

LIGHT CLASSICS

- TUNA CEVICHE** 18
cilantro pesto, sesame seeds,
fermented vegetables
- STEAK TARTARE** 19
anchovy, quail egg, red onion,
capers, mustard, potato chips
- SEAFOOD SOUP** 14
greenshell mussels, king prawn tails,
squid, sea bass
- KING PRAWN TAILS** 19
white wine sauce with chilli and garlic, focaccia

MORE THAN JUST SALAD

- SALAD NICOISE** 19
grilled tuna, almond potatoes, quail egg, salad
leaves, anchovy, olives, sun-dried tomatoes
- CRISPY DUCK**  17
citrus fruits, garden cress,
roasted pine nuts, shallot
- CAESAR SALAD** 13
Romaine lettuce, roasted ciabatta, Parmigiano
Reggiano
with grilled prawns 21
with grilled chicken 17
- GRILLED GOAT CHEESE**  16
strawberries, melon, salad leaves,
pomegranate seeds, hazelnuts

HINT OF SPICE

- DEEP-FRIED MUSHROOMS**  12
coriander, green onion, cashew nuts,
chili, lime sauce
- BLUE MUSSELS**  15
white wine and garlic broth, bread toasts
- ASIAN STYLE PORK RIBS** 18
spring onion

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| SHARED EXPERIENCE 42
tuna ceviche, grilled octopus, steak tartar,
crispy duck |
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FROM CHARCOAL GRILL

- GRILLED WHOLE FISH** 27
white asparagus, cherry tomato, white wine sauce
- OCTOPUS** 27
almond potato, green beans, fennel, chive aioli
- KING PRAWNS** NEW 29
chili, garlic, parsley, grilled lemon

 **SHARED EXPERIENCE** 59
king prawns, squid, octopus, green mussels, white fish, grilled padron pepper, roasted cherry tomato


- PEPPER STEAK** 32
green asparagus

- RIBEYE STEAK** NEW 29
roasted garlic, grilled vegetables

- PICANHA STEAK**  29
grilled vegetables

- RACK OF LAMB** 36
marinated with rosemary and garlic, carrot, roasted garlic

- DUCK BREAST** 24
king oyster mushrooms in Asian style sauce

 **SHARED EXPERIENCE** 69
Picanha steak, rack of lamb, Asian style pork ribs, chorizo sausage, grilled garlic, deep fried onion rings, roasted cherry tomato

- GRILL HOUSE BURGER** 19 | 14
beef patty, brioche, crunchy onion, BBQ sauce, salad, tomato, pickle, Cheddar, fries

- CHICKEN BURGER** 16 | 11
grilled chicken fillet, brioche, garlic sauce, salad, tomato, pickle, blue cheese, Cheddar, fries

- BEYOND MEAT BURGER** 17
Beyond Meat™-patty, brioche, garlic mayonnaise, tomato, guacamole, pickled red onion and cucumber, vegan cheese, fries


Gluten-free buns also available

FROM THE GARDEN

- CRISPY CAULIFLOWER** NEW 13
salad leaves, celery, carrot, onion, cashew nuts, sesame seeds, hoisin sauce

- MEDITERRANEAN STYLE AUBERGINE** 14
tomato, mozzarella, pesto, grilled vegetables

- PASTA ALLA GENOVESE** 15
linguine pasta, green asparagus, fresh basil pesto

- PORCINI MUSHROOM RISOTTO**  15
grilled green asparagus, pine nuts, parmesan

SAUCE AND BUTTER MAKE EVERYTHING BETTER

- Béarnaise sauce
- Green peppercorn sauce
- Chimichurri sauce
- Wine sauce with juniper berries
- BBQ sauce
- Mushroom sauce
- Truffle mayonnaise
- Aioli


- Avocado, green peppercorn & basil butter
- Cilantro & lemon butter
- Cafe de Paris butter
- Blue cheese butter
- Garlic & chive butter

ENHANCE THE EXPERIENCE

- Grilled potatoes 5
- French fries 5
- Sweet potato fries 5
- Hasselback potatoes 7
- Deep fried onion rings 5
- Grilled vegetables 7
- Grilled green asparagus 7
- Roasted mushrooms with garlic 5
- Tabbouleh salad with quinoa 5
- Mixed salad 6

SOMETHING SWEET

- PAVLOVA** 9
fresh berries, strawberry sauce
- TARTE TATIN** 8
vanilla ice cream
- LAVA CAKE** 11
marshmallow, vanilla ice cream
- CREME BRULEE** 10
fresh berries
- PINEAPPLE CARPACCIO WITH MINT** 8
coconut ice cream, fresh berries
- NEW YORK CHEESECAKE** 8
strawberry sauce
- RICOTTA DOUGHNUTS** 8
salted caramel sauce, fresh strawberry jam

SHARED EXPERIENCE  27
New York cheesecake, pineapple carpaccio,
creme brulee, ricotta doughnuts

LIQUID DESSERTS

- Sweet Peach** 14
- Espresso Martini Delux** 14
- Prestige Beereanauslese,** 7
Lenz Moser, Austria 8cl
- Chateau Grillion,** 8
Sauternes, France 8cl
- Late Bottled Vintage Port, Van Zellers 8cl** 6
- Fernando de Castilla Pedro** 8
- Ximenez Classic Sherry 8cl**
- Sõstar & Suits 4cl** 6
- Vana Tallinn Cream 4cl** 6
- Baileys 4cl** 6

 **NEW!**

 **GUESTS' FAVOURITE!**

Ask your waiter about allergens, lactose and gluten