



Hinna

English Menu

10 - 16

SALAD

QUINOA BOWL 259,-

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

COWBOY CEASAR SALAD 259,-

Charcoal-grilled chicken thigh, 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, Currants & raspberries from Safteriet.

SANDWICH

Sandwiches served on gluten free bread +10,-

SHRIMPS 245,-

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 159,-

THE FAVOURITE 3.0 245,-

Mix of charcoal-grilled chicken thigh, chervil, red onion, and chili mayo, topped with pickled red onion, cucumber, cowboy candy, herbs, and bacon. Served on whole grain bread from Vaaland bakery. (Wheat, egg, mustard, sulfite, sesame)

Drink recommendation: Piemonte barbera red wine, Lucky Jack beer, Ginger kombucha

STEAK SANDWICH 365,-

Charcoal-grilled tenderloin from TT Meat, 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 125,-

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

(Sulfite, mustard, sesame, peanuts)

SWEET POTATO CROQUETTES 149,-

Lovely mixture of sweet potato, herbs, parmesan and cowboy candy. Served with chili mayonnaise, topped with tarragon mayonnaise, herb oil and chives.

(Wheat, egg, lactose, mustard, sulfite, molluscs, milk)

SPICY FRIED CHICKEN WINGS 159,-

Fried Chicken Wings with Gochujang Glaze, furikake and spring onions.

(Wheat, soy, sesame, milk, peanuts, sulphite)

PIMIENTOS DE PADRÓN 149,-

Fried Pimientos De Padrón, topped with Tajin spice and Black garlic Mayonnaise.

(Egg, mustard, sulfite)

LONG-RAISED GARLIC BREAD FROM THE PIZZA OVEN 159,-

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.

KNOCKOUT GNOCCHI 279,-

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: Wongraven Riesling white wine, Helles Yeah beer, Nøgne Ø Stripped Craft

FISH SOUP 279,-

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 269,-

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! 275,-

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)

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

FOODFIGHTER BURGER 285,-

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 245,-

Charcoal grilled 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 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.

PIZZA

Handmade pizza baked in our stone oven.

MARGHERITA 195,-

Mozzarella, tomato sauce, herb oil and basil.

(Wheat, milk)

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

MR. PABLO 249,- (spicy)

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

(Wheat, milk)

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

DI PARMA 259,-

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 2.0 265,-

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 (Devil's chicken) 259,- (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

KIDS MENU

KIDS BURGER 165,-

Burger from Nyyt with cheddar, served in brioche-bread from Vaaland bakery. Served with French fries and ketchup.

(Wheat, milk, egg)

FRIED CHICKEN WINGS 145,-

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 139,-

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

BEVERAGES

WARM DRINKS

- TEA 39,-
- ESPRESSO 36,-
- AMERICANO 39,-
- CORTADO 48,-
- CAPPUCCINO 50,-
- CAFFE LATTE 52,-
- CAFFE MOCCA 57,-
- ICELATTE 54,-
- CHAI LATTE 54,-
- COCOA WITH CREAM 57,-
- ESPRESSO SHOT 7,-
- SYRUP OR OATMILK 6,-
- KAFFE BAILEYS 129,-
Double americano & baileys
- IRISH COFFEE 155,-
Whisky, coffee, brown sugar, and cream
- MEXICAN COFFEE 159,-
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 56,-
(Coca Cola, Coca Cola Zero, Fanta, Sprite, Arctic sparkling water Naturell or lemon, Eplemost, Pepsi Max)
- EIRA BOBLE VANN 700ML 85,-
(Norwegian water with carbonation)
- UTOPIA SODA 58,-
(Mango, blueberry or rhubarb)
- GALVANINA BIO DRINK 59,-
(Pomegranate, Mandarin, Peach istea)
- SAFTERIET BIO JUICE 67,-
(Apple, Raspberry, Elderflower, Blueberry, Rhubarb, Apple with ginger, Currant & Raspberry)
- ORGANIC SMOOTHIE 65,-
(Organic smoothie with raspberry or Mango from Naturfrisk)
- KOMBUCHA FROM LOCAL PRODUCER; EIMEALT 69,-
(Ginger, Elderflower)
- CAPTAIN KOMBUCHA 69,-
(Ginger Lemon, California Raspberry, Pineapple Peach)
- GINGERBEER 0% 69,-
(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 99,-

SPRITZ

- HUGO SPRITZ 145,-
Elderflower liquor, prosecco, soda, lemon, mint
- LIMONCELLO SPRITZ 143,-
Limoncello, prosecco, soda, lemon
- APEROL SPRITZ 139,-
Aperol, prosecco, soda, orange
- ROSA SPRITZ 137,-
Sarti Rosa, prosecco, soda, lime
- CAMPARI SPRITZ 143,-
Campari bitter, prosecco, soda, orange

COCKTAILS



- CAPTAINS LEMONADE 159,-
Captain Morgan Tiki, norwegian raspberry lemonade, soda, lime
- ESPRESSO MARTINI 175,-
Kahlua, vodka, sirup, double espresso
- PINK TONIC 159,-
Gordons Premium pink gin, raspberry tonic, lemon
- HENDRICK ´S TONIC 189,-
Hendrick ´s gin, premium tonic, cucumber, pepper
- FOODFIGHTER MULE 159,-
Vodka, gingerbeer, lime
- CHILI GINGER TONIC 189,-
Arctic gin, chili, gingerbeer, lime, Angostura bitter, tonic
- ALKOHOLFREE COCKTAILS
- SHIRLEY TEMPLE 89,-
Grenadine, lime, gingerbeer
- VIRGIN BELLINI 89,-
Peach, soda, syrup

BEERS

ALL BEER CONTAINS WHEAT, EXCEPT THE ONES LABELED

DRAFT BEER FROM LERVIG

- LERVIG PILSNER 4,7% 0,4 L 109,-
- LUCKY JACK (American Pale Ale) 4,7% 0,4 L 125,-
- PERLER FOR SVIN(IPA) 6,3% 0,4 L 145,-
- HUMAN NATURE (Guava Sour) 4,5% 0,4 L 135,-

BEER ON CAN/BOTTLE

FROM LERVIG:

- SOUR SUZY (Berliner Weisse) 4% 105,-
- PASSION TANG (Sour passionfruit Ale) 7,0% 127,-
- TASTY JUICE (Propical Double dry-hopped IPA) 0,5L 6% 145,-
- LUCKY JACK GLUTEN FREE (Gluten free American Pale Ale) 4,7% 115,-
- HELLES YEAH (Helles lager) 0,5L 4,5% 129,-
- KONRAD'S STOUT (Imperial Stout) 10,4% 130,-

OTHER BREWERIES:

- SNUBLE JUICE FRA TO ØL (Glutenfree Session IPA) 4,5% 112,-
- ERDINGER WEISSBIER (Fruity wheat beer with hints of citrus, apple and herbs.) 5,3% 112,-
- ERDINGER WEISSBIER DUNKEL (Dark wheat beer with coffee and caramel) 5,3% 112,-
- NØGNE Ø 4885 BLANC (Light wheat beer with orange and coriander) 0,5L 4,5% 129,-
- NØGNE Ø PORTER (Norway's most award winning porter) 7,0% 135,-
- NØGNE Ø BROWN ALE (Norwegian Brown Ale fra Grimstad) 4,7% 119,-
- HANSA MANGO IPA (A fresh beer with a taste of mango) 0,5L 4,7% 129,-
- CLOUDBERRY IMPERIAL GOSE (Won best beer in Norway in 2019) 7,5% 145,-
- PERONI GLUTEN FREE (Gluten free lager) 5,1% 120,-
- SOL (Mexican lager served with lime) 4,5% 115,-
- BREWDOG PUNK IPA (A fresh and powerful IPA with a touch of tropical fruit) 5,6% 129,-

ALCOHOL FREE BEER

- NO WORRIES (Non-alcoholic ale from Lervig with grapefruit, mango, pineapple or IPA) 75,-
- BROOKLYN LAGER SPECIAL EFFECTS (Non-alcoholic Hoppy lager from Brooklyn) 75,-
- NØGNE Ø STRIPPED CRAFT (Non-alcoholic Lime infused Ale from Nøgne Ø from Grimstad) 75,-
- ERDINGER 0,5L (Award winning non-alcoholic wheat beer from Germany) 85,-

CIDER

- KOPPARBERG STRAWBERRY & LIME (Premium cider) 4,7% 112,-
- GREVENS PÆRECIDER (Dry and fruity pearcider without sukker) 4,7% 112,-
- BULMERS CRUSHED RED BERRIES (Cider with red berries and lime) 0,5L 4% 139,-
- NØGNE Ø GINGER JUICE (Norwegian gingerbeer with alcohol) 4,7% 112,-

WINE LIST

Sparkling

			gl / btl
Francois Montand, Blanc de Blancs	Jura	Frankrike	115 / 695
Maison Salasar, Crémant de Limoux Brut	Limoux	Frankrike	765
Ferrari Brut	Trentino	Italia	795
Pedregosa MI Pet Nat 	Catalonia	Spania	795
Gouet Henry, Champagne Brut, Jacques Poilvert	Champagne	Frankrike	895
Louis Roederer Theophile Brut	Champagne	Frankrike	1095
Ferrari Brut MAGNUM	Trentino	Italia	1695
André Clouet Silver Brut Nature MAGNUM	Champagne	Frankrike	1995

White wine

			gl / 50cl / 75cl
La Parra Bariño, Alvarinho	Galicia	Spania	139 / 465 / 695
Riesling, Wongraven Morgenstern	Pfalz	Tyskland	149 / 495 / 745
Chablis, Domaine des Malandes 	Bourgogne	Frankrike	179 / 895
Sauvignon Blanc, Les Fumées Blanches 	Gascogne	Frankrike	725
Coffele Soave Classico Castel Cerino	Veneto	Italia	735
Anselmo Mendes Alvarinho	Vinho Verde	Portugal	785
Robert Mondavi Private Selection Chardonnay	California	USA	815
Von Winning Forster Riesling	Pfalz	Tyskland	825
Roblin Sancerre Origine	Loire	Frankrike	845
Merlin Mâcon La Roche Vineuse Vieilles Vignes	Bourgogne	Frankrike	915
Chablis Boissonneuse, Julien Brocard 	Bourgogne	Frankrike	945
Chassagne-Montrachet Blanc Domaine Bonnardot	Bourgogne	Frankrike	1295
Chablis, Domaine des Malandes MAGNUM 	Bourgogne	Frankrike	1745
Girardin Meursault Les Tillets	Bourgogne	Frankrike	1845
Domaine du Pélican Arbois Chardonnay MAGNUM	Jura	Frankrike	2295
Olivier Leflaive Chassagne-Montrachet 1er Cru Abbaye de Morgeot	Frankrike	Frankrike	2795




Rosé wine

Cavalchina Chiaretto Bardolino	Veneto	Italia	139 / 695
Meinklang Prosa, Pinot noir, frizzante 	Burgenland	Østerrike	745
Château Miraval Rosé	Provence	Frankrike	795

Orange wine

Sarrat Del Mas Vin Orange, François Lurton 	Languedoc	Frankrike	745
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Red wine

			gl / 50cl / 75cl
Piemonte Barbera, La Familia	Piemonte	Italia	139 / 465 / 695
Shiraz, Byrne Aussiemiento Double Pass	Sør-Australia	Australia	149 / 495 / 745
Fenocchio Barolo Cannubi	Piemonte	Italia	197 / 985
Secret de Lunès Pinot Noir	Languedoc	Frankrike	725
Masi Bonacosta Valpolicella Classico	Veneto	Italia	725
Guigal Côtes du Rhône Rouge	Rhône	Frankrike	735
Ruffino Chianti Vino Biologico 	Toscana	Italia	745
Vajra Langhe Nebbiolo	Piemonte	Italia	845
Dufouleur Bourgogne Pinot Noir	Bourgogne	Frankrike	845
Talenti Rosso di Montalcino	Toscana	Italia	895
Barbaresco, Produttori del Barbaresco	Piemonte	Italia	975
Guigal Châteauneuf-du-Pape	Rhône	Frankrike	1075
Amarone della Valpolicella Classico DOCG Acinatico 	Veneto	Italia	1145
Barbi Brunello di Montalcino	Toscana	Italia	1195
Chateau Musar	Bekaa Valley	Libanon	1245
Domaine du Pélican Arbois Trois Cépages 	Jura, Arbois	Frankrike	1295
Viña Ardanza Reserva MAGNUM	Rioja	Spania	1745
Barolo Bussia, Giacosa Fratelli 2017 Jeroboam(300cl)	Piemonte	Italia	2895
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.