

MENU

At **Vinoria Lilo**, it's all about sharing great flavors and enjoying food in a relaxed, informal atmosphere. Our menu features 14 dishes, all focused on seasonal ingredients and a love for mediterranean cuisine.

We recommend 4 dishes per person to get the best experience from our menu. However, if you'd like a longer journey through our kitchen, we also offer the **CHEF'S 6-COURSE MENU FOR 450 DKK per person**. This menu must be ordered for the whole table and will be served family-style on sharing plates. The food will be served continuously.

We look forward to treating you to our flavorful dishes!

VEGETARIAN

Tirokafteri 95

Danish hokkaido pumkin, feta, dukkah, parsley

Patatas Bravas 85

Fried potatoes with bravas sauce, aioli

Insalata Pomodoro di Burrata 135

A variety of tomatoes, stracciatella di burrata from local La Treccia, ashes, Piment d'Espelette, purple basil

Risotto 175

Local mushrooms from Bygaard farm, mascarpone from local La Treccia, brown butter, hazelnuts "Nocciola del Piemonte", fresh truffles

Formaggio 135

Three types of cheese, crackers, compote

MEAT

Tartare di Lilo 140

Hand-cut tenderloin with dashi mayo, panko, pickled mushrooms, mushroom powder

Albondigas 135

Spicy meatballs with, tomato sauce, capers from Pantelleria, black olives

SEAFOOD

Gillardeau Oysters 1 pc. 45 / 6 pcs. 250

Cucumber, lime, chili

Boquerones 75

Anchovies in cider & olive oil, garlic, fresh chili

Bacalao 115

Cod "Bakskuld" with mascarpone from local La Treccia, piment d'Espelette

Crudo di scallops 135

Rimmed scallops, blue mussels, leche de tigre, yellow squash, red onions, fresh chili, coriander

Grilled pulpo 165

Octopus with ratatouille, romanesco sauce

SNACKS

Bread 45

Sourdough with aioli

Pa amb tomàquet 45

Grilled focaccia, tomatoes, olive oil

Almonds & Olives 65

Salted and smoked almonds. Olives marinated in lemon, olive oil, thyme, oregano and rosemary

SWEET TREATS

Dulce de leche ice cream 115

Italian coffee liqueur, hazelnuts, olive oil, salt

Panna cotta 115

Ymer fromage, plums, burned white chocolate, charred apples pure