

# VERDE GRILL MENU

## *Finger food*

ROASTED BELL PEPPER 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 €
JUNIPER CURED 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 €
DUCK BROTH, pulled duck, late summer vegetables, spelt barley	8 €

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## *From the grill*

GRILLED CHEESE, tomato salad, fennel cream, arugula	12 €
FILLET OF TROUT, rosemary butter, cauliflower cream, kale, black quinoa	14 €
GRILLED QUAIL, bimi, cauliflower cream, gooseberry 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 €
VEGAN BURGER, beetroot- raw buckwheat burger, vegan bun, chipotle mayo, frisee salad, tomato, marinated red onion (dish can be ordered without bun)	10 €

## *Desserts*

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

## *Kid's 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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