

# ROA

## MATBAR

### WELCOME

We are happy to be taking care of  
you.

Please note that we only serve  
alcohol with an order of at least one  
main course per person.

The last order for alcohol is at 21:30 and  
the drink must be finished no later  
than 22:30.

Thank you for your understanding and  
cooperation.

Sincerely,  
The ROA team

# ROOA MATBAR

## GIN & TONICS

Please note that there's a minimum of one main course per person in order to be served alcohol

### **Harahorn Dry Gin 184**

*Glacial coolness brings aromas of juniper, blueberry, anise and citrus, with floral touch.*

### **Harahorn Pink Gin 184**

*Juicy raspberry is supported by fragrant citrus and refreshing lemon juice, with a good hit of peppery juniper in there too.*

### **Hernö Old Tom 194**

*A strong backbone of pine resin and chewy juniper, with honey'd sweetness and a touch of lemon zest following it up.*

### **Bareksten Dry Gin 194**

*Earthy and oaky, with a bright hint of caraway shining through.*

### **Kyrø 204**

*Parma Violets and a touch of rich heather, among bolder kicks of spice, which include a little cinnamon.*

### **Pink Pepper 188**

*Plenty of peppery aromas waft up, spicy but sweet at the same time. These touches are well balanced with cinnamon and clean, herbal notes.  
We serve it with ginger the maximum the spiciness.*

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### STIFF DRINKS

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#### **Sazerac 194**

Jim Beam Rye & Peychaud Bitters  
*Aromas of anise tinged rye spice and citrus greet the nose. The spice is tempered with sugar and citrus on the tongue and the aromatic bitters and anise round out the flavor with a light sweet finish.*

#### **Negroni 168**

Harahorn Gin, sweet Vermouth & Campari  
*It tastes like cherry, wine and citrus, but with noticeable bitter notes.*

### OTHER ONES

#### **Svarthetta 164**

Arvesølvet Aquavit, lime & ginger  
*Our style of Moscow Mule, Norwegian aquavit, fresh lime and topped with ginger.*

#### **Tom Tini 184**

Beefeater Gin, coffee & lemon  
*A gin tonic infused with espresso martini, served like a Tom Collins*

#### **Aperol Spritz 158**

Aperol, dry prosecco & soda  
*Intense orange with herbal and woody notes that is round out to be pleasantly bitter, sweet & salty.*

#### **Yuzu Spritz 154**

Ninki ichi yuzu sake, Absolut Elyx & tonic  
*Japanese Sake, infused with Yuzu fruits, Absolut Elyx is added for a boozy touch*

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### COFFEE DRINKS

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#### **Swedish Coffee 154**

*How the Swedes drink their coffee, with Gin in the bottom, coffee infused tonic and topped with whipped cream. Sounds weird? Just try it!*

#### **Irish Coffee 154**

*A classic served Irish coffee.*

#### **Bailey's Coffee 154**

*Bailey's and coffee in a perfect combo.*

#### **Dark Cuban 154**

*Fancy some dark caribbean rum with sweet hot chocolate?*

#### **Sweet n' Bitter 154**

*When you mix bitternes and sweet, with a hint of orange you'll have a magic combo.*

#### **Menta Cacao 154**

*Not on board the Fernet train? Try this one, Fernet's little sister the Branca Menta, it's like a lollipop.*

#### **Italian Coffee 154**

*A vanilla latte with booze.*

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### **BUBBLES & WINES**

*Our wines may contain traces of egg and sulfites*

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#### **SPARKLING**

Prosecco Leone, Italy 114/598

Moët & Chandon 178/1194

#### **WHITE WINE**

Condes de Albarei, Spain 154/618

100% Albarino

Le Grand Noir Sauvignon Blanc, 148/594

France 100% Sauvignon Blanc

#### **RED WINE**

Artero Tempranillo, Spain 118/594

Cuvee Dissenay, France 128/628

100% Pinot Noir

La Cuvee Du Chat, France 798

100% Gamay

#### **ROSÉ WINE**

Domaine De la Colombette, France 144/574

100% Grenache

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## BEER ON DRAUGHT & BOTTLE

*All beer contains malt, 1664 blanc also contains wheat*

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**DRAUGHT 0,4L**

Carlsberg Pilsner 98

**BOTTLE**

Brooklyn Lager 124

Ægir Pils (Gluten free) 98

Brooklyn IPA 134

Ægir IPA 138

Kronenbourg Blanc 1664 114

Somersby Pear 98

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### SMALL COURSES

AVAILABLE 12.00 - 22.00

#### NACHOS 134

Creamy avocado, garlic, lime & chili  
*Nachos, kremete avocado, hvitløk,  
lime & chili*

G

#### CREAMY SHRIMP TACO 164

Flatbread, chili, coriander & silveronion  
*Kremet reketaco, lompe, chili,  
koriander & sølvløk*

E, SH

#### EDAMAME 84

Soya, chili & sesame  
*Edamame, soya, chili & sesam*

S, SE

#### BEEF TARTAR 154

Watermelon, coriander, pickled mushroom  
& sriracha mayonnaise  
*Vannmelon, koriander, syltet sopp  
& sriracha majones*

S, E

#### ALLERGIES

SK – Seafood | G – Gluten | E – Egg | F – Fish | P – Peanuts | S – Soy | M – Milk |  
N – Nuts | SE – Celery | MU – Mustard | SF – Sesame  
| SU – Sulfit | L – Lupins | B – Mollusc

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### MAIN COURSES

AVAILABLE 12.00 - 22.00

#### PORK BELLY BÁHN MÌ 174

Pickled vegetables, hoisin & coriander  
*Svinekjøtt Báhn mì, syltede grønnsaker,  
hoisin & koriander*  
G, E, MU, S

#### FRIED CHICKEN SALAD 194

Roasted hazelnuts & pickled mango  
*Stekt kylling, salat, ristede hasselnøtter  
& syltet mango*  
G, N

#### AVOCADO SALAD 184

Roasted hazelnuts & pickled mango  
*Avokado, salat, ristede hasselnøtter  
& syltet mango*  
N

#### MUSHROOM QUESADILLA 234

Nachos, avocado, garlic & lime  
*Sopp quesadilla, nachos, avocado,  
hvitløk & lime*  
G, M

### SOUP OF THE WEEK

**74**

This little soup is the perfect companion  
when you're craving a drink.

Ask us about this one!

M

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### SOMETHING SWEET

(AVAILABLE 12.00 - 22.00)

#### LIME CHEESECAKE 94

Tequila & granola

*Limeostkake, tequila & granola*

G, M

#### COCONUT MOUSSE 94

Pineapple & roasted coconut

*Kokosmousse, ananas & ristet kokosnøtt*

M

#### CINNAMON BUN 44

*Kanelbolle*

G, M

#### ALLERGIES

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### COFFEE, TEA OR COCO

Coffee 34

Tea 38

Coffee Latte (contains milk) 48

Cappucino (contains milk) 44

Espresso / Double Espresso 34/38

Americano 44

Macchiato (contains milk) 44

Cortado (contains milk) 44

Hot chocolate with wipped cream 48  
(contains milk)

*Would you like milk free coffee?*

*Just ask us!*

### NON-ALCOHOLIC

Coca Cola, Coca Cola Zero, Fanta, Sprite 48

Carlsberg N-A 64

Eplemust Gulleple ufiltrert 33cl 84

Redbull Original, Yellow, Sugarfree 64

Gotlands Easy Rider IPA 0.0% 88

Galipette Dry Cider 0.0% 98

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### MOCKTAILS

**Ginish 98**

Non alcoholic gin & tonic

**Lemonade Spritz 98**

Lemon, Cucumber, Mint

**Ice Tea 98**

Black tea, herbs & lemon

**Torino Spritz 98**

Italian bergamot & tonic

**Floreale Spritz 98**

Chamomile, lemon & tonic

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**AVEC**

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per person in order to be served alcohol**

**4cl**

Highland park 12y 138

Highland park 18y 324

Hennessy VSOP 154

Diplomatico Reserva Exclusiva 164