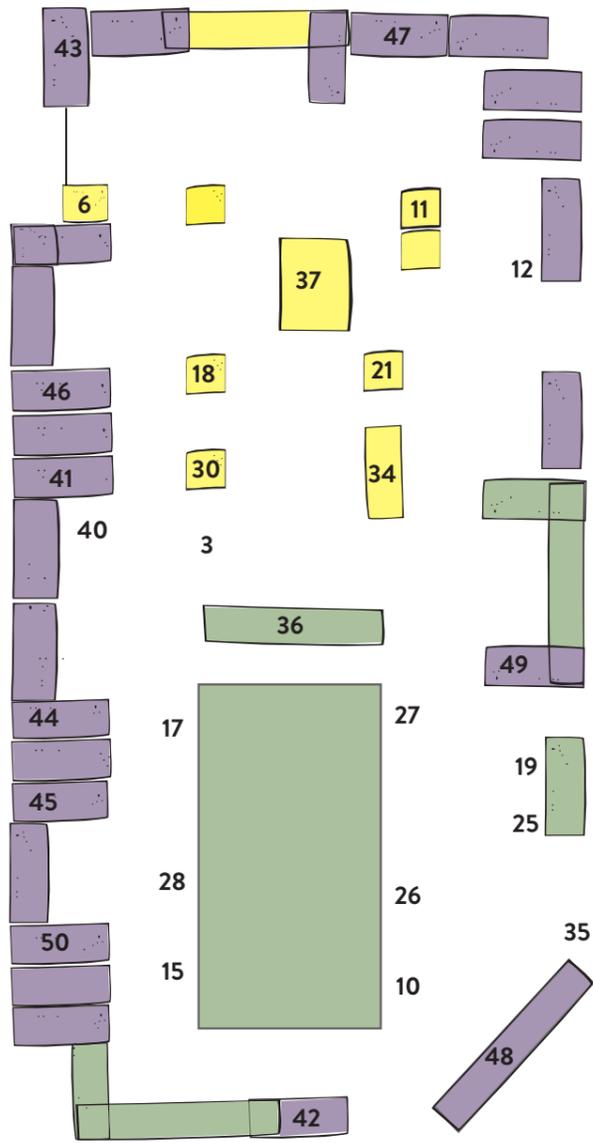


VE VEGAN
VO VEGAN OPTION
GF GLUTEN FREE
V VEGETARIAN



## CREATIVE WORKSHOPS

Explore the creative entrepreneurs working with upcycling design and art.



## GRILL AND MEATS; BEEF, PORK, CHICKEN, SHEEP AND LAMB

- THE REAL GREEK** V  
Grilled pork or chicken souvlaki and grilled halloumi cheese and mushroom pita.
- GRILL ART** V  
Rumanian style spiced grilled rack of lamb, pork tenderloin, pork and beef sausage served with ratatouille or potatoes.
- JEPPE PÅ REFFEN** GF  
Traditional Danish gourmet hotdogs with organic pickled red onions. Choose between organic homemade mustard or a strong chili to keep your hotdog company.
- THE MEATBALL SHOW** V  
Tasty meatballs, always different options of meatballs, organic pork, beef and veggie served with free choice of sauces, fries with dip and other side orders.

## AFRICA AND MIDDLE EAST

- HOT BATATA** V VO  
Baked potatoe with spiced Moroccan Merguez sausage or grilled chicken topped with a variation of filling and dressings.
- BAOBAB** V VE  
Domodar traditional Gambian peanut butter stew with beef, sweet potatoes, carrots, steamed cabbage and fresh chopped greens served with rice.
- THE HOLY PITA** V  
All homemade pita bread with hummus, seasonal greens, different pickles served with falafel, breaded chicken schnitzel, entrecote or halloumi.

## MEXICO

- NOMAMES** V  
La Antojería Mexicana. Burritos with churrasco style grilled pork, melted cheese, black beans, avocado and homemade slushy tomatillo salsa.
- WAYELOTE** V  
Mexican street corn elotes; corn grilled and rolled in a spiced emulsion with lime salt and grated cheese.
- TACOPOP** V GF VO  
Tacos with prime Uruguayan free range beef, chorizo, chicken, organic pork or beans.

- BLUE TACO** GF V VE  
Mexican blue corn tacos in different variations; Taco Habiscus with fried hibiscus, red cabbage slaw, onions & lime or napoles or Taco Cactus with nopales, white corn, pickled grilled bell peppers, salsa mexicana, lime & coriander.

## ITALY

- LA BARACCA** V  
True Italian organic fresh homemade pasta. Signature dish: Tortello filled pasta with mix of potato, pancetta and thyme. Served with a choice of 3 different sauces. Several other options.
- STREET POLENTA** V GF VE  
Italian organic polenta - corn cream. Signature dish: Gorgonzola cream, crunchy pancetta and toasted walnuts or a caponata. Several other options.
- ILIMÓ** V  
Italian panino and bruschetta with different cold cuts, porchetta, buffalo mozzarella, tomatoes and rucola.
- PIZZA BUS** V  
From Abruzzo, a region of Middle Italy; Pizzas stone oven baked Margherita, Diavola, Würstel, Prosciutto & Funghi, Vegetariana, Calzone etc.
- L'ABRUZZESE** V  
From Abruzzo, a region of Middle Italy; Arrosticini grilled sheep's meat and bruschette with different cold cuts, mozzarella and seasonal greens.

## INDIA

- DHABA INDIAN STREET FOOD** V  
Authentic Indian food made in tandoori oven, the heart of Indian kitchen. Freshly baked naan bread with cauliflower, chicken or lamb. Mango lassi.
- DOSA CORNER** GF VO VE  
South Indian Dosa; choose plain, spicy, masala or onion. Mango lassi and masala tea.

## ASIA

- SATAY COPENHAGEN**  
Malaysian satay skewers with marinated halal chicken or beef.
- THRILLA IN MANILA**  
Filipino barbecue with pork served with rice and coleslaw salad.  
Beef sisig with rice topped with fresh herbs.

- THAI REFFEN** V  
Authentic Thai dishes; Phat Thai Kung, Khao Phat, Bet Phat Prik, Kaeng Khiew Wan Gai and Kaeng Pet Gai.

- ORGANIC BALANCE** V VE  
Filipino comfort food, mom's vintage recipes of spring rolls and veggie noodles and fresh melon drink - all made vegan.

## BURGERS AND SANDWICHES

- GRAB'N GO BURGERS**  
Burgers! Made from all organic 150g free range beef and bacon from Grambogård, cheese, pickled red onions and gherkins, lettuces, beef tomatoes and the secret sauce in a butter roasted organic potato bun.+ Fries with a free selection of dip.
- MISS PIGGY**  
Gourmet burger with braised pork cheeks in a brioche bun with mustard mayo, raw marinated red cabbage and crushed cracklings. 3 variations of homemade cracklings (flæskesvær).
- CRISPY PIG**  
Pork roast sandwich with slow roasted pork, in a brioche bun with homemade fillings. Or a Danish all time classic: Slow cooked pork roast, potatoes, red cabbage and homemade brown sauce.
- DEUX PORCS**  
Pulled pork sandwich with coleslaw, homemade pickled cucumbers, red onion and apple-hot sauce served in a brioche bun. Baked mashed potatoes with Havgus cheese, melted butter and herbs.

- MISS MUMS**  
Pulled chicken burger with salad, homemade honey marinade and coleslaw served in a butter grilled brioche bun. Optional large french fries.

- GRO OPENS AT 10 AM** GF VE  
Avocado sandwich, juices made fresh, superfood latte, smoothie bowls, chia porridge, - seasonal ingredients - 100% organic

## FISH AND SEAFOOD

- LIMA BY MERCEDES** V GF  
Ceviche. Deep fried calamari or steamed mussels with Peruvian salsa criolla. Quinoa Bowls.
- GRILLFISKEN**  
Grilled mackerel with a variation of sauces served with grilled potatoes.

- KABURI SUSHI** GF V VE  
Variations of chirashi sushi and kaburi rolls.

## DESSERT AND SWEETS

- LA BARACCA**  
Tiramisù.
- REYKJAVIK SKYRCAKE** V  
Icelandic organic skyr cheesecake
- TIT IS** V  
Flavor intensive ice made from organic milk from Naturmælk, organic cane sugar, Callebaut chocolate and nuts. Sorbets made from loads of delicious fruit.
- TROPICAL SHAVE ICE** GF VE  
Shaved ice with original Hawaiian flavors - optional add a scoop of vanilla ice cream or a splash of condensed milk on top.
- DOSA CORNER** GF VE  
South Indian Dosa with chocolate and mango lassi.
- CREPES A LA CART** V  
Organic sweet crepes in a wide range of variations.
- LIMA BY MERCEDES**  
Chicha ice made of deep purple corn with a hit of cinnamon.

- ORGANIC BALANCE - ASIAN VEGAN** VE  
Filipino comfort food, banana chocolate fritter with vanilla ice cream.

- GRO OPENS AT 10 AM** GF VE  
Avocado sandwich, juices made fresh, superfood latte, smoothie bowls, chia porridge, - seasonal ingredients - 100% organic

## COLD AND HOT DRINKS

- REF BAR**
- FAT BAR**
- WOODIE BAR**  
Soft drinks, juice and water. Draft, bottled and craft beer. Wines and bobbles. Drinks and cocktails.
- FIRE BEER BARS**  
Draft beer.
- REFFEN COFFEE TRUCKS**  
Freshly-roasted specialty coffee, tea, hot chocolate and pastries, by Nordhavn Coffee Roasters.