



V = Vegan
VG = Vegetarian
GF = Gluten Free
DF = Dairy Free

3-Course Menu*

349KR

Available Tuesday-Saturday Kl. 16-21

*Changes every month

Choices: **Plant-based / Pescatarian or a Mix & Match** with welcome drink - choice of alcoholic / non-alcoholic

PLANT-BASED

Starter

Miso Soup with lemon grass spice and Seasonal Veggies

Mains

Crispy fried Mushrooms with Rice Noodles in Coconut Ginger sauce garnished with Charred Bok Choy (V / GF)

PESCATARIAN

Starter

Fried Veggie Spring Rolls with Tamarind Sauce (VG)

Mains

Seared Salmon with Root Veggie Puree served with Garlicky Potato Fritters, charred Bok Choy & Fried Onion (GF / DF)

Dessert

A duet of Chocolate Blueberry filling and Mango Raw Cake served with fruits on the side (V / GF)

WARM CURRY *changes every month 125

Served with Rice, topped with Seasonal Veggies (GF / V)

Poké Bowls

SALMON-MANGO 130

Sushi Salmon, Goma on Base, Chili Mayo o.t.s. (GF / DF)

CRISPY SHRIMP 135

Fried Shrimp, Goma on Base, Chili Mayo o.t.s. (DF)

CRISPY FISH 135

Fried Breaded Cod Fish, Goma on Base, Chili Mayo o.t.s. (DF)

EXTRAS

PESCATARIAN: SUSHI SALMON - 40 KR. |
CRISPY FISH - 35 KR. | CRISPY SHRIMP - 35 KR.

A la Carte

Appetizers / Small Dishes

LEMON GRASS MISO SOUP 69

Miso Soup with lemon grass spice and Seasonal Veggies (V / GF) -

SPRING ROLLS 79

Fried Veggie Spring Rolls with Tamarind Sauce (VG)

Mains

FRIED MUSHROOM 159

Crispy fried Mushrooms with Rice Noodles in Coconut Ginger sauce garnished with Charred Bok Choy (V / GF)

SEARED SALMON 159

Seared Salmon with Root Veggie Puree served with Garlicky Potato Fritters, charred Bok Choy & Fried Onion (GF / DF)

Burgers

FISH SLAPPER 135

Burger Bun, Crispy Fish, Salad, Remoulade, Pickled Onion

OHA BURGER 125

Burger Bun, Mushroom / Bean Based Patty, Salad, Caramelised Onion, Vegan Cheese, Chili Mayo

COMBO BURGER 145

Choice of OHA Burger / Fish Slapper and Fries with Dip

FRENCH FRIES 40

SWEET POTATO FRIES 45

DIPS: CHILI MAYO | REMOULADE 5 KR.

VEGAN BBQ PORTOBELLO 130

BBQ Marinated Portobello Mushroom, Goma on Base, Chili Mayo o.t.s. (V/GF)

VEGAN AVOCADO 120

Avocado, Goma Dressing, Goma on Base, Chili Mayo o.t.s. (V/GF)

EXTRAS

PLANTBASED: AVOCADO - 20 KR. | BBQ PORTOBELLO 30 KR. | GOMA 10 KR. | CHILI MAYO - 10 KR.



3-Course Menu*

349KR

*Changes every month

with welcome drink - choice of alcoholic / non-alcoholic

Plant-based

Starter

Miso Soup with lemon grass spice and Seasonal Veggies

Mains

Crispy fried Mushrooms with Rice Noodles in Coconut Ginger sauce garnished with Charred Bok Choy (V / GF)

Pescatarian

Starter

Fried Veggie Spring Rolls with Tamarind Sauce (VG)

Mains

Seared Salmon with Parsnip Puree served with Garlicky Potato Fritters, charred Bok Choy & Fried Onion (GF / DF)

Dessert

A duet of Chocolate Blueberry filling and Mango Raw Cake served with fruits on the side (V / GF)

Drinks. Alcoholic

Draft Beer /IPA or Pilsner - People Like US	55
Red Wine (organic)	65 / 350
White Wine (natural / organic)	65 / 350
Cocktails	
Gin & Tonic Thyme	89
Oha's Mojito	89
Orange Mimosa (orange)	65
Pink Mimosa (grapefruit)	65

A la Carte

Appetizers / Small Dishes

Lemon Grass Miso Soup 69

Miso Soup with lemon grass spice and Seasonal Veggies (V / GF) -

Spring Rolls 79

Fried Veggie Spring Rolls with Tamarind Sauce (VG)

Mains

Fried Mushroom 159

Crispy fried Mushrooms with Rice in Coconut Ginger sauce garnished with Charred Bok Choy (V / GF)

Seared Salmon 159

Seared Salmon with Parsnip Puree served with Garlicky Potato Fritters, charred Bok Choy & Fried Onion (GF / DF)

Dessert.

Dessert platter 99

A duet of Chocolate Blueberry filling and Mango Raw Cake served with fruits on the side (V / GF)

Tiramisu / Lemon tart / Raw cake 55

*check what's available

Drinks. Non-Alcoholic

Coffee (see menu on board)	
Tea (Green / Black / Herbal)	35
Lemonade (Orange / Grapefruit)	49
Bottled Drinks:	
Hyldeblomst / Solbær	30
Noda (lemongrass, lemon, grapefruit)	35
Kombucha	45
Beer - Tea Dawn	45