

BA3

EXPERIENCE MENU

Let us take you on a trip with your senses. This menu features our favourites from the à la carte menu and is perfect for sharing. Our head chef Rojas and his team present an innovative and bold fusion of traditional Japanese techniques and South American flavours, guaranteed to awaken your palate. With vibrant colours, tropical flavours, and a variety of techniques, we are sure to make your evening unforgettable.

EDAMAME

Salty and spicy (SO)

YELLOWTAIL TIRADITO

South american style yellowtail sashimi, tobiko roe, yuzu ponzu, mango salsa, unagi sauce, sakura cress, and sesame (F, SO, SE, SU)

SALMON TAQUITOS

Salmon marinated tartar, jalapeño mayo, avocado cream and lime (F, SO, GH, SE)

BERMUDA MAKI

Prawn and tuna tartar maki (8 pcs), spring onions, sesame and spicy aji amarillo sauce (SO, SE, F, S, GH)

DIRTY CRISPY GYOZA

Deep fried Japanese style dumplings filled with cabbage and spring onions, served with pico de gallo, sesame, ponzu sauce, jalapeño and acevichada mayo (SO, SE, E)

OMAHA SHORT RIB

Short beef rib from Omaha marinated in BA3 asian sauce, served with crispy onions, garlic chips and lime (SO,N,SE)

COCONUT RICE

Jasmine rice, coconut milk, and pistachio (N)

BROWNIE & GELATO

Brownie, gelato of your choice and crispy caramelized almonds (E, GH, SO, N, M)

799 NOK

+690 NOK

ENTRY PAIRING

(4 units, Cremant, Regional and Village status wines)

+890 NOK

A TASTE OF BA3 PAIRING

(5 units, Champagne, 3 village and cru status wines, signature cocktail)

ALLERGENS:

F - Fish, S - Shellfish, B - Molluscs, GH - Gluten wheat, SO - Soy, SE - Sesame seeds, SL - Cellery, E - Egg, M - Milk Laktose, PE - Peanuts, N - Nuts, SN - Mustard, LU - Lupin, SU - Sulfitt