

Seaside

Seaside Toldboden is a gastro-house
with 7 independent kitchens.

The menu covers several continents and celebrates
some of the most flavoursome cuisines.

You will find delicate flavours and the best
ingredients of the season. Always with a creative
and personal touch from the chef.



VEGETARIAN



VEGAN

FOOD ALLERGIES & INTOLERANCES

For information on allergens in our foods
and drinks, please ask the staff.

MARINA

COLD FISH & SUSHI

SNACKS

Tempura tiger prawn 95,-

Beer batter w/ organic gin, chilli mayo & homemade sweet & sour sauce

Spicy Tuna Temaki 85,-

Cone-shaped variation w/ tuna, cucumber, avocado, soy marinated rice & coriander

SMALLER DISHES

Sushi Alaska deluxe 8 pcs. 150,-

W/ salmon, avocado, cucumber & cream cheese.

Topped w/ flame-grilled salmon, trout roe & seaweed salad

Nigiri special 8 pcs. 175,-

Soy-marinated rice topped w/ tuna, salmon & fish of the day.

Served w/ freshly grated wasabi, soya & ponzu

LARGER DISHES

Tuna Steak 315,-

Creamy beurre blanc sauce flavoured w/ rice wine & ponzu.

Served w/ coconut-cooked rice

Roasted Dorade 295,-

W/ chilli, spring onion, lemongrass & soy.

Served w/ rice & stir-fried vegetables

SHARING

Marina's deluxe combo 525,- (suitable for 2 people)

8 sushi 'Ebi Orange' & 8 'Alaska Deluxe'
6 fresh spring rolls w/ salmon & 6 crispy ebi

Served w/ seaweed salad, wasabi, ginger, soy & chilli mayo

DESSERT

Basque cheesecake 90,-

W/ matcha & lemon

SONORA

MEXICAN GASTRONOMY

SNACKS

Crab tostada 60,-

Crab, slow-baked jalapeños & finger lime 'caviar'

SMALLER DISHES

Chicken Tinga tacos 135,-

Chicken, avocado, feta, mango & habanero chilli salsa

Quesadilla 'Al pastor' 4 pcs. 115,-

Wheat tortillas w/ pork - marinated 'Al pastor'-style.

Topped w/ cheese, onion, coriander, pineapple & salsa

LARGER DISHES

Birria' Cassoulet 220,-

Tender shredded 'Birria' beef served w/

Mexican Oaxaca cheese, Comté & tortillas

Grilled Sea Bass 'Zarandeado' 315,-

Sea bass in Mexican spice mix w/ dried chilli, ginger & garlic.

Served w/ Nopales cactus, salsa & tortillas

SHARING

Taco feast 475,- (suitable for 2 people)

- 2 tacos w/ slow-roasted shredded beef, salsa, coriander & onion

- 2 tacos w/ cod, crispy red cabbage salad, red salsa & pico de gallo

- 2 tacos w/ juicy shredded chicken in tomato & chipotle sauce

- 2 tacos w/ mushrooms & poblano sauce 

Served w/ pico de gallo, guacamole, salsa & chips

DESSERT

Churros 85,-

W/ vanilla ice cream

Dang Dang

ASIAN FLAVOURS

SNACKS

Yakitori chicken skewers 65,-

W/ teriyaki marinade & spring onions

Takoyaki 45,-

Japanese ball-shaped dumplings w/ squid, spring onion, bonito tuna flakes & okonomiyaki sauce

Takoyaki to share? 12 pcs. 445,-

SMALLER DISHES

Dumplings 'Har Gow' 5 pcs. 135,-

Steamed w/ tofu, soya beans, glass noodles, cabbage & leek

Pan-fried dumplings 5 pcs. 140,-

Chinese dumplings w/ prawns & chicken, rice wine vinegar & chilli oil

LARGER DISHES

Flame grilled teriyaki salmon 215,-

Served w/ sesame, rice, pok choi & teriyaki sauce

Redfish 195,-

Served in spicy coconut sauce w/ seasonal vegetables & fresh herbs.
Served w/ rice

SHARING

Yakitori grill platter 545,- (suitable for 2 people)

Juicy skewers & ribs grilled w/ Japanese marinades

2 pcs. w/ juicy beef tenderloin
2 pcs. w/ chicken
2 pcs. w/ Japanese meatballs & sesame
1 rack grilled spare ribs w/ BBQ marinade, miso & cabbage salad

NB. Cooking time is 30-35 minutes

PATAGONIA

GRILLED MEAT

SNACKS

Truffle 'Chipa' 75,-

Homemade Argentinian snack w/ truffle & Bellota ham

Croquette 55,-

W/ juicy shredded meat & pickled peppers

SMALLER DISHES

Carpaccio of beef tenderloin 145,-

Served lightly grilled w/ browned butter, capers, lemon & herbs

Empanadas 2 pieces 115,-

- W/ portobello & provolone cheese

- W/ tender beef & baked tomatoes

LARGER DISHES

Short ribs 255,-

Slow braised short ribs in dark beer & chocolate.
Served w/ an optional side order & sauce

Black Angus Ribeye

Grilled to perfection on a Churrasco charcoal grill, offering the juiciest meat & an exceptional barbecue flavour
250 gr. 335,- 400 gr. 475,- 600 gr. 625,-
Served w/ an optional side order & sauce

SHARING

Bone-In Ribeye approx. 800 g. 845,-

Australian grass-fed Tomahawk cut
Served w/ an optional side order & sauce

DESSERT

Crème Brûlée 85,-

W/ dulce de leche

SIDE ORDERS + 55:

- Seasonal mushrooms, aioli & parsley salad
- Mashed potatoes w/ garlic
- Rocket, pears, walnuts, blue cheese & vinaigrette
- Fries w/ bearnaise

EXTRA SAUCES +15:

- Smoked mushroom sauce
- Chimichurri
- Béarnaise
- Red wine sauce

PROJECT RAW

COLD STARTERS

SNACKS

1 oyster 45,- 
Fermented jalapeños, limoncello granita & olive oil or natural w/ lemon

Truffle fries 95,- 
W/ freshly grated truffle & truffle mayo

SMALLER DISHES

Ceviche 165,-
Hamachi, grapes, celery, apples, jalapeños & leche de tigre

Lobster roll 195,-
Lobster, grilled corn, crispy romaine lettuce, sour cream w/ lime, chives, dill & caramelised onions. Add extra lobster 95,-

LARGER DISHES

Tuna tartare 215,-
W/ grilled pumpkin, pickled ginger, sesame & smoked chilli cream. Topped w/ tuscan kale & sea buckthorn

Beef tartare 210,-
W/ mushroom emulsion, wild berries, roasted walnuts, sorrel & dry salted egg yolk. Served w/ fries & herb mayo

SHARING

Seafood platter 745,- 
(suitable for 2 people)
Oysters, lobster w/ sour cream & herbs on homemade waffle, prawns, luxury crab claws & ceviche w/ hamachi. Served w/ aioli, grilled bread, salad & fries

DESSERT

Rhubarb Tart 80,-
Vanilla cream, summer rhubarb variations & lemon balm

Nonna Regina

ITALIAN PASTA

SNACKS

Antipasto misto 165,-
Italian specialities, salumerie, cheeses, focaccia & olives

Sardines in olive oil 65,- 
3 pcs. served on focaccia w/ aioli & lemon zest

Olives 35,- 

SMALLER DISHES

Ravioli "Quattro Formaggi" 155,- 
Homemade ravioli w/ Italian cheeses, lemon butter & sage

Burrata 145,- 
W/ sun-ripened tomatoes, capers & shallots


Carbonara 'Nduja 135,-
Pasta w/ guanciale, spicy 'Njuda, pecorino, egg yolk & black pepper

LARGER DISHES

Spaghetti Alle Vongole 215,-
Cockles, garlic, peperoncino, chili & parsley

Rigatoni w/ pesto of yellow tomatoes 165,- 
Creamy pasta w/ yellow tomatoes & dehydrated black olives

SHARING

Nonna Regina "Tutti a Tavola" 395,- 
(Suitable for 2 people)
Focaccia & Italian snacks & burrata w/ sun-ripened tomatoes, capers & shallots
Choose between:
- Rigatoni w/ yellow tomatoes & dehydrated black olives
- Spaghetti Alle Vongole w/ cockles, peperoncino, garlic & parsley

DESSERT

Gelato
Homemade Italian ice cream. Ask about seasonal flavours
1 scoop 35,- 2 scoops 65,- 3 scoops 90,-



OCEAN BAR

SEAFOOD BISTRO

SNACKS

1 crab cake 65,- 

Crab, browned butter, potato, fennel marmalade, herb emulsion & tuna flakes

SMALLER DISHES

Calamari 155,-

Squid w/ aioli & grilled lemon

Grilled Pulpo 195,-

Octopus on a bed of olives, celery & potatoes

LARGER DISHES

Moules frites 225,-

Creamy white wine sauce w/ garlic oil, chilli, leek & herbs. Served w/ fries & aioli

Butter-fried cod 255,-

W/ chard, romesco, pearl onions & saturated butter sauce

Grilled flatfish 290,-

Browned butter sauce, capers, parsley, dill & lemon. Add small potatoes 45,-

DESSERT

Tiramisu 75,-

Espresso, mascarpone & ladyfingers

SALADS

PATAGONIA

Steak salad 155,-

Grilled Black Angus flank steak, cherry tomatoes, seasonal salad, baked peppers & balsamic dressing w/ parmesan

PROJECT RAW

Caesar salad 165,-

Juicy boneless chicken thighs, bread croutons, dressing & parmesan




MARINA

Greek salad 135,- 

W/ tomatoes, capers, cucumber, red onion, olives, feta & peppers

Vietnamese seafood salad 195,-

Tiger prawns & salmon on a bed of rice noodles, coriander, cabbage, daikon, lime, Thai basil & peanuts. Vegetarian option w/ tofu also available 

SMØRREBRØD

PROJECT RAW

Avocado 145,-  

W/ finely sliced kohlrabi, homemade lemon vinaigrette, walnuts, herb mayo & herb salad. Add cold smoked salmon 65,-

Fish fillet 165,- 

Panko breaded Danish plaice w/ homemade remoulade & herb salad

Chicken salad 145,- 

W/ fried mushrooms, truffle cream, celery, apples & mint. Served w/ crispy chicken skin

Shrimps on toast 195,- 

Hand-peeled shrimps w/ radishes, pickled gooseberries, wild garlic capers, aioli & herbs

CHEFS' CLASSICS

PATAGONIA

Steak sandwich 170,-

Grilled Black Angus ribeye, lettuce, tomato, chimichurri & chipotle mayo.
Add fries & bearnaise 55,-

Dang Dang

Wok w/ beef 195,-

Finely sliced beef, noodles, stir-fried vegetables & sauce w/ black pepper



Fish & chips 220,-

Beer & panko breaded white fish, seasonal greens, fries
& the chef's homemade mayo

MARINA

Poké bowl 185,-

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

SONORA


Nachos 110,-

Homemade tortillas w/ salsa, pico de gallo, jalapeños & feta.
Add guacamole, slow roasted beef, pork or chicken 35,-

Burrito 175,-

Cheese, red salsa, red cabbage, beans, pico de gallo,
jalapeños & poblano chilli sauce. Add guacamole & topos 55,-

Choose filling:

- Tender 'barbacoa' marinated beef
- Chicken in tomato & chipotle sauce
- Portobello mushrooms (vegan version available) 
- Pork seasoned 'Al Pastor'-style

Lasagna di la Nonna 300 g. 170,-

Classic Italian lasagne w/ ragú, bechamel, parmesan & seasonal salad

Focaccia sandwich 'Soprano' 145,-

Choose between:

- Mortadella, mozzarella & pistachio pesto
- Caponata, red onion chutney, rocket & mozzarella 

Add stracciatella 35,-

Nonna Regina

Nonna Regina

BREAD SERVINGS



PATAGONIA

Focaccia 40,-

Focaccia & olives 55,-

Bruschetta "Vitello" 75,-

Thinly sliced beef, endive, tuna cream & capers

Homemade malt bread 40,-

Fugazza 125,-

Argentinian speciality stuffed w/ mozzarella & onion.
Topped w/ lettuce & balsamic vinegar

