



À LA CARTE

INFORMAL & SIMPLE

SMALL BITES FOR WINE, BEER, AND COCKTAILS

- **Marinated olive selection** A:6 3.90€
- **Garlic Toast with Hard Cheese and Garlic Aioli** A:1,3,7 6.90€
- **Cheese Croquettes with Lingonberry Sauce** A:1,3,7,11,12 6.90€
- **Fried Baltic Smelt with Tartare Sauce** A:1,3,4,10 6.90€
- **Bruschetta duo**  A:1,7,12 3.90€
with caramelized red onions and gorgonzola cheese
- **Bruschetta duo**  A:1,7 3.90€
with tomato salsa and stracciatella

SALADS & SNACKS

A FUSION OF LOCAL TRADITIONS AND GLOBAL FLAVOURS

- **Stracciatella Salad**  A:7,10 11.90€
Arugula, avocado, strawberries and lime olive oil dressing
- **Lightly Salted Baltic Herring** A:3,4,7 12.50€
Potato Confit, Quail Eggs, Trout Roe
- **Salmon and sea bass tartare** A:1,3,4,10 13.90€
Avocado, Quail Egg Yolk, Trout Roe, Capers, Chili, Red Onion, Toasted Ciabatta
- **Venison tartare** A:1,3,10 12.50€
Fried chanterelles, fresh arugula and juniper berry oil
- **Potato pancakes** A:2,3 9.90€
with avocado cream and tiger prawns
- **Potato pancakes** A:3,7 7.90€
with fried vegetables and feta cheese
- **"Black Caesar" Salad** A:1,3,4,7,12,13 14.50€
Hemp Butter Fried Tiger Shrimp
- **Caesar Salad** A:1,3,4,7,13 13.90€
Rye Breadcrumbs Fried Chicken Breast
- **Snack platter "Melnā Bite"** A:1,3,7,8,11,12 15.50€
Chicken nuggets, Cheese Croquettes with Chili Peppers, Garlic Toast, Spring Rolls,
Assorted Latvian Cheeses, Garlic Sauce, Cranberry-Apple Sauce

SOUPS

RICH NUANCES IN EVERY SPOONFUL

- **Seafood Soup** A:2,4,6,9,14 9.90€
Squid, mussels, white fish fillet with clarified bisque broth
- **Cold Beetroot Soup** A:3,7,10 7.90€
With sour cream ice cream



MAIN COURSES


FAMILIAR FLAVOURS WITH A NEW TWIST

- | | | |
|---|---------------|--------|
| - Beef Cheeks | A:6,7,9,12 | 19.50€ |
| Mashed Potatoes, Red Wine Sauce, Home Made carrot chips | | |
| - Black Angus beef entrecôte | A:6,12 | 32.90€ |
| Tomato salad and red wine sauce | | |
| - Beef Burger "Melnā Bite" | A:1,3,7,10,12 | 15.90€ |
| Brioche bun, Pickled Onions, Bacon, French Fries, Spicy Sauce | | |
| - Corn-fed chicken breast | A:7 | 14.90€ |
| Grilled Vegetables and Mushroom Sauce | | |
| - Duck Confit | A:9 | 16.90€ |
| Fennel Salad, Arugula and Orange Citrus Dressing | | |
| - Salmon Fillet | A:4,6 | 16.90€ |
| Baby Zucchini, Soybeans and Herb Pesto Sauce | | |
| - Roasted Celery Root  | A:6,7,13 | 12.90€ |
| New Potato and Fennel Puree, Green Beans and White Wine-Tarragon Sauce | | |
| - Burger with Pickled and Roasted Tofu  | A:1,3,6,7,12 | 13.90€ |
| Spicy Sauce, French Fries | | |

DESSERTS

SWEET MOMENTS THAT LINGER IN MEMORY

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|--|----------------|-------|
| - Honey Cake "Melnā bite" | A:1,3,5,7,8 | 8.50€ |
| Bee Honeycomb, Rhubarb Ice Cream | | |
| - Pavlova | A:3,7 | 8.50€ |
| Fresh Rhubarb and Strawberry Sauce | | |
| - Alaska | A:1,3,7 | 8.50€ |
| Meringue, Vanilla Ice Cream, Mango Sorbet and Dark Chocolate | | |
| - Ice Cream Selection "Melnā Bite" (1 Scoop) | A:1,3,5,7,8,12 | 2.50€ |
| Ask our staff about today's available flavours | | |

 - vegetarian

Groups of 10 and more will be charged 10% service fee on top of the bill

Allergens:

1 - gluten, 2 - crustacean shellfish, 3 - eggs, 4 - fish, 5 - peanuts, 6 - soya beans, 7 - milk products, 8 - nuts, 9 - celery, 10 - mustard, 11 - sesame seeds, 12 - sulphites, 13 - lupine, 14 - molluscs