

Organic



Vegetarian



Vegan



Bambú Loves



# Menu



We are four friends that decided to open a café where all lifestyles are welcome - There is always a choice for each one of you. We don't serve fast food, we serve fresh food as fast as we can.

Our vision is simple: in our café, we are happy! We serve from our hearts as owners. We respect ALL customers' philosophies and ideologies. We do teamwork, because we are friends. We have fun and enjoy our passion, because this is our second home.  
Enjoy your meal, it is made with a lot of love!

Daniel, Karina, Bárbara & Christopher



LEMONAID<sup>+</sup>  
ChariTea

KONTRA  
COFFEE



KGL. HOFLEVERANDØR  
KJÆR SOMMERFELDT









**WIFI:** Cafe Bambu 5GHz eller Cafe Bambu 2.4GHz  
**Password:** Bambu2017

## Breakfast & Lunch

(all days from open-17)

### Protein Bowls

**Healthy Muesli**    59 kr  
\* Yoghurt, roasted muesli with rye bread crumble, sunflower seeds, dried cranberries, hemp seeds, red berries & honey

**Chia Pudding**    59 kr  
\* Coconut and almond milk, vanilla, chia, banana, cinnamon, roasted coconut flakes, goji berries & agave syrup

### Pancakes

**American (3 stk.)**  39 kr

**Banana-Hemp (5 stk.)**  59 kr

**Add:**

Syrup: maple syrup, agave, honey or chocolate sauce 10 kr

Fruits: banana, strawberry or red fruits 10 kr

Nuts: roasted almonds or walnuts 10 kr

### Eggs "en cocotte"


**Organic Eggs & Bread**  69 kr  
\* Tomato sauce, eggs, heavy cream, cherry tomato & edamame beans

**Add:**


Avocado, asparagus or portobello 10 kr

Veggie sausage, serrano ham or smoked salmon 20 kr

### Sandwiches



**Avocado (smørrebrød)**  59 kr  
\* Rye bread, avocado, roasted pumpkin seeds, chives, smoked paprika & olive oil

**Serrano (bocadillo)** 69 kr  
\* Serrano ham, cheese, tomato, oregano & olive oil

**Green Lentils**  69 kr  
\* Humus, smoked chickpeas, quinoa, green lentils, avocado & salad

**Scandinavian** 69 kr  
\* Smoked salmon, cottage, dill, cucumber, radish, pickled red onions, sesame & salad

### Wraps

**ALL Green**   69 kr  
\* Humus, edamame beans, asparagus, avocado, roasted pumpkin seeds & salad

**Green Protein**   69 kr  
\* Cottage/vegan cheese, walnuts, smoked chickpeas, quinoa, green lentils & avocado

**Nordic** 69 kr  
\* Cream cheese with dill, avocado, smoked salmon, cornichon, rye grain & salad

### Info about allergies:

Our personnel can provide information about allergenic ingredients in our courses

## Brunch

(all days from open-15)

### Serrano or Salmon

159 kr

\* Espresso or americano, ginger shot, bread, egg, brie, serrano ham/smoked salmon, avocado & cherry tomato, tartelette, fruit, american pancake & chia pudding

### Vegetarian

159 kr

\* Espresso or americano, ginger shot, bread, egg, brie, humus, avocado & cherry tomato, tartelette, fruit, american pancake & chia pudding

### Vegan

159 kr

\* Espresso or americano, ginger shot, bread, roasted portobello, nuts, olives, humus, avocado & cherry tomato, tartelette, fruit, homemade cake & chia pudding

### Add:

Latte or cappuccino

5 kr

Chai latte or chai matcha

10 kr

Fresh juice

30 kr

## Snacks & Tapas

(all days from open-close)

### Snacks

#### Olives

39 kr

\* Mix of olives

#### Salted Nuts

49 kr

\* Peanuts, almonds, cashew & pistachio

#### Oven-baked Potatoes

39 kr

#### Oven-baked Sweet Potatoes

49 kr

#### Mini Spring Rolls (10 pcs.)

49 kr

\* Vegetables & sweet chili sauce

#### Humus & Bread

59 kr

\* Chickpeas, tahini, olive oil, lemon juice, garlic & cumin

### Tapas Board

#### Bambú

109 kr

\* Humus & bread, salted nuts, olives, grilled artichoke & cornichons

#### Meat

119 kr

\* Serrano, salsichon, salami, pate provincial & bread

#### Cheese

119 kr

\* Brie, cheddar, blue cheese & Spanish goat cheese

### Add:

Bread basket

19 kr

## Salad

(all days from open-close)

**Quinoa**    109 kr

\* Avocado, cherry tomato, cucumber, feta cheese/vegan cheese, cashew & vinaigrette

**Sweet Potato**     109 kr

\* Smoked chickpeas, dried cranberries, almonds, blue cheese/vegan cheese, hemp seeds & balsamic glaze

**Chevre Chaud**   119 kr

\* Red berries, asparagus, rye bread, goat cheese, walnuts & honey mustard dressing

**Smoked Salmon** 119 kr

\* Green salad, egg, potato, radish, cottage cheese, capers, dill, rye grain & lemon oil

## Soup & Chili

(all days from open-close)

**Pumpkin Soup**   109 kr


\* Butternut squash, saffron, ginger, cardamom, garlic, onion, white wine & coconut milk

**Chili Sin Carne**    109 kr

\* Chopped tomatoes, red wine, chocolate, beans, quinoa, corn, pickled red onion, onion, bell peppers, paprika, cumin, cinnamon & chipotle topped with avocado & coriander



## Main courses

(week days open-close / weekend 15-close)



**Croque Mademoiselle**  79 kr

\* Mornay sauce, Dijon mustard, grated cheese, fried egg & chives

**(#) Extra: avocado or egg / smoked salmon or serrano ham** 10/20 kr

**Veggie-dog**   89 kr

\* Vegan smoked sausage, remoulade/curry-mayo, pickled cucumber, sauerkraut, red cabbage & roasted onion

**Burger**   89 kr

\* Vegetable patty, remoulade/curry-mayo, smoked chickpeas, green salad, tomato, pickled cucumber, pickled red onion, cheddar/vegan cheese & avocado

### Side orders:



Green salad 29 kr

Oven-baked potatoes 29 kr

Oven-baked sweet potatoes 39 kr

**Tartelette**   119 kr

\* Champignon a la crème & green salad

**Portobello Steak**   129 kr

\* Portobello steak, olive oil, herbs, green salad & oven-baked potatoes

## Beverages

### Hot Beverages

* Americano or espresso	25 kr
* Latte, cappuccino or cortado	35 kr
* Mocha or iced coffee	39 kr
* Hot chocolate	39 kr
* Chai latte or chai matcha	39 kr
* Turmeric latte (spices & agave syrup)	39 kr

#### Add:

Milk, syrup or shot	5 kr
Matcha powder	10 kr

#### Organic Tea 29 kr

\* Green quince, red fruits, chamomile, black/strawberry, earl grey, lemongrass/ginger or mint/matcha/green

### Cold Beverages

#### Ginger shot 15 kr

#### Water 30 kr

\* San Pellegrino (sparkling)

\* Acqua Panna (still)

#### ChariTea 30 kr

\* Mate with lemon & orange

\* Green tea with ginger

\* Rooibos tea with passion fruit

\* Black tea with lemon

#### Lemonaid 30 kr

\* Lime

\* Passion fruit with mango

\* Blood orange & orange

#### Craft Soda 30 kr

\* Ginger, lemongrass & kaffir lime

\* Rhubarb, grape & mint

\* Elderflower, lime, ginger & basil

#### Fresh Juice 40 kr

\* Green (apple/cucumber/lemon/spinach)

\* Red (apple/beetroot/lemon/ginger)

\* Yellow (apple/lime/ginger)

#### Bambú Smoothies 45 kr

\* Red fruits & banana

\* Açaí & strawberry

\* Exotic fruits

## Alcoholic Beverages

### Nørrebro Bryghus

**Draft Pilsner (25cl/40cl) – 4.6 %**

**35/55 kr**

*\* A soft pilsner with low bitterness.*

**Draft Classic (25cl/40cl) – 4.6 %**

**35/55 kr**

*\* The taste is round, rich and has a fresh scent of hops.*

**New York Lager (40cl) – 5.2 %**

**60 kr**

*\* New York Lager is inspired by a traditional dark golden American pilsner type. A strong beer with solid malt character and notes of caramel and aroma of North American cascade hops.*

**Ravnsborg Rød (40cl) – 5.5 %**

**60 kr**

*\* Ravensborg Rød is a classic British inspired red ale. Maroon, soft, round and rich with malt and a fruity and aromatic odour. Light bitterness which is balanced by a discreet sweetness.*

### Drinks

**Caipirinha** 

**75 kr**

*\* Cachaça, lime juice & brown sugar*

**Choose between normal, red fruits or passion fruit**

**Pisco Sour** 

**75 kr**

*\* Pisco, lemon juice & brown sugar*

**Choose between normal, red fruits or passion fruit**


**Hemp Vodka** 

**75 kr**


*\* with red fruits or passion fruit*

## Wine


### Sparkling


**Fascino, Prosecco DOC, Glera**  **265 kr**  
\* 2016, Prosecco, Italien, 11 %  
\* Fascino has a straw yellow colour and the scent have typical notes of Prosecco and acacia flower. The taste is rich and fruity with nuances of green apple and marzipan.

### Rosé


**Purato, Nero D'Avola**  **55/250 kr**  
\* 2016, Sicilien, Italien, 12.5 %  
\* This rosé is made with Nero D'Avola. Very South Italian in style and flavour, very juicy and fruity. Wonderful rosé wine, great dark colour and lots of fruit and juiciness – all with good consciousness.


### Hvid


**Purato, Catarratto/Pinot Grigio**  **55/250 kr**  
\* 2016, Sicilien, Italien, 12.5 %  
\* The Catarratto grape is very aromatic and when harvested early it has good acidity which together with Pinot Grigio gives a dry and aromatic full-bodied wine. Great light wine with a green glow, aromatic with green apples in the bouquet and semi-dry full flavour.


**Elegantly, Chardonnay**  **70/325 kr**  
\* 2016, Vin de Pays d'Oc, Frankrig, 12.5 %  
\* Elegantly Chardonnay has a straw yellow colour with a green glow. The bouquet is dominated by apricot, vanilla and a hint of cinnamon. The wine is semi-dry, light creamy and with nuances of peach, pineapple and vanilla.

### Rød

**Purato, Nero D'avola**  **55/250 kr**  
\* 2016, Sicilien, Italien, 13.5 %  
\* The wine is made with Nero D'Avola, which is the most used red wine grape on Sicily. The wine has a nice structure, semi-dry with a fine balance between fruit and unleavened tannins. Medium rich taste with raspberry and leather nuances.

**Atura, Cabernet Sauvignon/Merlot**  **60/275 kr**  
\* 2016, Vin de Pays d'Oc, Frankrig, 13.5 %  
\* Atura has plenty of fruit, fullness and elegance. The colour is deep cherry red with a violet glow on the edges. Blackcurrant, plums and blueberries are marked in the semi-dry, fruity and full wine.

**Domaine de Javone, Côtes du Rhône, Syrah/Grenache**  **350 kr**  
\* 2015, Rhône, Frankrig, 14 %  
\* The wine is intense in both scent and flavour, almost bulging with red berries like blackcurrant, raspberries and redcurrant together with a hint of white pepper. The wine has a medium fullness and fine well-balanced tannins.

**Axel Primero, Cabernet Franc/Cabernet Sauvignon/Carmenere/Petit Verdot/Syrah** **450 kr**  
\* 2012, Colchagua Valley, Chile, 14 %   
\* Dark wine with a wonderful aroma of dark ripe fruits and oak. The taste is elegant and full with mature tannins and light acidity. The aftertaste sticks on the tongue where the dark fruit comes again. Lots of elegance makes the wine complete.