

ILUKA is all about super-fresh, super-delicious seafood and vegetables, made with care and commitment and served as if you're family or best mates.

Join us for a snack in the bar or the full experience in the restaurant.

BITES

Cured and smoked salmon 100,-

Ortiz anchovies, olive oil and lemon 90,-

Hart bakery bread & butter 45,-

RAW

Faroese Sea urchin & grilled bread 110,-

200 yo Mahogany clam 150,-

Langoustine and pink pepper 90,-

Queen scallop 1/3/6 30,-/85,-/170,-

Gillardeau oyster, lemon & white pepper 1/6 45,-/260,-

Kilpatrick oyster 1/6 35,-/200,-

Raw herring, finger lime & lemon balm 100,-

Spring greens with langoustine dip 100,-

PLATES

Steamed blue mussels, milk curd & parsley 120,-

Sautéed squid with paste of Thai basil 130,-

"En papillote" asparagus, nori and sorrel 135,-

Caviar with æbleskiver & traditional condiments 525,-

Market fish for 2, kale & soft herbs 240,- per person

Rhubarb, pink pepper and cream 95,-

A taste of ILUKA, 5 servings 540,-Wine pairing, 3 glasses 350,-

Please ask the staff about allergens Venligst spørg personalet om allergener Opening hours Tuesday-Saturday 18.00-00.00 (kitchen closes at 22.00)

