



M E N U

Kinakål

Noodles like Chen Qian's grandmother make 155,-
We have handcrafted udon-style noodles with fried egg, beansprouts, and peanuts in a medium hot&spicy broth. Coriander garnish. Vegetarian.

Noodles with fermented greens and a fried egg 155,-
Handmade udon-style noodles with fermented organic greens, salty radish, lard, roasted organic peanuts, and a fried egg

Biang Biang noodles with Zhejiang meat sauce 195,-
Handpulled biangbiang broad noodles are made to order with garlic, cucumber, dry chili infusion, sprouts or pak choi, and Zhejiang meat sauce. Alert, it's quite spicy.

Biang Biang Noodles with scrambled eggs and fried tomatoes 195,-
Handpulled broad biangbiang noodles are made to order and served with blanched greens, fried tomatoes, and scrambled eggs. Not spicy at all.

Biang Biang noodles 165,-
Handpulled broad biangbiang noodles made to order. Finished with spice-infused salty soy and hot-oil chili-cucumber-garlic infusion, blanched greens. It's rather spicy. Free of charge if you can write the Chinese character for this dish. And yup, it's vegan!

Marrakech - Moroccan street food

Marokkansk tapas, vegetar 189,-
Rødbetsalat, aubergine, blomkål, marokkansk salatblanding, couscous, paprikasaus og hvitløksdressing. Kan lages glutenfri

Marokkansk tapas 239,-
Kylling fra Hovelsrud gård, grillet kafta, blomkål, aubergine, frisk salat, couscous og paprikasaus. Kan lages glutenfri

Familietapas 385,-
Marokkansk tapas for 2 personer

Shish kebab i rull 135,-
Marinert og grillet kefta av oksekjøtt. Serveres med salat, paprikasaus og hvitløksdressing

Kyllingspyd i rull 135,-
Serveres med marokkansk salat, glasert løk, hvitløksdressing og paprikasaus

Shish kebab tallerken 189,-
Marinert og grillet kefta av oksekjøtt serveres med salat, glasert løk, båtpoteter, paprikasaus og hvitløksdressing

Mix grill 249,-
Mix grill - kyllingspyd og grillet kefta (av okse) serveres med marokkansk salat, rødbetsalat, stekte potetbåter, og paprikasaus

Kylling tagine 209,-
Kylling gryte med grønnsaker, kylling fra hovelsrud

Athena's House

Souvlaki Pita Chicken 159,-

Ecological chicken from Hovelsrud farm, wrapped in greek authentic pita bread with homemade tzatziki or pink sauce, tomatoes, red onion, and fries

Souvlaki Pita Pork 159,-

Ecological pork from Spikkerud Gård wrapped in a authentic Greek pita bread with homemade tzatziki or pink sauce, tomatoes, red onion, and fries

Halloumi wrap 159,-

Grilled halloumi wrapped in Greek authentic pita bread with tzatziki or pink sauce, green salad, fries, onion, tomato, cucumber slices, and carrot slices

Souvlaki chicken plate 219,-

Ecological chicken from Hovelsrud farm served on a plate with tzatziki, salad, authentic pita bread, and fries

Souvlaki Pork plate 219,-

Ecological pork from Spikkerud Gård served on a plate with tzatziki, salad, Greek authentic pita and fries

Greek salad 149,-

A Greek salad with tomato, cucumber, red pepper, onion, feta cheese, Greek olive oil and oregano

Tzatziki with pita bread 79,-

Pita bread with tzatziki served with virgin olive oil and oregano!

Søt crepe - energy 125,-

En energibombe med peanøttsmør, honning & banan

Søt Crepe - Crispy 125,-
Crepe med nutella & kjeks

Crispy med hvit sjokolade 129,-

Crispy crepe med mørsk sjokolade uten nøtter 125,-

Søt Crepe med Sitron & Sukker 85,-

Crepe with Ice cream 125,-
Med vanilje-iskrem fra Alm gård, servert med bringebær og karamellsirup

Søt Crepe - Solskinn 135,-
Crepe med mascarpone, blåbær, brunost og honning

Crepe uten tilbehør 75,-

Jordbæris 45,-

Sjokoladeis 45,-

Vaniljeis 45,-

Tzatziki 35,-

Fries 49,-

Aleppo Bahebek

Smaken av Aleppo med falafel (vegansk) 285,-
En deilig tallerken med alt det gode vi har å by på, som gjerne kan deles! Nydelig hjemmelagde falafler, to typer brød, silkemyk hummous, babagnoush, tabouleh, sauser og salat

Arabisk tallerken med falafelsandwich og hummous 175,-
Nydelige falafelsandwich laget med økologiske kikerter, servers med vår hjemmelagde
silkemyke hummous.

Falafel sandwich (vegansk) 125,-
Våre hjemmelagde nystekte falafler rulles inn i arabisk brød med salat og tahinsaus !
Serveres i papir, lett å ta med seg

Arabisk tallerken 175,-
Shawarmasandwich med grillet økologisk kylling fra Hovelsrud gård delt i 4 med salat,
tomatsaus og hvitløksaus, serveres på tallerken.

Shawarma-sandwich 125,-
Slik du ville fått den i Syria! Shawarmagrillet økologisk kylling fra Hovelsrud gård, rullet i
arabisk brød med salat og vår egen hvitløksaus! Serveres i papir, lett å ta med seg.

Hummous 75,-
Vår hjemmelagde silkemyke hummous.

Babganoush 80,-
Deilig salat-dip med aubergine, paprika og tahin.

Tabouleh 80,-
Klassisk arabisk persillesalat

Indian Streetfood & Co

All over India Pakoras 155,-
Fried chickpea flour battered veggies served with tangy tamarind & mango chutney &
cilantro yogurt

Mango & Cardamom Lassi 55,-

Papadams basket with chutneys 65,-

Mumbai Samosa 155,-

De-constructed veggie samosas, chickpeas, and a hint of tamarind chutney, with pomegranate seeds.

Roadside Curry Bowl - Chicken 185,-

Traditional Indian cuisine served with basmati rice, Garden Fresh salad, herb raita & Naan Slice. (ask the chef for gluten-free option)

Roadside Curry Bowl - Vegetarian 185,-

Traditional Indian cuisine served with basmati rice, Garden Fresh salad, herb raita & Naan Slice. (Ask the chef for gluten-free option and vegan options)

A mix of Roadside Curry Bowl 215,-

Traditional Indian cuisine served with basmati rice, Garden Fresh salad, herb raita & Naan Slice. (Ask the chef for a gluten-free option) Chicken & vegetables

Bombay Frankie - Masala Chicken 175,-

Indian fresh baked flatbread roll with egg omelet and pickles.

Manousha - Pizza the Arabic way

Zaatar 145,-

This is the most traditional manoush, a soft and wonderful base topped with zaatar, a herb mix of thyme, sumac, and roasted sesame seeds.

Aubergine 175,-

A feast of a manoush with ajvar topped with aubergine, roasted chickpeas, pomegranate, and tahin sauce.

Spinach and feta 175,-

topped with fresh spinach, feta cheese, and caramelized walnuts.

Lamb 190,-

a traditional manoush in the Middle East, topped with minced meat of lamb and spices.

Musakhan 195,-

Musakhan is a beloved dish from Palestine made with chicken, onion and pine nuts, we have topped our manoush with it and added pomme grenades. It tastes great!

Tomato 155,-

A simple and tasty manoush suitable both for children and grownups. Homemade tomato sauce and feta cheese topped with parsley.

Den Fete Burmeser

Samosa- vegansk 79,-

Frityrstekte samosas fylt med krydret potet og løk

Phet thoke 89,-

Frityrstekte wontons fylt med smakfull svinekjøtt og løk

Kyet thar palatha 149,-

Smørstekte croissant-pannekaker servert med aromatisk kylling og potet-curry, kokt ris og salat

Vegetar palatha 149,-

Smørstekte croissant-pannekaker servert med sopp og blomkål og potet-curry, kokt ris og salat

Shan ka swe - storfe 199,-

Smakfulle risnudler servert med en tomatbasert-saus, toppet med stekt storfekjøtt sennepsblader, lime, rødløk, koriander, bønnespirer og peanøtter

Shan ka swe - Vegansk 199,-

Smakfulle risnudler servert med en tomatbasert-saus, toppet med stekt tofu, sennepsblader, bønnespirer, rødløk, koriander, lime og peanøtter