

M E N Ü Ü

SUUPISTED

Grillitud oliivid, röstitud tomati-paprikakreem **6.5**

Suured Apuulia rohelised oliivid kivega 200g **8.5**

Big Green Eggil grillitud Padrón piprad meresoolaga **7**

Grillitud Iberico ribiliha, tomati-sibulasalsa **12**

Tšilli-küüslauguvõis grillitud krevetid, krõbe ciabatta **12**

Suupistevalik kahele **28**

Oliivid, Padrón piprad, grillitud krevetid, Iberico ribiliha, veisetartari korvikesed, valik juustusid, srirachamajonees, krõbe seemneleib, grissiinid

Juustuvalik ühele **16**

Küsi tänast juustuvalikut klienditeenindajalt.
Serveerime muraka- ja viigimarjamoosi ja grissiinidega

MIDAGI KERGEMAT

Fetajuustu- pistaatsiakreem 12

Arbuus, värsked salat, oliivid, kirsstomat, pähkel

Veinisoovitus: Dom La Colombe Coteaux Varois Rose 2023

[Syrah, Cabernet Sauvignon, Grenache] 12cl 7

Eesti rohumaa veise tartar 15

Munageel, kapparimajonees, forellimari, punane sibul, anšoovis, marineeritud kurk

Veinisoovitus: Dom La Colombe Coteaux Varois Rose 2023

[Syrah, Cabernet Sauvignon, Grenache] 12cl 7

Argentiina punase kreveti ceviche 12

Kookose-koriandriõli, koriandrimajonees, suhkruhernes, mango

Veinisoovitus: Champagne Gonet-Medeville, Tradition Brut 1er Cru NV

[Chardonnay, Pinot Noir, Meunier] 12cl 15

Veise carpaccio 15

Frititud kapparid, musta küüslaugu majonees, kuivatatud munakollane

Veinisoovitus: Grande Cuvée 1531 de Aimery Crémant de Limoux Rosé Brut NV

[Chardonnay, Chenin Blanc, Pinot Noir] 12cl 8

Madalküpsetatud Pähkla forell 14

Hollandi kaste, pošeeritud muna, roheline spargel, forellimari

Veinisoovitus: Cloudy Bay 2024 *[Sauvignon Blanc]* 12cl 12

GRILLITUD ELAVAL TULEL

Iberico sea karbonaad 23

Pannikartul, spargel, Padrón pipar, koorene konjakikaste

Veinisoovitus: Bodegas Escudero Solar de Becquer Reserva 2015

[*Tempranillo*] 12cl 10

Marmorveisesteik 28

Trühvlikartul, Padrón pipar, grillitud šalottsibul, röstpeedi-kirsi püree ja chorizo kaste

Veinisoovitus: Marques de Griñon 2014 [*Graciano*] 12cl 12

DESSERT

Limoncellokreem ja sidrunisorbett 8

Sidrunikreem, ananassi-limoncello kreem, sidrunisorbett, vahvlipuru

Veinisoovitus: Post House Treskilling Yellow Noble Late Harvest 2018

[*Chenin Blanc*] 6cl 9

Crèmeux rabarberiga 8

Marineeritud rabarber, laimibesee, vaarikakaste, vanilje, koorekreem

Joogisoovitus: Kokteil Vaarika Gin-Sour

[*Citadelle gin, vaarikasiirup, munavalge*]

Juustuvalik ühele 16

Küsi tänast juustuvalikut klienditeenindajalt.

Serveerime muraka- ja viigimarjamoosi ja grissiinidega

Bodega köögi jäätise- ja sorbetivalik (1 pall) 2

Küsi tänast valikut klienditeenindajalt

M E N U

SNACKS

Grilled olives, roasted tomato and bell pepper cream **6.5**

Large Puglia whole green olives with pit 200g **8.5**

Charcoal-grilled Padrón peppers with sea salt **7**

Grilled Iberico boneless ribs, tomato-onion sauce **12**

Grilled shrimps in chili-garlic butter, crispy ciabatta **12**

Appetizer selection for two **28**

Olives, grilled prawns, Padrón peppers, grilled Iberico boneless ribs, beef tartare, crispy bread, choice of cheeses, sriracha mayonnaise, grissini

Cheese platter for one person **16**

Ask your server for today's selection

Cheeses are served with cloudberry jam, fig jam and grissini

APPETIZERS

Feta cheese-pistachio cream 12

Watermelon, fresh salad, olives, cherry tomato, walnut

Wine rec: Dom La Colombe Coteaux Varois Rose 2023

[Syrah, Cabernet Sauvignon, Grenache] 12cl 7

Estonian grass-fed beef tartare 15

Egg yolk, caper mayonnaise, trout roe, red onion, anchovy, marinated cucumber

Wine rec: Dom La Colombe Coteaux Varois Rose 2023

[Syrah, Cabernet Sauvignon, Grenache] 12cl 7

Argentina red prawn ceviche 12

Coconut-cilantro oil, cilantro mayonnaise, sugar peas, mango

Wine rec: Champagne Gonet-Medeville, Tradition Brut 1er Cru NV

[Chardonnay, Pinot Noir, Meunier] 12cl 15

Beef carpaccio 15

Organic beef fillet, fried capers, black garlic mayonnaise, dried egg yolk

Wine rec: Grande Cuvée 1531 de Aimery Crémant de Limoux Rosé Brut NV

[Chardonnay, Chenin Blanc, Pinot Noir] 12cl 8

Slow-cooked Pähkla trout 14

Hollandaise sauce, poached egg, green asparagus, trout roe

Wine rec: Cloudy Bay 2024 *[Sauvignon Blanc]* 12cl 12

GRILLED ON OPEN FIRE

Grilled Iberico pork chop 23

Asparagus, pan fried potatoes, Padrón pepper, creamy cognac sauce

Wine rec: Bodegas Escudero Solar de Becquer Reserva 2015

[*Tempranillo*] 12cl 10

Marbled beef steak 28

Truffle potato, Padrón pepper, grilled shallot, roasted beet-cherry puree, chorizo sauce

Wine rec: Marques de Griñon 2014 [*Graciano*] 12cl 12

DESSERT

Limoncello cream and lemon sorbet 8

Lemon cream, pineapple and Limoncello cream, lemon sorbet, waffle crumbs

Wine rec: Post House Treskilling Yellow Noble Late Harvest 2018 [*Chenin Blanc*] 6cl 9

Cremeux with rhubarb 8

Marinated rhubarb, lime meringue, raspberry sauce, vanilla cream

Drink rec: Cocktail Raspberry Gin-Sour

[*Citadelle gin, raspberry syrup, eggwhite*]

Ice Cream and Sorbet (1 scoop) 2

Ask your server for today's selection

Cheese platter for one person 16

Ask your server for today's selection

Cheeses are served with cloudberry jam, fig jam and grissini