

LUNCH EXPRESS


Tuesday -
Saturday

12.00 -
15.00

Eat Here/
Takeaway


Walk ins
welcome


Sandwich


 MUSHROOM TEMPURA SANDWICH (V, LF) 80
Freshly baked baguette filled with mushroom tempura, house pickles, chili mayo, fried pumpkin seeds and fresh lettuce.

DEER SANDWICH (LF) 85
Freshly baked baguette filled with tender danish deer in coconut milk and exotic 'rendang' spice mix, house pickles, fried pumpkin seeds and fresh lettuce.


Small Dishes


 OYSTER MUSHROOM TEMPURA (VG, LF) 45
Served with smoky goma sauce.

 FRESH SEAWEED SALAD (VG, GF, LF) 55
Danish seaweed with seasonal vegetables and traditional peanut sauce.

 SIGNATURE FRIED CHICKEN WINGS 75
Served with 'sambal terasi' (chili sauce with shrimp paste). 2 stk.

Main Course

 MARIAH CURRY (V, GF, LF) 125
Homemade vegetarian curry with seasonal vegetables, tofu skins and tofu served with steamed jasmine rice.

 VEGETARIAN STIR FRIED NOODLE (V, LF) 125
Stir fried noodles with garlic ginger sauce, organic egg, and fresh vegetables. Add On : shrimp 30 / chicken 30

DEER RENDANG (GF, LF) 125
Tender danish deer slowcooked in coconut milk and exotic 'rendang' spice mix served with steamed jasmine rice.

BRAISED PORK RIBS (LF) 165
Our signature pork ribs braised in a blend of Christmas spices and secret sauce, served with steamed jasmine rice and fresh side salad.

WEEKLY SPECIAL
Please check to our staff

 Veg Combo : Mushroom sandwich + Seaweed salad + lemonade 125

Meat Combo : Deer sandwich + Chicken wings + lemonade 145

Drink

Still water Free
Sparkling water 1 L 20

Homemade Lychee Kombucha 45
Organic Lemonade 30
Organic Smoothie 45
Teh Botol Sosro 55

Saji Pilsner from Slowburn 45
Hazy IPA from Depanneur 75
House wines. Please check to our staff

Oolong tea from Singtehus 25
Indonesian filter coffee from Stillehavskaffee 20



saji

Stuðiestræde 14
Copenhagen K

Allergens Info :
V : Vegetarian
Vg : Vegan
GF : Gluten Free
LF : Lactose Free


DINNER TIME

For a table of 2 guests, we strongly recommend sharing 2 small dishes & 2 main dishes for a better dinner.



Small Dish

-  OYSTER MUSHROOM TEMPURA (VG, LF) 65
Served with smoky goma sauce.
-  FRESH SEAWEED SALAD (VG, GF, LF) 65
Danish seaweed with seasonal vegetables and traditional peanut sauce.
-  SIGNATURE FRIED CHICKEN 75
Served with 'sambal terasi' (chili sauce with shrimp paste). 2 stk.
- GRILLED BEEF SKEWERS WITH CURRY SAUCE (LF, GF) 75
Grilled beef served with mouthwatering curry gravy. 4 stk.
- GIGAS OYSTER (GF, LF) 80
Fresh Danish oysters served with 'andaliman' pepper oil, pickled Asian shallot and yuzu. 2 stk.

Dessert

-  BANDROS (V, GF) 70
Warm coconut cake with homemade pandan ice cream and ginger syrup.

Main Dish

-  MARIAH CURRY (V, GF, LF) 145
Homemade vegetarian curry with seasonal vegetables, organic egg, tofu and tofu skins served with steamed jasmine rice.
-  SPICY EGGPLANT (VG, GF, LF) 135
Eggplant sautéed in homemade chili sauce and spinach served with steamed jasmine rice.
- WOK FRIED SHRIMPS (LF) 155
Wok fried shrimps with fresh vegetables in fermented bean sauce and soy sauce served with steamed jasmine rice.
- GRILLED RICE WITH ANCHOVIES (GF, LF) 175
Grilled rice wrapped in banana leaf with Indonesian aromatics flavoured with coconut served with organic anchovies and onion cracker.
- DEER RENDANG (GF, LF) 175
Slow-cooked Danish deer in deeply flavoured 'rendang' spice mix and toasted coconut served with steamed jasmine rice.
- SIGNATURE BRAISED PORK RIBS (LF) 195
Braised pork ribs in a blend of Christmas spices and secret sauce, served with marinated egg, side crisp salad, and steamed jasmine rice.
- WEEKLY SPECIAL
The menu is short. If you're a regular guest, check the weekly!

395 PP

CHEFS' TASTING MENU
EACH guest gets 4 small dishes, 1 main dish of choice, and the dessert !

Must be ordered by the entire table. Could be made entirely
vegan/vegetarian/gluten free.



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