

VORAZ

EVENING MENU

17.00 - 21.00 (WEEKENDS 22.00)

STARTERS

CHARCUTERIE - 79 / 109

A DELICATE SELECTION OF SPANISH HAM, SAUSAGES,
CHEESE AND OLIVES

BEEF TARTARE - 89

WITH RYE BREAD CRUNCH, TARRAGON MAYONNAISE,
APPLE AND HOMEMADE BASIL PESTO

TAPAS ARRANGEMENT - 79 / 109

A SELECTION OF OUR
DELICIOUS TAPAS

MANCHEGO CHEESE - 49

SERVED WITH FRESHLY BAKED BREAD, GREEN OLIVES
WITH ALMONDS AND HOMEMADE BASIL PESTO

MAIN DISHES

BEEF TARTARE - 169

WITH RYE BREAD CRUNCH, TARRAGON MAYONNAISE, APPLE
AND HOMEMADE BASIL PESTO.
SERVED WITH FRIES

STEAK CUVETTE - 169

- MEDIUM RARE -
WITH POTATOES, CARROTS AND BRAISED
ONIONS. SERVED WITH BÉARNAISE

VORAZ BURGER WITH FRIES - 119

SLICED BEEF, CHILI BÉARNAISE, ORGANIC AIOLI, CARAMELIZED
SOFT ONIONS, LETTUCE AND CHERRY TOMATOES

ROASTED PORK NECK - 129

SERVED WITH ROMAINE LETTUCE, CARROTS, POTATOES
AND FETA CHEESE

CHEVRE CHAUD - 69 / 119

GOAT'S CHEESE ON BREAD, SALAD, WALNUTS, APPLES,
PICKLED RED ONIONS AND BALSAMIC VINEGAR

3X SLIDERS - 135

CHEF'S CHOICE OF 3 DELICIOUS SLIDERS.
SERVED WITH FRIES AND ORGANIC AIOLI

TO SHARE

TAPAS MENU FOR 2

149 PER PERSON

A SELECTION OF OUR DELICIOUS TAPAS AND
CHARCUTERIE. SERVED WITH FRIES

ROAST OF STEAK CUVETTE FOR 2

149 PER PERSON

- MEDIUM RARE -
WITH POTATOES, CARROTS AND BRAISED
ONIONS. SERVED WITH BÉARNAISE

SLIDERS MENU FOR 2

175 PER PERSON

6X SLIDERS WITH A LARGE BOWL OF FRIES
INCLUDING 1L OF TUBORG BEER

• ADD A BOTTLE OF HOUSE WINE +175 KR •