



DADA Menu - Served DADA Style

Mezze | Sea | Greens | Grill | Sweets

The kitchen sets the tasting menu

350 per person - selected by the entire table

DADA experience

Welcome cocktail and wine pairing

345 per person - selected by the entire table

A la Carte

We recommend 4-6 dishes pr. person

MEZZE

Grilled flatbread **35** Pakora **45** Herbal falafel **55** Hummus **35**
Olive mix **55** Smoked almonds **35** Cashews nuts with chili **45**
Lamb croquettes **75** Fried artichoke, fermented garlic & sandalwood **75**
Hibiscus consommé **75**

DIPS

Hot sauce **35** Toun **35** Spicy harissa **35** Baba ganoush **35** Zhoug **35** Tzatziki **35**

GREENS

Tabbouleh **75** Citrus salad, mint & pomegranate **85**
Baked pumpkin with garam masala "curry" sauce **85**
Jerusalem artichokes, pickled jerusalem artichokes, muhammara & feta **85**
Grilled mushrooms, parsley & fried capers **95** Confit fennel, lemon & sumac **75**

SEA

Haddock, chickpeas, daal & parsley **145**
Crevette shrimps with saffron mayo & grilled lemon (this is served cold) **145**
Octopus, daal & manchego **155**

GRILL

Teres major (shoulder tenderloin), ras el hanout & saffron **185** Moroccan chicken with salted lemon & olive **145**
Grilled lamb, baba ganoush & harissa **225**

SWEETS

Meskouta (moroccan lemon cake), tea sorbet, citrus herbs **65** Salted chocolate pie, caramel, figs & sumac **75**



DADA Menu - Serveret DADA Style

Mezze | Havet | Grønt | Grill | Sødt
Køkkenet bestemmer

350 per person - vælges af hele bordet

DADA oplevelsen

Velkomstcocktail og vinmenu

345 per person - vælges af hele bordet

A la Carte

Vi anbefaler 4-6 retter pr. person

MEZZE

Grillet fladbrød **35** Pakora **45** Urte falafel **55** Hummus **35**

Blandet oliven **55** Cashew nødder med chili **45**

Røget mandler **35** Lamme croquettes **75** Friteret artiskok, fermenteret hvidløg & sandaltræ **75**

Hibiscus consommé **75**

DIPS

Hot sauce **35** Toum **35** Spicy harissa **35** Baba ganoush **35** Zhoug **35** Tzatziki **35**

GRØNT

Tabbouleh **75** Citrus salat, mynte & granatæble **85**

Bagt græskar med garam masala "karry" sauce **85**

Jordskokker, syltet jordskokker, muhammara & feta **85**

Grillet svampe, persille & friteret kapers **95** Confiteret fennikel, citron & sumak **75**

HAVET

Kuller, kikærter, daal & persille **145** Crevette rejer, safran mayo & grillet citron (serveres kold) **145**

Blæksprutte, daal & manchego **155**

GRILL

Teres major, safran & ras el hanout **185** Marokkansk kylling med saltet citron & oliven **145**

Lammeryg, baba ganoush & harissa **225**

SØDT

Meskouta (marokkansk citronkage), te sorbet & citrus urter **65** Saltet chokoladetærte, karamel, figner & sumak **75**