

FOOD

PORRIDGE

GRØD

In Denmark, porridge is a staple. It can be anything from oatmeal, to stewed apples or risotto, as grød describes the cooking method not the ingredients.

OAT AND BUTTER

8

Oat porridge with butter, cinnamon and cardamom sugar

OAT AND CARAMEL

11

Oat porridge with homemade caramel, fresh apples and roasted almonds

OAT AND RHUBARB

12

Vegan oat porridge with rhubarb compote, raw pickled rhubarb, coconut whip and blossom cardamom muesli

OAT AND PEANUT BUTTER

13

Vegan oat porridge with Bayroad PB, tahine, stewed apples, freeze dried raspberries and cinnamon

RICE AND RED BERRIES

12

Vegan rice porridge with mixed berry compote and pistachio sesame crumb

RICE AND LEMON

12

Vegan rice porridge with sweet pickled lemon, dark chocolate and mirco sorrel

STEWED APPLES

12

Stewed apples with blossom cardamom muesli, Whittaker's dark chocolate, yoghurt and pickled fruit

RED BERRIES AND CREAM

10

Mixed berry compote topped with cream

EXTRA TOPPINGS

Peanut butter, roasted seeds, apple, muesli, yoghurt, coconut whip, etc

+1

OPEN FACED SANDWICH

SMØRREBRØD

Smørrebrød usually occupies the top of the Danish traditional-dish lists and is undoubtedly the locals' favourite delicacy. **Choose any of the following:**

POTATO

13

Served with mayonnaise, pickled red onions, radishes and potato chips

MARINATED BEETROOT

14

Served with cashew cream cheese, salad greens and pistachio sesame crumb.

TOMATO

12

Panko crumbed tomato, pepper mayo, salad greens and fresh lemon

EGG SALAD

12

Curried free range egg salad with pickled red onions and radish sprouts

DANISH MEATBALLS (FRIKADELLER)

18

Havoc free range pork served with home-made remoulade, cucumber salad and crispy onions

FRIED DUCK

18

Served with pickled red cabbage, mustard mayo, pickled cucumber and apple chutney

SMOKED MACKEREL PATE

17

Served with dill oil, fennel, beetroot and sumac

SMOKED SALMON

16

Served with horseradish cream cheese fresh apple, red onion, pickled asparagus and red cabbage

ADD SNAPS (schnapps)

+4

ADD TUBORG (Danish Pilsner)

+6

Most of our food items can be made vegan or gluten free, just chat with us. Also, please let us know about your allergies or requirements, we are happy to cater to you!

DRINKS

COFFEE

KAFFE

BLACK COFFEE

4

WITH ORGANIC MILK

4.5

Flat White, Cappuccino, Latte, Mocha, Macchiato, Piccolo

ICED COFFEE

5

With homemade caramel, hokey pokey or vanilla

ADJØ'S HOT CHOCOLATE

6

Made with Whittaker's dark chocolate and vanilla

AFFOGATO

8

Patti's & Cream coffee icecream

EXTRAS

0.7

Oat, Soy, Coconut, Almond, Extra shot, Decaf, Vanilla, Caramel sauce

HOT LEMON GINGER

5

HOT ELDERFLOWER AND LIME

5

COLD DRINKS

DRIKKEVARER

ORANGE JUICE

4 - 5

REDEEM KEFIR SODAS

5

Natural Ginger, Mandarin Yuzu

HOMEMADE SODAS

6

Lemon and Ginger, Rhubarb, Elderflower and Lime

CLUB MATE

8.5

CLUB MATE COLA

6.5

ICED "WELLNESS" TEA

6.5

ALCOHOL

ALKOHOL

HOMEMADE "SNAPS" (Schnapps)

6

We like to enjoy snaps with our food here at ADJØ. We have a wide selection of homemade and traditional snaps, just ask us for a recommendation.

WINE

VIN

RED WINE

10

Organic Tempranillo-Syrah from **Maravedi**. 2016, Spain

WHITE WINE

12

Dry Riesling from **The Boneline**, Waipara Valley, 2018, New Zealand

ORANGE

12

'Orange' pinot gris from **Neck of the Woods**, Cromwell, 2019, New Zealand (vegan)

BEER

ØL

TUBORG

7

Danish Pilsner, 4.6%

CRAFT BEER

8 -

We have a rotating selection of craft beers, ask us for today's options

CIDER

9

Morningcider, Apple 4.9%

COCKTAILS

COCKTAILS

GIN AND FEVERTREE TONIC

12

NEGRONI

12

SPICED STRAWBERRY

12

ESPRESSO MARTINI

16

OAT AND LIQUORICE WHITE RUSSIAN

16

TEA

HERBAL TEA

URTETE

Our herbal teas are made by **Vern Paddock Project**, a small BioGro organic farm in Mihiwaka Otago growing green things.

CALM

5

Lemon balm, Holy Basil, Nettle, Rose and Apple pieces to calm the nervous system and energise your day

TONIC

5

Mint, Marshmallow, Cinnamon, and Licorice to calm your adrenals and digestion

TONIC 2.0

5

Mint, Chamomile, Kawakawa, and Horopito with anti-inflammatory properties to gently kickstart your digestive system

AWAKE

5

Ginkgo, Holy Basil, Rosehip and Nettle for those who want to feel awake' without coffee

IMMUNE

Thyme, Nettle, Peppermint, Elderflower and Yarrow for immune support and symptomatic relief

ENGLISH BREAKFAST, EARL GREY, GREEN TEA

4

CHAI

CHAI

SPICE DUNES - STICKY MASALA CHAI

6

Lovingly curated here in Otepoti, a heart and puku warming blend of black tea, lightly toasted and crushed whole spices, fresh ginger and raw New Zealand honey.

CHAI LATTE

5

SNACKS

MINI OPEN FACED SANDWICH

SMØRREBRØD

Mini smørrebrød, less filling but just as delicious!

Feel like sharing? Choose 4 for \$25

PEANUT BUTTER

9

Served with pickled cucumber and hot sauce

POTATO

7

Served with mayonaise, salt and pepper

EGG

8

Served with a curry mayonaise, salt and pepper

MEATLESS

7

Served with homemade remoulade, cucumber salad and crispy onions

SMALL HAPS

SMALL SNACKS

BREAD AND BUTTER

7

Toasted ryebread served with butter or cashew cream cheese