

# FOOD

## MAINS



SINGLE/COMBO

- Hooked Fish & Chips** **L**  
Fried Pollock Breaded in Hooked Spices, Vinegar Fries, Pea/Mint-Mash, Tartar Sauce 110 kr
- Fish & Greens** **L**  
Fried Pollock Breaded in Hooked Spices, Mixed Greens, Herbs, Sesame, Goma Sauce, Pea/Mint-Mash 110/150 kr
- Tuna / Salmon Poké Bowl** **L**  
Tuna or Salmon, Black Rice, Ginger, Seaweed, Edamame, Avocado, Soy Dressing, Sesame, Spicy Mayo (Double Fish +25,-) 110/150 kr
- Prawn Poké Bowl** **L**  
Tempura Prawns, Black Rice, Avocado, Edamame, Pineapple, Pickled Red Onions, Soy Dressing, Sesame, Asian Lobster Mayo 110/150 kr
- Asian Lobster Roll**  
Brioche Roll, Lobster, Snap Peas, Coriander, Crispy Rice Noodles, Asian Lobster Mayo (Double lobster +60,-) 125/165 kr
- American Lobster Roll**  
Brioche Roll, Lobster, Brown Butter, Lemon, Crispy Onions, Chives, Mayo (Double lobster +60,-) 125/165 kr
- Hooked Burger**  
Fried Pollock Breaded in Hooked Spices, Honey/Mustard Mayo, Cucumber, Cheddar, Pickled Red Onions 95/135 kr
- Salmon Burger**  
Spicy Fish Cake, Guacamole, Cabbage, Piquillo, Wasabi Mayo, Coriander 95/135 kr
- Halloumi Burger** **V**  
Halloumi, Honey/Mustard Mayo, Cucumber, Pickled Red Onions 95/135 kr

**V**  
VEGETARIAN

**L**  
LACTOSE FREE

**G**  
GLUTEN FREE

**- HARD TO CHOOSE? -**  
**HOOKED FEAST**

Try a mix of our snacks and one of our famous Lobster Rolls.

Salmon Tartar, Tempura Prawns, Mac & Cheese Croquettes, Goma Salad, Vinegar Fries with dip & a Lobster Roll  
(Add double lobster +60,-)

**250 KR PR PERSON**  
**MUST BE SELECTED BY THE ENTIRE TABLE**

## SNACKS

- Vinegar Fries **G L V** 45 kr
- Mixed Greens, Goma Dressing & Sesame **V** 45 kr
- Mac & Cheese Croquettes (3 pieces) add Truffle Mayo + 10,- **V** 50 kr
- Salmon Tartar w. Rye Chips, Red Onions & Sour Cream 65 kr
- Tempura Prawns (3 pieces) **L** 50 kr
- Calamari **L** 50 kr



- Tartar Sauce 10 kr
- Regular Mayo 10 kr
- Spicy Mayo 10 kr
- Truffle Mayo 10 kr
- Pea/Mint-Mash **V** 10 kr
- Ketchup 10 kr

\*All Dips are Lactose and Gluten Free **L G**

## KIDS MENU

- Fish & Chips** 65 kr  
Fried Pollock Breaded in Hooked Spices, Fries and Ketchup
- Tempura Prawns & Chips** 65 kr  
Tempura Prawns, Fries and Ketchup

## DESSERT

- White Chocolate Panna Cotta **G** 50 kr  
With Rhubarb and Toasted Seeds and Nuts

# DRINKS

## BEERS

SINGLE 0,4 L / PITCHER 1,6 L

<b>Whirl Domination 6.2%</b> Fresh IPA, packed with Hops and Aroma	62/225 kr
<b>45 Days Pilsner 4.7%</b> Fermented and Matured for 45 Days, all Organic	62/225 kr
<b>City Session 4.5%</b> A Crisp and Hoppy New England Style IPA	62/225 kr
<b>Brokilde Blonde 6.0%</b> Belgian Style Blonde Ale. Wheat Beer with notes of Citrus Peel, Banana and Melon	62/225 kr
<b>Hooked Organic Pilsner 4.7%</b> Brewed and Bottled by our Friends from TOØL - 0,33 l	38 kr
<b>Implosion 0.3%</b> Non-alcoholic Beer with Complexity, Crispness and Flavor - 0,33 l	45 kr

## WINES

W R O  
WHITE ROSÉ ORANGE

GLASS/BOTTLE

<b>El Xitxarel·lo, Xarel·lo, Penedes, Spain - Organic</b> W Melon, Lime, Herbs and Nectarine. Fresh Start with Fruit Notes at the End.	65/295 kr
<b>Weinbau der Lebenshilfe, Riesling Trocken, Phalz, Germany</b> W Apple, Peach, Lime and Honey. Sweetness and Crispy Apple Acidity.	350 kr
<b>Buttery Blanc, Chardonnay, Napa, USA</b> W Peach, Butter, Toast and Citrus. Full-bodied Sweetness and a Fresh Finish.	375 kr
<b>Domaine Ermitage, Sauvignon Blanc, Sancerre, France</b> W Elderflower, Quince and Citrus. Fresh and Slightly Sweet.	425 kr
<b>Weinbau der Lebenshilfe, Phalz, Germany - Organic</b> R Strawberry, Raspberry, Orange and Plum. Sweet and Round with a Hint of Bitter Fruits.	350 kr
<b>Castell d'Age 100%, Garnatxa Blanca, Penedes, Spain - Organic</b> O Grapefruit, Nuts, and Mango. Full-bodied and at the Same Time Bitter Grape.	375 kr
<b>Weingut Beck, Traminer, Burgenland, Austria - Organic</b> O Grapefruit, Herbs, Mango and Hops. Fresh with Hints of Herbs and Finished with Bitter Hops.	425 kr



## COCKTAILS

SINGLE 0,4 L / PITCHER 1,6 L

<b>Københavnerstang</b> Light Rum, Pineapple, Passion fruit and Vanilla	75/275 kr
<b>Grapefruit Spritz</b> Junta Aperitivo, Herbs & Grapefruit 100% Organic	75/275 kr

## SODAS & WATER

Coca Cola	25 kr
Coca Cola Zero	25 kr
Squash	25 kr
Faxe Kondi	25 kr
San Pellegrino Limonata	25 kr
San Pellegrino Aranciata Rossa	25 kr
Still or Sparkling Water	20 kr

## JUICES

Organic Elderflower from Bornholm	40 kr
Organic Apple from Bornholm	40 kr
Organic Rhubarb from Bornholm	40 kr
Organic Raspberry Kombucha from LÆSK	45 kr
Organic Ginger Beer	45 kr

## COFFEE

Filter Coffee w. Milk or Oat Milk	20 kr
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@restauranthooked

