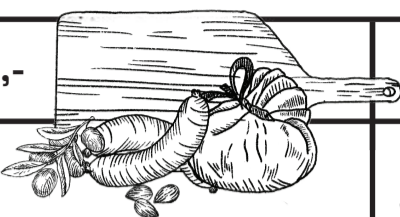


OPENING HOURS: MON-THU : 17.00 - 21.00 FRI: 16.00 - 23.00 SAT: 16.00 - 22.00 SUN : CLOSED

SNACKS 1stk. 40,- / 3stk. 100,-

- Saltede mandler / salted almonds.
 Oliven / olives.
 Sardiner / sardines.
 Hjemmelavede flæskesvær / homemade pork rinds.
 Ølpølser / beer sausage.
 Burrata med trøffelolie / burrata with truffle oil.
 Focaccia med and og trøffel mayo (god at dele) /
 focaccia with duck and truffle mayo (good for sharing).
 80,-dkk- gælder som 2 stk. / it counts for 2 pieces;



PIZZE SPECIALI

20. TRIBECA (Since 2007) _____ 150,-
 Tomat, oksecarpaccio, parmesan, burrata, trøffel /
 tomato, beef carpaccio, parmesan, burrata, truffle.
21. DARK SIDE OF THE MOON _____ 150,-
 Trøffelcreme, mozzarella, ølbraiseret pulled pork, syltede
 løg, mizuna salat, sort mayo, hvidløgsstøv / truffle cream,
 mozzarella, beer-braised pulled pork, pickled onion, mizuna
 salad, black mayo, garlic dust.
22. BULLS%#!* _____ 150,-
 Tomat, mozzarella, krydrede kødboller, løg, persille, pecorino
 ost / tomato, mozzarella, spiced polpette (meatballs), white
 onions, parsley, pecorino cheese.
23. GLUTEN FREE  _____ +15,-
 Alle pizzaer kan vælges med glutenfri bund /
 all pizzas can be made glutenfree.
24. PIZZA OF THE DAY  _____ 130,-
 Sørg tjeneren / ask the waiter.
25. VEGAN  _____ 130,-
 Vegansk ost, cherry tomater confit, marinerede squash og
 beder, sylte løg, oliven, feldsalat. / vegan cheese, cherry
 tomatoes confit, marinated squash, beetroots, pickled
 onions, olives, lamb's lettuce.



COFFEE & DESSERT

50. ESPRESSO One shot / Two shots _____ 20,- / 26,-
 51. AMERICANO _____ 30,-
 52. LATTE One shot / Two shots _____ 35,- / 42,-
 53. FRENCH PRESS Small / Big _____ 58,- / 98,-
 54. TARTUFO IS _____ 40,-
 • Hvid chokolade, marengs, kaffe / white chocolate,
 meringue, coffee.
 • Mørk chokolade, vanilla is, kakao-pulver / dark chocolate,
 vanilla is, cocoa powder.
55. TIRAMISU _____ 40,-
 56. CHOICE OF CAKES _____ 40,-
 Et stykke / one piece

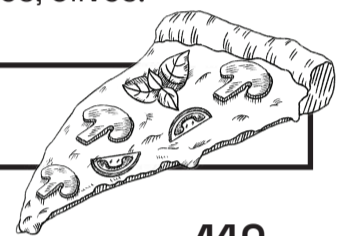
PIZZE ROSSE

30. UGLY DUCK _____ 140,-
 Tomat, burrata, hvidløgsstøv / tomato, burrata, garlic dust.
31. MARGHERITA _____ 100,-
 Tomat, mozzarella, basilikum, oregano /
 tomato, mozzarella, basil, oregano.
32. PIZZAGEDDON _____ 140,-
 Tomat, mozzarella, ventricina, østershatte, champignon /
 tomato, mozzarella, ventricina, oyster mushroom,
 champignons.
33. SANTERINI _____ 140,-
 Tomat, mozzarella, skinke, svampe, artiskok, oliven /
 tomato, mozzarella, ham, funghi, artichokes, olives.



PIZZE BIANCHE

40. HERE COMES THE SUN _____ 140,-
 Mozzarella, butternut squash, radicchio, mascarpone,
 speck / mozzarella, butternut squash, radicchio,
 mascarpone, speck.
41. SWEET HOME ALAPARMA _____ 140,-
 Mozzarella, parmaskinke, figner, figen balsamico /
 mozzarella, parma ham, figue, figue balsamic creme.
42. MARCO'S _____ 140,-
 Mozzarella, scamorza, pancetta, bagt kartoffel, rosmarin /
 mozzarella, scamorza, pancetta, baked potatoes, rosemary.
43. EAT WITH YOUR HANDS _____ 140,-
 Mozzarella, salsiccia, grillede marinerede løg, palmekål,
 parmesan / mozzarella, salsiccia, grilled marinated onions,
 palm kale, parmesan
44. LOMBARDA _____ 140,-
 Mozzarella, bresaola, artiskok, burrata, pistacienød /
 mozzarella, bresaola, artichokes, burrata, pistachio



BEVERAGES

- UGLY DUCK TAP BEER _____ from 58,-
 Lad vores tjenere hjælpe dig med at finde den rigtige øl
 for dig / let our waiters help you find the correct beer
 for you.
- GUEST BREWERY _____ from 65,-
 NON-ALCOHOLIC BEER _____ from 50,-
 LEMONADER _____ 35,-
 Apple, mango/orange, grapefruit, passion, cola
- DRINKS _____ 90,-
 Aperol Spritz & Gin&Tonic
- HOUSE WINE _____ 65,-/295,-
 Red or white / Glass or Bottle

TRIBECA

BEER & PIZZA LAB

Her hos Tribeca Beer & Pizza Lab er en pizza ikke bare en pizza - en pizza skal være en oplevelse, mere end blot et måltid. Derfor har vi brugt lang tid på at finde de bedste, italienske leverandører af de lækreste råvarer. Hver måned importerer vi blandt andet op til 2 paller frisk gourmet mozzarella direkte fra Italien, sammen med diverse pølser, skinker og tomater. Den mel vi bruger er vores helt egen specielle blanding og den er selvfølgelig økologisk og af absolut højeste kvalitet. Vores mel er malet på stenmølle og specielt udviklet til at give den helt rigtige autentiske, italienske smag, smagen af kærlighed. Buon appetito.

MENU

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