

# Seaside

Seaside Toldboden is a gastrohouse  
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.

*A surcharge applies to all foreign cards and Danish company cards*

# MARINA

INSPIRED BY JAPAN - CRAFTED AT MARINA

# SONORA

LATIN AMERICAN FOOD

## SNACKS

### Dim Sum Dumplings 3 pcs. 95,-

Shrimp & coriander

### Crispy Ebi 105,-

Fried shrimps, chilli mayo & sweet-sour sauce

## SMALLER DISHES

### Har Gow Dumplings 5 pcs. 135,- 🌿

Steamed dumplings w/ tofu, soybeans, glass noodles & leeks

### Sashimi of Faroese salmon 145,-

Pickled ginger, yuzu, radish & trout roe

### Sushi Alaska Deluxe 8 pcs. 150,-

Soya-marinated rice, salmon, avocado, cucumber, cream cheese, flame-grilled salmon, trout roe & seaweed salad

### Nigiri Special 8 pcs. 175,-

Soya-marinated rice, tuna, salmon & fish of the day

## LARGER DISHES

### Gu la Rou – Pork & Pineapple 225,-

Cantonese classic in sweet & sour marinade.  
Fried organic pork, pineapple & Danish asparagus

### Roasted Dorade 295,-

Chili, lemongrass & shallots

## SHARING

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

8 pcs. Ebi Orange Sushi & 8 pcs. Alaska Deluxe Sushi  
6 pcs. Crispy Ebi & 6 pcs. Fresh Spring Roll w/ salmon

Seaweed salad, wasabi, ginger, soya & chilli mayo

## DESSERT

### Cheesecake 95,-

Lemon, vanilla & strawberries

## SNACKS

### Tuna Tostada 95,-

Avocado, cucumber, soya & sesame

### Fried Fjord Shrimps 125,-

Pea guacamole & hot spices

## SMALLER DISHES

### Ceviche 155,-

Cod, prawns & squid marinated in tiger's milk, crunchy corn, melon, red onion, chili, avocado & coriander

### Quesadillas 120,-

Garlic-marinated prawns, cheddar & salsa in crispy tortilla  
Also available with:

- Chicken, tomato & chipotle
- Slow-cooked beef, salsa & coriander
- Red pepper, zucchini & tomato 🌿

### Tacos 2 pcs. 135,-

Choose from:

- Slow-cooked beef, salsa, coriander & onion
- Cod, salsa & pico de gallo
- Shredded chicken in tomato & chipotle
- Red pepper, zucchini & tomato 🌿

## LARGER DISHES

### Fried Chicken Burger 175,-

Sonora's secret sauce, crispy toppings & jalapeños  
Add spicy fries & chipotle mayo +55,-

### Burrito Bowl 185,-

Rice, avocado, beans, cheese, jalapeños & salsa  
Choose between chicken, beef or portobello mushrooms 🌿

## SHARING

### Taco Feast 475,- (suitable for 2 people)

- 2 pcs. slow-cooked beef, salsa, coriander & onion
- 2 pcs. cod, salsa & pico de gallo
- 2 pcs. shredded chicken in tomato & chipotle sauce
- 2 pcs. red pepper, zucchini & tomato 🌿

Pico de gallo, guacamole, salsa & chips

## DESSERT

### Pavlova 95,-

Meringue, strawberries, lemon curd & whipped cream

# Dang Dang

DANG GOOD FOOD  
SOUTH EAST ASIAN FLAVOURS

## SNACKS

### Korean Fried Chicken 95,-

Sweet and sour glaze & miso aioli

### Wontons 2 pcs. 90,-

Tiger prawns, lemongrass, red onion, ginger & sweet chili sauce

### Takoyaki 2 pcs. 85,-

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

Takoyaki to share? 12 pcs. 445,-

## SMALLER DISHES

### Gyoza 135,-

Fried dumplings w/ chicken, ponzu & teriyaki

### Char Siu Bao 125,-

Fluffy wheat buns, BBQ-marinated pork & kimchi

## LARGER DISHES

### Flame-grilled Teriyaki Salmon 215,-

Rice, pok choi, sesame & teriyaki sauce

### Crispy Duck 220,-

Fried duck breast glazed w/ soya, jasmine rice, cabbage & carrots

## SHARING

### Yakitori Grill Platter 545,- (suitable for 2 people)

Grilled meats w/ Japanese marinades

2 beef skewers, 2 chicken skewers & 2 meatball skewers,  
1 rack of spareribs, cabbage & miso

NB: cooking time is 30-35 minutes

## DESSERT

### Mango Sticky Rice 95,-

Tangy mango, coconut milk & coconut crumble

# PATAGONIA

FROM FIELD TO FLAMES

## SNACKS

### Bellota Cheese Chipa 75,-

Argentinian mini bread w/ cheese & Bellota ham

### Croquettes 95,-

Portobello mushrooms & béchamel sauce

### Pimientos de Padrón 85,-

Small grilled peppers, aioli & sea salt

## SMALLER DISHES

### Empanadas 1 pc. 65,- · 2 pcs. 125,-

- A la Malbec – red wine–marinated beef, red pepper & olives
- La Fuma de Mar – shrimp, mozzarella & smoked chili
- Fugazza – caramelised onions, mozzarella & balsamic glaze

### Lobster Béarnaise Thermidor 395,-

½ grilled lobster, tomato chimichurri, melted cheese, fries & béarnaise  
Whole split & grilled lobster 745,-

### Grilled Green Asparagus 175,-

Organic Danish asparagus, herb dressing & olive oil

## LARGER DISHES

### Beef Short Ribs 255,-

Slow-braised short ribs in red wine sauce, sweet potato mash & onions

### Black Angus Ribeye

Grilled on Churrasco Charcoal Grill  
Chimichurri & optional side

250 gr. 335,- 400 gr. 475,- 600 gr. 625,-

## SHARING

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

Australian grass-fed Tomahawk cut  
Béarnaise & optional side

## DESSERT

### Crème Brûlée 85,-

Dulce de Leche

### Chocolate Fondant 95,-

Baileys cream & fresh berries

#### SIDE DISHES +55,-

- Grilled vegetables & chimichurri
- Pommes Duchess
- Rocket & parmesan
- Fries & béarnaise

#### EXTRA SAUCES +15,-

- Chimichurri
- Béarnaise
- Red wine sauce

# PROJECT RAW

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## SNACKS

### Icelandic Lumpfish Roe 75,-

Organic egg, smoked paprika, shallots & herbs

### Oysters 3 pcs. 135,-

Fermented jalapeños, limoncello granita & olive oil or natural w/ lemon

Oysters to share? 12 pcs. 440,-

## SMALLER DISHES

### Gambas 110,-

Shrimp fried in coconut beer batter & aioli

### Lobster Roll 195,-

Lobster, creme fraiche, lime, chives, dill, peas & caramelised onions

Add extra lobster +95,-

## LARGER DISHES

### Tuna Tartare 235,-

Hand-cut tuna, smoked chilli crème, cucumber, sesame & pickled fennel

### Beef Tartare 210,-

Beef tenderloin, dijon, cognac, egg yolk, pickles, herbs, fries & herb mayo

Add egg yolk +10,-

### Seafood Plate 395,-

Scallops new nordic ceviche-style, snow crab, mussels in escabeche, shrimps, lemon, grilled bread & herb mayo

Seafood Plate Royale? Add Langoustine marinated in apple syrup +150,-

## SHARING

### Seafood Platter 895,- (suitable for 2 people)

Scallops new nordic ceviche-style, snow crab, mussels in escabeche, shrimps, lemon, watermelon salad, grilled bread, fries & herb mayo

Seafood Platter Royale? Add Langoustine marinated in apple syrup +150,-

## DESSERT

### Danish Strawberries 75,-

Vanilla crème & white chocolate crumble

Nonna Regina

ITALIAN TRATTORIA

## SNACKS

### Olives 45,- 🌿

### Antipasto Misto 165,-

Italian specialities, salumerie, cheeses, focaccia & olives

### Bruschetta 55,- 🌿

Tomatoes, pesto & balsamic

### Caviar 10 g 345,- · 30 g 845,-

Baerii Caviar, crème fraiche, citrus oil & focaccia

## SMALLER DISHES

### Ravioli Quattro Formaggi 170,- 🌿

Ravioli w/ Italian cheeses, lemon butter & sage

### Moules alla Napoletana 175,-

Mussels in a mildly spicy tomato & white wine bisque.

Served w/ grilled focaccia

### Burrata 150,- 🌿

Radicchio, capers, cherry tomatoes, zucchini & pesto

## LARGER DISHES

### Spaghetti alle Vongole 245,-

Clams, garlic, peperoncino & parsley

### Spaghetti Aglio e Olio 150,- 🌿

Garlic, peperoncino & lemon

Add caviar +150,- Add prawns +80,-

### Pasta Pesto Stracciatella 170,- 🌿

Walnuts, basil, parmesan & stracciatella

## SHARING

### Cannelloni 645,-

(suitable for 2 people)

Ricotta cream, spinach, cashew nuts, tomato sauce, béchamel & focaccia

Add seasonal salad +55,-

## DESSERT

### Tiramisu 75,-

Lady fingers, mascarpone, espresso & chocolate

### Nonna's Special 55,-

Gelato, olive oil & sea salt

### Gelato

Ask about flavours of the day

**1 scoop 35,- 2 scoops 65,- 3 scoops 90,-**



OCEAN BAR

SEAFOOD BISTRO - SKILLS AND SIMPLICITY

SNACKS

**Crab Cake 2 pcs. 95,-**

Crab, potato, fennel marmalade, herb mayo & tuna flakes

**Truffle Fries 95,-**

Freshly grated truffle & truffle mayo

SMALLER DISHES

**Calamari 155,-**

Deep-fried squid, aioli & grilled lemon

**Scallop on grilled bread 3 pcs. 155,-**

Small bites w/ oyster emulsion, white asparagus & herbs

To share? 6 pcs. 300,-

LARGER DISHES

**Moules Frites 240,-**

Mussels, creamy pepper sauce, fennel, parsley root, chives, Danish chilli oil & fries

**Coalfish 245,-**

Small Danish potatoes, carrot purée & mussel fumet

**Roasted Flatfish of the day 295,-**

Brown butter sauce, capers & herbs

Add small Danish potatoes +45,-

DESSERT

**Danish Rhubarb Pie 80,-**

Rhubarb compote, crumble & whipped cream

PATAGONIA

**Goat Cheese & Quinoa 205,-** 🌱

Fried goat cheese, quinoa, spinach, grilled bell pepper, zucchini, onions, parmesan & balsamic dressing

PROJECT RAW

**Caesar Salad 225,-**

Breaded chicken, parmesan & mezcal dressing



MARINA

**Greek Salad 175,-** 🌱

Tomatoes, cucumber, peppers, red onion, capers, olives & feta

**Vietnamese Seafood Salad 215,-**

Tiger prawns, salmon, rice noodles, cabbage, daikon, lime, coriander, Thai basil & peanuts. Vegetarian option w/ tofu available 🌱

PROJECT RAW

**Avocado 145,-** 🌱

Rye bread, kohlrabi, lemon vinaigrette, almonds, herb salad & mayo  
Add cold-smoked salmon +65,-

**Fish Fillet 165,-**

Rye bread, panko-breaded Danish plaice, remoulade & herb salad

**Chicken Salad 145,-**

Rye bread, lovage, celery, apple & crispy chicken skin



**Shrimp 205,-**

Toastet maltbread, hand-peeled shrimps, white asparagus, pickled gooseberries, soft boiled egg, aioli & grilled lemon

We recommend 2 pcs. per person

## CHEFS' CLASSICS

PATAGONIA

### Steak Sandwich 170,-

Grilled Black Angus ribeye, lettuce, tomato, chimichurri & chipotle mayo  
Add fries & béarnaise +55,-

Dang Dang

### Wok w/ Beef 195,-

Noodles, stir-fried vegetables & black pepper sauce



### Fish & chips 220,-

Beer and panko breaded white fish, fries, pea puree w/ mint, tatar sauce, fennel crudite, crispy Danish summer veggies & herbs

### Fish & salad 220,-

Beer and panko breaded white fish, pea puree w/ mint, fennel crudite, crispy Danish summer veggies & herbs

MARINA

### Poké Bowl 185,-

Rice, salmon, tuna, white fish, herbs & poké sauce

SONORA

### Nachos 155,-

Tortilla chips, salsa, pico de gallo, jalapeños & feta  
Add guacamole, beef, pork or chicken +35,-

### Burrito 175,-

Crunchy rice, beans, cheese, jalapeños & salsa  
Choose from beef, chicken, shrimp & portobello mushrooms  
Add guacamole & tortilla chips +55,-

Nonna Regina

### Lasagna di la Nonna 195,-

Ragù, béchamel, pesto, parmesan & seasonal salad

### Focaccia Sandwich 145,-

Mortadella, mozzarella & pesto  
Add stracciatella +35,-  
Vegetarian option available

Nonna Regina

## BREAD SERVINGS

### Focaccia 40,-

### Focaccia & Olives 65,-

### Bruschetta 55,-

Tomatoes, pesto & balsamic

### Malt Bread 40,-

Whipped butter



PATAGONIA

### Fugazza Pizza 125,-

Argentinian speciality w/ mozzarella, onion, lettuce & balsamic vinegar

## KIDS MENU

Nonna Regina

### Pasta 95,-

Butter & parmesan

### Pasta Bolognese 125,-

MARINA

### Hosomaki & sticks 110,-

8 pcs. mini sushi w/ cucumber  
2 pcs. chicken skewers

SONORA

### Quesadillas 110,-

Tortillas, melted cheese & chicken

PATAGONIA

### Kids Steak 155,-

Fries, ketchup & béarnaise