

MENU

Certified, sustainable seafood
Served in good conscience - but without the frills

HOOKED FEAST

Relax and let us
take care of the rest!
Choose a Lobster Roll
& try all our snacks!

**325 KR
PER PERSON**
MUST BE SELECTED
BY ENTIRE TABLE

ADD FREE BAR +275 KR PER PERSON

G GLUTEN FREE **L** LACTOSE FREE **V** VEGETARIAN **C** CERTIFIED SEAFOOD

CLASSICS

- Hooked Fish & Chips** **L** **C** 130 kr
Fried pollock marinated in Hooked spices, vinegar fries, pea/mint mash & tartar sauce
- Fish & Greens** **L** **C** (Vinegar Fries & dip +35kr) 130 kr
Fried pollock marinated in Hooked spices, mixed greens w. sesame, goma & pea/mint mash

ROLLS & BURGERS

SERVED WITH VINEGAR FRIES & DIP

- Asian Lobster Roll** **C** (Double lobster +95kr) 225 kr
Organic brioche, lobster in brown butter, sugar peas, coriander, crispy rice chips & asian lobster mayo
- American Lobster Roll** **C** (Double lobster +95kr) 225 kr
Organic brioche, lobster in brown butter, lemon, fried onion rings, chives & mayo
- Hooked Burger** **C** 145 kr
Fried pollock in Hooked spices, organic brioche, honey/mustard mayo, cucumber, cheddar & pickled red onions
- Salmon Burger** **C** 145 kr
Fish cake of faroese salmon, organic brioche, guacamole, cabbage, piquillo, wasabi mayo & coriander
- Halloumi Burger** **V** 140 kr
Fried organic halloumi, organic brioche, cucumber, honey/mustard mayo & pickled red onions

POKE BOWLS

ADD VINEGAR FRIES & DIP +35 KR

- Poké Bowl w. Tuna** **L** (Double tuna +45 kr) 125 kr
Tuna, black rice, ginger, seaweed, edamame, avocado, soy dressing, sesame & spicy mayo
- Poké Bowl w. Salmon** **L** **C** (Double salmon +45 kr) 125 kr
Faroese salmon, black rice, ginger, seaweed, edamame, avocado, soy dressing, sesame & spicy mayo
- Poké Bowl w. Tempura Prawns** **L** **C** (Double prawns +45kr) 125 kr
Tempura prawns, black rice, avocado, edamame, pineapple, pickled red onions, soy dressing, sesame & asian lobster mayo

SNACKS

- Vinegar Fries** sprinkled with homemade vinegar powder **G** **L** **V** 50 kr
- Mixed Greens** w. goma dressing & sesame **V** 50 kr
- Mac & Cheese Croquettes** w. cheddar & "vesterhavs" cheese (3 pcs) **V** 60 kr
- Salmon Tartar** faroese salmon, red onions, rye crunch & sour cream **C** 85 kr
- Tempura Prawns** (3 pcs) **L** **C** 55 kr

DIPS

(All dips are lactose & gluten free)

- Tartar Sauce** 10 kr
- Mayo** 10 kr
- Spicy Mayo** 10 kr
- Truffle Mayo** 12 kr
- Pea/Mint Mash** **V** 10 kr
- Ketchup** 10 kr

KIDSMENU

(0 - 12 years)

- Fish & Chips** **C** 80 kr
Fried pollock marinated in Hooked spices, fries & ketchup
- Prawns & Chips** **C** 80 kr
Tempura prawns, fries & ketchup

DESSERT

- White Chocolate Panna Cotta** **G** 60 kr
With rhubarb, toasted nuts & seeds

DRINKS

FREE BAR 1,5 HOURS

Københavnerstang,
Grapefruit Spritz,
45 Days Pilsner, City Session,
El Xitxarel-lo & Soda

275 KR
PER PERSON
MUST BE SELECTED
BY THE ENTIRE TABLE

BEER

GLASS 0,4 L / PITCHER 1,6 L

45 Days Pilsner 4.7% Organic, fermented & matured for 45 days	58/215 kr
City Session 4.5% A crisp & hoppy New England style IPA	64/235 kr
Whirl Domination 6.2% Fresh IPA, packed with hops & aroma	68/245 kr
Brokilde Blonde 6.0% Belgian blonde ale. Wheat beer with notes of citrus peel, banana & melon	68/245 kr
Implosion 0.3% - 0,33 l Fresh & fruity alcohol free beer	50 kr

SOFTDRINKS

Coca Cola - 0,33 l	25 kr
Coca Cola Zero - 0,33 l	25 kr
Squash - 0,33 l	25 kr
Faxe Kondi - 0,33 l	25 kr
San Pellegrino Limonata - 0,33 l	27 kr
San Pellegrino Aranciata Rossa - 0,33 l	27 kr
Organic Apple Juice from Bornholm - 0,33 l	40 kr
Organic Elderflower Juice from Bornholm - 0,33 l	40 kr
Water with/without bubbles - 0,5 l	20 kr

WINE

GLASS/BOTTLE

El Xitxarel-lo - Organic White Wine Xarel-lo, Penedes, Spain Fresh start with fruity notes at the end Notes of melon, lime, herbs & nectarin	75/295 kr
Chenas L'as des Crus - Red Natural Wine Gamay, Beaujolais, France Crisp, fresh & well balanced Notes of red fruits & spices	85/375 kr
Buttery Blanc - White Wine Chardonnay, Napa, USA Full-bodied sweetness & a fresh finish Notes of peach, butter, toast & citrus	375 kr
Weinbau der Lebenshilfe - Organic White Wine Riesling Trocken, Pfalz, Germany Sweet & crispy apple acidity Notes of apple, peach, lime & honey	350 kr
Weinbau der Lebenshilfe - Organic Rosé Pinot Noir, Phalz, Germany Sweet & round with a hint of bitter fruits Notes of strawberry, raspberry, orange & plum	350 kr
Castell d'Age - Organic Orange Natural Wine Garnatxa Blanca, Penedes, Spain Full-bodied & at the same time bitter grape Notes of grape, nuts & mango	375 kr

COCKTAILS

GLASS 0,4 L / PITCHER 1,6 L

Københavnerstang Light rum, pineapple fruit & vanilla	85/295 kr
Organic Grapefruit Spritz Junta Aperitivo, herbs & grapefruit	85/295 kr

COFFEE

Filter coffee w. milk or oat milk	20 kr
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@restauranthooked

