

# TRIBECA

beer & pizza lab

## TRE-RETTERS

En pizza er ikke bare en pizza – i hvertfald ikke på Tribeca. Derfor har vi skabt vores pizzalab, hvor vi udvikler og udfordrer det Italienske pizzakoncept. Vi mener at Italiensk mad skal være mere end et måltid – der skal være en oplevelse. Vi importerer selv kvalitetsprodukter fra Italien som f.eks. mozzarella, trøffel, parmaskinke og burrata.

### Prøv smagene i en tre-retters menu:

- Nøddemix
- Burrata med trøel serveret med brød lavet af vores pizzadej (Tilføj vores Parma skinke krydret i 16 måneder + 35,-)
- Vælg din yndlingspizza
- Hjemmelavet Tiramisu

275,-

## THREE-COURSE

*In Tribeca, our pizza lab redefines tradition. We believe pizza should be an experience, not just a meal. Using quality imports from Italy like mozzarella and Parma ham, each pizza is crafted in our fiery stone oven for exceptional taste*

### Explore the flavors in three-course menu :

- Mixed nuts
- Burrata with truffle served with bread from our pizza dough. (Add our Parma ham seasoned 16 months + 35,-)
- Choice of your favourite pizza
- Homemade Tiramisu'

275,-

## SNACKS

snack-smagning/*snack tasting*: 3 stk. 95,-



### OLIVENMIX

Udvalg af oliven, marineret med krydderier og ekstra jomfru olivenolie

*A Varied selection of olives, carefully marinated with vegetables and extra virgin olive oil*

35,-



### SALTEDE MANDLER

De sprøde og perfekt ristede mandler

*The crispy, perfectly roasted almonds*

35,-



### ØL-PØLSER

Forberedt med omhu og håndværk, disse pølser er krydret med øl

*Prepared with care and craftsmanship, these sausages are flavored with beer*

35,-



### PASTACHIPS

Stegt pasta serveres vores hjemmelavede ramsløg mayo

*Fried pasta served with our homemade ramsløg mayo*

35,-

## ANTIPASTI

forretter/*antipasti*: 3 stk. 195,-



### BURRATA

Vores burrata, lavet på italiensk mælk, serveres med trøffel og er krydret med ekstra jomfru olivenolie

*Our burrata, made with Italian milk, is served with a truffle and extra virgin olive oil*

75,-



### OKSECARPACCIO

Skiver af mørt oksekød, serveret med frisk rucola og fintrevet Grana Padano

*Thin slices of tender beef, served with fresh arugula leaves and finely grated Grana Padano*

95,-



### FOCACCIA

En duftende focaccia, beriget med smagen af olivenolie, havsalt og frisk rosmarin. Kombiner den med Parmaskinke og burrata

*A fragrant focaccia enriched with the flavors of olive oil, sea salt, and fresh rosemary. Combine it with Parma ham and burrata*

50,-



### PROSCIUTTO DI PARMA

Prosciutto di Parma fra italienske leverandører repræsenterer for os autenticitet, håndværks- mæssig ekspertise og kulinarisk tradition

*Prosciutto di Parma from Italian suppliers represents to us authenticity, artisan expertise, and culinary tradition'*

35,-

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## PIZZA



### 20. TRIBECA

Tomatsauce, tynde skiver af okseinderlår, burrata, trøffelolie, revet parmesan / *tomato sauce, thin slices of beef thighs, burrata, truffle oil, grated parmesan*

155,-

### 21. MARGHERITA

Tomatsauce, mozzarella, oregano, frisk basilikum / *tomato sauce, mozzarella, oregano, fresh basil*

120,-

### 22. PIZZAGEDDON

Tomatsauce, mozzarella, ventricina, n'duja, portobello, grillet peberfrugt / *tomato sauce, mozzarella, ventricina, n'duja, portobello, grilled peppers*

135,-

### 23. SANTERINI

Tomatsauce, mozzarella, italiensk kogt skinke, svampe, artiskok, oliven / *tomato sauce, mozzarella, Italian cooked ham, mushrooms, artichoke, olives.*

140,-

### 24. BOLOGNESE

Mozzarella, Bolognese, pecorino ost, lidt frisk chili / *mozzarella, Bolognese, pecorino cheese, some fresh chili.*

135,-

### 25. DARK SIDE OF THE MOON

Mozzarella, trøffelcreme, ølbraiseret pulled-pork, syltet rødløg, rucola / *mozzarella, truffle cream, beer-braised pulled pork, pickled red onion, arugula*

150,-

### 26. MARCO`S

Mozzarella, pancetta, ovnbagte "kartoffelchunks", scarmoza ost, frisk rosmarin / *mozzarella, pancetta, oven baked potato "chunks", scarmoza cheese, fresh rosemary*

145,-

### 27. SOTTOBOSCO

Mozzarella, salsiccia pølse, Karl Johan, østerhatte, marksvampe, revet parmesan / *mozzarella, salsiccia sausage, porcini mushrooms, wild mushrooms, grated parmesan*

145,-

### 28. GO GREEN

Tomat sauce, vegansk ost, grillet peberfrugt, svampe, rødløg, soltørret tomat, rucola / *tomato sauce, vegan cheese, grilled peppers, mushrooms, red onion, sun-dried tomato, arugula*

130,-

### GLUTEN FREE

Alle pizzaer kan laves glutenfri / *all pizzas can be made glutenfree*

15,-

### CRUST DIPPING

Komplementer din pizza skorpe med vores hjemmelavede saucer / *Complement your pizza crust with our handmade dipping*

15,-

aioli, trøffel, chili/aioli, truffle mayo, chili mayo

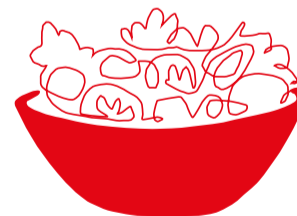


### TRIBECA SALAD

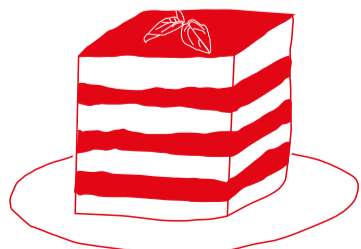
Romaine salat, kylling, cæsardressing, krutoner, parmesan / *romaine lettuce, chicken, caesar dressing, croutons, parmesan*

75,-

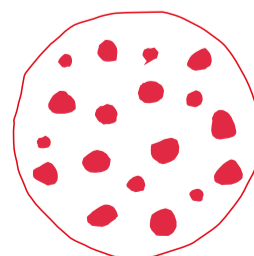
- Pizzabrød/pizza bread + 15,-



## DESSERT



TIRAMISU 45,-



CHOCOLATE COOKIES 45,-