



**Hinna**

**English Menu**

10 - 16

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## 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

## SANDWICH

### SHRIMPS 229,-

Hand-peeled shrimps, dill, red onion in mayonnaise, topped with cucumber, pickled red onion, chives and egg. Served on fresh rye bread from Vaaland bakery.

(Shellfish, wheat, rye, oats, sesame seeds, barley, milk, egg, mustard, sulphite)

Drink recommendation: Wongraven Riesling, Nøgne Ø Blanc, Ginger kombucha

### SMALL SHRIMP SANDWICH 149,-

### THE FAVOURITE 2.0 225,-

Charcoal grilled chicken breast, bacon, onions, Cowboy Candy, chili mayo, heart salad, cucumber, pickled red onion and watercress. Served on fresh rye bread.

(Wheat, rye, egg, mustard, sulfite)

Drink recommendation: Le Grand Noir red wine, Nøgne Ø Saison, Ginger kombucha

### STEAK SANDWICH 359,-

Charcoal grilled steak from TT Meat served with aioli, arugula, grilled peppers, estragon mayo, pickled deli onions and crispy onions. Served with spicy fries.

(Wheat, rye, egg, mustard, sulfite)

Drink recommendation: Le Grand Noir red wine, Nøgne Ø Saison, Ginger kombucha

**Sandwiches served on glutenfree bread from Elda bakery +15,-**

## 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.

### 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, Weihestephaner 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.**



*Do you want to have our food delivered to your company, or a private party?*

*Get in touch and we will help with that as well.*

*Cooking competitions as team building/party is our specialty.*

## 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, Rasberry, Elderflower, Blueberry, Rhubarb, Apple with ginger, Currant & Rasberry, 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 Raspberry, 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 rasberry 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, rasberry 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 Charetto 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.