

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 - 17:00/19:00

Please place your orders by the counter.

17:00 - 21:00 (WED - SAT)

Wait to be seated. Waiter will take your orders by 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) Sulfitter / svoveldioksid

FREE WI FI

NETWORK: Dogagjest

PASSWORD: doganett1



Miljøfyrtårn®

CONTACT CAFE

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post@funkyfreshfoods.no

RESERVATIONS

table@funkyfreshfoods.no

ADDRESS

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

SOCIAL

facebook.com/funkyfreshfoods
#funkyfreshfoods

BEVERAGES

MILKSHAKES (so*)

*We use soy-milk in our milkshakes as standard.
Ask the waiter what other options we can offer you.

Chocolate Shake	79,-
Café Mocca Shake	89,-
Strawberry Milkshake	99,-

JUICE & SMOOTHIES

Raw Pressed Juice (SI)	69,-
Freshly squeezed vegetables and fruits	
Lemonade	49,-
Ice cold homemade lemonade	
Smoothies	59,-
You'll find today's options in the display	

HEALTH BOOST (SHOT)

Pure Ginger	35,-
Pure Lemon	35,-
Ginger & Lemon	35,-

ON BOTTLE

Sparkling Water	39,-
Ubuntu Cola (Fair Trade)	45,-
Orange Soda	39,-
Ginger Beer	45,-
Naturfrisk "Drikk" (Juice)	45,-
- See flavours by the display	
Coconut Water	69,-

Epleslang (Apple Juice) 0,25cl 79,- / 0,75cl 149,-
Made of apples from local gardens in Oslo.

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

HOT DRINKS

We use Oatly's oat-milk (G) as standard in our hot drinks.
Ask us for soy-milk if you prefer this, or see "extras" below.

	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 - "bulletproof coffee"

Yogi & Herbal Tea	29,-
Fresh Ginger Lemon Tea	49,-
Fresh Ginger Lemon Ice Tea	49,-
Chai Latte	45,-
Golden Milk	49,-
Hot Chocolate	45,-

THE FOOD

A LA CARTE

Served 11:00/12:00 - 19:00/21:00**

Funky Fresh Salad - kr 149,- (SO)(SI)(SF)(MA)(CA)(VA)

Today's selection of baked and raw vegetables, beans and/or lentils, lettuce, kale, quinoa, chia and sunflower seeds. Served with lemon, dill mustard vinaigrette.

Included. Choose between:	Add extra?
2 x Falafels - freshly made.	Avocado + 35 kr /half
2 x Nutballs (MA)	Falafel + 15 kr /each
1 x Hummus	Nutball + 20 kr /each
	Hummus + 20 kr /portion
	Dressing + 10 kr /portion

Big Green Raw Salad - kr 149,-

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

Today's Soup - kr 135,- (SI)(G*)(SO*)

See "Today's soup" or ask staff. Our delicious soups is served w/ organic bread and *aioli.

*Glutenfree bread +10 kr

Red Thai Tofu Curry - kr 169,- (SE)(SO)(CA)(SF)

Chickpeas, tofu, thai chili, mustard seeds, coconutmilk, lemon-grass, vegetables. Served with a mix of wild rice, jasmine rice, quinoa and roasted mix of cashews and sesame seeds.

Smoked Bean Burger - kr 179,- (SO)

w/ pesto, raw red onion, tomato, cucumber, sprouts, salad and ketchup. Homemade fried potatoes and aioli dip. Served with our organic burger buns.

Add vegan cheese? + 15 kr. Glutenfree bread +10 kr.

Sharing Plate - kr 389,-

Served Wednesday - Saturday between 17:00 - 21:00

Suitable for 2 hungry or 3 snacking guests.

Hummus (SF), mediterranean veggie fry, falafels, sundried tomato sauce (SO), quinoa tabbouleh w/ red onion, parlsey, mint & tomato. Vada w/beetroot and apple, amadine potatoes, raw salad, marinated olives, aioli (SO)(SE) and nan-bread(G).
Glutenfree bread +10 kr.

CAFÉ MENU

Served 11:00/12:00 - 17:00

Wraps - kr 89,- (G)

See today's options in the counter.

- Almond "Taco" and aioli (MA)(SO)
- Falafel & hummus

Sandwich - kr 89,- (G*)

See today's option in the counter.

*Glutenfree bread +10 kr

Grilled "Feta" Sandwich - kr 139,- (G*)(SO)

w/ marinated tofu-feta, lettuce, tomato, sundried tomato cream, green pesto and mix of mediterranean vegetables.

*Glutenfree bread +10 kr

Grilled Avocado Sandwich - kr 149,- (G*)(SO)(SF)

w/ Avocado, lettuce, tomato, sundried tomato cream, hummus, red onion, balsamico cream and a little bit of vegetables.

*Glutenfree bread +10 kr

DESSERTS

Some cakes are ready to enjoy! Some are stored frozen and may need about 15 minute defrosting. See display or ask our staff for more info.

Raw Cakes - kr 79,- (MA)(VA)(CA)

Our delicious raw food cakes comes in a variety of flavours.

B-raw-nie - kr 35,- (VA)

Rich chocolate brownie made of dates and walnuts.

CocoCrunch - kr 35,-

Sweet chocolate ball packed with coconut, dehydrated crunchy buckwheat and gluten-free oats.

Freshly baked scones - kr 35,-

Made with glutenfree oats, berries and vanilla.

ALCOHOL

WHITE WINE (SU)

JeanLeon 3055 (Spain) kr 85,- gl / kr 399,- btl

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. - Chardonnay.

Meinklang (Austria) kr 449,- btl

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. - Gruner Veltiner

RED WINE (SU)

Domaine de Treilles (France) kr 85,- gl / kr 399,- btl

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

Villa Conversino (Umbria, Italy) kr 399,- btl

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

CAVA (SU)

Vilarnau Brut Nature (Spain) kr 399,- btl

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

ORGANIC BEER (G) & CIDER

Bækker Pilsner 4,6% - Denmark / Ørebæk, 33 cl 79,-

Blonde 4,7% - Norway / Eiker, 33 cl 99,-

Eiker Hvete 4,7% - Norway / Eiker, 33 cl 99,-

3050 Brown Ale 4,7% - Norway / Eiker, 33 cl 99,-

Floral Pale Ale 4,7% - Norway / Eiker, 33 cl 99,-

Eiker Saison 7,1% - Norway / Eiker, 33 cl 109,-

Eiker IPA 6,6% - Norway / Eiker, 33 cl, 109,-

Lammsbraü 4,7% (Gluten-free) - Germany, 33 cl 79,-

Lammsbraü 0,5% (Non-alcoholic) - Germany, 33 cl 55,-

Cider Elderflower 4,2% - Denmark, Ørebæk, 33 cl 89,-

Cider Apple 4,2% - Denmark, Ørebæk, 33 cl 89,-