



**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 645,-  
Ask a Foodfighter or check the board for the menu.

## 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

### 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.

## 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,-

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 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

### FOODFIGHTER STEAK 479,-

170 g extra dry-aged, charcoal-grilled Norwegian striploin, served with black garlic mayo, grilled broccolini, pickled pearl onions, tarragon mayo, crispy potatoes, herb butter, and truffle red wine sauce. (Egg, sulfites, milk, mustard)

Drink recommendation: Barolo red wine, Nøgne Ø Brown Ale, Brooklyn Special Effects.

### 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.**

## SPECIALTIES

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## 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, raspberry 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 Chiarretto 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.