

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, burrata

Prøv smagene i en tre-retters menu :

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

250,-

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 :

- 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'

250,-

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,-



Okse carpaccio

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. Kombinér 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, håndværksmæssig ekspertise og kulinarisk tradition

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

75,-



PIZZA



20. Tribeca 155,-

Tomat, oksecarpaccio, parmesan, burrata, trøffel, trøffelolie/
tomato, beef carpaccio, parmesan, burrata, truffle, truffle oil

21. Siciliana 140,-

Tomat, marinerede auberginer, 'nduja, ricotta og basilikum/
tomato, marinated eggplants, 'nduja, ricotta, basil

22. Ugly Duck 135,-

Tomat, bagte tomater, ansjoser, saltede kapers, burrata,
hvidløgpulver, basilikum/ tomato, baked tomato, ancho-
vies, salted capers, burrata, garlic dust, basil

23. Margherita 120,-

Tomat, mozzarella, basilikum/
tomato, mozzarella, fresh basil

24. Pizzageddon 135,-

Tomat, mozzarella, ventricina, peberfrugt, grillet løg /
tomato, mozzarella, ventricina, bell peppers, grilled onion

25. Santerini 140,-

Tomat, mozzarella, skinke, svampe, artiskok, oliven/
tomato, mozzarella, ham, mushrooms, artichoke, olives

26. Tirolese 140,-

Tomat, mozzarella, speck, portobellosvampe, mascarpone,
trøffelolie/ tomato, mozzarella, speck, portobello mushro-
oms, mascarpone, truffle oil

27. Bolognese 135,-

Mozzarella, kødsous, chili, pecorino-ost/
mozzarella, bolognese, pecorino cheese

30. Trevigiana 140,-

Mozzarella, søde kartofler, spinat, krydret kylling/
mozzarella, sweet potatoes, spinach, spicy chicken

31. Dark side of the moon 150,-

Mozzarella, trøffelcreme, ølbraiseret pulled pork, syltede løg,
mizuna salat, sort mayo, sort hvidløgsstøv/ mozzarella,
truffle cream, beer-braised pulled pork, pickled onions,
mizuna salad, black mayo, black garlic dust

32. Marco's 145,-

Mozzarella, scamorza, pancetta, bagt kartoffel, rosmarin/
mozzarella, scamorza, pancetta, baked potato, rosemary

33. Parma 145,-

Mozzarella, prosciutto di Parma, ricotta, italiensk frugtrelish/
mozzarella, prosciutto di Parma, ricotta, fruit relish

34. Italiana 140,-

Mozzarella, artiskok creme, bresaola, burrata, karse, pista-
cie/mozzarella, artichoke creme, bresaola, burrata, karse,
pistachio

35. Sottobosco 145,-

Mozzarella, pølse, Karl Johan svampe, pecorino-ost/
mozzarella, salsiaccia, porcini mushrooms, pecorino

36. Vegan 🌱 130,-

vegansk ost, græskarcreme, syltede løg, cherrytomater,
aubergine, rucola/ vegan cheese, pumpkin cream,
pickled onions, cherry tomatoes, eggplant, arugula

37. Frede X 140,-

Mozzarella, marineret squash, røde jalapenos, tiger
rejer, safran-creme/mozzarella, marinated squash,
red jalapenos, red tiger shrimps, saffron cream

Gluten free 15,-

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

Crust dipping 15,-

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

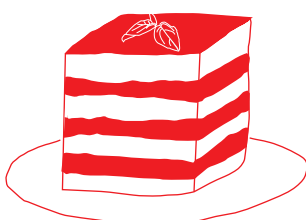
aioli, trøffel, chili/aioli, truffle mayo, chili mayo



Tribeca Salad 🌱 75,-

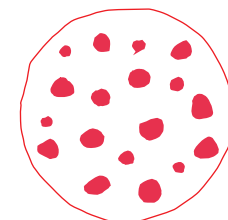
Radicchio, finnekel, romana, crutons dressing, blomkål/
romaine salat, kylling, cæsardressing, krutoner, parmesan

- Pizzabrød/pizza bread +15



Tiramisù

40,-



Chocolate Cookies

40,-

DESSERT