

ASIA

Vegetarian menu

SNACKS

- AUBERGINE FRIES**
Fritert aubergine, chillisirup
Deep fried eggplant, chili sirup
- FLAMED EDAMAME** SO, M
Soyabønner, sake, røkt salt, lime
Edamame, sake, smoked salt, lime
- THAI STREET SPRING ROLLS (2 pcs)** G, SO, S, C
Gulrot, glassnudler, sopp, søt chili- og ingefærdip
Carrot, glass noodles, mushroom, sweet chili and ginger dip
- SUMMER TAQUITOS (2 pcs)** SO, G
Mango, ananas- og koriandersalsa, avocado- og jalapeñodip
Mango, pineapple and coriander salsa, avocado and jalapeño dip

SALADS & GREENS

- BROCCOLINI** SO, C
Brokkolini, umami vinaigrette, ingefær- og sort hvitløk kokosyoghurt
Broccolini, umami vinaigrette, ginger and black garlic coconut yogurt
- THAI MANGO SALAD** P
Mango, spisskål, gulrot, peanøtt, spirer, thai basilikum, koriander, chili- og limevinaigrette
Mango, cabbage, carrot, peanuts, sprouts, thai basil, coriander, chili and lime vinaigrette
- WOKKED GREENS & MORNING GLORY** SO, C
Morning glory, asiatiske grønnsaker, hvitløk, søt soya
Morning glory, asian greens, garlic, sweet soy
- ASIAS GREEN SALAD** SO, C
Asiatisk salatmix, spirer, fennikel, hemp frø, grønn yuzuvinaigrette
Asian leaves, sprouts, fennel, hemp seeds, green yuzu vinaigrette

BENTOBOX

189,- pr. pers, serveres frem til 15.30

Varierer hver dag og inneholder alltid:

En rå, lettgrillet eller crispy rett

A raw, crispy or lightly seared dish

En varm curry eller nudler

A warm curry or stir fry

Salat, ris og én av ASIAs dipper

Salad, rice and one of Asias house dipping sauces

Vegan sharing meny

Egen sharingmenyer komponert for å gi dere en spennende smaksopplevelse

495,- pr. pers

SUMMER TAQUITOS
FOREST GUNKAN
THAI STREET SPRING ROLLS

FOREST BAO
BROCCOLINI
THAI MANGO SALAD

MATCHA APPLE CAKE

SUSHI

- 92,- **FOREST GUNKAN (2 PCS)** SO, C
Shitake, purre, aji amarillo, wakame, krispy quinoa, ris
Shitake, leek, aji amarillo, wakame, crispy quinoa, rice
- 95,- **DRAGON SURPRISE ROLL** SO, C
Vegansk «tunfisk», tomat, plomme kimchi, quinoa, avocado, spicy ponzu, nori, ris
Pickled colrabi, green beans, shiso chimichurri ponzu, sweet spicy soy sauce, rice
- 98,- **VIRTOUS VEGAN MAKI ROLL (8 PCS)** SO, C, CA
Syltet knutekål, aspargesbønner, shiso chimichurri ponzu, søt spicy soyasaus, ris
Pickled colrabi, green beans, shiso chimichurri ponzu, sweet spicy soy sauce, rice

BAO BUNS

- GREEN LOVER** G, C, SO
Tofu, salat, spirer, vegansk aioli, husets kimchi
Tofu, salad, sprouts, vegan aioli, house kimchi

NOODLES, SOUP & CURRY

- 110,- **RICE NOODLE STIR FRY** P, SO, C
Thai grønnsaker, satay saus
Thai vegetables, satay sauce
- 125,- **SUMMER PHO** S, SO, C
Risnudler, urter, bønnespirer, chili, lime
Rice noodles, herbs, bean sprouts, chili, lime
- 125,- **GREEN CURRY** S, SO
Thaiaubergine, østerssopp, koriander, søtpotet
Thai eggplant, oyster mushrooms, coriander, sweet potato
- 128,-

SIDE DISHES

- JASMINE RICE** C
Jasminris, sesamfrø- og wakame salt
Jasmine rice, sesame seeds and wakame salt
- 75,- **CRUSHED POTATOES** E, SE, C
Sprøstekte ratte-poteter, chilimajones, dill
Fried ratte potatoes, chilli mayo, dill

HAPPY ENDING

- 95,- **TRIO OF SORBETS** SO
Mango sorbet, grønn te iskrem, yuzu sorbet
Mango sorbet, green tea ice cream, yuzu sorbet
- 118,- **YUZU CRUMBLE** E, M
Bringebær marengs, vaniljeyoghurt-mousse, yuzusorbet
Raspberry meringue, vanilla yoghurt mousse, yuzu sorbet
- 125,- **TIRA-MISO** M,E,L
Melkesjokoladekake, misokaramell, kaffe crunch, salt karamell iskrem
Milk chocolate sponge cake, miso caramel, coffee crumble, salted caramel ice cream
- 125,- **MATCHA APPLE CAKE**
Eplekake, ayurvedic granola, grønn te is, kokosyoghurt
Apple cake, ayurvedic granola, green tea ice, coconut yogurt

Allergener

Vi produserer alt selv på huset, derfor kan alle våre retter inneholde spor av alle allergener.

BL Bløtdyr E Egg F Fisk H Hvete L Lupin M Melk P Peanøtt SO Soya C Sesam SK Skalldyr S Selleri SE Sennep X Svoveldioksid og sulfitt MA Mandler CA Cashew