



**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 595,-  
Ask a Foodfighter or check the board for the menu.

## SALAD

### QUINOA BOWL 259,-

Chicken breast, organic quinoa, peppers, kale, beets, soybeans, topped with 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

## 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,-

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.

### FOODFIGHTER BEEF 395,-

Charcoal-grilled tenderloin from local award-winning meat producer TT Meat, with today`s side dishes. Ask a Foodfighter for info.

(Ask a Foodfighter about the allergens and different drink recommendations)

### HIPSTER CHICKEN 289,-

Grilled Chicken Thigh Fillet, fried Pimientos De Padrón, mango salsa, cowboy candy, Black Garlic Mayonnaise. Served with sweet potato croquettes and chili mayonnaise. (Egg, mustard, sulfite, wheat, milk)

Drink recommendation: Chablis white wine, Passion Tang beer, No Worries Pineapple

### 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.**

## SPECIALTIES

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## 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.