

# ASIA

## Vegetarian menu

### SNACKS

- PADRONS!** SO, C, CA  
Padron paprika, asiatisk romesco  
Padron peppers, Asian romesco
- FLAMED EDAMAME** SO, M  
Soyabønner, sake, røkt salt, lime  
Edamame, sake, smoked salt, lime
- AUBERGINE FRIES**  
Fritert aubergine, chillisirup  
Deep fried eggplant, chili sirup
- GINGER & PUMPKIN GYOZA (5 pcs)** SO, C, H  
Fritert Gyoza, sopp, gresskar, ingefær, gresskarpurée  
Gyoza, mushroom, pumpkin, ginger, pumpkin purrée
- PUMPKIN & MUSHROOM TAQUITOS (2 pcs)** SO, C, H  
Grillet gresskar, sopp, tofu, vegansk aioli  
Roasted pumpkin, mushrooms, tofu, vegan aioli

### SALADS

- THAI MANGO SALAD** P, SO  
Mango, spisskål, gulrot, peanøtt, spirer, thai basilikum, koriander, peanøttdressing  
Mango, cabbage, carrot, peanuts, sprouts, thai basil, coriander, peanut dressing
- ASIAs GREEN SALAD** SO, C  
Grønnkål, asiatisk salat, sølsikke- & gresskarfrø, shitatesopp, syltet chilli  
Kale, asian leaves, sunflower seeds, pumpkin seeds, fried shitake mushrooms, pickled chili

### BENTOBX

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

PUMPKIN & MUSHROOM TAQUITOS

FOREST GUNKAN  
GINGER & PUMPKIN GYOZA

GRILLED BROCCOLINI

AUBERGINE FRIES  
THAI MANGO SALAD

BANANA CAKE AND DRUNKEN  
PINEAPPLE

### SUSHI

- 85,- **FOREST GUNKAN (2 PCS)** SO  
Shitake, purre, aji amarillo, wakame, krispy quinoa  
Shitake, leek, aji amarillo, wakame, crispy quinoa
- 85,- **VIRTOUS VEGAN MAKI ROLL (8 PCS)** SO, C, CA  
Syltet jicama, aspargesbønner, asparges, shiso chimichurri ponzu, søt spicy soyasaus  
Pickled jicama, haricot verts, asparagus, shiso chimichurri ponzu, sweet spicy soy sauce

92,-

- 125,- **FOREST BAO** H, C, SO  
Sopp, tofu, salat, spirer, vegansk aioli  
Mushroom, tofu, sprouts, vegan aioli

128,-

### BAO BUNS

### NOODLES, SOUP & CURRY

- 145,- **GREEN CURRY** S, SO  
Thaiaubergine, østerssopp, koriander, sukkererter, søtpotet  
Thai eggplant, oyster mushrooms, coriander, sugar snaps, sweet potato
- 145,- **RICE NOODLE STIR FRY** P, SO, C  
Thai grønnsaker, satay saus  
Thai vegetables, satay sauce
- 155,- **SPICY MISO UDON SOUP** H, C, SO  
Udon-nudler, shitake- og østerssopp, vårløk, marinert tofu  
Udon noodles, shitake and oyster mushrooms, scallions, tofu

### ROBATA GRILL

- 105,- **GRILLED BROCCOLINI** SO, C  
Brokkolini, spicy sitrusdressing  
Broccolini, spicy citrus dressing

### SIDE DISHES

- 28,- **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** C, P, H  
Mango, kokkos og yuzu sorbet  
Mango, coconut and yuzu sorbet
- 115,- **YUZU CRUMBLE** E, M  
Bringebær marengs, vaniljeyoghurt-mousse, yuzusorbet  
Raspberry meringue, vanilla yoghurt mousse, yuzu sorbet
- 120,- **BANANA CAKE AND DRUNKEN PINEAPPLE** C, G  
Banankake, rom marinert ananas, ingeførsorbet, gresskarfrø snack  
Banana cake, rum marinated pineapple, ginger sorbet, pumpkin seed snack
- 125,- **CHOCOLATE CHOCOLATE** C, M, E  
Melkesjokoladecake, salt karamelliskrem, chai te mousse, miso karamell  
Milk chocolate sponge, salty caramel ice cream, chai tea mousse, miso caramel

#### 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