

# MENU

## Breakfast & Brunch

9.00 - 13.30

### Mojoe Brunch • 149,-

Scrambled eggs and crispy bacon, chili sausages, chorizo, dry-cured ham, yoghurt with fresh berries and whipped cream, Danish Digebrane (hard cheese), marmelade, home made brownie, pancakes, fresh fruit. Bread and butter

Hangover option: French fries +25

### Vegetarian Brunch • 149,-

Guacamole, avocado, hummus with olives, fresh fruit, tomato salsa, homemade pesto, pickled tomatoes, crispy rye bread, soft-boiled egg with mayo, rye bread with scrambled eggs and tomato, falafel with chili mayo and herbs. Bread and butter

### Omelet • 115,-

Fried mushrooms and tomatoes, crispy bacon, mixed salad in vinaigrette. comes with ketchup on the side.

### French Toast • 85,-

With jam, fresh berries and maple syrup.

### Croissant • 25 / 28,-

Homebaked butter croissant with or without chocolate.

## Smørrebrød

9.00 - 17.00

### The Viking • 79,-

Roast beef on danish rye bread, pickles, horseradish, herbs, pickled cucumber and tomato

### The Fish • 79,-

Fish fillet on danish rye bread, mayo, lumpfish roe, shrimps, dill, lemon

### Potato & truffle mayo • 79,-

Potatoes on danish rye bread, pea shoots, truffle mayo, red onion, bacon.

### Avocado • 85,-

Avocado on toasted danish rye bread with cheddar, fried egg and fresh herbs. Ketchup on the side.

### Chicken salad • 79,-

Chicken salad on danish rye bread, bacon, pickled tomatoes and fresh herbs.

2 pcs. Smørrebrød • 145,-

## Salads

### Tuna salad • 139,-

With tunamousse, beans, hearts of lettuce, olives, potatoes, red onions, soft-boiled egg and mustard-vinaigrette.

### Caesar salad • 145,-

Grilled chicken breast, romaine lettuce, parmesan, croutons, pickled tomatoes, caesar dressing.

### Chevre Chaud • 149,-

Grilled goat cheese, honey, walnuts, blueberries, mixed salad, pickled tomatoes, mustard vinaigrette.

### Avocado & falafel • 135,-

Sun-ripened avocado, falafel, edamame beans, baby salads, pickled tomatoes, lemon, smoked cheese cream.

## Sandwiches & Wraps

9.00 - 17.00

### Mojoe Club • 149,-

Chicken, tomato, curry mayo, crispy bacon, gherkin and romaine lettuce. Served with fries and spicy mayo.

### Tuna Sandwich • 139,-

Homemade tunamousse, mixed salad of the season, tomatoes, sandwich dressing and basil pesto

### Falafel, tomato & Avocado Wrap • 135,-

Whole grain tortilla with falafel, avokado, tomato, edamame homemade tomato salsa, sugar peas, salad and creme fraiche.

### Chicken & Avocado Wrap • 135,-

Whole grain tortilla with chicken avokado, tomato, edamame homemade tomato salsa, sugar peas, salad and creme fraiche.

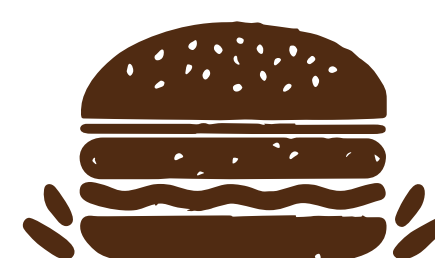
## Main Courses

### Mo'Joe burger • 145,-

200g minced meat, American cheese, bacon, mayo, gherkin, red onion, tomato, lettuce.

### Chicken burger • 145,-

Grilled chicken breast, American cheese, bacon, mayo, gherkin, red onion, tomato, lettuce.



### Vegetarian burger • 145,-

Vegetarian steak, American cheese, guacamole, salsa, lettuce, tomato, red onion, gherkin.

### Mexican burger • 145,-

200g minced meat, American cheese, jalapenos, guacamole, salsa, tomato, chili mayo, salad, bacon, gherkin.

### Truffle burger • 155,-

200g minced meat, truffle mayo, cheese, tomato, cucumber, red onion, lettuce, bacon.

All burgers comes with regular fries or curly fries, chilimayo and ketchup

## Fish & Seafood

### Moules Frites • 165,-

White wine steamed mussels, carrots, thyme, white wine cream. Served with crispy fries and chili mayo.

### Oven baked salmon • 159,-

Salmon, potatoes, broccoli, cauliflower, lobster sauce, lemon, dill, pickled tomatoes.

### Fish 'n' Chips • 145,-

Breaded cod, mixed salad, herbs. Served with crispy fries, coarse remoulade and fresh lemon.

## Meat

### Ribeye 300gr.

300 gram tender ribeye from New Zealand. Served medium - other option available.

Served with sauce bearnaise, small salad on the side in a homemade mustard vinaigrette and crispy french fries

Choose between:

Regular fries or curly fries.

• 245,-

## Pasta

### Pasta with truffle • 145,-

Pappardelle pasta, creamy truffle sauce, fried chicken breast, pickled tomatoes, pea shoots.

### Pasta with salmon • 145,-

Pappardelle pasta, salmon, fried mushrooms, pea shoots, pickled tomatoes, rucola salad, creamy lobster sauce and fresh lemon.

### Pasta Pesto • 139,-

Pasta penne with homemade pesto, grilled chicken breast, white wine cream, parmesan, pea shoots and fresh lemon.

## Tomato soup

Creamy and spiced homemade tomato soup, served with bread, sour cream, cold-pressed olive oil and roasted sunflower seeds. • 125,-

## Nachos Supreme

Tortilla chips, chicken, cheddar cheese, jalapeños, homemade guacamole, tomato salsa, sour cream. • 135,-

## Tapas Plate

Two kinds of marinated olives, chorizo sausages, salted almonds, organic cheese flakes and nachos chips with salsa • 75 / 135,-

# DRINKS

## COFFEE DRINKS

<b>Espresso</b> ..... 31,- / 36,- The concentrated essence of the coffee
<b>Cortado</b> ..... 34,- / 39,- Half espresso, half milk
<b>Espresso Macchiato</b> ..... 34,- / 39,- Espresso marked with foamy milk
<b>Espresso con Panna</b> ..... 34,- / 39,- Espresso with whipped cream
<b>Americano</b> ..... 34,- / 39,- Espresso with hot water
<b>Cappuccino</b> ..... 49,- Espresso with equal parts steamed and foamy milk. Topped with chocolate
<b>Caffè Latte</b> ..... 44,- / 49,- The classic italian style espresso and steamed milk
<b>Latte Macchiato</b> ..... 44,- / 49,- Steamed milk with a light splash of espresso
<b>Café au lait</b> ..... 49,- Espresso with hot milk
<b>Flat white</b> ..... 49,- Espresso with equal parts steamed milk and foamy milk
<b>Flavoured Latte</b> ..... 47 / 52,- Espresso and steamed milk. Choose between: Vanilla • Almond • Hazelnut • Caramel • Irish Cream • Salted Caramel
<b>Iced Latte</b> ..... 49,- Espresso, milk and ice cubes. Syrup + 5 kr. Choose between: Vanilla • Almond • Hazelnut • Caramel • Irish Cream • Salted caramel

## HOT DRINKS

<b>Chai latte</b> ..... 49,- East India Spice
<b>Caffé Mocha</b> ..... 49,- Espresso and steamed chocolate
<b>Hot Chocolate</b> ..... 44,- / 49,-
<b>Tea (Kusmi Tea Paris)</b> ..... 44,- Green: Gunpowder • Ginger/lemon • Almond • Spearmint • Detox Black: Earl Grey • Prince Vladimir • Four red fruits • Sweet love English Breakfast • Darjeeling White: Tropical white Herbal: Rooibos
<b>Irish Coffee</b> ..... 85,- Espresso, hot water, brown sugar, 4 cl. whisky and whipped cream
<b>Lumumba</b> ..... 85,- Hot chocolate, 4 cl. cognac and whipped cream

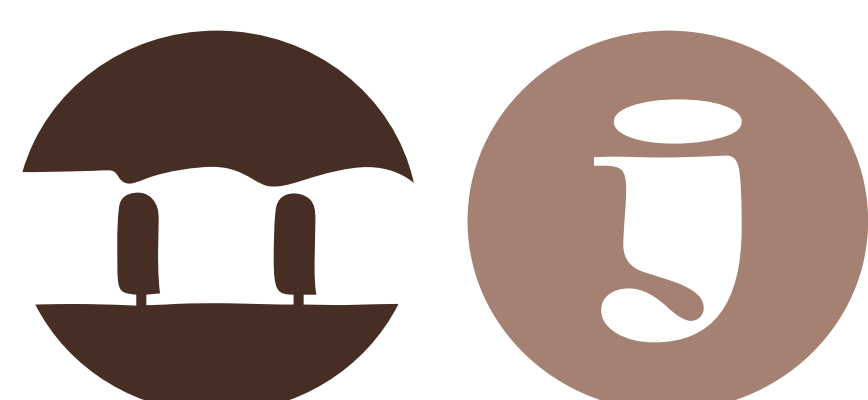
## COLD DRINKS

<b>Homemade Ice Tea</b> ..... 49,- Ice tea with Earl Grey, China green, fresh lemon and vanilla
<b>Homemade Limonade</b> ..... 54,- Passion fruit, organic elderflower juice, fresh lime, sparkling water

## HOMEMADE SMOOTHIES

<b>Blueberry</b> 58,- Frozen blueberries, yoghurt and Mojoe lemon syrup
<b>Strawberry</b> 58,- Frozen strawberries, yoghurt and Mojoe lemon syrup
<b>Banana and strawberry</b> 58,- Frozen banana and strawberry, yoghurt and Mojoe lemon syrup

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KITCHEN, WINE & COCKTAILS

## SOFT DRINKS

<b>Cola, Cola Zero, Sprite, Fanta</b> ..... 39,- / 49,-
<b>Sparkling water</b> ..... 39,- / 49,-
<b>Mineral Water</b> ..... 39,-
<b>Orange juice</b> ..... 37,-
<b>Søbogaard (Organic limonade)</b> ..... 39,- Choose between: Elderflower • Apple/Blackcurrant • Apple juice • Raspberry

## BEERS

### DRAFT

<b>Carlsberg</b> 25/40 cl ..... 40,- / 55,-
<b>Tuborg Classic</b> 25/40 cl ..... 42,- / 57,-
<b>Kronenbourg Blanc</b> 25/50 cl ..... 45,- / 65,-
<b>Brooklyn IPA</b> 40 cl ..... 65,-
<b>Jacobsen Brown Ale</b> 40 cl ..... 65,-

### BOTTLED

<b>Stella Artois</b> 33 cl ..... 54,-
<b>Corona</b> 35,5 cl ..... 54,-
<b>Somersby Apple Cider</b> 33 cl ..... 54,-
<b>Kronenbourg Blanc Alcohol free</b> 33 cl ..... 49,-

## WINES

### SPARKLING WINE

<b>Prosecco DOC</b> – Proverbio, Organic – Trentino, Italy ..... 75,- / 295,-
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### ROSÈ

<b>Côte du Rhône Rosé</b> – Les Cerisiers, Boutinot – Rhône, France .... 75,- / 295,-
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### WHITE

<b>Chardonnay</b> – Raimat Castell, Organic – Catalonien, Spain ..... 75,- / 295,-
<b>Riesling</b> – Pale Ink, Colombia Valley - Washington State, USA .... 85,- / 345,-
<b>Sancerre</b> – Les Baronnes, Henri Bourgeois – Loire, France ..... 98,- / 425,-

### RED

<b>Zinfandel</b> – Stone Barn, Family Delicato – California, USA ..... 78,- / 298,-
<b>Pinot Noir</b> – Marterey – Pays d’Oc, France ..... 85,- / 345,-
<b>Barbera d’Alba</b> – Rinaldi, M.Abbona – Piemonte, Italy ..... 475,-
<b>Châteauneuf-du-Pape</b> – Château Jas de Bressy – Rhône, France ..... 625,-

## COCKTAILS

<b>Champagne Passion</b> 95,- / 345,- Vodka - passion fruit purré - lime - secret twist
<b>Mango Express</b> 95,- / 345,- Gin - cranberry - mango - lime
<b>Downtown Abbey</b> 95,- / 345,- Vodka - passion fruit - liquorice - lime - champagne
<b>Gin Hass</b> 95,- / 345,- Gin - mango syrup - lemon soda
<b>Aperol Spritz</b> 95,- Aperol - prosecco - secret twist
<b>Espresso Martini</b> 95,- Vodka - espresso - kahlua
<b>Cosmopolitan</b> 95,- Vodka - cranberry - cointreau - lime
<b>Dark and Stormy</b> 95,- / 345,- Goslings rum - ginger beer - lime - angostura
<b>Mojito</b> 95,- / 345,- Rum - cane sugar - mint - lime