

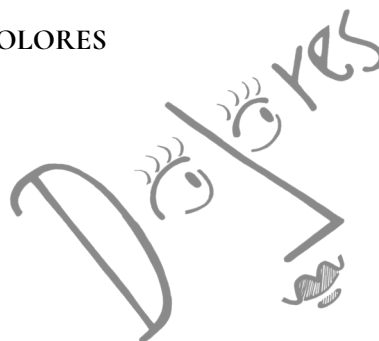
AROUND THE WORLD WITH DOLORES

3 snacks
4 shared dishes
1 dessert

495,-

WINEPAIRING

3 glasses of wine 375,-
4 glasses of wine 450,-



ALL NIGHTER TASTING MENU

5 snacks
4 shared dishes
1 dessert

Winepairing

Ad Libitum still or sparkling wine

Coffee or Tea

995,-

APERITIFS

| | |
|--|-------|
| Blanc de Blancs Brut, Burgundy, France | 100,- |
| Dolores Margarita | 125,- |
| Dark and Stormy | 125,- |
| Gin Hass | 135,- |
| Espresso Martini | 145,- |
| Negroni | 145,- |



60-90%
Organic

SNACKS

| | |
|---|----------------|
| Panelle, salsa verde mayo and pecorino | Per piece 35,- |
| Crispy Prawn wonton, sweet chilli sauce | Per piece 35,- |
| Oyster from Rømø with pickled rhubarb and jalapeño | Per piece 65,- |
| Fried oyster from Rømø with katsubushi mayo and pickles | Per piece 65,- |

SNACKS / To share

| | |
|---|-------|
| Crispy potatoes, wild garlic aioli and pecorino | 85,- |
| Crudité and bagna calda | 115,- |
| Roasted onion focaccia with gruyere | 135,- |
| Danish coppa with mostarda di fruiti | 165,- |

SMALLER DISHES / To share

| | |
|---|-------|
| Retired dairy cow beef tartare pickled ginger, miso mayo and chili with nori | 115,- |
| Hong Kong style duck wings | 125,- |
| Charred tender stem broccoli, mole verde, ricotta and crispy onions | 135,- |
| Crispy chickpeas, mint yoghurt, lime pickle, cucumber, red onion, chat masala | 150,- |
| Korean fried mushrooms from Funga Farm with chili and sesame | 165,- |
| Tagliatelle, cima di rapa, anchovy and garlic | 150,- |

LARGER DISHES / To share

| | |
|---|-------|
| Sweet and sour grunard with sticky rice and sesame | 195,- |
| Organic lamb, middle-eastern chickpea curry and yoghurt | 210,- |
| Charred leeks, romesco sauce, butter bean and dukka | 210,- |

DESSERTS

| | |
|--|-------|
| Jamaican ginger cake, rum caramel and coconut | 115,- |
| Mint chocolate chip ice cream sandwich with chocolate shortbread | 115,- |
| Basque cheesecake, poached rhubarb and almond | 115,- |

