

AROUND THE WORLD WITH DOLORES

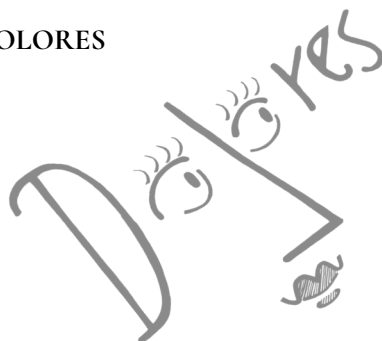
3 snacks
4 shared dishes
1 dessert
495,-

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,-



SNACKS

Tomato and mozzarella suppli	Per piece 40,-
Thai fish cakes, sweet chilli sauce	Per piece 35,-
Oyster from Rømø with green strawberry kosho	Per piece 65,-
Fried oyster from Rømø with katsuobushi mayo and pickles	Per piece 65,-

SNACKS / To share

Crudit� and green tapenade	85,-
Focaccia with cherry tomatoes and olive oil	125,-
Danish coppa with mostarda di fruti	155,-
Crispy potatoes, wild garlic aioli and pecorino	95,-

SMALLER DISHES / To share

Tomato, red onion and mint with labneh and dukkah	135,-
Charred tenderstem-broccoli, spring onion and ginger oil, chili and crispy onions	165,-
Organic burrata with radish, fennel and chili and pangratatta	135,-
Thai chicken wings, fish sauce, green chili and lime	135,-
Korean fried mushrooms from Fungafarm with gochujang and sesame	165,-
Homemade tagliatelle, tomato, basil and stracciatella	150,-

LARGER DISHES / To share

Catch of the day, charred gem lettuce with warm tartare sauce	210,-
Organic chicken thigh, refired beans, mole verde and sour cream	210,-
Rice bowl with kimchi, mushrooms, soy-soaked egg, smacked cucumber and togarashi	195,-

DESSERTS

Dolores Tiramisu	115,-
Cherry and mascarpone ice cream sandwich with chocolate shortbread	110,-
Basque cheesecake with macerated strawberries and mint	115,-

