

# laspa

## FINGER FOOD

WILD GARLIC HUMMUS, toasted sourdough bread	7 €
SMOKED FISH SALAD, toasted sourdough bread	8 €
CRISPY BALTIC HERRING, dill-sour cream sauce	8 €
BBQ CHICKEN WINGS, freshly salted cucumber, chipotle mayo	7 €
BEER GLAZED PORK SHORT RIBS, freshly salted cucumber, chipotle mayo	8 €
CRISPY CAULIFLOWER, dill-sour cream sauce	7 €
SWEET POTATO FRIES, spring onion mayo	5 €
POTATOE WEDGES, cucumber- horseradish tartar sauce	5 €

## BOWLS

BBQ PULLED OATS, raw buckwheat, fermented red cabbage, kale, crispy potato peels, roasted onions, chipotle mayo	10 €
PEPPERY COLDSMOKED SALMON, cucumber, avocado cream, cherry tomatoes, kale, arugula	10 €
HERRING, early potatoes, cottage cheese, freshly salted cucumber, pickled onion, dill-sour cream sauce, roasted onions	8 €
GRILLED CHICKEN, colourful cherry tomatoes, herb pesto, Viinamärdi farm's stracciatella, bimi, arugula	8 €



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## FROM THE GRILL

GRILLED CHEESE, strawberry-tomato salad, arugula	12 €
FILLET OF TROUT, rosemary butter, cauliflower cream, kale, black quinoa	14 €
GRILLED QUAIL, bimi, cauliflower cream, rhubarb salad	14 €
SHASHLIK, salsa Verde, tomato-onion salad	12 €
DEER BURGER, fermented red cabbage, celleriac cream, juniper mayo (dish can be ordered without bun)	12 €
BEETROOT -raw buckwheat vegan burger	10 €

## DESSERT

SCOOP OF ICECREAM, berries, berry sauce, vanilla crisp	4 €
CUP DESSERT	4 €

## KIDS MENU

CAULIFLOWER SOUP	5 €
GRILLED SAUSAGES, tomato-cucumber salad	6 €
GRILLED FISH, early potatoes, dill-sour cream sauce	7 €
CHICKEN PASTA	7 €



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