



DADA Menu - Served DADA Style

Mezze | Sea | Greens | Grill | Sweets

The kitchen sets the tasting menu

300,- per person - selected by the entire table

All You Can DADA

The menu + Welcome bubbles, wine, beer
and coffee for 2 hours.

550,- per person - selected by the entire table

A la Carte

We recommend 4-6 courses pr. Person

MEZZE

Grilled Flatbread **20,-** Pakora **35,-** Herbal Falafel **55,-** Hummus **30,-**
Smoked Green Olives **35,-** Kalamata Olives **35,-** Smoked Almonds **35,-**
Lamb Croquettes **55,-** Fried Artichoke, Fermented Garlic, Sandalwood **65,-**
Abdoogh Khair "Middle Eastern gazpacho" **55,-**

DIPS

Hot sauce **25,-** Toum **25,-** Spicy Harissa **25,-** Baba Ganoush **25,-** Zhoogh **25,-** Tzatziki **25,-**

GREENS

Tabbouleh **50,-** Citrus Salad, Mint, Pomegranate **60,-**
Red Heart Salad, Parsley Emulsion, Pomegranate, Mint **60,-**
Tomato, Labneh Creme, Dried Olive, Oregano **70,-**
Squash, Almond Sauce, Fried capers **75,-** New Potatoes, Haydari, Dukkah **55,-**

SEA

Haddock, Olive Blanquette, Zhug, Cabbage **95,-** Crevette Shrimp, Saffron Mayo, Grilled Lemon (served cold) **110,-**
Octopus, Muhammara, Manchego **125,-**

GRILL

Teres Major "Shoulder Tenderloin", Safran, Ras El Hanout **125,-** Moroccan Chicken, salted lemon, Olive **85,-**
Grilled Lamb, Baba Ganoush, Harissa **145,-** Merguez **65,-**

SWEETS

Pineapple Sorbet, Pistachio, Curry, Dark Chocolate **40,-** Marzipan Ice Cream, Strawberry, Pipli **40,-**
Cookies, "Middle Eastern" Coffee Cream **35,-**



DADA Menuen - Serveret DADA Style

Mezze | Havet | Grønt | Grill | Sødt
Køkkenet bestemmer

300,- per person - vælges af hele bordet

All You Can DADA

Menuen + Velkomstbobler, vin, øl og kaffe i 2 timer.

550,- per person - vælges af hele bordet

A la Carte

Vi anbefaler 4-6 retter pr. person

MEZZE

Grillet Fladbrød **20,-** Pakora **35,-** Urte Falafel **55,-** Hummus **30,-**
Røget Grønne Oliven **35,-** Kalamata Oliven **35,-**
Røget Mandler **35,-** Lamme Croquettes **55,-** Friteret Artiskok, Fermenteret Hvidløg, Sandaltræ **65,-**
Abdoogh Khiair "arabisk gazpacho" **55,-**

DIPS

Hot sauce **25,-** Toum **25,-** Spicy Harissa **25,-** Baba Ganoush **25,-** Zhourg **25,-** Tzatziki **25,-**

GRØNT

Tabbouleh **50,-** Citrus Salat, Mynte, Granatæble **60,-**
Rød hjertesalat, Persille Emulsion, Granatæble, Mynte **60,-**
Tomat, Labneh Creme, Tørret Oliven, Oregano **70,-**
Squash, Mandel, Friteret Kapers **75,-** Nye Kartoffler, Haydari, Dukkah **55,-**

HAVET

Kuller, Oliven Blanquette, Zhug, Kål **95,-** Crevette Rejer, Safran Mayo, Grillet Citron (Serveret koldt) **110,-**
Blæksprutte, Muhammara, Manchego **125,-**

GRILL

Teres major "Skuldermørbrad", safran, ras el hanout **125,-** Marokkansk kylling, saltet citron, oliven **85,-**
Lammeryg, baba ganoush, harissa **145,-** Merguez pølse **65,-**

SØDT

Ananas Sorbet, Pistacie, Karry, chokolade **40,-** Marzipan Is, Jordbær, Pipli **40,-**
Cookies, "Arabisk" Kaffe Creme **35,-**