



**Hinna**

**English Menu**

**From kl 16**

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## TODAY'S THREE COURSES

-The kitchen's recommendation

Here, the kitchen offers a tasty three course menu, based on good flavors and love for the ingredients.

We want to use as many local ingredients as possible and combine them into an exciting taste experience.

We want to facilitate a social and pleasant atmosphere around the table, because the social aspect around food is one of the nicest things we have.

Feel free to ask for a drink's menu adapted to the menu.

We offer today's 3-course dinner for NOK 595,-  
Ask a Foodfighter or check the board for the menu.

## SALAD

### QUINOA BOWL 235,-

Chicken breast, organic quinoa, peppers, kale, beets, soybeans, topped with srirachadressing, spring onions, mango salsa, pomegranate, lime, and cashews.  
(Egg, mustard, soy, sulfite, nuts, fish)

Drink recommendation: Wongraven Riesling, Passion Tang beer, Kombucha with pomegranate

## SMALL DISHES

### FRIED CHICKEN WINGS 145,-

Chili- and ginger glaze, sesame seeds, spring onions and coriander.  
(Wheat, soy, sesame seeds, sulfite)

### MAC AND CHEESE 165,-

Macaroni served in a creamy Béchamel sauce off Gruyere, parmesan, Jærost from local Voll Ysteri, cheddar and topped with chives. (Wheat, egg, milk)

### PIMIENTOS DE PADRÓN 135,-

Fried Padron peppers and Japanese seasoning. (Sesame, peanuts)

### LONG-RAISED GARLIC BREAD FROM A PIZZA OVEN 145,-

With garlic confit, herbs, and olive oil. (Wheat)

### SPICY FRIES 89,-

French fries with Togarashi spice and chili, served with srirachamayo.  
(Sesame, egg, mustard, sulfite, mollusks)

### DIRTY FRIES 125,-

French fries with bacon, sriracha mayo, Cowboy Candy, and parmesan.  
(Egg, mustard, sulfite, shellfish, fish, onions)

### ROSEMARY FRIES 89,-

With grated Jærost from local Voll Ysteri, served with aioli. (Milk)

PROSCIUTTO DI PARMA 165,- FRENCH FRIES 59,- AÏOLI 29,- ESTRAGON MAYO 29,-

SALTED MARCONA ALMONDS 49,- FOCACCIA & AÏOLI 59,- CHILIMAYO 29,-

Many of our dishes can be adapted in relation to allergens, just ask us when ordering.

## SPECIALTIES

Dishes inspired by everything from grandma`s kitchen to Singapore`s delights.

### FOODFIGHTERS CHOICE

Foodfighters Choice is different dishes that is not in the menu but vary more often. This is so you always can get a new and tasty experience when visiting us. The kitchen is given free reins to experiment with exciting flavors and ingredients. -See the board at the bar or ask a Foodfighter about Foodfighters Choice dishes.

### FOODFIGHTER BEEF 389,-

Charcoal-grilled tenderloin from local award-winning meat producer TT Meat, with today`s side dishes. Ask a Foodfighter for info.

(Ask a Foodfighter about the allergens and different drink recommendations)

### HIPSTER CHICKEN 259,-

Grilled chicken thigh fillet, fried pimientos de padrón, grilled pineapple, Cowboy Candy and fighter-mayo. Served with spicy fries.

(Egg, mustard, sulfite)

Drink recommendation: Chablis white wine, Passion Tang beer, No Worries Pineapple

### PEPPER CRAB 289,-

Crab claws with ginger and soya glaze, topped with spring onions and coriander. Served with grilled focaccia and aioli.

(Wheat, egg, mustard, sulfite, sesame, mollusks)

Drink recommendation: Wongraven Riesling wine, Easy Pale Ale beer, Nøgne Ø Stripped Craft

### FISH SOUP 249,-

Creamy fish soup with "fish of the day", root vegetables, chives, and herb oil. Served with focaccia and aioli.

(Wheat, celery, fish, egg, milk, mustard, sulfite)

Drink recommendation: Chablis white wine, Erdinger Weissbier, Weihenstephaner non-alcoholic wheat beer

### MOULES FRITES 239,-

Mussels steamed in white wine, with root vegetables, herbs. And is served with French fries with rosemary, aioli and shredded cheese from local Voll Ysteri.

(Mollusks, celery, egg, mustard, sulfite)

Drink recommendation: Chablis white wine, Sour Suzy beer, ginger kombucha

### FOODFIGHTER BURGER 275,-

180g charcoal grilled beef burger from Nyyt with cheddar, bacon, hamburger dressing, salad, tomato, red onion, pickled red onion, caramelized onion and sticky pickles in brioche-bread from Vaaland bakery.

Served with ketchup and French fries.

(Wheat, egg, milk, mustard, sulfite)

Drink recommendation: Claude Val Rouge red wine, Perler for svin IPA beer on tap, Brooklyn Lager Special Effects

### CELERY ROOT BURGER 235,-

Burger made of celery root, beans, carrot, and onion, served with hamburger dressing, salad, tomato, red onion, pickled red onion, sticky pickles served in brioche-bread from Vaaland bakery. Served with French fries and ketchup.

(Wheat, egg, milk, mustard, sulfite)

Drink recommendation: Le Grand Noir red wine, Easy Pale Ale beer, Ginger lemon kombucha

**Do you fancy an exciting drink to go with the food?**

**See our recommendation under each dish.**

**Here you will find wine, beer, and non-alcoholic beverages.**

## SPECIALTIES

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## PIZZA

Handmade pizza baked in our stone oven.

### **MARGHERITA** 179,-

Mozzarella, tomato sauce, herb oil and basil.

(Wheat, milk)

Drink recommendation: Le Grand Noir red wine, Easy Pale Ale beer, Nøgne Ø Stripped Craft

### **MR. PABLO** 239,-

Mozzarella, tomato sauce, spicy chorizo, chili flakes and basil.

(Wheat, milk)

Drink recommendation: Claude Val Rouge red wine, Passion Tang beer, Nøgne Ø Stripped Craft

### **DI PARMA** 245,-

Mozzarella, tomato sauce, Parma ham, arugula, herb oil. Topped with shredded Jærost from local Voll Ysteri.

(Wheat, milk)

Drink recommendation: Le Grand Noir red wine, Easy Pale Ale beer, Nøgne Ø Stripped Craft

### **FØNIX 2.0** 249,-

Mozzarella, crème fraîche, sliced pear, honey, salty almonds, Phoenix organic blue cheese from local Stavanger Ysteri, Parma ham, arugula, and basil.

(Wheat, milk)

Drink recommendation: Barolo red wine, Lucky Jack beer, No Worries

### **FOODFIGHTERS CHOICE PIZZA**

Here the ingredients can vary based on season, produce and the daily mood of the kitchen staff. Just ask a Foodfighter or check the board at the bar for more information, on what the pizza of the day might be.

## KIDS MENU

### **KIDS BURGER** 165,-

Burger from Nyyt with cheddar, served in brioche-bread from Vaaland bakery. Served with French fries and ketchup.

(Wheat, milk, egg)

### **FRIED CHICKEN WINGS** 135,-

Served with French fries and ketchup. (Sulfite)

### **MAC AND CHEESE** 145,-

Macaroni served in a creamy Béchamel sauce off Gruyere, topped with parmesan.

(Wheat, milk, egg)

## DESSERTS

### **SORBETS FROM EGRSUND ICE AND CHOCOLATE FACTORY** 125,-

2 types of sorbet, ask the waiter about the different selections.

### **SNICKERS DREAM** 145,-

Chocolate cream, vanilla ice cream, salted caramel sauce and peanut crunch

(Milk, nuts)

### **PUMPKIN SPICE CREME BRULEÈ** 165,-

Creme Bruleè with gorgeous pumpkin spice flavor, brown sugar, served with yoghurt ice cream. (Egg, milk)

# BEVERAGES

## WARM DRINKS

- TEA** 35,-
- ESPRESSO** 35,-
- AMERICANO** 38,-
- CORTADO** 45,-
- CAPPUCCINO** 47,-
- CAFFE LATTE** 49,-
- CAFFE MOCCA** 54,-
- ICELATTE** 49,-
- CHAI LATTE** 48,-
- COCOA WITH CREAM** 49,-
- ESPRESSO SHOT** 7,-
- SIRUP, OTHER MILK** 6,-
- IRISH COFFEE** 130,-  
Whisky, coffee, brown sugar, and cream
- MEXICAN COFFEE** 138,-  
Tequila, Kahlua, coffee, brown sugar, and cream

All coffee drinks.  
(Except espresso and americano)  
contains milk.

All our milkbased coffees  
are made with organic  
milk.



## NON – ALCOHOLIC

- SODAS 0,33L** 52,-  
(Coca Cola, Coca Cola Zero, Fanta, Sprite, Bonaqua Naturell & Sitron, Eplemost, Pepsi Max)
- HERVIK JUICE** 55,-  
(Apple, apple + rhubarb or orange)
- UTOPIA SODA** 56,-  
(Mango, blueberry or rhubarb)
- FRUKTSMEKK 33cl** 65,-  
(Natural soda from Safteriet with Plum + Ginger or Rhubarb + Elderflower)
- GALVANINA BIO DRINK** 59,-  
(Pomegranate, Peach istea)
- SAFTERIET BIO JUICE** 65,-  
(Apple, Raspberry, Elderflower, Blueberry, Rhubarb, Apple with ginger, Currant & Raspberry, Plum)
- ORGANIC SMOOTHIE** 59,-  
(Organic smoothie with raspberry, passionfruit or Mango from Naturfrisk)
- KOMBUCHA FROM EIMEALT** 65,-  
(Ginger, Elderflower, Green tea)
- CAPTAIN KOMBUCHA** 65,-  
(Ginger Lemon, California Raspbery, Pineapple Peach, or Pomegranate)
- GINGERBEER 0% 65,-**  
(Organic gingerbeer from Naturfrisk)
- SPRUDLANDE MARGARET 0%**  
(Organic Norwegian bubbles with aple and rhubarb) Glass 65,- Bottle 275,-

## 0% BEER:

- NO WORRIES** 69,-  
(Non-alcoholic ale from Lervig with grapefruit, mango, pineapple or IPA)
- BROOKLYN LAGER SPECIAL EFFECTS** 69,-  
(Non-alcoholic Hoppy lager from Brooklyn)
- WEIHENSTEPHANER 0,5L** 79,-  
(Award winning non-alcoholic wheat beer from Germany)
- NØGNE Ø STRIPPED CRAFT** 69,-  
(Non-alcoholic Lime infused Ale from Nøgne Ø på Grimstad)

## COCKTAILS

- APEROL SPRITZ** 135,-  
Aperol, cava, soda, orange
- GINGER MARTINI** 145,-  
Xanté, ginger, lemon, sirup
- CAPTAINS LEMONADE** 135,-  
Captain Morgan Tiki, norwegian raspberry lemonade, soda, lime
- PEAR MOJITO** 145,-  
Xanté, lime, sirup, mint, soda
- HIBISCUS TONIC** 135,-  
Tanqueray gin, Hibiscus premium tonic, lemon
- ESPRESSO MARTINI** 145,-  
Kahlua, vodka, sirup, double espresso
- PINK TONIC** 135,-  
Gordons Premium pink gin, raspberry tonic, lemon
- FOODFIGHTER MULE** 135,-  
Vodka, gingerbeer, lime
- CHILI GINGER TONIC** 150,-  
Tanqueray gin, chili, gingerbeer, lime, Angostura bitter, tonic
- Gin Sour Royale** 150,-  
Tanqueray gin, lemon, sirup, cava, soda
- VIRGIN MOJITO** 90,-  
Lime, sirup, mint, soda



## BEERS

ALL BEER CONTAINS WHEAT, EXCEPT THE ONES LABELED

### DRAFT BEER FROM LERVIG

- LERVIG PILSNER 4,7% 0,4 L 98,-
- LUCKY JACK (American Pale Ale) 4,7% 0,4 L 109,-
- PERLER FOR SVIN(IPA) 6,3% 0,4 L 125,-
- HUMAN NATURE (Guava Sour) 4,5% 0,4 L 109,-

### BEER ON CAN/BOTTLE

#### FROM LERVIG:

- EASY (Double dry-hopped pale ale) 4,5% 99,-
- HOPPY JOE (American Red Ale) 4,7% 99,-
- SOUR SUZY (Berliner Weisse) 4% 99,-
- PASSION TANG (Sour Ale) 7,0% 110,-
- LUCKY JACK GLUTEN FREE (Gluten free American Pale Ale) 4,7% 99,-
- HELLES YEAH (Helles lager) 0,5L 4,5% 115,-
- KONRAD'S STOUT (Imperial Stout) 10,4% 125,-
- LOW KEY MICRO IPA LETTØL 2,2% 69,-

#### OTHER BREWERIES:

- SNUBLE JUICE FRA TO ØL (Glutenfree Session IPA) 4,5% 99,-
- LIEFMANS FRUITESSE (Fresh and delicat fruitbeer) 25cl 4,2% 95,-
- AMUNDSEN LUSH RASPBERRY & LIME (Fresh berliner weisse) 5,3% 120,-
- AMUNDSEN LORITA (Passionfruit Pale Ale) 4,7% 95,-
- AMUNDSEN INK & DAGGER (Modern Day IPA) 6,5% 115,-
- ERDINGER WEISSBIER (Fruity wheat beer with hints of citrus, apple and herbs.) 5,3% 99,-
- ERDINGER WEISSBIER DUNKEL (Dark wheat beer with coffee and caramel) 5,3% 99,-
- NØGNE Ø 4885 BLANC (Light wheat beer with orange and coriander) 0,5L 4,5% 115,-
- NØGNE Ø PORTER (Norway's most award winning porter) 7,0% 125,-
- HANSA MANGO IPA (A fresh beer with a taste of mango) 0,5L 4,7% 110,-
- AUSTMANN HOPPY BLONDE 4,5% 99,-
- CLOUDBERRY IMPERIAL GOSE (Won best beer in Norway in 2019) 7,5% 140,-
- PERONI GLUTEN FREE (Gluten free lager) 5,1% 99,-
- CORONA EXTRA (Pale lager) 4,5% 96,-
- SØLFEST BROWN ALE (Norwegian Brown Ale from Geiranger bryggeri) 4,7% 98,-
- BREWDOG PUNK IPA (A fresh and powerful IPA with a touch of tropical fruit) 5,6% 115,-

**In addition, we often have beer that follows the season and the mood in the bar, ask a Foodfighter about the selection.**

## CIDER

- FJORDLY EPLE CIDER (Craft cider from Lervig) 4,7% 95,-
- GREVENS PÆRECIDER (Semi-dry fruity cider without sugar) 4,7% 95,-
- BULMERS ZESTY BLOOD ORANGE (Cider with apple and blood orange) 0,5L 4% 125,-
- BULMERS CRUSHED RED BERRIES (Cider with red berries and lime) 0,5L 4% 125,-
- ROSCOE GINGERBEER (Swedish ginger beer with alcohol) 4,7% 95,-

## WINE LIST

### Sparkling

|   |           |           | gl / fl   |
|---|-----------|-----------|-----------|
| Dignitat Cava Brut Nature  | Catalonia | Spania    | 110 / 595 |
| Ferrari Brut  | Trentino  | Italia    | 695       |
| De Chastenay, Crémant de Bourgogne Blanc de Blancs  | Veneto    | Frankrike | 695       |
| Gouet Henry, Champagne Brut, Jacques Poilvert   | Champagne | Frankrike | 795       |
| Billecart-Salmon Brut Réserve   | Champagne | Frankrike | 1045      |
| Veuve Clicquot Brut Rosé, Ponsardin   | Champagne | Frankrike | 1095      |
| Ferrari Brut Magnum (150cl)   | Trentino  | Italia    | 1295      |
| Billecart-Salmon Brut Réserve Magnum (150cl)  | Champagne | Frankrike | 1795      |

### White wine

|  |             |           |           |
|--|-------------|-----------|-----------|
| Vite Mia Grillo, Enoitalia, biodynamisk           | Sicilia     | Italia    | 119 / 595 |
| Riesling, Wongraven Morgenstern  | Pfalz       | Tyskland  | 135 / 675 |
| Chablis, Jean-Marc Brocard   | Bourgogne   | Frankrike | 149 / 745 |
| Sauvignon Blanc, Jean de la Roche  | Loire       | Frankrike | 610       |
| Anselmo Mendes Alvarinho Contacto  | Vinho Verde | Portugal  | 620       |
| Coffele Soave Classico Castel Cerino   | Veneto      | Italia    | 625       |
| Dr. Bürklin-Wolf Riesling Trocken  | Pfalz       | Tyskland  | 675       |
| Girardin Bourgogne Chardonnay  | Bourgogne   | Frankrike | 735       |
| Bailly-Reverdy Sancerre Chavignol  | Loire       | Frankrike | 735       |
| Sandhi Central Coast Chardonnay  | California  | USA       | 745       |
| Chablis Boissonneuse, Jean Marc Brocard           | Bourgogne   | Frankrike | 795       |
| Chablis 1er Cru, Côte de Lechet, Bernard Defaix  | Bourgogne   | Frankrike | 895       |
| Bourgogne Blanc, Le Clos du Château, De Montille  | Bourgogne   | Frankrike | 965       |
| Domaine du Pélican Arbois Savagnin   | Jura        | Frankrike | 985       |
| Chassagne-Montrachet Blanc Domaine Bonnardot   | Bourgogne   | Frankrike | 1195      |
| Girardin Meursault Les Tillets   | Bourgogne   | Frankrike | 1345      |
| Domaine du Pélican Arbois Chardonnay Magnum (150cl)  | Jura        | Frankrike | 1595      |
| Corton-Charlemagne Grand Cru, De Montille       | Bourgogne   | Frankrike | 2195      |

### Rosé wine

|  |            |           |           |
|--|------------|-----------|-----------|
| Cavalchina Chiarretto Bardolino  | Veneto     | Italia    | 119 / 595 |
| Meinklang Prosa, Pinot noir, frizzante  | Burgenland | Østerrike | 695       |
| Château Miraval Rosé   | Provence   | Frankrike | 795       |

### Red wine

|   |              |           |           |
|---|--------------|-----------|-----------|
| Claude Val Rouge, Grenache, Syrah, Merlot, Carignan   | Languedoc    | Frankrike | 119 / 595 |
| Le Grand Noir, Pinot Noir   | Languedoc    | Frankrike | 135 / 675 |
| Fenocchio Barolo Cannubi  | Piemonte     | Italia    | 169 / 835 |
| Heraclio Alvaro Crianza   | Rioja        | Spania    | 625       |
| Allegrini Valpolicella Classico   | Veneto       | Italia    | 625       |
| Guigal Côtes du Rhône Rouge   | Rhône        | Frankrike | 645       |
| Selvapiana Chianti Rufina   | Toscana      | Italia    | 675       |
| Tedeschi Capitel San Rocco Valpolicella Ripasso Superiore   | Veneto       | Italia    | 685       |
| Beck Ink, 90 % zweigelt og 10 % st. laurent. Naturvin  | Burgenland   | Østerrike | 695       |
| Vajra Langhe Nebbiolo   | Piemonte     | Italia    | 715       |
| Talenti Rosso di Montalcino   | Toscana      | Italia    | 720       |
| Girardin Bourgogne Pinot Noir   | Bourgogne    | Frankrike | 725       |
| Camp Zinfandel  | California   | USA       | 740       |
| Camp Cabernet Sauvignon   | California   | USA       | 745       |
| Comando G La Bruja de Rozas   | Madrid       | Spania    | 790       |
| Barbaresco, Produttori del Barbaresco   | Piemonte     | Italia    | 895       |
| Guigal Châteauneuf-du-Pape  | Rhône Sør    | Frankrike | 965       |
| Amarone della Valpolicella Classico DOCG Acinatico     | Veneto       | Italia    | 985       |
| Chateau Musar   | Bekaa Valley | Libanon   | 995       |
| Domaine du Pélican Arbois Trois Cépages                | Jura, Arbois | Frankrike | 995       |
| Banfi Brunello di Montalcino  | Toscana      | Italia    | 1045      |
| Viña Ardanza Reserva Magnum(150cl)  | Rioja        | Spania    | 1375      |
| Domaine Faiveley, Nuits-Saint-Georges, 1er Cru  | Bourgogne    | Frankrike | 1395      |
| Barbaresco Basarin, Giacosa Fratelli 2017 Jeroboam(300cl)   | Piemonte     | Italia    | 2445      |
| Barolo Bussia, Giacosa Fratelli 2015 Jeroboam(300cl)  | Piemonte     | Italia    | 2695      |

ALL WINE CONTAINS SULPHITE.