

DE LA CASA
BRUNCH
'Til 4pm'

Eggs

- Eggs & Bacon** [G,E,M,SP,SES] / 169,- Eggs of your choice, crispy bacon & toasted bread
- Napoli Omelet** [G,E,M,N1,SP,SES] / 198,- Pesto, tomatoes & mozzarella. Served with bread & a side salad.
- Greek Omelet** [G,E,M,SP,SES] / 198,- Olives, red onion, cherry tomatoes & feta cheese. Served with bread & a side salad
- De La Casa Eggs** [E,M,SP] / 205,- Colombian style scrambled eggs with onion & tomato. Served with corn quesadillas, jalapeno sauce & a side salad
- Original Omelet** [G,E,M,SP,SES] / 198,- Mushrooms, feta cheese, spinach & bell pepper. Served with bread & a side salad

Toast

- Avocado Toast** [G,E,SP,SES] / 215,- Poached eggs & avocado on toast topped with pomegranate, blueberries & sesame seeds
- The Classic** [G,E,SES] / 210,- Scrambled eggs & avocado on toast topped with mushrooms, cherry tomatoes & spinach
- Summer Break** [G,M,N2,SP,SES] / 198,- Avocado on toast topped with feta cheese, pomegranate, smoked peppers & pistachio

Sandwiches

- Grilled Cuban Sandwich** [G,E,M,SP,SES] / 205,- Chicken, mozzarella, tomato & homemade parsley mayo. Served with a side salad
- Grilled Italian Sandwich** [G,E,M,N1,SP,SES] / 215,- Chicken, mozzarella, tomato, parmesan, homemade pesto & aioli. Served with a side salad
- Grilled Spanish Sandwich** [G,E,M,SP,SES] / 198,- Serrano, salami & ham with mozzarella, tomato & homemade aioli. Served with a side salad

Add Ons

- Entrecôte /76,- Bacon /66,- Chicken /66,- Mozzarella [M] /47,- Feta [M] /37,- Avocado /50,- Mushrooms /32,- Sundried tomatoes /28,- Cherry tomatoes /24,- Spinach /22,-

BOWLS

Acai Bowl [P,N3,N4,G2] / 172,-


Our homemade granola topped with banana, apple, seasonal Fruits & peanut butter

Mango Bowl [P,N3,N4,G2] / 172,-

Our homemade granola topped with banana, apple, passionfruit, seasonal fruits & peanut butter

[G] hvete, havre, bygg, rug [G2] havre [P] peanøtter [N1] pinjekjerner [N2] pistasjnøtter [N3] mandler [N4] hasselnøtter [M] melk [SP] sennep [E] egg [SES] sesam

Gluten-free options available. May contain traces of gluten.

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STARTERS

Crostinos [G1,M,SES] / 159,-

Gratinated toasts with mushrooms, sundried tomatoes & garlic sauce

Caprese Skewers [M,N1,SES] / 145,-

Marinated mozzarella, cherry tomato, serrano ham & pesto

Cheese & Olives [M] / 135,-

Chicken Quesadillas [M,SP] / 179,-

Corn tortillas filled with mozzarella cheese, stir-fried onions, bell peppers and chicken. Served with hot green salsa

Bread Portion [G,E,M,SES] / 75,-

Toasted bread with a side of homemade aioli mayonnaise

Soup of the day [G,M,SP,SES] / 160,-

PASTAS

Entrecôte & Bacon [G,M,SU,SES] / 298,-

Saute of entrecôte, bacon & red onion on our mushroom sauce

Ribeye Linguini [G,M,N1,SU,SES] / 315,-

Ribeye served with our famous pesto, red onions & cherry tomatoes

Mediterranean [G,M,SES] / 252,-

Mushrooms, red onion, olives, feta cheese & sundried tomatoes sauteed in chili & garlic oil

Spicy Burmese [G,M,SES] / 248,-

Chicken served in a coconut milk-based sauce with a Burmese spice and coriander blend

Chili Shrimp [G,S,SE,SU,SES] / 259,-

Shrimps, red onions, zucchini & bell peppers sauteed in garlic, chili and pomodoro sauce

De La Casa [G,M,SP,SU,SES] / 252,-

4 cheese sauce, chicken, sundried tomatoes & spinach

Del Mar [G,B,M,F,S,SU,SES] / 272,-

Seafood with a creamy garlic & wine sauce

Soft Red Beef [G,M,SP,SU,SES] / 292,-

Entrecote with our creamy red wine sauce, mushrooms & onions

Vegetariana [G,N1,M,SU,SES] / 240,-

Creamy pesto with mushrooms, zucchini & broccoli

Pollo y Mozzarella [G,M,SE,SP,SU,SES] / 265,-

Pomodoro sauce, mozzarella, chicken & spinach

LASAGNA

Boloñesa [G,M,SE,SU,SES] / 235,-

Traditional bolognese sauce with cheese dust

Spinach & Chicken [G,M,SP,SES] / 245,-

Creamy chicken & spinach lasagne

SALADS

Sweet Days [G,M,SP,SES] / 215,-

Sweet Potatoes, lentils, feta cheese, roasted corn & pomegranate

Primavera [G,M,N3,SP,SES] / 235,-

Spinach, chicken, strawberries, fresh mozzarella, roasted almonds, avocado & balsamic cream

Halloumi Salad [G,N5,M,SES] / 235,-

Green leaf mix, olives, sweet potatoes, cherry tomato, halloumi, avocado, red onions & walnuts tossed together in a classic homemade vinaigrette

Add Ons — Entrecôte /76,- Bacon /66,- Chicken /66,- Mozzarella [M] /47,- Feta [M]/37,- Avocado /50,-
Mushrooms /32,- Sundried tomatoes /28,- Cherry tomatoes /24,- Olives /27,- Squash /22,- Onions /20,-

[G] hvete, havre, bygg, rug [G1] hvete [N1] pinjekjerner [N3] mandler [N5] valnøtter [B] bløtdyr
[M] melk [SP] sennep [E] egg [SE] selleri [SU] sulfitt [S] skaldyr [F] fisk [SES] sesam

Gluten-free pasta available. May contain traces of gluten.

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DESSERTS

by

Pastelle

Tres Leches [G1,M] / 130,-

Our famous sponge cake soaked in a creamy mixture topped with caramel and fresh strawberries

Tiramisu [G1,M,E] / 130,-

Layers of coffee soaked sponge fingers topped with our cacao dusted creamy mascarpone

Cheesecake [G1,M,E] / 130,-

Our homemade citrus cheesecake topped with fresh passionfruit

Mousse au chocolat [E,M,SY] / 130,-

Dark belgian chocolate mousse finished with strawberries

DRINKS

HOT DRINKS

Latte	[M]	/ 50,-	54,-
Cortado	[M]	/ 46,-	50,-
Cappuccino	[M]	/ 48,-	52,-
Mocca	[M,SY]	/ 52,-	56,-
Ice Mocca	[M,SY]	/ 54,-	58,-
Espresso		/ 34,-	38,-
Americano		/ 38,-	42,-
Black Coffee		/ 40,-	
Chai Latte	[M]	/ 54,-	
Hot Chocolate	[M,SY]	/ 57,-	
Tea		/ 45,-	
Lactose free milk		/ 11,-	
Soya, Oat & almond milk		/ 10,-	

SOFT DRINKS

Coca-Cola/Zero	/ 58,-
Fanta	/ 58,-
Sprite	/ 58,-
St. Pellegrino	/ 82,-
Iced Tea	/ 55,-
Ginger Beer	/ 72,-
Orange Juice	/ 62,-
Kombucha	/ 95,-
Eplemost	/ 55,-

LEMONADES

Coconut Lemonade	/ 86,-
Cucumber Lemonade	/ 86,-
Natural Lemonade	/ 82,-
Virgin Mojito	/ 86,-

SMOOTHIES

Bonita Passion	[M] / 98,-	Mango, passionfruit, mint
Island Dream	[M] / 98,-	Pineapple, banana, orange & coconut
Moody Blues	[M] / 98,-	Strawberry, blueberry & banana
Mango Lemonade	[M] / 92,-	
Mango Coconut	[M] / 92,-	

COCKTAILS

Mojito Cubano	/ 155,-	Limoncello Spritz	[SU] / 162,-
Vodka Sunset	/ 155,-	Aperol Spritz	[SU] / 155,-
Gin & Tonic	/ 155,-	Irish Coffee	[M] / 152,-
De La Casa Margarita	/ 162,-	Baileys Coffee	[M] / 145,-
Moscow/Jager Mule	/ 159,-	Hennessy V.S.O.P	/ 149,-
Red Sangria	[SU] / 159,-	Jack Daniel's	/ 115,-
White Sangria	[SU] / 159,-	Mimosa	[SU] / 155,-

BEER

1489 house tap 0,5	[G3] / 112,-
0,3	[G3] / 72,-
Corona/Blanc 1664	[G3] / 112,-
IPA	[G3] / 142,-
Peroni	[G3] / 115,-
Ginger Joe	[SU] / 99,-
Cider	/ 75,-
Alcohol free	/ 69,-

RED WINE

	/ Glass	Bottle
Malbech Veneto	[SU] / 116,-	570,-
Ontañon Crianza	[SU] / 132,-	650,-
Valpolicella Ripasso	[SU] / 142,-	700,-
Barbera D'Alba	[SU] / 157,-	760,-
Chianti Classico	[SU]	850,-
Barolo	[SU]	950,-
Barbaresco	[SU]	1125,-

WHITE WINE

	/ Glass	Bottle
Riesling	[SU] / 164,-	830,-
Chardonnay	[SU] / 132,-	650,-
Pinot Grigio Grada	[SU] / 116,-	570,-
Chablis	[SU]	730,-
Sancerre	[SU]	815,-
Pouilly Fume	[SU]	870,-

ROSE &

SPARKLING

	/ Glass	Bottle
Vino Rosato Frizzante	[SU] / 116,-	570,-
Proseco Treviso	[SU] / 120,-	600,-
Champagne Louis Roederer	[SU]	1800,-