

# DJALMAS VINBODEGA

## MENU

Vi anbefaler 2-3  
pr. person retter

### TAPAS - SNACKS

- Hjemmelavet kryddermandler & oliven. 50,-
- Hjemmelavet Aioli & Tapenade med grillet surdejsbrød 50,-
- Hjemmelavet Tzatziki med grillet surdejsbrød 65,-
- Hjemmelavet Baba Ganush med grillet surdejsbrød 65,-
- Hjemmelavet Hummus med grillet surdejsbrød 65,-
- Indbagt Gedeost 65,-
- Padrons 65,-
- Pan Con Tomato 65,-
- Brud af Gammelknas med hjemmelavet Balsamico 65,-
- Spansk Bellotta, lufttørret i 24 måneder 100,-

### BÆREDYGTIGE FISK "PÅ DÅSE"

Serveres med grillet surdejsbrød

- Tunfilet med chili & olivenolie. 65,-
- Tunfilet med timian & olivenolie. 65,-
- Makrelfilet med krydret tomat. 65,-
- Sardiner med krydret olivenolie. 65,-

Vi er inspireret af enkelthed, kvalitet og velsmag. Derfor serverer vi simple retter uden krummelurer, men med masser af smag og karakter.

Vi har kærlighed til de bedste lokale økologiske råvarer fra Roskilde og omegn.

### KÆRLIGHED TIL LOKALE RÅVARER OG VINE FRA HELE VERDEN



### DELERETTER

- Hjemmelavet Tunmousse med grillet surdejsbrød. 90,-
- Burrata salat 80,-
- Patatas Brava 80,-
- Surdejstost med Skinke, timian & Gammelknas 80,-
- Rundt om Roskilde brættet
- Med lokale delikatesser, pølser, skinke, oste.
- Lille bræt 175,-
- Stort bræt 300,-

### MAD DU IKKE VIL DELE

- Gazpacho 50,-
- Pil Pil - Grillet rejer i hvidløg 90,-
- Cæsar salat 100,-

### OST / SØDT

- Manchego med ristet mandler i honning 65,-
- Lille ostebræt 80,-
- Stort ostebræt 130,-
- Tærte med hindbær & Cremefraiche 40,-
- Brownie med vaniljecreme 40,-
- Jordbær Trifli 60,-

EVENTS HOS  
DJALMAS  
Se vores vinsmagninger  
og sommerens Live DJ's  
på Djalmas.dk

## DRIKKE

### KAFFE

Økologisk fra Just  
Coffee risteri, Roskilde

- Espresso. 20,-
- Americano. 25,-
- Cortado. 30,-
- Cappuccino. 35,-
- Caffé Latte. 35,-
- Iskaffe. 35,-
- Sirupshot. 5,-

- The grøn el. hvid 25,-
- Varm kakao 40,-

### ØL

Herslev Gårdbryggeri  
Naturøl brygget på lokale  
og økologiske råvarer,  
med dyb respekt for  
naturen og de mennesker  
der indgår i vores lille  
kredsløb.

- Fadøl 40 cl.
- Pilsner 50,-
- IPA 50,-
- Sæson 55,-

- Flaskeøl 33 cl.
- Under Solen 0,5% Alc. 50,-

### MJØD

Snoremarks æblemjød  
serveret med masser af  
is og en skive appelsin

- Æble / Hyben 50,-
- Æble / Mjødurt 50,-
- Æble / Havtorn 50,-

### VAND

- San Pellegrino 75cl. 50,-
- Coca Cola 25cl. 30,-
- Coca Cola Zero 25cl. 30,-
- Fanta 25cl. 30,-
- Sprite 25cl. 30,-
- Schweppes lemon 25cl. 30,-
- Fever-Tree Tonic 20cl. 50,-
- Fever-Tree Ginger Beer 20cl. 50,-

Irish Coffee 80,-

Irish Latte 80,-

Coffee Baileys 80,-

Latte Baileys 80,-

Spanish Coffee 80,-

Bourbon Latte 80,-

KANDER 300,-

Sangria

Borgmesteren

Vikingen

Solnedgang

Sommerminder

Summertime

### COCKTAILS 90,-

Djalmas Mojito

Rom, Lime, Mynte, Rørsukker & Danskvand

Pineapple Express

Rom, Kokos, Ananas & Cava

Summertime

Gin, Aperol, Passionsfrugt, Ananas & Lime

Borgmesteren

Gin, Hyldeblomst, Grapefrugt, Citron,  
Sukker & Danskvand

Vikingen

Gin, Rabarber sirup, Citron & Selleri Bitters

Solnedgang

Vanilje Vodka, Malibu, Passionsfrugt,  
Ananas & Lime

Urtehaven

Gin, Agurk, Citron, Urtesirup & Æggevider

Sommerminder

Rabarber Gin, Hindbær & Citron

Espresso Martini

Espresso, Kakaosnaps, Kahlua & Gommen

Coco Pandan

Rom, Ananas, Kokos & Pandan

Aperol Spritz

Aperol, Cava, Danskvand & Appelsin

Summer Dazzling

Vanilla Vodka, Grapefrugt, Cava &  
Danskvand



### LEDER DU EFTER VORES VINKORT?

Vi har ikke vinkort og sommelier. Men vi har masser af gode vine på hylderne, du selv kan vælge imellem. Spørg gerne, for vi elsker at snakke om de vine, vi kender, og dem vi ikke kender, slår vi op.

Thomas Gjørup

KÆLDERMESTER

GLAS BOBLER  
60 / 90 / 125,-

GLAS HVID  
60 / 80 / 100,-

GLAS ROSÉ  
60 / 80 / 100,-

GLAS RØD  
60 / 80 / 100,-

# DIALMAS VINBODEGA



## MENU

We recommend 2-3 dishes per person

### TAPAS - SNACKS

- Spicy almonds & olives 50,-
- Aioli & Tapenade with grilled sourdough bread 50,-
- Tzatziki with grilled sourdough bread 65,-
- Baba Ganush with grilled sourdough bread 65,-
- Hummus with grilled sourdough bread 65,-
- Baked goat cheese 65,-
- Grilled Padrans 65,-
- Pan Con Tomato 65,-
- Cheese breaks of "Gammelknas" with homemade Balsamic 60,-
- Spanish Bellota airdried for 24 months 100,-

### CANNED SUSTAINABLE FISH

With grilled sourdough bread

- Tuna fillet with chili & olive oil 65,-
- Tuna fillet with thyme & olive oil 65,-
- Mackerel fillet with spicy tomato 65,-
- Sardines with spicy olive oil 65,-

### DISHES TO SHARE

- Tuna mousse with grilled sourdough bread 90,-
- Burrata salad 80,-
- Patatas Brava 80,-
- Sourdough Toast with ham, thyme, cheese and mustard 80,-
- Taste Tour de Roskilde
- Charcuterie with local delicacies
- Small 175,-
- Large 300,-

### DISHES YOU DO NOT WANT TO SHARE

- Gazpacho 50,-
- Pil Pil - Grilled gambas in garlic 90,-
- Cæsar salad 100,-

### CHEESE & SWEETS

- Manchego with almonds in honning 65,-
- Small cheeseboard 80,-
- Large cheeseboard 130,-
- Pie with raspberry and sour cream 40,-
- Brownie with vanilla cream 40,-
- Strawberry Trifli 80,-

We are inspired by simplicity, homemade quality and good taste.

We serve simple and delicate food, inspired of the best local organic ingredients from Roskilde and the surrounding.

We love local ingredients and wines from around the world

## BEVERAGES

### COFFEE

- Organic coffee from Just Coffee roastery Roskilde
- Espresso. 20,-
- Americano. 25,-
- Cortado. 30,-
- Cappuccino. 35,-
- Caffé Latte. 35,-
- Ice Coffee 35,-
- Coffee Syrup 5,-

- The green or white 25,-
- Hot Chocolate 40,-

- Irish Coffee 80,-
- Irish Latte 80,-
- Coffee Baileys 80,-
- Latte Baileys 80,-
- Spanish Coffee 80,-
- Bourbon Latte 80,-

### PITCHER 300,-

- Borgmesteren
- Vikingen
- Solnedgang
- Sommerminder
- Summertime

### BEER

- Herslev Gårdbryggeri
- Natural beer brewed on local and organic ingredients, with deep respect for nature and the people who are part of our small circle.
- Draft beer 40 cl.
- Pilsner 50,-
- IPA 50,-
- Season beer 55,-

- Bottle 33 cl.
- Under Solen 0,5% Alc. 50,-

### MEAD

- Snoremarks apple mead served with lots of ice cream and a slice of orange
- Apple / Rose hip 50,-
- Apple / Mead 50,-
- Apple / Sea Buckthorn 50,-

### SODA

- San Pellegrino 75cl. 50,-
- Coca Cola 25cl. 30,-
- Coca Cola Zero 25cl. 30,-
- Fanta 25cl. 30,-
- Sprite 25cl. 30,-
- Schweppes lemon 25cl. 30,-
- Fever-Tree Tonic 20cl. 50,-
- Fever-Tree Ginger Beer 20cl. 50,-

### COCKTAILS 90,-

#### Djalmas Mojito

Rum, Lime, Mint, Sugar & Mineral water

#### Pineapple Express

Rum, Cocos, Ananas & Cava

#### Summertime

Gin, Aperol, Passionsfruit, Ananas & Lime

#### Borgmesteren

Gin, Elderflower, Grapefruit, Lemon, Sugar & Mineral water

#### Vikingen

Gin, Rhubarb syrup, Lemon & Celery Bitters

#### Solnedgang

Vanilla Vodka, Malibu, Passionsfruit, Ananas & Lime

#### Urtehaven

Gin, Cucumber, Lemon, Herbsyrup & Eggs white

#### Sommerminder

Rhubarb Gin, Raspberry & Lemon

#### Espresso Martini

Espresso, Cocosnaps, Kahlua & Gommen

#### Coco Pandan

Rum, Ananas, Cocos & Pandan

#### Aperol Spritz

Aperol, Cava, Mineral water & Orange

#### Summer Dazzling

Vanilla Vodka, Grapefruit, Cava & Mineral water



### LOOKING FOR OUR WINE LIST?

We do not have wine list or sommelier. But we have lots of good wines on the shelves for you to choose from. Feel free to ask we love talking about the wines we know, and those we do not know, we look up.

Thomas Gjørup

WINE CELLAR MASTER

GLAS BUBBLES  
60 / 90 / 125,-

GLAS WHITE  
60 / 80 / 100,-

GLAS ROSÉ  
60 / 80 / 100,-

GLAS RED  
60 / 80 / 100,-