
ORANGE LEMONADE 59 Kr.
GRAPEFRUIT LEMONADE 59 Kr.

Cold Drinks

ELDERFLOWER JUICE 30 Kr.
BLACKCURANT JUICE 30 Kr.
APPLE JUICE 30 Kr.
DANSK VAND Glass/Bottle 25/50 Kr.
NODA 32 Kr.
KOMBUCHA 55 Kr.
Fermented Tea

ALCOHOLIC DRINKS

Wine

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

Beers

IPA Draft 55 Kr.
Pilsner Draft 55 Kr.
TEEDAWN 55 Kr.
Non-alcoholic beer

Cocktails

CLASSIC ORANGE MIMOSA 65 Kr.
GRAPEFRUIT MIMOSA 65 Kr.

