

# Seaside

TOLDBODEN ⊕ 7 KITCHENS & BAR

Seaside Toldboden is a unique restaurant concept, and we call ourselves a gastro house with independent kitchens where we mix the best from street food with the very best from restaurants.

Dive into seasonal produce and big flavours from every corner of the world in our menu



## FOOD ALLERGIES & INTOLERANCES

Before ordering, please contact us regarding your requirements.

# snacks

Grab a snack for a light bite of food - for when you're not quite needing a full-on meal or simply something to nibble on while you wait for the big meal. We offer snacks from all corners of the world and light treats made with attention to detail and good craftsmanship.



## Caprese mozzarella di bufala 95,-

125 gr. mozzarella w/ tomato, olive oil & balsamic vinegar

## Olives 50,-

w/ olive oil

## Melone e culatta 125,-

w/ sweet melons from Italy & Italian quality charcuterie

## Salume e formaggi 225,-

mortadella, capocollo, culatta, salami, pecorino, 36-month parmigiano-reggiano, olives, pickles & 2 dips. Served w/ freshly baked bread. Suitable for 2 persons



*All oysters are seasonally sourced from Fiskerikajen*

## Oysters 3 pcs. 130,-

choose 3 pcs of same variant:

- yuzu & elderflower foam w/ dill oil
- buttermilk, seaweed & wasabi pearls
- natural w/ lemon

## Oysters 12 pcs. 440,-

the perfect start - served with three variations w/ yuzu & elderflower foam w/ dill oil, buttermilk, seaweed & wasabi pearls & natural w/ lemon

## Truffle fries 95,-

w/ fresh truffle & truffle mayo

## Croquettes 75,-

w/ 'gammel knas' cheese & Shiitake mushrooms



## Nachos 110,-

homemade tortillas w/ salsa, cheese & jalapeños

## Guacamole & totopos 95,-

homemade tortillas w/ avocado puré, lime, onion, chili & coriander

## Quesadilla "de pastor" 4 pcs. 115,-

wheat tortillas w/ pork - marinated "al pastor"-style. Topped w/ cheese, onion, coriander, pineapple & salsa verde



## Papas bravas 65,-

fried potatoes w/ tomato, spicy paprika sauce & aioli

## Pimientos de padron 75,-

grilled green peppers w/ aioli

## 'Pil Pil' shrimps 115,-

w/ olive oil, parsley, garlic & chili



## Crab cakes 2 pcs. 95,-

crab, potato, fennel jam, ramson mayo & tuna flakes

## Calamari 155,-

w/ aioli & grilled lemon



## Korean fried chicken 95,-

crispy chicken w/ sour, sweet & spicy glaze w/ miso-aioli

## Crispy ebi 6 pcs. 105,-

fried prawns w/ seasonal herbs & chili mayo

## Gyoza w/ chicken 6 pcs. 125,-

Fried Japanese dumplings, served w/ ponzu sauce, herbs and teriyaki sauce



## Fugazza 125,-

argentinian speciality bread w/ filling of mozzarella & onion. Topped w/ salad & balsamic vinegar



## Freshly baked sourdough bread 45,-

w/ olive oil

### Bubbles in your hand and snacks on the table

These two bottles pair excellently with our selection of snacks.

Spumante Millisimato Pas Dosé, Contratto, Piemonte '16 535,-  
Champagne Taittinger, Cuvee Prestige, Brut Reserve, Champagne 'NV 145,- / 675,-

# smaller dishes

Explore our smaller dishes. Pick and choose your favourites among the many dishes and put together your own menu.

These dishes are perfect for a light meal, but can also be enjoyed as a full meal put together by several different flavours with both hot and cold dishes.

We recommend ordering 2-3 dishes which serve as one main course. Are you famished? Then we recommend 4-5 dishes.

PATAGONIA  
GRILL

**Empanadas 2 pcs. 105,- // 3 pcs. 155,-**  
w/ mozzarella & onions or w/ beef, olives, eggs & peppers

**Pintxos skewers 135,-**  
Argentinian skewers w/ grilled tenderloin, chorizo & vegetables. Served w/ chimichurri

**Steak salad 155,-**  
grilled cuvette, seasonal salad w/ balsamic & garlic dressing, sugar snaps, pickled oyster mushrooms, cherry tomatoes, onions & grilled avocado



**Beer & tiger prawns 155,-**  
Tiger prawns sautéed in Asian beer

**Firecracker chicken 145,-**  
Chicken thighs without skin w/ chili & rice

**Spring rolls w/ salmon 6 pcs. 125,-**  
seasonal salad, cucumber, avocado, coriander, salmon, trout roe, miso aioli & goma dressing



**Hand-cut salmon tartare 165,-**  
w/ avocado cream, fennel, spring onions & pickled red tomatoes

**Scallop ceviche 155,-**  
w/ pickled sweet potatoes, celery, tiger's milk with yellow chili, red onions & coriander

**Peel'n'eat shrimps 500 gr. 155,-**  
w/ grilled bread, miso cream & lemon

**Lobster roll 210,-**  
lobster, lime, caramelized onion, creme fraiche w/ herbs, peas, pea sprouts & crunchy salad. Add extra lobster 95,-



**Ravioli 155,-**  
Homemade pasta filled w/ Porcini mushrooms & Parmesan

**Lasagna al dente 250gr 135,-**  
classic italian lasagne w/ homemade ragú of 5 types of meat

**Homemade pasta pesto 145,-**  
homemade pasta w/ garlic, basil, pine nuts & parmigiano

**Burrata 135,-**  
w/ sicilian tomatoes, olive oil & balsamic vinegar



**Grilled cod 155,-**  
miso glazed cod collar w/ kimchi

**Grilled argentinian gambas 165,-**  
4 pcs. grilled gambas w/ parsley & chili

**Greek salad 135,-**  
w/ tomatoes, capers, red onions, olives, feta cheese & bell pepper



**'Cheesy' birria 135,-**  
quesadilla w/ juicy slices of beef & melted cheese.  
Served w/ spicy stock

**Taco w/ cod 125,-**  
breaded crispy cod, red cabbage, creamy chipotle sauce & salsa

**Agua Chile 145,-**  
mexican ceviche w/ shrimps, squid, red onions, coriander, lime & mango

# smørrebrød

We serve smørrebrød from 11.30 am - 3 pm.  
We recommend 2 pieces per person.

## MARINA

### Herring 105,-

herring, apple, red onions, capers, beetroot & creme fraiche

### Egg & tomato 105,-

chives, pickled red onions, mayo, dill & herbs

### Cold-smoked salmon 135,-

chives, dill, cress & lime cream

### Fish fillet 125,-

plaice, crunchy salad, cucumber, lemon & homemade remoulade

### Chicken salad 120,-

chicken, white & green asparagus, leek, apple, tarragon & yuzu

### Avocado 115,-

avocado, fried egg, pickled red onions, cottage cheese, hemp seeds & herbs

### Homemade roastbeef 125,-

w/ horse radish cream, pickled cucumber, fried onions & homemade remoulade

### Shrimps deluxe 175,-

w/ egg, mayo, cucumber, lemon & dill. Served on toasted white bread

### Gravad salmon 175,-

Marina's homemade cured salmon w/ fennel, dill, coriander, crunchy spinach & mustard dill sauce

### 'Stjernes kud' 225,-

w/ steamed cod, breaded plaice, hand-peeled shrimps, white asparagus, mayo, homemade dressing, lemon & roe

# sushi

Li from Dang Dang is specialised in the Japanese kitchen, its' seasons, techniques and traditions. He beautifully prepares an array of different sushi for you to explore.



### Nigiri special 8 pcs. 165,-

2 nigiri w/ tuna  
2 nigiri w/ salmon w/garlic  
2 nigiri w/ hiramasa (Danish kingfish)  
2 nigiri w/ ama ebi (sweet shrimp)

### Sushi 8 pcs. 135,-

spicy tuna, leek, cucumber, avocado, tobiko, topped w/ salmon, kataifi & herbs

### Dang Dang sushi combo 24 pcs. 350,-

2 nigiri w/ salmon  
2 nigiri w/ tuna  
2 nigiri w/ hiramasa (Danish kingfish)  
2 nigiri w/ ama ebi (sweet shrimp)  
2 house-rolls w/ 8 pcs. each

### Rock 'n' rolls 32 pcs. 495,-

4 house rolls (inside out or topped) w/ salmon, tuna, hiramasa (Danish kingfish), vegetarian

## Wine of the month

Try our white Bourgogne from the underestimated area around Ladoix and the producer Moillard-Grivot. A creamy Chardonnay with green reflexions of mirabelle plums and citrus fruits with a twist of acacia, quince and apple.

675,-

# larger dishes

Our larger dishes include the signature dishes from each kitchen. If you want the food to yourself, then we recommend picking one of our larger dishes.



## Tuna tartare 210,-

w/ grilled spring onions, pickled ginger, ponzu marinated cucumber, seaweed salad, soy almonds & grilled bread

## Beef tartare 195,-

w/ cognac, egg yolk, capers, cornichons, herbs & crunchy salad.  
Served w/ fries & ramson mayo  
Add 10. gr. caviar 150,-

## Caesar salad 155,-

w/ buttermilk-marinated, breaded & fried chicken, croutons, dressing & parmesan



## Flame-grilled teriyaki salmon 195,-

w/ rice, teriyaki sauce & crisp salad

## Poké bowl 165,-

w/ herbs, rice, salmon, tuna, white fish & poké sauce

## Japanese beef yakiniku 195,-

w/ aromatic rice with daikon radishes, spring onions & herbs

PATAGONIA  
G R I L L

## Steak sandwich 170,-

black angus ribeye, salad, chimichurri & chipotle mayo  
Add fries & bearnaise 55,-

## Ribeye churrasco 325,-

250 gr. black angus ribeye w/ chimichurri & grilled vegetables  
Add fries & bearnaise 55,-



## Salade niçoise 185,-

w/ seared tuna, green beans, small Danish potatoes, olives, soft-boiled eggs, lettuce & hot-honey vinaigrette w/ anchovies

## Fish of the day 345,-

crushed potatoes w/ herb butter, broccolini, rich mussel sauce & herb salad

## Fish & chips 210,-

breaded white fish in homemade beer batter w/ sauce tartare & pea puré, pickles & fries

## Moules frites 210,-

organic Danish blue mussels & spicy pepper sauce w/ mint & chives.  
Served w/ fries & aioli



## Spaghetti alle vongole 195,-

w/ variation of seasonal mussels & homemade spaghettonne

## Lasagna al dente 400 gr. 195,-

classic Italian lasagne w/ homemade ragú of 5 types of meat & seasonal Italian salad



## Pulpo zarandeado 265,-

grilled & marinated squid w/ chili mayo & quinoa salad

## Burrito de asada 175,-

wheat tortillas w/ grilled Argentinian Black Angus beef, cheese, quinoa & poblano chili sauce. Add guacamole & totopos 55,-

## Burrito de portobello & rajas (vegetarian) 175,-

wheat tortillas w/ portobello mushrooms, fried poblano peppers, cheese, quinoa & poblano chili sauce. Add guacamole & totopos 55,-

# dishes for sharing

Food can do much more than fill our stomachs - it's all about gathering the family or a group of friends around a table to enjoy the food and each other's company. Our dishes for sharing are served family style on platters to share at the table.

PATAGONIA  
G R I L L

## Churrasco mariposa

600 gr. black angus ribeye, fries, green salad & chimichurri

**625,- suitable for 2 persons**

## Lomo en caña (Chateaubriand)

500 gr. black angus tenderloin, grilled vegetables, red wine sauce, fries & béarnaise

**675,- suitable for 2 persons**

SONORA  
- MEXICAN GASTRONOMY -

## Short rib barbacoa

600 gr. barbecue glazed & braised short ribs. Served w/ pico de gallo, coriander, salsa rojo, beans, onion, coriander & corn tortillas

**675,- suitable for 2-3 persons**

## Taco feast

- Shredded beef w/ red salsa & pickled onions
- Fish w/ chipotle cream & cabbage
- Chicken al pastor w/ green salsa & pineapple
- Mushroom & poblano sauce

On the side: Pico de gallo, guacamole, salsa & chips

**245,- suitable for 1-2 persons**

Add extra person 235,-



## Seafood platter

4 oysters w/ lemon, butter-steamed Danish lobster, scallop ceviche w/ pickled sweet potatoes, celery, tiger's milk with yellow chili, red onions & coriander & peel'n'eat shrimps, summer salad, grilled bread, fries & herb mayo

**695,- suitable for 2 persons**

Add-on 30 gr. caviar 495,-



## Grilled turbot

crushed potatoes w/ herb butter, broccolini, rich mussel sauce & herb salad

**745,- suitable for 2 persons**

The dinner is complete when drinks are served.  
Ask our bartenders and we'll find the right cocktail for you.



# grand finale

Get the perfect ending to your meal with the grand finale. What are you craving?

## desserts

PATAGONIA  
GRILL

**Crème brûlée 85,-**  
m/dulce de leche



**Tiramisu 85,-**



**Strawberries 95,-**  
w/ vanilla cream & crumble w/ white chocolate



**Mango sticky rice 95,-**  
coconut cream, mango, sticky rice, palm seeds in matcha syrup & raspberry snow

SONORA  
- MEXICAN GASTRONOMY -

**Churros 85,-**  
w/ chocolate sauce or caramel sauce



**Chocolate mousse 85,-**  
Dark chocolate mousse with vanilla cream, walnut crumble, orange zest, and freeze-dried raspberries

### Port wine

Colheita Port Coroa de Rei,  
Manoel D. Pocas Junior, Porto '07 **75,-**

## cocktails



**Espresso martini 115,-**  
vodka, homemade coffee liquor, coffee

**Negroni 125,-**  
Tanqueray gin, campari, Cuciello vermouth & orange zest

## gelato

homemade organic ice desserts from Al Dente



**Chocolate 95,-**  
salt caramel, chocolate crumble, mango & passion fruit curd

**Sea buckthorn & mascarpone 95,-**  
malt crumble & coffee

**Pistachio popsicle 85,-**  
Homemade ice cream on a stick with Sicilian pistachios & white chocolate

Two scoops without toppings? 65,-

## hot drinks



**Espresso 20,- // double 35,-**

**Cortado 32,-**

**Flat white 35,-**

**Tea 35,-**

**Americano 38,-**

**Latte 45,-**

**Cappuccino 45,-**

**Ice coffee 50,-**

**Hot chocolate 55,-**

**Chai latte 45,-**

**Irish Coffee 95,-**

**Extra shot 5,-**

# kitchens

## MARINA

### MARINA

#### OPEN FACED SANDWICHES / SMØRREBRØD

With experience from Rungsted havn, Marina prepares 'smørrebrød' that stack high. The harbour is the source of inspiration behind the Danish classics, that can even be enjoyed with the beautiful view.



### AL DENTE

#### HOMEMADE PASTA

Ivan del Sordo and Ricardo Lara were both raised on Italian food – a cuisine their hearts beat passionately for. Only the best ingredients and finest delicacies from Italy find their way to Al Dente's kitchen where Ivan and Ricardo make pasta from scratch every day. The result is dishes where excellent ingredients and good craftsmanship come together and make wonders.



### DANG DANG

#### ASIAN FLAVOURS

Zhaoye Li is a magician when it comes to Asian flavours. On his menu, you will find his favourite dishes from the East showcasing the diversity of the Asian cuisine. Common for all the dishes is the simplicity and the right balance of flavours.



### PROJECT RAW

#### COLD STARTERS

Lasse is dedicated to his craftsmanship. The menu at Project Raw reflects his passion for tartare and cold starters. He plays with all the elements in his dishes to obtain a counterplay between textures, structures, combinations and flavours to create the perfect mouthful.



### OCEAN BAR

#### SEAFOOD BISTRO

Lasse runs the kitchen Ocean Bar, where his love for the ocean is evident - both as a sailor, fisherman and chef. He regards the ocean as a treasure trove for the very best foods



### PATAGONIA GRILL

#### GRILLED MEAT

Juan Alvarez is an experienced chef in 'asado - grill in Argentinean. He brings the essence of the Argentinean soul to Seaside in his kitchen with simple, classic and juicy meats of the highest quality.



### SONORA

#### MEXICAN GASTRONOMY

At Sonora, they have a passion for the Mexican kitchen, where you can try homemade tacos filled with different types of braised meats. Visit Juan and his team to get the authentic flavours from the Mexican state Sonora.



