

Dinner

Snacks

Union Square Surf 110 kr
Innbakt fisk, Popcorn, Aioli dip og Hjemmelaget ketchup
Breaded fish, Popcorn, Aioli dip and Homemade ketchup
(F, G, L, Lø, E)

Tribeca Shrooms 100 kr
Grillet hjemmelaget brød, Soppstuing, Ost og Majones
Grilled bread, Mushroom paste, Cheese and Mayonnaise
(G, L, Lø, M)

Upper East Side 175 kr
Hjemmelaget kjøtt, Lokale oster, relish, Syltede grønnsaker og Brød
Homemade meats, Local cheese, Relish, Pickled vegetables and Bread
(G, L, Lø)



Super-slow cooking makes time for salsa. Barbacoa pork is a specialty of the Latin district in East Harlem. Mexican immigrants brought this very delicious dish to Manhattan.

Appetizers

Ocean Hill 135 kr
Dagens sjømat og Brød
Daily seafood and Bread
(Su, B, G, L, Lø)

Joakim's Cold Reindeer 155 kr
Carpaccio av reinsdyr, Rips sorbet, Salatblad, Pinjekjerner, Syltede grønnsaker, Majones
Reindeer Carpaccio, Red currant sorbet, Green leaves, Pine nuts, Pickled vegetables, Mayonnaise
(L, Lø, N)

North Beach 130 kr
Gratinert klippfisk i Soltørket tomatosaus, Grønnsaker, Ost og Brød
Gratinated clipfish in sundried tomatosauce, Vegetables, Cheese, Bread
(G, F, L)

Oh, Deer 120 kr
Hjorte Pate, Syltede grønnsaker, Løk, Vinaigrette, Tyttebær gele, Brød
Deer Pate, Pickled vegetables, Onion, Vinaigrette, Cranberry jelly, Bread
(Lo, Su, L)

Main Courses

Matheo's Jalfie 250 kr
Amaranth, Aubergine, Squash, Løk, Paprika, Tomat, Koriander, Kikerter, Indiske kryddre
Amaranth, Aubergine, Courgette, Onions, Peppers, Tomato, Coriander, Chickpeas and Indian Spices
(Lø, N)

Add Jerk Chicken - 50 kr

Cesar Salad 235 kr
Kylling, Romanosalat, Mangosalsa, Krutonger, Koriander, Stekt egg
Jerk Chicken, Romano lettuce, Mango salsa, Croutons, Cilantro, Fried Egg Sunny side up
(G, L, Lø, E)

Charlie's Fish 285 kr
Dagens fisk, Amadine potet, Sjarlottløk, Cayenne, Safran youghurt saus, Grønnsaker, Habanero, Hvitløk
Fish of the day, Amandine potatoes, Challot onion, Safran youghurt sauce, Vegetables, Habanero and Garlic
(L, Lø)

Fisherman Soup 255 kr
Dagens Fisk og Sjømat, Grønnsaker, Tomater og Krydret buljong
Fish of the Day and Seafood Vegetables, Tomatoes and Spicy broth
(F, S, Lø)

KT Kimchi Burger 255 kr
100% storfe kjøtt 190g, Cheddar, Bacon, Kimchi, Trøffel majones, SOHO fries
100% beef 190g, Cheddar, Bacon, Kimchi, Truffle mayo, SOHO fries
(G, L, E, Lø, Sn, Lu, Se)

Alternative Vegan quinoa Burger

King of The North 375 kr
190g Indrefilet av reinsdyr, Pistasj-potetmos, Chutney, Grønnsakschips, Rødvinsaus.
190g Reindeer Tenderloin, Pistachio-potatomash, Chutney, Veggie chips, Red wine sauce
(N, Lø, Lu)

Fish & Co 255 kr
Dagens Fisk, Langustine, Grønnsaker, Vårløk-potetmos, Langustine saus
Fish of the Day, Langustine, Vegetables, Spring onion-potatomash, Langustine sauce
(F, Lø, S)

Aged Butchers Cut 335 kr
Lagret Entrecote, Kål, Sprø løk og ditt valg av Garden Salad eller SOHO fries
Aged Rib Eye, Cabbage, Crispy onion and your choice of Garden Salad or SoHo Fries
(Lø, Lu)

To Share

Travel to Morocco 500 kr
(2 persons)
Lam, Grønnsaker, Marokkanske krydder, Couscous, Servert med brød
Lamb, Vegetables, Moroccan spices, Couscous, Served with bread
(G, Lø, Lu, Se)

Osobuco Reindeer 550 kr
(2 persons)
Kuttet reinsdyr, Ratatouille, Aubergine, Squash, Løk, Paprika, Tomat, Koriander, Kikerter, Poteter
Sliced reindeer, Ratatouille, Aubergine, Courette, Onions, Peppers, Tomato, Coriander, Chickpeas, Potatoes
(G, Lo, Lu)

Sides

HOT STUFF
SOHO Fries 60 kr
Pommes frites, parmesan, urter
Potato Fries, parmesan, herbs
(L, Sn)

Sweet potato fries 70 kr
Pommes frites av søtpotet, parmesan, urter
Sweet potato fries, parmesan, herbs
(L, Sn)

Midtown Mushrooms 40 kr
Sautert sopp
Sautéed mushrooms
(L)

Ola Normann 50 kr
Stekt potet
Roasted potatoes

Red or Black 40 kr
Rødvinn- eller Pepper saus
Redwine- or Peppersauce
(G, L)

COLD STUFF
Simple Salad 50 kr
Spinat, kål, vinaigrette
Spinach, cabbage, vinaigrette
(Sn)

Homemade Condiments 25 kr
Aioli, Mayo eller Ketchup
Aioli, Mayo or Ketchup
(L, Lø, E)

Homemade Bread 15 kr
Hjemmelaget Surdeigsbrød
Homemade Sourdough bread
(G)

Desserts

We know you love sweets.
Ask us for our dessert menu!



Smart Food is a project, that bases on using underestimated or forgotten parts of food. Our goal is to use every quality part of every ingredient. It becomes Smart Food, when it can't find precise place in the menu, but it's still too tasteful to avoid it.

ASK YOUR WAITER ABOUT
DAILY SMART FOOD

E=Egg, G=Gluten, L=Laktose, S=Skalldyr, F=Fisk
P=Peannøtter, N=Nøtter, So=Soya, SI=Selleri, Sn=Sennep
Se=Sesam, Su=Sulfitter, Lu=Lupiner, B=Bløtdyr, Lø=Løk

