

# **Food & cocktails**

Flavour Bastards

&

Lulu

# Evening menu

Served monday–thursday 17–21  
Friday & saturday 17–22

## Greens

### Couscous // 75

In a tomato dressing with feta, tomatoes, cucumber, red onions, olives and herbs.

 Can be made vegan.

### Jerusalem artichokes // 85

Roasted & served with hazelnut cream, capers, parsley and tarragon gremolata.

### Butternut squash // 85

Roasted & served with feta, pomegranat salsa and garlic yoghurt.

### Tomatoes // 70

Greek style dakos salad. Tomatoes, dakos bread, onion, olives, capers, feta and fresh herbs.

 Can be made vegan.

### Aubergine // 85

Roasted & served with greek yoghurt, black garlic dressing, pinenuts & basil.

 Can be made vegan.

### Padrons // 55

Grilled padron peppers served with flaky salt & lemon.

### Olive mix & almonds // 50

Green & kalamata olives & roasted salted almonds.

 Glutenfree

 Vegan

## Spreads & bread

### **Greek style flatbread // 30**

Indulgent greek style flatbread with zá'atar.

### **Hummus // 55**

Homemade & served with pomegranats & herbs.

### **Lemony artichoke dip // 55**

Creamy & indulgent dip served with olive gremolata.

### **Tzatziki // 65**

Creamy greek yoghurt with cucumber & garlic.

An absolute must try!

### **Stracciatella // 85**

Soft & creamy cheese served with strawberries, basil and balsamico vinegar.

### **Tahini cream // 45**

Creamy & tangy roasted sesame dressing with parsley.

## Perfect bites

### **Falafel // 70**

Crispy, homemade & well seasoned falafels.

### **Halloumi // 70**

Grilled & marinated in lemon, oregano and garlic.

### **Squash fritters // 70**

Crispy on the outside, soft on the inside.

A little bite of greek heaven.

### **Truffle fries // 70**

Crispy french fries with truffles and served with mustard mayo.

### **Zá'atar fries // 70**

Crispy french fries with zá'atar spice mix and served with lemon mayo.

 Glutenfree

 Vegan

## Desserts

### **Banana bread // 70**

Homemade banana bread served with vanilla ice cream and caramel

 Vegan version served with chocolate caramel ice cream.

### **Chocolate mousse // 65**

Intens & fluffy chocolate mousse served with blackcurrant & hazelnut praline

### **Affogato // 60**

Vanilla ice cream served with a shot of espresso.

 Glutenfree

 Vegan



# Weekend brunch

Served saturday & sunday 10-15

# Brunch plates

## **The vegetarian brunch plate // 195**

Fried egg, greek salad, tzatziki, vesterhavs cheese, onion marmelade, small waffle with greek yoghurt, fruits & berries.

Served with butter, rye- and sourdough bread.

## **The vegan brunch plate // 180**

Scrambled tofu with mushrooms, tomatoes and onions, greek salad, hummus, pesto & small waffle with homemade nutella, fruits & berries.

Served with rye- & sourdough bread.

# Savory things

## **Jammy eggs & toast // 110**

Türkish style cilbir eggs, served with garlic yoghurt, ajvar & sourdough bread.

Add avocado + 20

Add feta + 20

## **Scrambled tofu toast // 120**

Served on sourdough bread with ajvar.

Topped with mushrooms, scallions and tomatoes.

Add avocado + 20

Add feta + 20

Add fried organic egg + 15

## **Truffled fries // 70**

French fries with truffle served with mustard mayo

## **Za'atar fries // 70**

Crispy french fries with za'atar spice mix and served with lemon mayo.

 Glutenfree

 Vegan

# Waffles

## The savory one

### I want it all waffle // 145

Chickpea flour based curry waffle served with hummus, pesto, semi-dried tomatoes, avocado & pumpkin seeds.

Add feta + 20

Add fried organic egg + 15

## The sweet one

### Queen the 2nd // 140

Chickpea-, oat & banana based waffle with chocolate chips topped with banana, peanutbutter, maple syrup & berries.

# Something sweet

### Stuffed french toast // 140

Sourdough bread stuffed with homemade nutella soaked in coconut milk & cinnamon mix, butter fried and served with maple syrup & berries.

### Banana bread // 70

Homemade banana bread served with vanilla ice cream and caramel.

 Vegan version served with chocolate caramel ice cream.

### Chocolate mousse // 65

Intens & fluffy chocolate mousse served with blackcurrant & hazelnut praline.

 Glutenfree

 Vegan

# Coffee & drinks

# Coffee

Before you choose your coffee, we love to tell you a little bit about what we serve.  
Our coffee is organic coffee from Nordhavn Coffee Roasters.  
All coffees not mentioned is made with double shoot.  
**Choose between oat milk or regular whole milk.**

**Espresso** - single or double // 25 // 30

**Americano** // 30  
add milk + 5

**Cortado** // 38

**Flat white** // 42

**Cappuccino** // 45

**Cafe latte - small** // 42

**Cafe latte - large** // 48

**Golden latte** // 55  
Organic golden latte mix  
Turmeric, ginger, cinnamon & black pepper served with steamed milk.

**Tee pot** // 50  
Organic tee from Tante T  
Cool mint, quince, ginger-lemon or moroccan mint

## Cold drinks

**Mimosa** // 90  
Organic prosecco & fresh orange juice

**Fresh organic orange juice** // 28

**Homemade lemonade** // 49  
Choose between lemon, passionfruit or grape fruit

**Filtered purezza water** // 20  
Still or sparkling ad libitum pr. person

**Ice latte** // 48  
Latte as you know it, just cold, refreshing & served on ice.

**Ice golden latte** // 55  
Our golden latte served on ice, cold & refreshing.

# Cocktails

### **Nørrebro Daiquiri // 110**

This cocktail is perfect for Nørrebro.  
Pineapple wood infused rum, sweet honey  
and fresh lime. Welcome to Nørrebro.

### **Strawberry fizz // 110** 🍃

White Caribbean Rum that's been infused with  
fresh strawberry's for 72 hours, homemade Moroccan mint tea syrup and fizz to top.

### **El Hemmingway // 120** 🍃

If Hemingway was Mexican his name would be Pedro. This would be his drink.  
Fresh cocktail with lime, grapefruit, maraschino,  
agave and tequila.

### **Pisco punch // 110** 🍃

Peruvian pisco punch with white port,  
pineapple, lemon and star anise.

### **Clover Club // 115** 🍃

Served in a coupe glass with Geranium gin,  
raspberrys, white vermouth, lemon & homemade vegan "egg white"

### **Uno mas // 110** 🍃

In English this translate to "another one".  
We think this name fits perfectly with Spanish orange infused vodka, lemon thyme and pink  
grapefruit.

### **Negroni // 115** 🍃

Good old classic negroni with Tanqueray gin,  
Cocchi torino vermouth & Campari.

### **Clear whiskey sour // 120**

A new way to enjoy one of your old-time classics.  
All clear and full of flavour.

### **Vodka passion // 110** 🍃

If you love passionfruit then we think you  
have just found a new favorite cocktail.  
Shaken with mint and topped with ginger beer  
to created the perfect passion cocktail.

### **Fleur De Booze // 120** 🍃

A trio of Vermouth & Gin inspired by the  
Southern French riviera.  
The sweetness of the elderflower compliments  
the bitterness of the vermouth.

**London calling // 110** 🍃

Super refreshing highball with Fino Sherry, Gin, lemon & tonic.

**Oolong whiskey highball // 115** 🍃

Smokey whiskey, Oolong Tea, Pineapple Cordial & lemon makes this cocktail taste like a smooth refreshing iced tea.

**Salted Espresso Martini // 110**

Hand picked coffee beans and homemade salted caramel to create the perfect twist.

**Lulu's liquorice // 110** 🍃

We put our name on it because we think this is the best licorice cocktail in town.

Homemade licorice, passionfruit and vodka. Very danish and absolutely delicious.

## Sober cocktails

**Day Dream // 85**

Passion Fruit, mint, lemon & Ginger Beer

**Raspberry Time // 85**

Raspberry, mint, lime & grapefruit soda

**Ginish & tonic // 90**

Non-alcoholic gin & tonic water

## Beer

**Draft**

Svaneke Classic, Organic // 60

Lulu Lager // 60

Mahou Session IPA // 65

**Bottles**

San Miguel Fresca // 50

Blue Moon Belgian White // 58

San Miguel 0,0 (Non Alchohol) // 45