



BANZHA

Welcome to Banzha! We recommend sharing our dishes, as we do in Yunnan.

If you are sensitive to spicy food, tell your waiter and we will find something that works for you.

Snacks

- Crispy Chicken Skin 炸鸡皮** 99,-
With Five-spice chili powder
Sesame
- Spicy Sausage 辣香肠** 1pcs 99,-
Four weeks dried spicy sausage made by H.Brakstad with Yunnanese spice-mix
- Shiitake Baozi 香菇包** 89,-
Steamed bun with caramelised shiitake filling
Gluten, sesame, wheat, molluscs

Small Sharing Plates

- Cucumber Salad 凉拌黄瓜(v)** 199,-
Cucumber and tofu puff, garlicky red oil vinaigrette
Peanut, soy, wheat, sesame
- Dai Papaya Salad 傣味青木瓜沙拉(v)** 219,-
with dried chili, lime and peanut
Peanut, fish, sesame
- Fried Mixed Mushrooms 山珍汇** 289,-
with lard, garlic and ham from Voss Gardsslakteri
- Stir Fried Sugar Pea 小炒豌豆荚** 159,-
With garlic, chicken stock and red chili
- Zhanyi Hot Wings 沾益辣鸡翅** 4pcs 209,-
With fermented ginger and red chili 6pcs 269,-
sesame, fish
- Yunnan Street Potato 路边炸洋芋(v)** 149,-
with fermented tofu, toasted chili, and herbs
Sesame, soy, peanut, wheat

Noodles

- Braised Beef Rice Noodle 牛肉米线** 259,-
with beef shank, herbs and toasted chili
Soy, wheat, sesame
- Zajiang Rice Noodle 杂酱米线** 239,-
with Zajiang pork topping and chili oil
Soy, wheat, sesame, peanut
- Tofu Rice Noodle 豆花米线(v)** 209,-
with silken tofu, chives and chili oil
Soy, wheat, sesame, peanut

Large Sharing Plates

- Crispy Duck 香酥鸭** 349,-
Duck thigh from Holte Gård served with wrappers, leek, cucumber, and our house-made dippings
soy, wheat, molluscs, sesame
- Steamed Pork Belly 千张肉** 319,-
Tender pork belly with mustard greens and salted black bean.
wheat, soy
- Mala Prawns 香辣虾** 379,-
South Atlantic wild prawns with Kashmiri chili and Sichuan pepper.
Shellfish

Rice

- Short Grain Rice 梗米(v)** 59,-
with ginger, spring onion and cardamom
Sesame





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Our set menus include a mix of dishes chosen with care, including what our guests love most. Each menu combines our best dishes, guaranteeing a tasty experience for everyone.

Set Menu

Wontons In Red Oil
Cucumber Salad
Stir Fried Sugar Peas
Fried Mixed Mushrooms
Steamed Pork Belly

P/P Kr.589,-

Extra Hot Wings

4pcs kr.199,-

Crispy Duck Set Menu

Wontons In Red Oil
Cucumber Salad
Fried Mixed Mushrooms
Mala Prawns
Crispy Duck
Dessert Of The Day

P/P Kr.849,-

Extra Hot Wings

4pcs kr.199,-

Drink Pairing

Our drink pairings are carefully chosen to match our dishes, making dining even better. Each pairing brings out the flavors of our food, ensuring a great experience for everyone.

Per Person

kr.499,-

Dessert

White Chocolate Panna Cotta 白巧克力布丁 149,-
with chocolate oats topping
Gluten, lactose, almonds

Soy Ginger Panna Cotta 姜汁豆奶布丁 149,-
Soy milk panna cotta with brown ginger syrup
Soy, peanut, sesame, lactose

Drinks By Glass

Sparkling Wine 160,-
Julien Braud La Bulle de l'Ouest

White Wine 150,-
Old school Riesling

Red Wine 195,-
Rings Spatburgunder

Beer

Hansa Pilsner 99,-

Jasmine Tea Lager 179,-

Tibetan Pale Ale 179,-

Chinese Liquor "Bai Jiu"

Classic Light Aroma 56% 159,-

10 Years Light Aroma 52% 189,-

Alcohol-Free

Brus 79,-

Villbrygg Flyt 79,-

Ringi Aroma Eplemost 89/259,-

Nøgne Ø Stripped Craft 89,-

Olden 79,-

Tap water is free

