



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



VEGETARIAN



VEGAN

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.



Olives 50,-
w/ olive oil

Salume e formaggi 225,-
mortadella, capocollo, culatta, salami, pecorino,
36-month parmigiano-reggiano, olives, pickles & 1 dip.
Served w/ freshly baked bread. Suitable for 2 persons



All oysters are seasonally sourced from Fiskerikajen

Oysters 3 pcs. 130,-
choose 3 pcs. of the same variant:
- bloody mary w/ dill & celery
- fried oyster w/ sauce tartare
- natural w/ lemon

Oysters 12 pcs. 440,-
the perfect start - served in three flavours:
bloody mary w/ dill & celery, deep fried
w/ sauce tartare & natural w/ lemon

Truffle fries "Pommes Anna" 95,-
baked & crispy-fried with truffle butter. Served w/ truffle mayo

Hamachi rösti 95,-
fine-cut hamachi, mint cream & horseradish



Nachos 110,-
homemade tortillas w/ salsa, cheese & jalapeños
add guacamole 35,-

Asada taco 75,-
wheat tortilla w/ black angus ribeye, onion, cilantro
& poblano chili sauce

Taco gobernador 75,-
wheat tortilla w/ shrimps 'al ajillo', cheese, onion & cilantro



Empanadas 2 pcs. 105,- / 3 pcs. 155,-
w/ seasonal mushrooms or w/ beef, olives, eggs & peppers

Croquettes 75,-
2 pcs. w/ cheese & strips of juicy meat



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



Sourdough bread 45,-
w/ olive oil



Homemade malt bread 40,-
w/ whipped butter

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 '17 **535,-**
Champagne Taittinger, Cuvee Prestige, Brut Reserve, Champagne 'NV **145,- / 695,-**

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

Pintxos skewers 155,-

w/ grilled meat, vegetables, huancaína sauce & olive mayo

Steak sandwich 170,-

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



Mushroom toast "a la crème" 135,-

Karl-Johan mushrooms & mix of mushrooms

Caesar salad 155,-

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

Lobster roll 190,-

lobster, lime, caramelised onions, salt baked celeriac, sour cream, tarragon & romaine lettuce.
Add extra lobster 95,-



Dumplings 140,-

prawns & chicken w/ balsamic vinegar & chilli oil

Ramen 165,-

organic egg noodles, shiitake mushrooms, pok choy, egg & pork belly

Spring rolls w/ salmon 6 pcs. 125,-

seasonal salad, cucumber, avocado, coriander, salmon, trout roe, miso aioli & goma dressing



Ravioli "plin" 155,-

Homemade pasta filled w/ pumpkin, ricotta & amaretto

Lasagna al dente 250gr 135,-

classic italian lasagne w/ homemade ragù of 5 types of meat

Homemade pasta w/ white pesto 145,-

homemade pasta w/ parmesan & white pesto on mixed Italian nuts



Cold-smoked faroese salmon 110,-

smoked cheese, cognac-pickled beets, dill & pistachio crumble

Lobster bisque 145,-

Scallop, fermented celeriac, smoked marrow & dill

Onion tartlet 115,-

variation of onion, cheese sauce & herbs



"Cheesy" birria 135,-

quesadilla w/ juicy slices of beef & melted cheese.
Served w/ spicy stock

"Baja" tacos 135,-

breaded cod, red cabbage, creamy chipotle sauce & pico de gallo

Quesadilla "de pastor" 4 pcs. 115,-

wheat tortilla w/ pork 'al pastor' style topped w/ cheese, onion, cilantro, pineapple & salsa verde

smørrebrød

We recommend our 'Classic Christmas menu' with 8 different smaller servings of of 'smørrebrød' for DKK 445

MARINA

For a la carte smørrebrød, we recommend a minimum of 2 pcs. per person

Herring 105,-

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

Curried herring 105,-

red onion, apple & capers

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

Pork roast sandwich 165,-

organic brioche bun, red cabbage, pickled cucumbers & homemade mayo

'Stjernes kud' 225,-

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

Homemade meatballs 145,-

w/ potato, red cabbage, pickled cucumber & brown sauce

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/ kisu
2 nigiri w/ ama ebi (sweet prawn)

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/ kisu
2 nigiri w/ ama ebi (sweet prawn)
2 house-rolls w/ 8 pcs. each

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/ spicy pumpkin, kale, ginger, sesame & grilled bread

Beef tartare 195,-

w/ cognac, egg yolk, capers, gherkins, seasonal herbs, crispy lettuce & Jerusalem artichoke crisps.
Served w/ coarse fries & mayo



Thai curry w/ chicken 175,-

coconut milk, fish sauce, peanut butter, lemon grass, chili & rice

Poké bowl 165,-

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

Braised pork belly 185,-

soy sauce, sake, pak choy, quail eggs, crystallised sugar & rice

PATAGONIA
GRILL

Lamb shank 275,-

slow roasted lamb shank w/ celeriac puree & dark beer & apple sauce

Ribeye churrasco 250 gr. 325,-

black angus ribeye w/ chimichurri & grilled vegetables
400 gr. ribeye 475,-
Add fries & bearnaise 55,-

Christmas duck 245,-

duck breast & confit duck w/ glazed apples, homemade red cabbage, oven-baked potatoes & jus w/ currant



Butter-fried tender coalfish 255,-

pearl barley, carrot puree, lacinato kale & rich butter sauce

Fish & chips 210,-

breaded white fish in homemade beer batter w/ sauce tartare & pea purée, christmas cabbage salad & fries

Moules frites 210,-

danish blue mussels in spicy coconut sauce w/ fries & aioli



Spaghetti amatriciana 165,-

tomato sauce, guanciale & pecorino

Lasagna al dente 400 gr. 195,-

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



Short rib barbacoa 275,-

slow-roasted barbecue-glazed short ribs in their own jus, sweet potato & shallot puree

Burrito de asada 175,-

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

Burrito de portobello & rajas 175,-

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

Chili con carne 165,-

beans, meat, tomatoes, aromatic spices, cheddar, creme fraiche, cilantro & tortilla chips

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 GRILL

Lomo en caña (Chateaubriand)

500 gr. black angus tenderloin, grilled vegetables, smoked mushroom sauce, fries & béarnaise

675,- suitable for 2 persons

SONORA • MEXICAN GASTRONOMY •

Taco feast

- w/ strips of beef, cheese & spicy stock
- breaded fish w/ chipotle & cabbage
- pork "al pastor" w/ green salsa & pineapple
- mushrooms & poblano sauce

served with Pico de Gallo, gaucamole, salsa & chips

245,- suitable for 1-2 persons

Add extra person 235,-



Rock 'n' rolls 32 pcs. 495,-

4 house rolls (inside out or topped)
w/ salmon, tuna, kisu, vegetarian



Fish of the day

served with seasonal garnish & sauce

495,- 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,-
w/ christmas spices



Tiramisu 85,-

SONORA
— MEXICAN GASTRONOMY —

Churros 85,-
w/ chocolate sauce or caramel sauce



Ris á la mande 75,-
vanilla, white chocolate & cherry sauce



Cheese plate 95,-
selection of three cheeses w/ crispy bread & jam

Homemade 'æbleskiver' 60,-
danish christmas dessert w/ blackcurrant jam

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

Lemon Fromage 125,-
Winner of internal cocktail championship
Liqueur 43, limoncello, lemon, vanilla, cream, milk

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 home-made tacos filled with different types of braised meats. Visit Juan and his team to get the authentic flavours from the Mexican state Sonora.

