

Eldhuset BBQ Bar

PLEASE JOIN US FOR A



The House Burgers

* 230 G OF BURGER MEAT / ALL BURGERS SERVED WITH FRIES*
* SWEET POTATOES / GLUTENFREE BREAD 35kr :-*

Cheyenne Burger (M, E, G, Sli, Snp, Ssm) **267,-**

American cheddar, house bacon and onion rings.
Served with our original BBQ sauce.

RECOMENDED BEER: Ægir IPA (on tap)
Maredsous Brown Ale (bottle)

Buffalo Burger (M, E, G, H, Sli, Snp, Ssm) **277,-**

American cheddar, house bacon, grilled paprika and caramelized onion. Served with our original Buffalo Whiskey Dressing.

RECOMENDED BEER: Løkka IPA (on tap)
Nøgne Ø Hazy IPA (canned)

Smokey Veggie Burger (M, E, G, H, Sli, Snp, Ssm) **229,-**

American cheddar and onion rings.

RECOMENDED BEER: Weihenstephaner Hefeweissbier (on tap)
Nøgne Ø Hazy IPA (bottle)

Pulled Pork Burger (M, G, E, H, Sli, Snp, Ssm) **249,-**

Pulled pork shoulder, topped with coleslaw.

RECOMENDED BEER: Sagene Pilsner (on tap)
7 Fjell Fløyen IPA (bottle)

Salads

Smokey Chopped Salad (NP, H, G) **219,-**

(Vegetarian) (NP, H, G) **189,-**
Grilled paprika, red onion, tomato, pecan nuts, alfalfa and toast.

Meat choice: Chicken - Pulled Pork - Brisket
Sauce choice: Blue Cheese (M, E) -
Honey mustard (Snp, E, M) - Guacamole (M)

Desserts

Pecan Pie (G, E, NP) **149,-**
Served with peanut-caramel ice cream.

Salty Caramel Brownie (E,H,M) **149,-**
Served with mango sorbet.

House Icecream (M,Pn) **129,-**
Ask your waiter for seasonal icecream

Key Lime Pie (G, M, E) **149,-**
Served with vanilla ice cream.

BBQ Pit Plates

* ALL PLATES INCLUDE 2 HOMEMADE SIDES*

Smokey Pork Ribs (Sli, Snp)
Slow smoked dry rubbed Pork Ribs,
lightly glazed with our original BBQ sauce.
Topped with fresh chili and spring onion.

- **1/2 Rack** **259,-**
- **Full Rack** **389,-**

RECOMENDED BEER: Eldhuset Pale Ale (on tap)
Erdinger Pikantus Weizenbuck (bottle)

Pulled Pork (Sli, Snp) **269,-**
Slow smoked Pulled Pork shoulder
glazed with our original BBQ sauce.
Topped with fresh chili and spring onion.

RECOMENDED BEER: Nøgne Ø 4885 Blanc (on tap)
7 Fjell Fløyen IPA (bottle)

Brisket of Beef (Sli, Snp) **309,-**
Slow smoked hand-sliced Brisket of Beef
stacked and leaned with pickled onion and spring onion.

RECOMENDED BEER: Nøgne Ø Belgian Blonde Ale (on tap)
Asian Pale Ale (bottle)

Pit Smoked Birdie (450g) (Sli, Snp) **269,-**

Dry rubbed Apple infused chicken
served with our original BBQ sauce.
Topped with house choice of spices.

RECOMENDED BEER: Mango IPA (on tap)
Tropisk IPA (bottle)

House Sausage (G) **259,-**

Smoked and Spiced Hot Link Sausage,
served with honey mustard.

RECOMENDED BEER: Hansa Chili Blond (on tap)
Maredsous Brown Ale (bottle)

The Combos

Combo pick 2 **359,-**

Combo pick 3 **459,-**

- **Smokey Ribs** - **Pulled Pork**
- **Brisket of Beef** - **Pit Smoked Birdie**
- **Tiger Shrimp** - **House Sausage**

BBQ NUANCES

* Due to our long Low&Slow smoking process of fresh meat,
we may unfortunately run out of certain types of smoked meat.
We apologize in advance. * For our gluten intolerant guests, the
kitchen have traces of gluten.

The Custom Que

* ALL PLATES INCLUDE 2 HOMEMADE SIDES*

Wild Tiger Prawn (M, Sli, S, SK) **389,-**
Grilled Tiger Prawns marinated with garlic, coriander, lime and chili.

RECOMENDED BEER: Weihenstephaner Hefeweissbier (on tap)
Delirium Tremens (bottle)

Homemade Sides 59,-

- **Potato Fries** (G, E)
- **Onion Rings** (M, E, G)
- **Mac and Cheese** (M, S, G)
- **Sweet & Sour Cucumber**
- **Sweet Potato Fries** (M, E, G)
- **Sweet Potato Mash** (with pecan nuts) (M, N, NP)
- **Mash Potato** (with gravy) (M)
- **Tomato Salad** (with red onion and vinaigrette)(Snp)
- **Sauteed Garlic Mushrooms**
- **Coleslaw** (M, E, Snp)
- **Farmers Salad** (Snp)
- **Grilled Corn** (M)

Sharing is Caring

Pulled Pork Nachos (M, Sli, Snp) **259,-**

Served with salsa, sour cream, guacamole and cheddar.
Topped with fresh chili and spring onion.

Dirty Fries (G, M, Sli, Snp) **259,-**

Potato fries topped with pulled pork, cheddar, salsa,
guacamole and sour cream.
Served with our original pickles.

Sliders Miniburgers

* ALL SLIDERS SERVED WITH FRIES*
* SWEET POTATOES 35kr :-*

3 sliders 229,- — 5 sliders 329,-

7 sliders 449,- — 14 sliders 869,-

- **Cheyenne Burger** (M, E, H, Sli, Snp, Ssm)
- **Pulled Pork Burger** (M, E, H, Sli, Snp, Ssm)
- **Blue Cheese Burger** (M, E, H, Sli, Ssm)
- **Buffalo Burger** (M, E, H, Sli, Snp Ssm)

ALLERGY SYMBOLS

Hvete (gluten) = H, Egg = E, Fisk = F, Valnøtter = NV, Soya = S,
Peanøtter = Pn, Melk = M, Skalldyr = SK, Sennep = Snp, Sesamfrø = Ssm,
Pekannøtter = NP, Selleri = Sli, Glutenholdig Korn = G

Red Wines

Glass: Big Joe 30cl Bottle:

Sangiovese Puglia, Italy 98,- 184,- 479,-

Intense ruby red color, fruity flavors with a touch of cherrie and strawberries, followed by a hint of spicy notes. Dry, balances and light tannins.

Il Sole Nero d'Avola Merlot, Italy 102,- 189,- 499,-

Deep red with violet tones. In the nose, the primary fruit Nero d'Avola is refined by the rich plums and dark fruits of the Merlot. On the palate it is full of red and dark berries and is supported by a fresh natural acidity. Subtle tannins round off the wine.

Smoking Loon Zinfandel, California 123,- 599,-

With Zinfandel opens with complex aromas of fig, black cherry and toasted sandalwood.

On the plate this wine is fruit driven with flavors of red raspberry, boysenberry, red cherry and dried strawberry.

Well balanced with soft tannins, pairs particularly well with grilled & smoked meat.

Smoking Loon Pinot Noir, California 599,-

Explosive tones by raspberry and lingonberry followed by rich tones of muscat and vanilla.

A wine with a freshness that reminds of strawberry and pomegranate, with a light sweetness and a touch of cedar.

White wines

Glass: Big Joe 30cl Bottle:

Chablis Jean Deligny, France 128,- 619,-

Fresh, fruity and pure Chardonnay from Chablis. Aromatic scent of green fresh apples and citrus.

Dry wine with a distinct acidity, nicely balanced wine with a long and fresh finish

Casa Dei Reti Soave, Italy 98,- 184,- 479,-

Fresh and delicious Soave. Casa Dei Reti is a remarkable brand from Tedeschi.

Handpicked grapes which age in steel barrels. The wine is clear straw yellow in color.

Touch of peach and aromatic flowers on the nose.

A dry wine with yellow fruits, and a fresh ending.

Rosé

Glass: Big Joe 30cl Bottle:

Prima Rosa Negro, Italy 102,- 188,- 499,-

Pomegranate on color. Fresh with bright red fruits and roses flavors.

Juicy, fresh and great fruit concentration. Great acid and long fresh ending.

Prosecco

Glass: Bottle:

Cartemisia Prosecco, Italy 103,- 515,-

Yellow straw colored wine. Fruity with a touch of apple, citrus and grapefruit.

A rich taste with fresh fruit, a good balanced acid-level with a dry finish.

Champagne

Bottle:

Champagne De Saint-Galle, France 1299,-

A true delight, this emblematic varietal Champagne is wonderfully aromatic.

With a lovely pale hue and a nose of white flowers and linden, it is delicate, mineral and superbly fresh on the palate.

On tap

Eldhuset Pale Ale	(g-1)	5,6%	Norway	35cl	95,-
Heineken	(g-1)	4,7%	Holland	33cl	76,- / 50cl 102,-
Nøgne Ø Belgian Blonde Ale	(g-1/2)	4,5%	Norway	35cl	99,-
Nøgne Ø 4885 Blanc	(g-1/2)	4,5%	Norway	50cl	139,-
Mango IPA	(g-1)	4,7%	Norway	35cl	98,-
Ægir IPA	(g-1)	6,5%	Norway	35cl	109,-
Sagene Pilsner	(g-1)	4,7%	Norway	50cl	104,-
Hansa Chili Blond	(g-1/2)	4,7%	Norway	35cl	99,-
Løkka IPA	(g-1)	7%	Norway	35cl	99,-
Weihenstephaner Hefeweiss	(g-2)	5,4%	Germany	50cl	139,-

Non-Alcoholic

Kaffe/Te	44,-
Coca Cola	59,-
Fanta	59,-
Sprite	59,-
Olden Blå	59,-
Apple Juice	59,-
Orju Orange Juice	59,-
Sagene Kjørepils	79,-
Nøgne Ø Himla Humle IPA (g-1/2)	89,-
Hollows & Fentimans Ginger Ale	69,-

Weihenstephaner Hefeweisse (0,5% 50cl Germany) (g-2) 89,-

Husets viner/ rosè / prosecco og champagne kan inneholde sulfitter

Alleregener: Byggmalt = g-1, Hvetemalt = g-2, Glutenfri = *

Bottled

Nøgne Ø Porter	(g-1)	7%	Norway	33cl	138,-
Nøgne Ø Brown Ale	(g-1)	4,5%	Norway	33cl	123,-
Erdinger Pikantus Weizenbuck	(g-1/2)	7,3%	Germany	50cl	147,-
7 Fjell Fløyen IPA	(g-1)	6,9%	Norway	33cl	142,-
Alhambra	(g-1)	6,4%	Spain	33cl	132,-
Maredsous Brown Ale	(g-1)	8%	Belgium	33cl	147,-
Delirium Tremens Ale	(g-1)	8,5%	Belgium	33cl	147,-
Sol Lager	(g-1)	4,5%	Mexico	33cl	99,-
Sagene Milkshake IPA	(M, g-1)	7,5%	Norway	33cl	133,-
Bacardi Lemon Elderflower		4%	Belgium	33cl	99,-
Crabbies Ginger Beer	(g-1)	4%	Scotland	50cl	136,-
Sagene Bryggeri Ginger Beer		4,2%	Norway	33cl	112,-
Sagene Tropisk IPA	(g-1)	4,7%	Norway	33cl	99,-
Bulmers Orginal / Zesty Blood Orange		4,5%	Ireland	50cl	136,-
Gr. Brygghus Bringe bæ ærliner weisse	(g-1/2)	3,7%	Norway	33cl	103,-

Canned

Nøgne Ø Hazy IPA	(g-1/1)	4,5%	Norway	50cl	133,-
Nøgne Ø Asian Pale Ale	(g-1/2)	4,5%	Norway	50cl	133,-
Hansa Lite	(g-1/2)	4%	Norway	50cl	129,-

Snacks

Peanuts (Pn)	42,-
Chili nuts (Pn, G)	42,-
Tortilla chips w/ salsa dip (G)	82,-



There ain't no place like this place anywhere near this place,
so this must be the place.