



Hinna

English Menu

10 - 16

SALAD

QUINOA BOWL 245,- (spicy)

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

COWBOY CEASAR SALAD 245,-

Charcoal-grilled chicken thigh, lettuce, pickled red cabbage, Cowboy Candy, and truffle dressing, topped with cucumber, furikake, rye chips and cured egg yolk.

(Egg, mustard, sulfite, wheat, peanuts, sesame, rye)

Drink recommendation: Wongraven Riesling, Passion Tang beer, Currants & raspberries from Safteriet.

SANDWICH

SHRIMPS 235,-

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

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

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

SMALL SHRIMP SANDWICH 149,-

THE FAVOURITE 3.0 229,-

Mix of charcoal-grilled chicken thigh, chervil, red onion, and chili mayo, topped with pickled red onion, cucumber, cowboy candy, herbs, and bacon. Served on whole meal bread from Vaaland bakery.

(Wheat, egg, mustard, sulfite, sesame)

Drink recommendation: Piemonte barbera red wine, Lucky Jack beer, Ginger kombucha

STEAK SANDWICH 359,-

Charcoal-grilled tenderloin from TT Meat, served on whole meal bread from Vaaland bakery, confit garlic, arugula, pickled red cabbage, caramelized onions, Taleggio, tarragon mayonnaise, pickled delicatessen onions and spring onions.

Served with spicy fries. (Wheat, rye, egg, mustard, sulfite)

Drink recommendation: Shiraz red wine, Perler for svin IPA, Currants & raspberries from Safteriet.

Sandwiches served on gluten free bread from Elda bakery +10,-

SMALL DISHES

FRIED CHICKEN WINGS 145,-

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

PIMIENTOS DE PADRÓN 135,-

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

LONG-RAISED GARLIC BREAD FROM THE 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)

PROSCIUTTO DI PARMA 175,- FRENCH FRIES 59,- AÏOLI 29,- OLIVES FROM LOSADA 65,-

SALTED MARCONA ALMONDS 59,- 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.

KNOCKOUT GNOCCHI 249,-

Chicken breast, gnocchi, Crème Fraiche sauce, mushrooms, sun-dried tomato, topped with crispy panko, parmesan, chives, and herb oil. (Wheat, egg, milk, sulfite)
Drink recommendation: Wongraven Riesling wine, Austmann Hoppy blonde beer, Nøgne Ø Stripped Craft

FISH SOUP 259,-

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, Erdinger non-alcoholic wheat beer

MOULES FRITES 249,-

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: Piemonte barbera 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: Piemonte barbera red wine, Lucky Jack 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 189,-

Mozzarella, tomato sauce, herb oil and basil.

(Wheat, milk)

Drink recommendation: Piemonte Barbera red wine, Lucky Jack beer, Nøgne Ø Stripped Craft

MR. PABLO 245,- (spicy)

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

(Wheat, milk)

Drink recommendation: Piemonte Barbera red wine, Passion Tang beer, Nøgne Ø Stripped Craft

DI PARMA 249,-

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

(Wheat, milk)

Drink recommendation: Piemonte Barbera red wine, Lucky Jack beer, Nøgne Ø Stripped Craft

FØNIX 2.0 255,-

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

(Wheat, milk)

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

EL POLLO DIABLO (Devil's chicken) 249,- (spicy)

Charcoal-grilled chicken thigh, white sauce, Mozzarella, red onion, chili flakes, nduja, topped with Mexican oregano, parmesan, cowboy candy truffle dressing.

(Wheat, milk, sulfite, egg, mustard)

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

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)

DESSERTS

SORBETS FROM EGRSUND ICE AND CHOCOLATE FACTORY 125,-

3 scoops 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)

IRISH AFFOGATO 125,-

Whiskey ice-cream from Egersund ice- and chocolate-factory, espresso, white chocolate, and pistachios. (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** 49,-
- COCOA WITH CREAM** 54,-
- ESPRESSO SHOT** 7,-
- SYRUP OR OATMILK** 6,-
- KAFFE BAILEYS** 119,-
Americano & baileys
- IRISH COFFEE** 139,-
Whisky, coffee, brown sugar, and cream
- MEXICAN COFFEE** 145,-
Tequila, Kahlua, coffee, brown sugar, and cream
- All coffee drinks contain milk.
(Except espresso and americano)

All our milk-based coffees are made with organic milk.



AVEC | LIQUOR

- BAILEYS** 98,-
- BRAASTAD VS** 109,-
- DE LUZE VSOP** 115,-
- NANSEN XO** 120,-
- GRAPPA DI BRUNELLO** 120,-
- LYSHOLM AQUAVIT** 115,-
- HELLSTRØM AQUAVIT** 115,-
- ARVESØLVET CHRISTMAS AQUAVIT** 120,-
- FIREBALL, TEQUILA, VODKA**
- JÄGERMEISTER** 99,-

NON – ALCOHOLIC

- SODAS 0,33L** 54,-
(Coca Cola, Coca Cola Zero, Fanta, Sprite, Arctic sparkling water Naturell or lemon, Eplemost, Pepsi Max)
- HERVIK JUICE** 56,-
(Apple, apple + rhubarb+ strawberry or orange)
- UTOPIA SODA** 57,-
(Mango, blueberry or rhubarb)
- FRUKTSMEKK 33cl** 65,-
(Natural soda from Safteriet with Rhubarb + Elderflower)
- GALVANINA BIO DRINK** 59,-
(Pomegranate, Peach istea)
- SAFTERIET BIO JUICE** 65,-
(Apple, Raspberry, Elderflower, Blueberry, Rhubarb, Apple with ginger, Currant & Raspberry)
- ORGANIC SMOOTHIE** 65,-
(Organic smoothie with raspberry or Mango from Naturfrisk)
- KOMBUCHA FROM LOCAL PRODUCER; EIMEALT** 69,-
(Ginger, Elderflower)
- CAPTAIN KOMBUCHA** 69,-
(Ginger Lemon, California Raspberry, Pineapple Peach)
- GINGERBEER 0%** 69,-
(Organic gingerbeer from Naturfrisk)
- SPRUDLANDE MARGARET 0%**
(Organic Norwegian bubbles with aple and rhubarb) Glass 65,- Bottle 275,-

ALCOHOL FREE BEER

- NO WORRIES** 75,-
(Non-alcoholic ale from Lervig with grapefruit, mango, pineapple or IPA)
- BROOKLYN LAGER SPECIAL EFFECTS** 75,-
(Non-alcoholic Hoppy lager from Brooklyn)
- ERDINGER 0,5L** 85,-
(Award winning non-alcoholic wheat beer from Germany)
- NØGNE Ø STRIPPED CRAFT** 75,-
(Non-alcoholic Lime infused Ale from Nøgne Ø på Grimstad)

COCKTAILS & APERITIF

- KIR ROYAL** 129,-
Sparkling wine and Crème de Cassis
- APEROL SPRITZ** 139,-
Aperol, cava, soda, orange
- HENDRICK ´S TONIC** 169,-
Hendrick ´s gin, premium tonic, cucumber, pepper
- CAPTAINS LEMONADE** 139,-
Captain Morgan Tiki, norwegian raspberry lemonade, soda, lime
- PEAR MOJITO** 149,-
Xanté, lime, sirup, mint, soda
- HIBISCUS TONIC** 139,-
Tanqueray gin, Hibiscus premium tonic, lemon
- ESPRESSO MARTINI** 149,-
Kahlua, vodka, sirup, double espresso
- PINK TONIC** 139,-
Gordons Premium pink gin, raspberry tonic, lemon
- FOODFIGHTER MULE** 139,-
Vodka, gingerbeer, lime
- GIN SOUR ROYALE** 169,-
Tanqueray gin, lemon, sirup, cava, soda

ALCOHOL FREE COCKTAILS

- SHIRLEY TEMPLE** 85,-
Grenadine, lime, gingerbeer and mint
- 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 109,-
- LUCKY JACK (American Pale Ale) 4,7% 0,4 L 115,-
- PERLER FOR SVIN(IPA) 6,3% 0,4 L 135,-
- HUMAN NATURE (Guava Sour) 4,5% 0,4 L 115,-

BEER ON CAN/BOTTLE

FROM LERVIG:

- HOUSE PARTY (Session IPA) 4% 109,-
- BAYER (Traditional and fresh Norwegian dark beer) 4,7% 115,-
- SOUR SUZY (Berliner Weisse) 4% 105,-
- PASSION TANG (Sour Ale) 7,0% 120,-
- LUCKY JACK GLUTEN FREE (Gluten free American Pale Ale) 4,7% 105,-
- HELLES YEAH (Helles lager) 0,5L 4,5% 120,-
- KONRAD'S STOUT (Imperial Stout) 10,4% 130,-
- LOW KEY MICRO IPA LETTØL 2,2% 85,-

OTHER BREWERIES:

- SNUBLE JUICE FRA TO ØL (Glutenfree Session IPA) 4,5% 109,-
- LIEFMANS FRUITESSE (Fresh and delicat fruitbeer) 25cl 4,2% 105,-
- ERDINGER WEISSBIER (Fruity wheat beer with hints of citrus, apple and herbs.) 5,3% 109,-
- ERDINGER WEISSBIER DUNKEL (Dark wheat beer with coffee and caramel) 5,3% 109,-
- 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% 130,-
- HANSA MANGO IPA (A fresh beer with a taste of mango) 0,5L 4,7% 115,-
- AUSTMANN HOPPY BLONDE 4,5% 105,-
- CLOUDBERRY IMPERIAL GOSE (Won best beer in Norway in 2019) 7,5% 140,-
- PERONI GLUTEN FREE (Gluten free lager) 5,1% 115,-
- CORONA EXTRA (Pale lager) 4,5% 115,-
- SØLFEST BROWN ALE (Norwegian Brown Ale from Geiranger bryggeri) 4,7% 115,-
- BREWDOG PUNK IPA (A fresh and powerful IPA with a touch of tropical fruit) 5,6% 130,-

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% 109,-
- GREVENS PÆRECIDER (Semi-dry fruity cider without sugar) 4,7% 109,-
- BULMERS CRUSHED RED BERRIES (Cider with red berries and lime) 0,5L 4% 139,-
- ROSCOE GINGERBEER (Swedish ginger beer with alcohol) 4,7% 105,-

WINE LIST

Sparkling

			gl / btl
Francois Montand Brut, Blanc de Blancs	Jura	Frankrike	115 / 690
Maison Salasar, Crémant de Limoux Brut	Limoux	Frankrike	765
Ferrari Brut	Trentino	Italia	785
Gouet Henry, Champagne Brut, Jacques Poilvert	Champagne	Frankrike	865
Veuve Clicquot, Brut rosé	Champagne	Frankrike	1195
Ferrari Brut Magnum (150cl)	Trentino	Italia	1495
Billecart-Salmon Brut Réserve Magnum (150cl)	Champagne	Frankrike	1795

White wine

			gl / 50cl / btl
La Parra Bariño, Alvarinho	Galicia	Spania	135 / 439 / 675
Riesling, Wongraven Morgenstern	Pfalz	Tyskland	145 / 480 / 725
Chablis, Domaine des Malandes	Bourgogne	Frankrike	165 / 825
Sauvignon Blanc, Jean de la Roche	Loire	Frankrike	715
Anselmo Mendes Alvarinho Contacto	Vinho Verde	Portugal	725
Coffele Soave Classico Castel Cerino	Veneto	Italia	735
Dr. Bürklin-Wolf Riesling Trocken	Pfalz	Tyskland	775
Bailly-Reverdy Sancerre Chavignol	Loire	Frankrike	785
Sandhi Central Coast Chardonnay	California	USA	825
Chablis Boissonneuse, Julien Brocard	Bourgogne	Frankrike	895
Bourgogne Blanc, Le Clos du Château, De Montille	Bourgogne	Frankrike	1065
Chassagne-Montrachet Blanc Domaine Bonnardot	Bourgogne	Frankrike	1295
Charles Smith Kung Fu Girl Riesling, MAGNUM	Columbia Valley	USA	1445
Girardin Meursault Les Tillets	Bourgogne	Frankrike	1395
Chablis, Domaine des Malandes MAGNUM	Bourgogne	Frankrike	1595

Rosé wine

Cavalchina Charetto Bardolino	Veneto	Italia	135 / 675
Meinklang Prosa, Pinot noir, frizzante	Burgenland	Østerrike	695
Château Miraval Rosé	Provence	Frankrike	795

Orange wine

Sarrat Del Mas Vin Orange, François Lurton	Languedoc	Frankrike	745
--	-----------	-----------	-----

Red wine

			gl / 50cl / btl
Piemonte Barbera, La Familia	Piemonte	Italia	135 / 439 / 675
Shiraz, Byrne Aussieme Double Pass	Sør-Australia	Australia	145 / 480 / 725
Fenocchio Barolo Cannubi	Piemonte	Italia	185 / 895
Secret de Lunès Pinot Noir	Languedoc	Frankrike	710
Allegrini Valpolicella Classico	Veneto	Italia	715
Guigal Côtes du Rhône Rouge	Rhône	Frankrike	715
Beck Ink, 90 % zweigelt og 10 % st. laurent. Naturvin	Burgenland	Østerrike	715
Girardin Bourgogne Pinot Noir	Bourgogne	Frankrike	745
Selvapiana Chianti Rufina	Toscana	Italia	765
Le 11 Terre Valpolicella Ripasso	Veneto	Italia	775
Vajra Langhe Nebbiolo	Piemonte	Italia	785
Talenti Rosso di Montalcino	Toscana	Italia	795
Camp Zinfandel	California	USA	790
Comando G La Bruja de Rozas	Madrid	Spania	795
Barbaresco, Produttori del Barbaresco	Piemonte	Italia	915
Guigal Châteauneuf-du-Pape	Rhône Sør	Frankrike	995
Amarone della Valpolicella Classico DOCG Acinatico	Veneto	Italia	1035
Barbi Brunello di Montalcino	Toscana	Italia	1095
Chateau Musar	Bekaa Valley	Libanon	1145
Domaine du Pélican Arbois Trois Cépages	Jura, Arbois	Frankrike	1195
Olivier Leflaive Volnay	Bourgogne	Frankrike	1295
Viña Ardanza Reserva Magnum(150cl)	Rioja	Spania	1375

Dessert wine

Graham's Late Bottled Vintage	Douro e Porto	Portugal	6 cl / btl 89 / 795
-------------------------------	---------------	----------	------------------------

ALL WINE CONTAINS SULPHITE.