

FUNKY FRESH FOODS

REAL FOOD & FAIR LIVING

MONDAY - TUESDAY: 11 - 20
WEDNESDAY - FRIDAY: 11 - 22
SATURDAY: 12 - 22
SUNDAY: 12 - 20

NB: The kitchen close one hour earlier!

11:00/12:00 - 17:00

Please place your orders by the counter.

17:00 - 19:00/21:00

Wait to be seated. Waiter will take your order at your table.

ALLERGENS

(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

FREE WI-FI

NETWORK: Dogagjest

PASSWORD: doganett1



CAFÉ / RESERVATIONS

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

CATERING / MANAGEMENT

post@funkyfreshfoods.no

ADDRESS

Funky Fresh Foods AS
Hausmanns Gate 16,
0182 Oslo, Norway

SOCIAL

facebook.com/funkyfreshfoods
#funkyfreshfoods

Beverages

MILKSHAKES

Vanilla soy milk comes as standard.
We have soy and almond milk as options.

Chocolate Shake (S0)	79
Café Mocca Shake (S0)	89
Strawberry Milkshake (S0)	99

JUICE & SMOOTHIES

Raw Pressed Juice (SI)	69
Freshly squeezed fruit and vegetables	

Smoothies	59
You will find today's options in the display	

HEALTH SHOT

Pure Ginger	35
Pure Lemon	35
Ginger & Lemon	35

SOFT DRINKS

Sparkling Water	39
Ubuntu Cola (Fair Trade)	45
Orange Soda	39
Ginger Beer	55
Cordial	55
- See flavours in the display	

Apple juice (Epleslang)	0,75cl 149
Made from local Oslo apples	

Kombucha	gl 45 / btl 99
Mango & Coconut juice	gl 45 / btl 99
Pink grapefruit juice	gl 45 / btl 99

FRESH LEMONADE

Ginger Lemon Ice Tea (Glass)*	49
Lemonade (Glass)*	49

More than one? Larger is cheaper.

*Ca 0,5 ltr (ca 2 person)	79
*Ca 1 ltr (ca 4 person)	139

HOT DRINKS

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

	Single / Double
Black coffee	35
Refill Black coffee	15
Espresso	30 / 35
Americano	30 / 35
Cappuccino	39 / 44
Cortado	39 / 44
Caffè Latte / Ice Caffè Latte	45 / 50
Caffè Mocca / Ice Caffè Mocca	48 / 53

EXTRA: + kr 5 each

- Almond-milk w/ no sugar.
- Whipped Soy Cream
- Coconut oil and hemp seeds "Bulletproof"

Tea (Yogi / herbal selection)	35
Fresh Ginger Lemon Tea	49
Golden Milk	49
Hot Chocolate	45

Christmas Menu

Served from when we open until 17:00

Christmas Brunch - kr 169

Baked aubergine with variation of sauce. Tomato sauce / creamy mustard sauce (SE) bread (G) with a plant based butter, baked sunflower seed patè with green pepper (VA)(MA)(S0) crispy smoked tofu (S0) chickpea omelette with potato and paprika

*Add avokado? 20 kr

Christmas Sandwich with "Herring" - kr 119

Open sandwich with baked patè, green pepper, aubergine in tomato sauce, pickled cucumber (G)(S0)

Christmas Sandwich with "Omelette" - kr 119

Open sandwich with chickpea omelette, potato, paprika and avocado (G)(S0)

Served from 17:00 until kitchen closes.

Christmas Plate - kr 239

Nutroast en croûte (MA)(VA)(CA)(G)(S0) baked rutabaga in bread-crumbs, stewed red cabbage (SU) roast potato, brussel sprout, lingonberry jam and gravy (S0)(G)

Serves all day

Christmas Dessert - kr 129

White chocolate mousse, raspberry coulis and glazed nuts (S0) (MA)(CA)(VA)

See ordinary menu on next page

Ordinary menu

Due to our Christmas Menu our ordinary menu
is smaller than usual!

Funky Fresh Salad - kr 149

Today's selection of baked and raw vegetables,
beans, lettuce, kale, quinoa, chia seed,
sunflower seed, falafel, nutball (S0*) (MA) (CA)
(VA) and hummus (SF). Comes with lemon, dill and
mustard vinaigrette (SE). *Tamari - fermented soy sauce.

Big Green Raw Salad - kr 149

Carrot, paprika, kale, sprouts, half avocado, chia
seeds, cashew nuts and garlic chili lemon vinaigrette.

Add extra?

Avocado	+ 25	kr /half
Falafel	+ 15	kr /each
Nutball	+ 15	kr /each
Hummus	+ 20	kr /portion
Dressing	+ 10	kr /portion

Wraps - kr 89

Wrap bread(G), falafel, hummus(SE)(SF) and veggies/lettuce
Our wraps are not available gluten-free.

Today's Soup - kr 135 (SI)

See "Today's soup" or ask staff.
Our soup is served w/ foccacia(G) and aioli(S0).
- Glutenfree bread +10 kr

BBQ Jackfruit Burger - kr 179 (S0)(G)

Barbecue spiced jackfruit, lettuce, aioli (S0) tomato, cucumber, red onion and sprouts. Comes with oven baked potato and ketchup dip.
- Add vegan cheese! +15 kr.
- Gluten-free bread + 10 kr

Alcohol

White Wine (SU)

Jean Leon 3055 from Spain

- *Chardonnay*

- *kr 85 glass / kr 399 bottle*

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 from Austria

- *Gruner Veltiner*

- *kr 449 bottle*

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.

Red Wine (SU)

Domaine de Treilles from France

- *Syrah, Grenache*

- *kr 85 glass / kr 399 bottle*

Young, juicy and firm touch of cranberries and a little prune, good length in the aftertaste.

Villa Conversino from Umbria, Italy

- *Cabernet Sauvignon. Dry*

- *kr 399 btl*

Young, fine and fruity bouquet, fresh, slightly velvety, fruit on the palate, with pleasant tobacco undertones.

Cava (SU)

Vilarnau Brut Nature from Spain

- *kr 399 btl*

This cava is a bright straw colour with a steadily rising stream of fine bubbles. It has pronounced apple fruit with a great balance between ripe fruit and delicate acidity.

Beer (G) and cider

Denmark / Ørebæk Brewery

Bækker Pilsner 4,6% / 33 cl 79

Bækker Apple Cider 4,2% / 33 cl 89

Norway / Eiker Brewery

Blonde 4,7% / 33 cl 99

Eiker Hvete 4,7% / 33 cl 99

3050 Brown Ale 4,7% / 33 cl 99

Floral Pale Ale 4,7% / 33 cl 99

Eiker Saison 7,1% / 33 cl 109

Eiker IPA 6,6% / 33 cl 109

Germany / Gluten-free

Lammsbraü 4,7% / 33 cl 79

Germany / Non-alcoholic

Lammsbraü 0,5% / 33 cl 55