



## SNACKS

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**MAÍZ PICANTE** 65.-

Popcorn, lime, chipotle /melk/  
Popcorn, lime, chipotle

**EDAMAME** 75.-

Edamame bønner, chilipaste /sulfitter/  
Edamame beans, chili paste

**PAPAS FRITAS** 75.-

Søtpotet fries, røykt spicy majones /egg/sulfitt  
Sweet potato fries, smoked spicy mayonnaise

**CANCHA DE MAÍZ** 65.-

Rostad canchamais  
Roasted cancha corn

## CEVICHE

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**CLÁSICO** 115.-

Hvit fisk, søtpotet, canchamais, chili, syltet  
rødløk, koriander /fisk/melk/sulfitter/  
White fish, sweet potato, cancha corn, chili,  
pickled red onion, coriander

**AHUMADO** 115.-

Lettrøkt hvit fisk, søtpotetkrem, olivenolje,  
syltet agurk, wasabi /peanøtt, fisk, sulfitter,  
melk, /

Lightly smoked white fish, sweet potato,  
olive oil, pickled onions

**CAMARON** 115.-

Scampi, chilisaus, tomat, løk, koriander,  
avokado /skalldyr, sulfitter/

Scampi, chili sauce, tomato, onion, coriander  
avocado



## STARTERS

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**NACHOS Y GUACAMOLE** 115.-

Avokado, løk, tomat, koriander, nachos /løk/  
Avocado, onion, tomato, coriander, nachos

**SOPA DE CON CARNE** 135.-

Con carne suppe, flank steak, sopp, tomat,  
bønner, nachos /soya, sesam, sulfitter/  
Con carne soup, flank steak, mushrooms,  
tomato, beans, nachos,

**CORAZON** 135.-

Andehjerte, tyttebærespuma, beter, fennikel,  
pasjonfrukt /sulfitter/  
Duck heart, lingonberry espuma, beets,  
fennel, passionfruit

**COMINENZO** 115.-

Byggryn, ananas, østerssopp, sjøgress  
/sulfitter/ bygg/ soya/ sesam/  
Barley, pineapple, mushroom, seagrass

## TACO

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**CABRA** 135.-

Taco med kje, chevre, syltet kål, crudité,  
baconstøv /hvete, sulfitter, melk/

Goat, chevre, pickled cabbage, crudité, bacon  
crust

**QUÉ DILLA TROPICAL** 135.-

Pulled pork quesadilla, karriaioli,  
kokosnøttsalsa med ananas /hvete/

Pulled pork quesadilla, curry aioli, coconut  
salsa with pineapple

**VEGETARIANO** 115.-

Purè av bønner, fennikkel, beter, koriander,  
pasjonfrukt cancha mais /hvete/sulfitter/

Puree of beans, fennel, beter, coriander,  
pasjonfruit, cancha corn

## MAIN

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### CARNE DE ÁCIDO 335.-

Ytrefilet av villsau, søtpotetkrem, betesalat, gremolata, baconstøv / *sulfitter*, /  
Wild cheep, sweet potato cream, beets, gremolata, bacon crust

### PESCADO 295.-

Hvit fisk, søtpotetpurè, syltet kål, østerssopp, rød pesto crust, gremolata /*melk, fisk, sulfitter, soya, sesam, sulfitter* /  
White fish, sweet potato cream, pickled cabbage, mushroom, red pesto crust, gremolata

### CERDO 285.-

Pulled pork, hvetetortilla, purè av bønner, avocado krem, syltet løk, nachos /*hvete, sulfitter* /  
Pulled pork, wheat tortilla, bean puree, avocado cream, pickled onions, nachos



MSC-C-54562

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[www.msc.org/no](http://www.msc.org/no)



ASC-C-00656

Sjømat med dette merket kommer fra et ASC-sertifisert ansvarlig oppdrettsanlegg.

[www.asc-aqua.org](http://www.asc-aqua.org)

## DESSERT

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### CIELO 130.-

Sjokolade delice. Luftig sjokolademousse, kokos- og limesorbet, chilliflak og røkt havsalt /*hvete, egg* /  
Chocolate delice. Light chockolate mousse, coconut and lime sherbet, chilil flakes and smoked sea salt

### CARAVANA 115.-

Cottage cheese, sitron, mango chutney, crumble /*havre, melk, sulfitter* /  
Cottage cheese, lemon, mango chutney, crumble

### PERUVIAN STYLE 120.-

Churros, vaniljeis, kondensert melk /*hvete, egg, melk* /  
Churros, vanilla ice cream, condensed milk

## COFFEE SWEET

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### DULCE 65.-

Sjokolade trøffel  
Chocklate truffle

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Ácido is a South American influenced restaurant, and we are happy to welcome you into a vibrant meeting point, either you are here to socialize over a drink, starter or a main course. Our concept is built on social eating with dishes that are perfect to share around the table, such as ceviche, nachos and tacos. Continue with a tastful main course like Pescado, and finish off with our delightful signature dessert Churros –and you are in for a solid South American meal.

At Ácido you can enjoy well composed cocktails, perfectly matched to our South American flavors, all prepared by our skilled bartenders. We encourage you to try our signature cocktails along with the social eating concept. This will give you an experience far from the traditional way of dining



## **DINNER & COCKTAIL MENU**

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SOCIAL EATING TO SHARE AROUND THE TABLE

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