

Cold Tapas 15kr per piece

Hot Tapas 17kr per piece

Minimum order of at least 20 pieces of any kind

We recommend 12-17 pieces per person

### Cold Tapas

1. Truffle with three cheeses, dried fruits and almonds
2. Bruschetta with mushroom and truffle oil paste and Taleggio
3. Profiteroles with duck foiegras, cognac and chives
4. Banderillas with chorizo, olives, cornichons and cheese
5. Tartelettes with goat cheese mousse, walnuts and pickle vegetables
6. Duck confit with nuts and dried fruits served on brioche toast
7. Bruschetta with Parma ham, sundried tomato pesto and arugula
8. Bruschetta with grilled vegetables, romesco sauce and parmesan
9. Halibut ceviche on heart salad
10. Shrimos salad in a glass with avocado mayo
11. Tramezzini with smoked salmon
12. Bruschetta with marinated Asian style tuna fish, spicy mayo and wakame
13. Roast beef on brioche toast with onion marmalade, capers and parmesan
14. Bruschetta with hummus, marinated olives and celery
15. Bruschetta with Kalamata olives tapenade, cherry tomatoes and arugula
16. Tartelettes with salmon rilette, capers and dill
17. Tomato-mozzarella skewers with pesto
18. Grape and cheese skewers with balsamic
19. Tabbouleh with grilled zucchini and sumac
20. Marinated mussels with sundried-tomato pesto and coriander

## Hot Tapas

1. Beef croquettes with mustard sauce
2. Chicken Satay with peanut sauce
3. Grilled octopus with baked potato and bravas sauce
4. Meatballs with spicy tomato sauce and parmesan
5. Brioche with duck foiegras, caramelized onions and truffle Maldon salt
6. Shrimp and Chorizo skewers
7. Polenta with marinated pork fillet and sautéed peppers
8. Duck breast with Spanish tortilla and Chimichurri
9. Shrimp and grits American style
10. Falafel with cucumber Pappardelle and yoghurt tahini sauce
11. Curry roasted cauliflower with chili sauce and hazelnuts
12. Bacon wrapped cod with sage and lemon hollandaise
13. Surimi and tuna cakes with asian chilly dressing
14. Mini lamb kofta kebabs with fennel salsa, hummus and arugula
15. Potato gratin with Ratatouille
16. Spinach and potato cakes with tomato salsa and yoghurt sauce
17. Bacon wrapped dates with balsamic reduction
18. Tartelettes with parsnip variation
19. Duck confit and Jarlsberg cheese filo pockets with hoisin sauce
20. Pork belly with celery puree and asian style coleslaw