



**FUNKY
FRESH
FOODS**



HOURS

SUNDAY - WEDNESDAY: 11 - 20

THURSDAY - SATURDAY: 11 - 22

- The kitchen closes one hour earlier!
- Thursday - Saturday: Table service from 17:00

WIFI

NETWORK: Dogagjest
PASSWORD: doganett1

RESERVATIONS

(+47) 97 88 89 66
table@funkyfreshfoods.no

MANAGEMENT

post@funkyfreshfoods.no

ADDRESS

Funky Fresh Foods AS
Hausmanns Gate 16
0182, OSLO

SOCIAL

facebook.com/funkyfreshfoods
#funkyfreshfoods

BEVERAGE

Allergener: (G) Gluten fra hvete, (SO) Soya, (CA) Cashews, (MA) Mandler, (VA) Valnøtter, (P) Peanøtter, (HA) Hasselnøtter, (SE) Sennep, (SI) Selleri, (SF) Sesamfrø, (SU) Sulfitter / svoveldioksid

JUICE, SMOOTHIES & ICE TEA

Cold Pressed Juice 59
Red: Beetroot, carrot, apple, lemon, ginger
Green: Spinach, kale, celery, apple, lemon
Yellow: Orange

Smoothies 59
See counter / ask staff

Ginger Lemon Ice Tea 49

Lemonade 49

MILKSHAKES

Golden Milkshake (G) 89
Oatly Ice Cream, Oatmilk, Golden Spice Mix

Chocolate Milkshake (SO) 89
Banana, Soy Milk, Chocolate Sauce, Cacao nibs

Blueberry Milkshake (SO) 89
Blueberries, Banana, Soy Milk

KOMBUCHA & BREWS FROM ASK

Ginger Beer 76
Green Tea Kombucha 76
White Tea Kombucha with hibiscus 76
Flower Power - Blue matcha, elderflower and green tea 76

HEALTHY SHOTS

Pure Ginger 35
Pure Lemon 35
Ginger & Lemon 35

COFFEE & ESPRESSO

Oatly's Barista comes as standard (G)
We have soy and almond milk as options.

	Single / Double
Black Coffee	31 / 36
Espresso	31 / 36
Espresso Macchiato	35 / 40
Americano	31 / 36
Cappuccino	39 / 44
Cortado	39 / 44
Caffè Latte / Ice Caffè Latte	47 / 52
Caffè Mocca / Ice Caffè Mocca	50 / 55

TEA & HOT BEVERAGES

Oatly's Barista comes as standard (G)
We have soy and almond milk as options.

Yunnan, black tea	36
Chun Mee, green tea	36
Rooibos Apple & Lemon (caffeine free)	36
Yogi Tea / Herbal selection	31
Fresh Ginger Lemon Tea	59
Golden Milk	55
Chai Latte	49
Hot Chocolate	44 / 49

FOOD

Allergy? Please ask us! We can adjust most of our dishes.

Allergener: (G) Gluten fra hvete, (SO) Soya, (CA) Cashews, (MA) Mandler, (VA) Valnøtter, (P) Peanøtter, (HA) Hasselnøtter, (SE) Sennep, (SI) Selleri, (SF) Sesamfrø, (SU) Sulfit / svoveldioksid

SALAD

QUINOA SALAD - 139 KR

Contains: (SF)(SE)

Today's selection of baked and raw vegetables, beans, lettuce, kale, quinoa, seeds, olives and hummus. Comes with a mustard vinaigrette.

SOUP

TODAY'S SOUP - 135 KR

Contains: (G)(SO) - Only in bread and aioli.

See our soup sign or ask our staff.
Comes with focaccia and aioli.

- Gluten-free bread +10 kr

BURGER

BUCKWHEAT BURGER - 139 KR

Contains: (G)(SI)(SO)(SE)

Patty made from baked pumpkin and buckwheat, topped with pesto, pickled cucumber, tomato and smokey coleslaw.

- Add vegan cheese! +15 kr
- Make it gluten-free +10 kr
- See sides and extras

WRAPS: 89 KR

- See counter for today's options and more info!

EXTRAS

SIDES:

- | | |
|----------------------------|--------|
| • Roasted Potatoes w/ Dip | +55 kr |
| • Chickpea Fritters w/ Dip | +65 kr |
| • Focaccia Bread w/ Dip | +45 kr |
| • Small Side Salad | +45 kr |

PROTEIN:

- | | |
|-------------------------------|--------|
| • White Bean Basil Hummus(SF) | +35 kr |
| • Falafel | +25 kr |

DIPS / SAUCE:

- | | |
|--------------|--------|
| • Aioli (SO) | +25 kr |
| • Pesto | +25 kr |
| • Ketchup | +20 kr |

SNACKS:

- | | |
|--------------------------------|--------|
| • Paprika Roasted Cashews (CA) | +55 kr |
| • Tamari Almonds (MA)(SO) | +55 kr |
| • Homemade Kale Chips (CA) | +55 kr |

MERRY CHRISTMAS!

BRUNCH - 169 KR

Served until kl 17:00

Baked celeriac in mustard sauce(SE), baked aubergine in tomato sauce. Bread(G) with margarine, baked sunflower seed patè with green pepper(VA)(MA)(SO), crispy smoked tofu(SO) and chickpea omelette(SO) with potatoes, paprika, red onion.

"SMØRBRØD" - 119 KR / STK

Served until kl 17:00

1) Open sandwich with chickpea omelette filled with potato, paprika and red onion(G)(SO)

2) Open sandwich with baked sunflower seed paté with green pepper, baked celeriac in mustard sauce, pickled cucumber (G)(SO)

NUT ROAST EN CROÛTE - 239 KR

Served from kl 14:00

Nut roast en croûte (G)(HA)(VA)(CA) served with mustard baked kohlrabi (SE), red cabbage, potatoes, brussel sprouts, lingonberry, jus(SI)

Glutenfree option to the Nut Roast: Vegisterkaker!

GINGER BREAD CHEESE CAKE - 89 KR

With lingonberries, whipped cream and cloudberry jam. (MA)(CA)

3 COURSE CHRISTMAS DINNER? SEE NEXT PAGE.

FOOD

Allergy? Please ask us! We can adjust most of our dishes.

Allergener: (G) Gluten fra hvete, (SO) Soya, (CA) Cashews, (MA) Mandler, (VA) Valnøtter, (P) Peanøtter, (HA) Hasselnøtter, (SE) Sennep, (SI) Selleri, (SF) Sesamfrø, (SU) Sulfit / svoveldioksid

3 COURSE CHRISTMAS DINNER

395 KR

Serves from kl 14:00

APPETIZER

Open sandwich with baked sunflower seed paté with green pepper, baked celeriac in mustard sauce and pickled cucumber(G)(SO)

MAIN COURSE

Nut roast en croute(G)(HA)(WA)(CA) Served with mustard baked kohlrabi, red cabbage, potatoes, brussel sprouts, lingonberry and jus(SI)

Gluten free option to our Nut roast is "Vegisterkaker"

DESSERT

Gingerbread cheesecake with lingonberries, whipped cream and cloudberry jam(MA)(CA)

You may change to other raw cake if you prefer.

DESSERT

Allergener: (G) Gluten fra hvete, (SO) Soya, (CA) Cashews, (MA) Mandler, (VA) Valnøtter, (P) Peanøtter, (HA) Hasselnøtter, (SE) Sennep, (SI) Selleri, (SF) Sesamfrø, (SU) Sulfit / svoveldioksid

CAKES

GINGER BREAD CHEESE CAKE - 89 KR

With lingonberries, whipped cream and cloudberry jam.
(MA)(CA)

CRUMBLE CAKE W/ ICE CREAM - 85 KR

Contains: (G)
Homemade date crumble cake.
Served with a scoop of vanilla ice cream and fresh berries.

RAW CAKE - 69 KR

Our raw cakes comes in a variety of flavours and colors.
Based on nuts, berries and fruits. Check our display or ask our staff for more information.

Strawberry "Cheese" Cake (MA)(CA)

Raspberry Cake (MA)(CA)

Coffee Cake (MA)(CA)

(This isn't) Snickers Cake (MA)(CA)(P)

RAW BITES

COCOCRUNCH - 35 KR

Contains: No allergens
Sweet chocolate ball covered in coconut,
packed with gluten-free oats and buckwheat

BROWNIE BITE - 35 KR

Contains: Walnuts
Date and walnut brownie.

COCONUT BITE - 35 KR

Contains: No allergens
Shredded coconut and vanilla.

"FERRERO ROCHER" - 35 KR

Contains: (HA)(MA)(CA)
We made our own raw version of the famous Ferrero Rocher.
Not as sweet as the original, but that's a good thing!

ALCOHOL

Allergener: (G) Gluten fra hvete, (SO) Soya, (CA) Cashews, (MA) Mandler, (VA) Valnøtter, (P) Peanøtter, (HA) Hasselnøtter, (SE) Sennep, (SI) Selleri, (SF) Sesamfrø, (SU) Sulfit / svoveldioksid

WHITE WINE

JEAN LEON 3055

- 90 kr glass • 399 kr bottle
- Spain • Chardonnay

A brilliant and fresh wine with lovely fruit, perfect for a modern palate. Defined by very intense notes of tropical fruit. Fresh on the palate, long and elegant midpalate, concluding in a balanced, lively finish.

MEINKLANG

- 449 kr bottle
- Austria • Gruner Veltiner

It's got a lovely, citrus, mineral freshness and a really fun, white pepper pick-me-up finish. With its clear flavour and well-balanced acidity, it is made from grapes picked when temperatures plummet below freezing.

DOM. LAPORTE LA TERRE DES ANGES FRANCE

- 449 kr bottle
- France • Sauvignon Blanc

Precious of apple and green herbs, clearly mineral-rich aftertaste.

RED WINE

STEMMARI

- 90 kr glass • 399 kr bottle
- Sicily, Italy • Pinot Noir

Taste: Dry with delicate tannins. Balanced acidity and ripe fruit. Characteristics: Ruby colour, scent of ripe fruit, blackberries and field strawberries. Notes of spices..

JEAN LEON

- 399 kr bottle
- Spain • Merlot

Taste: Red berries with tones of spices.
Characteristics: Cherry red colour. Morels and cherries.

CAVA

GONZALES BYASS VILARNAU BRUT NATURE ORGANIC

- 399 kr bottle
- Spain • Macabeo 40%, Parellada 30%, Chardonnay 30%

Taste: Complex, delicate and flavorful with a fresh aftertaste.
Characteristics: Clear, light golden yellow. Elegant, fresh with a hint of grape, apple and peach. Fragrance of newly baked bread.

BEER

EIKER BREWERY / NORWAY ORGANIC CRAFT BEER

BOTTLE: 33 cl

Blonde 4,7%	99
Eiker Hvete 4,7% I	99
3050 Brown Ale 4,7%	99
Floral Pale Ale 4,7%	99
Eiker Saison 7,1%	109
Eiker IPA 6,6%	109

ØREBÆK BREWERY / DENMARK

BOTTLE: 33 cl

Bækker Pilsner 4,6%	89
---------------------	----

GLUTEN FREE / NON ALCOHOL

BOTTLE: 33 cl

Lammsbraü Gluten Free 4,7%	79
Lammsbraü Non-Alcoholic 0,5%	55

SPIRIT / DRINKS

BAILEYS 4CL

Contains: (MA)

85

CHILDRENS MENU

Allergener: (G) Gluten fra hvete, (SO) Soya, (CA) Cashews, (MA) Mandler, (VA) Valnøtter, (P) Peanøtter, (HA) Hasselnøtter, (SE) Sennep, (SI) Selleri, (SF) Sesamfrø, (SU) Sulfit / svoveldioksid

SMALL SOUP - 69 KR

See our soup sign or ask our staff.
Comes with focaccia(G) and aioli(SO)

- Gluten-free bread +10 kr

BASIL HUMMUS DIPPER - 69 KR

Contains: (G)(SF)

White bean basil hummus, vegetables and focaccia bread.

- Gluten free bread +10 kr

- Add falafels +20 kr /each

POTATOES W/ DIP - 55 KR

CHICKPEA FRITTERS W/ DIP - 65 KR

FOCACCIA BREAD W/ DIP - 45 KR

- Gluten-free bread +10 kr

KIDS SALAD - 45

Lettuce, tomato, carrots, cucumber, paprika.