



Hinna

English Menu

10 - 16

SALAD

QUINOA BOWL 295,-

Chicken breast, organic quinoa, peppers, kale, beets, soybeans, 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

KOREAN POWER BEEF SALAD! 345,-

170 grams charcoal-grilled Norwegian sirloin, Gochujang glaze, kimchi dressing, pickled daikon, crispy yellow peas, chili mayonnaise, grated horseradish, bamboo shoots, spring onions, and ramen egg. (Milk, wheat, mustard, egg, sulphite, soy)

Drink recommendation: Pinot noir red wine, Passion Tang beer, Alcoholfree gingerbeer

COWBOY CHICKEN SALAD 289,-

Charcoal-grilled chicken, 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, Rhubarb drink from Safteriet.

WILD GARDEN 289,-

Kale mix, feta cheese, beetroot, pistachio pesto, raspberry vinaigrette, fresh raspberries, pickled red onion, bacon, and caramelized pecans. (Milk, pistachios, sulfites, mustard, pecans)

Drink recommendation: Wongraven Riesling white wine, Erdinger Weissbier beer, rhubarb drink from Safteriet.

SANDWICH

Sandwiches served on gluten free bread +10,-

SHRIMP SANDWICH 280,-

Hand-peeled shrimps, dill, red onion in mayonnaise, topped with cucumber, pickled red onion, chives and egg. Served on whole grain 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 185,-

FOODFIGHTERS CLUB SANDWICH 265,-

Butter-fried bread from Vaaland bakery, lettuce, tomato, aioli, charcoal-grilled chicken, bacon, and pickled red onion. (Egg, mustard, sulfites, wheat, milk, sesame)

Drink recommendation: Chablis white wine, Erdinger Helles Yeah beer, ginger kombucha.

AVOKADO SANDWICH 265,-

Miso and horseradish mayonnaise, avocado, furikake, ramen egg, pickled carrot, crispy spring onion, and watercress. Served on grilled whole grain bread from Vaaland.

(Sesame, peanuts, sulphites, egg, mustard, wheat, soy)

Drink recommendation: Alvarinho white wine, Erdinger Weissbier, ginger kombucha

STEAK SANDWICH 385,-

170 grams charcoal-grilled Norwegian sirloin, 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: Barolo red wine, Perler for svin IPA, Currants & raspberries from Safteriet.

SMALL DISHES

KIMCHI SALAD 145,-

Foodfighters kimchi, spring onion, cucumber, kimchi dressing, topped with furikake.

(Sulfite, mustard, sesame, peanuts)

FOODFIGHTER SKAGENRØRE 189,-

Hand-peeled shrimp, dill, and red onion in mayonnaise, topped with cucumber, pickled red onion, chives, and watercress. (Egg, mustard, sulphites, shellfish)

SPICY FRIED CHICKEN WINGS 169,-

Fried Chicken Wings, Gochujang Glaze, furikake and spring onions. (Wheat, soy, sesame, milk, peanuts, sulphite)

BROCCOLINI 119,-

Grilled broccolini with miso mayonnaise, crispy onion, and togarashi spice. (Wheat, egg, mustard, sesame, sulphites, soy)

LONG-PROOFED GARLIC BREAD FROM THE PIZZA OVEN 179,-

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

SPICY FRIES 89,-

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

DIRTY FRIES 125,-

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

PROSCIUTTO DI PARMA 175,-

FRENCH FRIES 69,-

FOCACCIA & AÏOLI 59,-

OLIVES FROM LOSADA 65,-

SALTED MARCONA ALMONDS 59,-

AÏOLI 29,-

CHILIMAYO 29,-

SPECIALTIES

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

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

FOODFIGHTERS CHOICE

Foodfighters Choice are dishes that are not on our menu but vary more often. Here, the kitchen gets the opportunity to experiment with exciting flavors and ingredients. See the board at the bar or ask a Foodfighter about today's Foodfighters Choice dishes.

FOODFIGHTERS CHAR SIU 325,-

Slow-roasted Cantonese pork neck, quinoa, broccolini, kimchi, Japanese ketchup, miso mayonnaise, furikake, pickled daikon, smashed cucumber salad.

(Soy, wheat, sesame, sulfites, egg, mustard, fish)

Drink recommendation: Barbera rødvin, Perler for svin IPA, alkoholfritt ingefærøl

KNOCKOUT GNOCCHI 315,-

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

FISH SOUP 325,-

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 295,-

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

FIRECRACKER CHICKEN BURGER! 305,-

Crispy Chicken fillet, Kimchi Coleslaw, Black Garlic Mayonnaise, Gochujang glaze served in brioche bread from Vaaland Dampbakeri. Served with Kimchi Fries.

(Wheat, soy, sulphite, egg, mustard, milk, peanuts)

Drink recommendation: Piemonte barbera red wine, Lucky Jack beer, Brooklyn Lager Special Effects

FOODFIGHTER BURGER 315,-

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, Brooklyn Lager Special Effects

CELERY ROOT BURGER 285,-

Charcoal grilled burger made of celery root, beans, carrot, and onion, served with cheddar, 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.

SPECIALTIES

PIZZA

Handmade pizza baked in stone oven.

MARGHERITA 235,-

Mozzarella, tomato sauce, herb oil and basil. (Wheat, milk)

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

MR. PABLO 275,-

Mozzarella, tomato sauce, Salami ventricina, paprika, chili flakes and basil.
(Wheat, milk)

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

PISTACHIO PASSION! 285,-

Pistasj pesto, mozzarella, parmaskinke, ruccola, sopp-ceviche, balsamico glaze og parmesan. (Wheat, milk, sulphites, pistachio)

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

DI PARMA 280,-

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 2.0 285,-

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 275,- (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

TRIPLE TRUFFLE 290,-

White sauce, mozzarella, Jålå truffle salami from Ask, truffle pecorino, truffle almond crunch, and pickled red onion. (Wheat, milk, almonds, sulfites)

Drink recommendation: Pinot Noir red wine, Peroni beer, apple juice from Safteriet.

KIDS MENU

KIDS BURGER 175,-

Burger from Nyyt with cheddar, served in brioche-bread from Vaaland bakery. Served with French fries and ketchup. (Wheat, milk, egg)

CRISPY CHICKEN BURGER 175,-

Fried chicken in a brioche burger bun from Vaaland bakery, served with French fries and ketchup. (Wheat, egg, milk, sesame)

FRIED CHICKEN WINGS 149,-

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 165,-

Chocolate cream, vanilla ice cream, salted caramel sauce and peanut crunch
(Milk, nuts)

IRISH AFFOGATO 145,-

Whiskey ice-cream from Egersund ice- and chocolate-factory, espresso, white chocolate, and pistachios. (Egg, milk)

BEVERAGES

WARM DRINKS

TEA 45,-
We have biodynamic tea from Hampstead, choose from: Lemon & Ginger, Pure Green tea, Earl Grey tea og Assam tea.

ESPRESSO 42,-

AMERICANO 44,-

CORTADO 53,-

CAPPUCCINO 56,-

CAFFE LATTE 58,-

CAFFE MOCCA 62,-

ICELATTE 58,-

CHAI LATTE 59,-

COCOA WITH CREAM 62,-

ESPRESSO SHOT 7,-

SYRUP OR OATMILK 6,-

KAFFE BAILEYS 145,-
Double americano & baileys

IRISH COFFEE 165,-
Whisky, coffee, brown sugar, and cream

MEXICAN COFFEE 169,-
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.



NON – ALCOHOLIC

SODAS 0,33L 59,-
(Coca Cola, Coca Cola Zero, Fanta, Sprite, Arctic sparkling water Naturell or lemon, Eplemost, Pepsi Max)

EIRA BOBLE VANN 700ML 95,-
(Norwegian water with carbonation)

UTOPIA SODA 65,-
(Mango, blueberry, lemon or rhubarb)

GALVANINA BIO DRINK 69,-
(Pomegranate, Mandarin, Peach istea)

SAFTERIET BIO JUICE 79,-
(Apple, Raspberry, Elderflower, Rhubarb, Apple with ginger)

ORGANIC SMOOTHIE 68,-
(Organic smoothie with raspberry, Ginger or Mango from Naturfrisk)

KOMBUCHA FROM LOCAL PRODUCER; EIMEALT 79,-
(Ginger, Elderflower, green tea)

CAPTAIN KOMBUCHA 75,-
(Ginger Lemon, California Raspberry, Pineapple Peach)

GINGERBEER 0% 75,-
(Organic gingerbeer from Naturfrisk)

SPRUDLANDE MARGARET 0%
(Organic Norwegian bubbles with aple and rhubarb)
Glass 65,- Bottle 275,-

AVEC | LIQUOR

BAILEYS 98,-

BRAASTAD VS 115,-

DE LUZE VSOP 125,-

NANSEN XO 139,-

GRAPPA DI BRUNELLO 145,-

LYSHOLM AKEVITT 119,-

HELLSTRØM AKEVITT 125,-

ARVESØLVET AKEVITT 135,-

DON JULIO BLANCO 145,-

**FIREBALL, TEQUILA, VODKA
JÄGERMEISTER, SAMBUCA** 99,-

SPRITZ

HUGO SPRITZ 159,-
Elderflower liquor, prosecco, soda, lemon, mint

LIMONCELLO SPRITZ 159,-
Limoncello, prosecco, soda, lemon

APEROL SPRITZ 159,-
Aperol, prosecco, soda, orange

ROSA SPRITZ 159,-
Sarti Rosa, prosecco, soda, lime

CAMPARI SPRITZ 159,-
Campari bitter, prosecco, soda, orange

COCKTAILS



CAPTAINS LEMONADE 175,-
Captain Morgan Tiki, norwegian raspberry lemonade, soda, lime

ESPRESSO MARTINI 189,-
Kahlua, vodka, sirup, double espresso

PINK TONIC 175,-
Gordons Premium pink gin, rasberry tonic, lemon

HENDRICK ´S TONIC 195,-
Hendrick ´s gin, premium tonic, cucumber, pepper

FOODFIGHTER MULE 175,-
Vodka, gingerbeer, lime

CHILI GINGER TONIC 195,-
Arctic gin, chili, gingerbeer, lime, Angostura bitter, tonic

ALKOHOLFREE COCKTAILS

SHIRLEY TEMPLE 99,-
Grenadine, lime, gingerbeer

VIRGIN BELLINI 99,-
Peach, soda, syrup

BEERS

ALL BEER CONTAINS WHEAT, EXCEPT THE ONES LABELED

DRAFT BEER FROM LERVIG

LERVIG PILSNER 4,7% 0,4 L 119,-

LUCKY JACK (American Pale Ale) 4,7% 0,4 L 129,-

PERLER FOR SVIN(IPA) 6,3% 0,4 L 149,-

We rotate one draft line depending on the season. Ask a Foodfighter what we have in the pipe today.

BEER ON CAN/BOTTLE

FROM LERVIG:

SOUR SUZY (Berliner Weisse) 4% 115,-

HUMAN NATURE (Guava Sour) 4,5% 129,-

PERLER FOR SVIN GRAPEFRUIT(IPA) 4,7% 135,-

PASSION TANG (Sour passionfruit Ale) 7,0% 139,-

TASTY JUICE (Propical Double dry-hopped IPA) 0,5L 6% 149,-

LUCKY JACK GLUTEN FREE (Gluten free American Pale Ale) 4,7% 115,-

HELLES YEAH (Helles lager) 0,5L 4,5% 145,-

KONRAD'S STOUT (Imperial Stout) 10,4% 165,-

OTHER BREWERIES:

SNUBLE JUICE FRA TO ØL (Glutenfree Session IPA) 4,5% 120,-

ERDINGER WEISSBIER (Fruity wheat beer with hints of citrus, apple and herbs.) 5,3% 125,-

NØGNE Ø 4885 BLANC (Light wheat beer with orange and coriander) 4,5% 125,-

NØGNE Ø BROWN ALE (Norwegian Brown Ale fra Grimstad) 4,7% 125,-

HANSA MANGO IPA (A fresh beer with a taste of mango) 0,5L 4,7% 139,-

CLOUDBERRY IMPERIAL GOSE (Won best beer in Norway in 2019) 7,5% 155,-

PERONI GLUTEN FREE (Gluten free lager) 5,1% 120,-

CORONA (Mexican lager served with lime) 4,5% 125,-

ALCOHOL FREE BEER

NO WORRIES (Non-alcoholic ale from Lervig with grapefruit, mango, pineapple or IPA) 85,-

BROOKLYN LAGER SPECIAL EFFECTS (Non-alcoholic Hoppy lager from Brooklyn) 85,-

NØGNE Ø STRIPPED CRAFT (Non-alcoholic Lime infused Ale from Nøgne Ø from Grimstad) 85,-

ERDINGER 0,5L (Award winning non-alcoholic wheat beer from Germany) 95,-

CIDER

KOPPARBERG STRAWBERRY & LIME (Premium cider) 4,7% 125,-

GREVENS PÆRECIDER (Dry and fruity pearcider without sukker) 4,7% 125,-

BULMERS CRUSHED RED BERRIES (Cider with red berries and lime) 0,5L 4% 149,-

NØGNE Ø GINGER JUICE (Norwegian gingerbeer with alcohol) 4,7% 125,-

WINE LIST

Sparkling

			gl / btl
Cremant de Limoux Brut, Les Graim	Limoux	Frankrike	145 / 745
Crémant de Bourgogne Rosé Brut, Delorme	Bourgogne	Frankrike	785
Pedregosa MI Pet Nat 	Catalonia	Spania	830
Ferrari Brut	Trentino	Italia	865
Gouet Henry, Champagne Brut, Jacques Poilvert	Champagne	Frankrike	945
Louis Roederer Theophile Brut	Champagne	Frankrike	1145
Ferrari Brut MAGNUM	Trentino	Italia	1745
André Clouet Silver Brut Nature MAGNUM	Champagne	Frankrike	2175

White wine

			gl / 50cl / 75cl
La Parra Bariño, Alvarinho	Galicia	Spania	145 / 465 / 695
Riesling, Wongraven Morgenstern	Pfalz	Tyskland	153 / 495 / 745
Chablis, Domaine des Malandes 	Bourgogne	Frankrike	185 / 925
Sauvignon Blanc, Les Fumées Blanches 	Gascogne	Frankrike	765
Coffele Soave Classico Castel Cerino	Veneto	Italia	765
Anselmo Mendes Alvarinho	Vinho Verde	Portugal	810
Robert Mondavi Private Selection Chardonnay	California	USA	825
Von Winning Forster Riesling	Pfalz	Tyskland	840
Bründlmayer Kamptal Grüner Veltliner Terrassen 	Niederösterreich	Østerrike	875
Roblin Sancerre Origine	Loire	Frankrike	895
Merlin Mâcon La Roche Vineuse Vieilles Vignes	Bourgogne	Frankrike	1025
Chablis Boissonneuse, Julien Brocard 	Bourgogne	Frankrike	1045
Chassagne-Montrachet Blanc Domaine Bonnardot	Bourgogne	Frankrike	1495
Chablis, Domaine des Malandes MAGNUM 	Bourgogne	Frankrike	1795
Girardin Meursault Les Tillets	Bourgogne	Frankrike	2095
Leflaive Chassagne-Montrachet 1er Cru Abbaye de Morgeot	Bourgogne	Frankrike	2995

Rosé wine

Cavalchina Charetto Bardolino	Veneto	Italia	149 / 735
Meinklang Prosa, Pinot noir, frizzante 	Burgenland	Østerrike	785
Château Miraval Rosé	Provence	Frankrike	825

Orange wine

Sarrat Del Mas Vin Orange, François Lurton 	Languedoc	Frankrike	795
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Red wine

			gl / 50cl / 75cl
Piemonte Barbera, La Familia	Piemonte	Italia	145 / 465 / 695
Secret de Lunès Pinot Noir	Languedoc	Frankrike	153 / 745
Fenocchio Barolo Cannubi	Piemonte	Italia	220 / 1050
Côtes du Rhône Artesis, Ogier	Rhône	Frankrike	710
Valpolicella Classico Allegrini	Veneto	Italia	745
Ruffino Chianti Vino Biologico 	Toscana	Italia	765
Beaujolais-Village Chameroy, Louis Latour	Beaujolais-Village	Frankrike	840
Vajra Langhe Nebbiolo	Piemonte	Italia	895
Dufouleur Bourgogne Pinot Noir	Bourgogne	Frankrike	895
Barbaresco, Produttori del Barbaresco	Piemonte	Italia	1010
Amarone della Valpolicella Classico DOCG Acinatico 	Veneto	Italia	1175
Guigal Châteauneuf-du-Pape	Rhône	Frankrike	1210
Brunello di Montalcino, Barbi	Toscana	Italia	1245
Chateau Musar	Bekaa Valley	Libanon	1295
Domaine du Pélican Arbois Trois Cépages 	Jura, Arbois	Frankrike	1395
Viña Ardanza Reserva MAGNUM	Rioja	Spania	1925
G. Mascarello Barolo Monprivato 2018	Piemonte	Italia	3295

Dessert wine

Graham's Late Bottled Vintage	Douro e Porto	Portugal	6 cl / btl 89 / 795
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ALL WINE CONTAINS SULPHITE.