



ENGLISH MENU
@HINNA

SALAD

Served until 5pm.

QUINOA BOWL 199,- 🍴

Chicken breast, organic quinoa, peppers, kale, beets, soybeans, topped with srirachdressing, spring onions, mango salsa, pomegranate, lime and cashews.

(Soy, sulfite, egg, cashew nuts, fish)

Drink recommendation: Loimer riesling, Passion Tang, Captain Kombucha with Pomegranate

FOODFIGHTERS CHOICE SALAD ?,-

Here the kitchen can create exciting salads with inspiration from grandma to Singapore..

See the board at the bar or ask our waiter about Foodfighters Choice.

SANDWICH

Our sandwiches are served on fresh sourdough bread from Vaaland Dampbakeri

Served until 5pm.

SHRIMPS 185,-

Hand-peeled shrimps, dill and red onions in mayonnaise, topped with cucumber, pickled red onion, chives, boiled egg and trout eggs

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

Drink recommendation: Loimer riesling, Nøgne Ø Blanc, Ginger Kombucha

SMALL SHRIMP SANDWICH 125,-

FOODFIGHTERS CHOICE SANDWICH ?,-

Here the kitchen can create exciting sandwiches with inspiration from grandma to Singapore..

See the board at the bar or ask our waiter about Foodfighters Choice.

Glutenfree bread +15,-

Many of our dishes can be customized to allergens, just ask us when ordering

SALAD | SANDWICH

PIZZA

Baked in our stone oven with organic flour

MARGHERITA 159,-

Mozzarella, tomato sauce, herb oil and basil

(Wheat, Milk)

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

MR. PABLO 199,- 🌶️

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

(Wheat, Milk)

Drink recommendation: Araldica Barbera, Passion Tang, Nøgne Ø Stripped Craft

DI PARMA 209,-

Mozzarella, tomato sauce, parma ham, arugula, basil

and grated cheese from Voll Ysteri.

(Wheat, Milk)

Drink recommendation: Le Grand Noir rødvin, Easy Pale Ale øl, Nøgne Ø Stripped Craft

FØNIX 2.0 219,-

Mozzarella, crème fraîche, sliced pear, honey, salty almonds, Phoenix organic bluecheese from Stavanger Ysteri, parma ham, rocket salad and basil.

(Wheat, Milk)

Drink recommendation: Barolo, Lucky Jack, No Worries

BEEFCAKE 229,- 🌶️

Mozzarella, tomato sauce, Pulled beef, salsa macha, pickled chili, pickled jalapeños, spring onions, pickled red onions and Japanese ketchup.

(Wheat, milk, almonds, molluscs, sulphite)

Drink recommendation: Araldica Barbera, Cloudberry Imperial Gose, Nøgne Ø Stripped Craft

Fancy an exciting drink that goes well with the food?
See our recommendation under each dish.
Here you will find wine, beer and non-alcoholic beverages.

PIZZA

SPECIALTIES

FOODFIGHTERS CHOICE ?,-

Here the kitchen can create exciting dishes with inspiration from grandma to Singapore.

See the board or ask our waiter about Foodfighters Choice.

FISH SOUP 215,-

Creamy fish soup with cod and trout, root vegetables, chives, herbal oil and trout eggs. Served with bread and aioli

(Wheat, rye, oats, sesame seeds, barley, celery, fish, eggs, milk, mustard, sulfite)

Drink recommendation: Chablis, Austmann hoppy blonde, Weihestephaner 0% alc wheat beer

MOULES FRITES 199,-

Mussels steamed in white wine, with root vegetables, herbs,
And served with french fries with rosemary, aioli and local cheese

(molluscs, celery, egg, mustard, sulfite)

Drink recommendation: Chablis, Sour Suzy, Ginger Kombucha

FOODFIGHTER BURGER 235,-

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 Dampbakeri. Served with ketchup and french fries.

(Wheat, eggs, milk, mustard, sulphite)

Drink recommendation: Araldica Barbera, Perler for svin IPA, No Worries Pineapple

CELERY ROOT BURGER 225,-

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 Dampbakeri. With ketchup, aioli and french fries.

(Wheat, eggs, milk, mustard, sulphite)

Drink recommendation: Le Grand Noir, Easy Pale Ale, Ginger & Lemon Kombucha

Do you want to have our food delivered to your company
or arrange your next party with us?
Check foodfighters.no
or write to Hinna@Foodfighters.no

SPECIALTIES

KIDS MENU

KIDS BURGER 165,-

Burger and cheddar served in brioche bread from Vaaland Dampbakeri. Served with french fries and ketchup.
(Wheat, eggs, milk)

CRISPY CHICKEN CLUBS 89,-

served with french fries and ketchup (Sulfite)

KIDS MARGHERITA PIZZA 99,-

(Wheat, Milk)

SMALL DISHES

"ASIAN STYLE"- CHICKEN CLUBS 99,- 🌱

With ginger-chili sauce, topped with roasted sesame seeds, spring onions and cilantro.
(Wheat, soy, sesame seeds, onions)

SPICY FRIES 89,- 🌱

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

HIPSTER FRIES 89,- 🌱

Sweet potato fries with kimchi, spring onion and srirachamayo.
(Eggs, mustard, sulphite, shellfish, fish, onions)

ROSEMARY FRIES 59,-

with grated Jærøst from Voll Ysteri. (Milk)

MIXED CURED MEAT 125,-

PROSCIUTTO DI PARMA 115,-

OLIVES FROM LOSADA 49,-

SALTED MARCONA ALMONDS 49,-

FRENCH FRIES 49,-

BREAD WITH AÏOLI 45,-

CHILIMAYO 25,-

AÏOLI 25,-

DESSERTS

PANNA COTTA 105,-

White chocolate and yogurt panna cotta made with Tahiti vanilla, raspberry coulis and caramelized pecans.
(Milk, pecans)

CHOCOLATE FONDANT 125,-

Served with berry compote, raspberry coulis, caramelized pecans and vanilla ice cream from Iskremgården.
(Wheat, eggs, milk, pecans)

POPCORN ICE CREAM 75,-

Vanilla ice cream from Iskremgården, homemade caramel sauce and caramelized popcorn.
(Egg, milk)

BEVERAGES

WARM DRINKS

- TEA 30,-
- ESPRESSO 33,-
- AMERICANO 37,-
- CORTADO 42,-
- CAPPUCCINO 45,-
- CAFFE LATTE 47,-
- CAFFE MOCCA 52,-
- ICELATTE 48,-
- CHAI LATTE 48,-
- COCOA WITH CREAM 49,-
- ESPRESSO SHOT 6,-
- SIRUP, OTHER MILK 5,-
- IRISH COFFEE 125,-
Whiskey, coffee, brown sugar and cream
- MEXICAN COFFEE 135,-
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 45,-
(Coca Cola, Coca Cola Zero, Fanta, Sprite, Bonaqua Naturell & Sitron, Eplemost, Pepsi Max)
- HERVIK JUICE 48,-
(Apple or Orange)
- UTOPIA RHUBARB SODA 53,-
(Natural soda from Berentsen without preservatives 275ml)
- FRUKTSMEKK 33cl 65,-
(Natural soda from Safteriet with Plum + Ginger or Rhubarb + Elderflower)
- GALVANINA BIO DRINK 57,-
(Pomegranate, Peach icetea)
- SAFTERIET BIO JUICE 59,-
(Apple, Raspberry, Elderflower, Blueberry, Rhubarb, Apple with Ginger, Currant & Raspberry, Plum)
- ORGANIC SMOOTHIE 49,-
(Organic smoothie with Raspberry, Passion or Mango from Nature Fresh)
- KOMBUCHA FRA EIMEALT 65,-
(Ginger, Elderflower, Green tea)
- CAPTAIN KOMBUCHA 59,-
(Ginger Lemon, California Raspberry, Pineapple Peach, or Pomegranate)
- GINGERBEER 0% 59,-
(Organic gingerbeer from Naturfrisk)
- SPRUDLANDE MARGARET 0% (Organic Norwegian bubbles with apple and rhubarb) Glass 65,- Bottle 275,-
- 0% BEER:
- NO WORRIES 65,-
(Non-alcoholic IPA from Lervig)
- WEIHENSTEPHANER 0,5L 69,-
(Award-winning non-alcoholic wheat beer from Germany)
- NØGNE Ø STRIPPED CRAFT 65,-
(Non-alcoholic Lime infused Ale from Nøgne Ø from Grimstad)
- NO WORRIES GRAPEFRUIT OR PINEAPPLE 69,-
(Non-alcoholic fresh Ale from Lervig with grapefruit or pineapple)

COCKTAILS

- APEROL SPRITZ 118,-
Aperol, prosecco, soda, orange
- INGEFÆR MARTINI 135,-
Xanté, ginger, lemon, sirup
- WHISKY SMASH 125,-
Bushmills whiskey, mint, lemon, sirup
- PÆRE MOJITO 135,-
Xanté, lime, sirup, mint, soda
- KOMBUCHA MOJITO 145,-
Rum, kombucha, lime, sirup, mint
- ESPRESSO MARTINI 135,-
Kahlua, vodka, sirup, double espresso
- PINK TONIC 125,-
Gordons Premium pink gin, tonic, lemon, raspberry
- MOSCOW MULE 125,-
Vodka, gingerbeer, lime
- CHILI GINGER TONIC 135,-
Tanqueray gin, chili, gingerbeer, lime, Angostura bitter, tonic
- NORWEGIAN SOURISH 145,-
Kolekvinten aquavit, Cointreau, lemon, sirup, Angostura bitter



BEERS

ALL BEERS CONTAIN WHEAT, EXCEPT THE ONE LABELED

DRAFT BEER FROM LERVIG

LERVIG LAGER 4,7% 0,4 L 89,-
LUCKY JACK(American Pale Ale) 4,7% 0,4 L 98,-
PERLER FOR SVIN(IPA) 6,3% 0,4 L 110,-
HUMAN NATURE (Guava Sour) 4,5% 0,4 L 105,-
SEASONAL BEER, Ask your waiter ?,-

CANNED BEER AND BOTTLES

FROM LERVIG:

EASY (Double dry-hopped pale ale) 4,5% 96,-
HUMAN NATURE(Guava Sour) 4,5% 99,-
SOUR SUZY(Berliner Weisse) 4% 94,-
PASSION TANG(Sour Ale) 7,0% 108,-
LUCKY JACK GLUTEN FREE(American Pale Ale) 4,7% 95,-
HELLES YEAH (Helles lager) 0,5L 4,5% 110,-
ZIMM'S LEGACY (Saison) 0,33L 6,8% 115,-
KONRAD'S STOUT(Imperial Stout) 10,4% 125,-
JOHNNY LOW LETTØL 2,5% 69,-

OTHER MANUFACTURERS:

NØGNE Ø WIT (A witbeer with a Belgian touch) 4,5% 99,-
NØGNE Ø 4885 BLANC(Light wheat beer with orange and coriander) 0,5L 4,5% 115,-
NØGNE Ø KRIEK OF TELEMAR (Sour ale with cherries) 4,5% 99,-
NØGNE Ø PORTER (Norway's most award – winning porter) 7,0% 112,-
SNUBLE JUICE FRA TO ØL (Glutenfri Session IPA) 4,5% 96,-
LIEFMANS FRUITESSE (Frisk og delikat fruktøl) 25cl 4,2% 93,-
AMUNDSEN LUSH RASPBERRY & LIME (Frisk berliner weisse) 5,3% 120,-
AMUNDSEN LORITA (Passionfruit Pale Ale) 4,7% 95,-
AMUNDSEN INK & DAGGER (Modern Day IPA) 6,5% 115,-
HANSA MANGO IPA(A fresh beer with a taste of mango) 0,5L 4,7% 110,-
AUSTMANN HOPPY BLONDE 4,5% 96,-
CLOUDBERRY IMPERIAL GOSE(Årets norske øl 2019) 7,5% 135,-
TIGER (Asian Pale lager) 5% 96,-
CORONA EXTRA (Pale lager) 4,5% 92,-
NEWCASTLE BROWN ALE 4,7% 94,-
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 your waiter about the selection.

CIDER & SELTZERS:

GREVENS PEARCIDER (Semi-dry fruity cider without sugar) 4,7% 92,-
BULMERS ZESTY BLOOD ORANGE (Cider with apple and blood orange) 0,5L 4% 115,-
BULMERS CRUSHED RED BERRIES (Cider with red berries and lime) 0,5L 4% 115,-
ROSCOE GINGERBEER (Swedish ginger beer with alcohol) 4,7% 88,-

WINE LIST

Sparkling

Contarini prosecco Treviso Brut	Veneto	Italy	89 / 495
Gouet Henry, Champagne Brut, Jacques Poilvert	Champagne	France	135 / 785
Dignitat Cava Brut Nature 🍷	Catalonia	Spain	575
De Faveri Treviso Prosecco Brut	Veneto	Italy	595
Ferrari Brut	Trentino	Italy	670
De Chastenay, Crémant de Bourgogne Blanc de Blancs	Veneto	France	675
Veuve Clicquot, Brut, Ponsardin	Champagne	France	995
Veuve Clicquot Brut Rosé, Ponsardin	Champagne	France	1095
Ferrari Brut Magnum (150cl)	Trentino	Italy	1295
Nicolas Feuillatte Brut Réserve Magnum (150cl)	Champagne	France	1795
Juvé y Camps, Gran Reserva, Brut 🍷 Jeroboam(300cl)	Catalonia	Spain	2295

White wine

Araldica Cortese	Piemonte	Italy	99 / 495
Riesling Kamptal, Weingut Loimer 🍷	Niederösterreich	Austria	115 / 575
Chablis, Jean Deligny, Simonnet-Febvre	Bourgogne	France	129 / 645
Sauvignon Blanc, Le Sauvage de la Brie, Foucher	Loire	France	535
Grüner Veltliner, Kamptal, Weingut Loimer 🍷	Niederösterreich	Austria	585
Anselmo Mendes Alvarinho Contacto	Vinho Verde	Portugal	590
Coffele Soave Classico Castel Cerino	Veneto	Italy	595
Dr. Bürklin-Wolf Riesling Trocken	Pfalz	Germany	675
Tillingham White, naturvin 🍷	Sussex	England	685
Girardin Bourgogne Chardonnay Terroir Noble	Bourgogne	France	695
Bailly-Reverdy Sancerre Chavignol	Loire	France	725
Sandhi Central Coast Chardonnay	California	USA	745
Chablis Boissonneuse, Jean Marc Brocard 🍷	Bourgogne	France	765
Chablis 1er Cru, Côte de Lechet, Bernard Defaix	Bourgogne	France	845
Bourgogne Blanc, Le Clos du Château, De Montille 🍷	Bourgogne	France	935
Domaine du Pélican Arbois Savagnin	Jura	France	965
Chassagne-Montrachet Blanc Domaine Bonnardot	Bourgogne	France	1195
Meursault, Olivier Leflaive	Bourgogne	France	1295
Domaine du Pélican Arbois Chardonnay Magnum (150cl)	Jura	France	1595
Corton-Charlemagne Grand Cru, De Montille 🍷	Bourgogne	France	2195

Rosé wine

Prima Rosa Negro, Nebbiolo, Angelo Negro e Figli	Piemonte	Italy	109 / 545
Meinklang Prosa, Pinot noir, frizzante 🍷	Burgenland	Austria	635

Red wine

Araldica Piemonte Barbera	Piemonte	Italy	99 / 495
Le Grand Noir, Pinot Noir	Languedoc	France	115 / 575
Barolo DOCG, Terre del Barolo	Piemonte	Italy	145 / 725
Heracio Alfaro Crianza	Rioja	Spain	565
Guigal Côtes du Rhône Rouge	Rhône	France	590
Allegrini Valpolicella Classico	Veneto	Italy	595
Selvapiana Chianti Rufina	Toscana	Italy	625
Valpolicella Classico Ripasso 'Le 11 Terre'	Veneto	Italy	635
Beck Ink, 90 % zweigelt og 10 % st. laurent. Naturvin 🍷	Burgenland	Austria	645
Camp Zinfandel	California	USA	690
Vajra Langhe Nebbiolo	Piemonte	Italy	695
Girardin Bourgogne Terroir Noble Pinot Noir	Bourgogne	France	695
Talenti Rosso di Montalcino	Toscana	Italy	695
Camp Cabernet Sauvignon	California	USA	695
Comando G La Bruja de Rozas	Madrid	Spain	735
Barbaresco, Produttori del Barbaresco	Piemonte	Italy	845
Guigal Châteauneuf-du-Pape	Rhône Sør	France	895
Chateau Musar	Bekaa Valley	Libanon	895
Domaine du Pélican Arbois Trois Cépages 🍷	Jura, Arbois	France	945
Talenti Brunello di Montalcino	Toscana	Italy	995
Viña Ardanza Reserva Magnum(150cl)	Rioja	Spain	1295
Domaine Faiveley, Nuits-Saint-Georges, 1er Cru	Bourgogne	France	1375
Amarone della Valpolicella, Vigneti dei Coali, 2011	Veneto	Italy	1695
Barbaresco Basarin, Giacosa Fratelli 2017 Jeroboam(300cl)	Piemonte	Italy	2445
Barolo Bussia, Giacosa Fratelli 2015 Jeroboam(300cl)	Piemonte	Italy	2595

ALL WINE CONTAINS SULPHITE.