



WE BELIEVE THAT THE HEART AND SOUL OF THE PERFECT BURGER BEGINS WITH A GOOD PATTY. THE MEAT WE USE IS FINNISH BLACK ANGUS, WHICH COMES TO US DIRECTLY FROM A SMALL SUPPLIER

OUR DRY AGED PATTIES ARE DRY HUNG FOR A MINIMUM OF 20 DAYS. THIS PROCESS GIVES THE MEAT A NICE NUTTY AND BUTTERY TASTE

PLEASE NOTE THAT WE SERVE OUR PATTIES MEDIUM AS A STANDARD

WE RECOMMEND EATING YOUR BURGER WITH YOUR HANDS, ENSURING THAT EACH BITE GRABS A LITTLE OF EACH COMPONENT THAT HAS MADE YOUR BURGER, GIVING A FULL TASTE EXPERIENCE

- 3-COURSE MENU -

CHOOSE ONE FROM
EACH CATEGORY;

48€

VIINIPAKETTI
38€

STARTER

CARAMEL PORK
ASPARAGUS & FETA
GAMBAS BEURRE NOISETTE
HOUSE BURRATA

MAIN

DRY AGED
DOUBLE BEARNAISE SMASH
BLACK GOLD
GOAT SMASH
EL FUEGO SMASH
THE MATADOR
HANGRY BIRD SMASH
RATATOUILLE VEGGIE



EXTRA

SURF & TURF 10€
LIMONCELLO WAGYU 8€
BEAR SMASH 5€

ALL OUR BURGERS ARE AVAILABLE AS A VEGETARIAN VERSION

SIDE

FRIES WITH PARMESAN
PATATAS BRAVAS
CAESAR NATURAL
ROASTED BRUSSELS
DIRTY FRIES +2€

DESSERT

DUBAI PISTACHIO DREAM
FAZERINA CREME BRULEE
ICE CREAM OF THE DAY

- STARTERS -

HOUSE BURRATA 14

Fresh burrata from Italy, herbed romesco sauce, roasted cherry tomatoes, balsamic syrup, herbed bread crumble, and kale chips.

ASPARAGUS & FETA 14

Fire-grilled asparagus, roasted feta, coriander sauce, mint, sesame seeds, and kale chips

CRISPY CARAMEL PORK 15

Crispy Asian-style pork belly, mango salsa, chili, coriander, crispy golden noodles, and house-made soy caramel sauce

GAMBAS BEURRE NOISETTE 15

Brown butter infused with chili and garlic, served with jumbo prawn tails and cherry tomatoes

- SALADS -

CARAMEL PORK SALAD 19

Crispy caramelized pork, marinated red onion, mango salsa, chili, coriander, grilled romaine lettuce, pecans, and Asian caramel sauce

CHICKEN GOAT SALAD 19

Mixed salad greens, house lemon vinaigrette, crispy chicken tenderloin, seared goat cheese, roasted tomatoes, balsamic glaze, marinated red onion, bell pepper marmalade, and pecans

GAMBAS CAESAR 19

Romaine lettuce, house Caesar dressing, jumbo prawn tails gratinated in chili-garlic oil, roasted tomatoes, 18-month aged Parmesan, marinated red onion, and croutons

- LUXURY BURGERS -

SURF & TURF 32

Wagyu beef steak, jumbo prawns glazed in chili-garlic butter, white wine sauce, Monterey Jack cheese, black garlic mayo, aioli, crispy golden noodles, and sautéed red onion.

LIMONCELLO WAGYU 29

Wagyu beef steak, pickled red onion, romaine lettuce, grilled lemon, house limoncello jelly, fermented lemon balm mayonnaise, fermented black pepper mayonnaise, and a Parmesan crisp.

BEAR SMASH 2,0 25

BURGER BATTLE 2019 FINALISTI
70g karhunliha smashpihvi, 70g naudanliha smashpihvi, cheddar, ketsuppia, sinappia, makeansuolaista pekonihiiloa, puolukoita, chilimajoneesia ja rucolanversoa.

- SEASONAL BURGER -

HANGRY BIRD SMASH 18

BURGER BATTLE 2019 FINALIST
70g bear meat smash patty, 70g beef smash patty, cheddar, ketchup, mustard, sweet and salty bacon jam, lingonberries, chili mayo, and baby arugula.

- SIDES -

PARMESAN FRIES 6

18-month aged Parmesan and crispy fries.

PATATAS BRAVAS 8

Baby potatoes, herbed romesco sauce, aioli, herbed bread crumble, and parsley.

DIRTY FRIES 9

Crispy Fries, smoked cheddar sauce, lemon crème fraîche, bacon jam, chili, and parsley.

Add Hangry Pulled Chicken +€3.

ROASTED BRUSSELS 8

Roasted Brussels sprouts, lemon balm hummus, and nut crumble

CAESAR NATURAL 7

Crispy romainesalad, house Caesar dressing, herbed croutons, 18-month aged Parmesan, black pepper, and a Parmesan crisp

- BURGERS -

DOUBLE BEARNAISE SMASH 17

Ketchup, mustard, myrtle-garlic pickles, 2x 70g smash patties, cheddar, pickled red onion, and chili béarnaise mayo

GOAT SMASH 19

Bell pepper marmalade, arugula, grilled goat cheese, crispy garlic, marinated red onion, 2x 70g smash patties, and bell pepper mayo

EL FUEGO SMASH 18

Jalapeño mayo, crispy golden curls, roasted jalapeños, 2x 70g smash patties, cheddar, marinated red onion, and crispy garlic

DRY AGED 23

20-day dry-aged beef steak, Monterey Jack cheese, sweet and salty bacon jam, chili béarnaise mayo, marinated red onion, and arugula.

BLACK GOLD 19

Black Angus steak, Monterey Jack cheese, beetroot relish, sweet and salty bacon jam, black garlic mayo, aioli, grilled red onion, and arugula

THE MATADOR 18

Chorizo jam, Black Angus steak, Monterey Jack cheese, ginger ketchup, pickled red onion, romaine lettuce, tomato, and arugula

RATATOUILLE VEGGIE 18

Grilled ratatouille vegetables, romesco sauce, garlic mayo, tomato, pickled red onion, grilled soy-based veggie patty, Monterey Jack cheese, and romaine lettuce **VEGAN +2€**

ALL OUR BURGERS ARE AVAILABLE AS A VEGETARIAN VERSION OR WITH CRISPY CHICKEN



- DIPS -

BLACK GARLIC 3,5

FERMENTED -PEPPER OR LEMON 2

CHILI-BEARNAISE 2

GARLIC 2

CHILI 2

BELL PEPPER 2

JALAPENO 2

VEGAN GARLIC 2

- EXTRAS -

EXTRA BLACK ANGUS	6
EXTRA SMASH 70G	3
EXTRA CHEESE	2
FRIED EGG	2
FRIED BACON	2
KETO BUN	2
GLUTENFREE BUN	2
VEGAN BUN	2

- ROASTERY -

COFFEE	3,5
ESPRESSO	3
CAPPUCCINO	4,5
LATTÉ	5
POT OF TEA	4
HIBISCUS, GREEN, BLACK	

- DESSERT WINES -

	GLASS 8 CL
GRAHAM'S 10 YO TAWNY PORTWINE	12
LA CALIERA MOSCATO D'ASTI (SWEET WHITE)	9
LAMBRUSCO SOLCO (RED SPARKLING)	9

- DESSERT COCKTAILS -

LEMON PIE LIMONCELLO, GALLIANO, LEMON JUICE, SIMPLE SYRUP, AND CREAM	14
HOUSE IRISH COFFEE JAMESON, COFFEE LIQUEUR, CREAM, COFFEE, AND CANE SUGAR	14
AMARETTO COFFEE AMARETTO, COFFEE LIQUEUR, CREAM, COFFEE, AND CANE SUGAR	14
MUDSLIDE VODKA, COFFEE LIQUEUR, CREAM LIQUEUR, AND CREAM	14
COINTREAU HOT CHOCOLATE COINTREAU, COCOA, AND CREAM	14

- DESSERTS -

FAZERINA CREME BRULEE Orange-infused crème brulee with Fazerina chocolate	12
DUBAI PISTACHIO DREAM Pistachio-infused tiramisu and house- made Dubai pistachio chocolate	12
ICE CREAM OF THE DAY Daily ice cream or sorbet, chocolate shavings and our house-made delicious caramel sauce.	8

- SPIRITS -

	€ 4CL
AVEC	
BAILEYS	8
BOULARD CALVADOS PAYS D'AUGE	11
HENNESSY VSOP COGNAC	11
HENNESSY XO	19
FERNET BRANCA	8
WHISKY	
OBAN 14	12
TALISKER 10	12
LAPHROAIG 10	10
BUFFALO TRACE BOURBON	9
BULLEIT RYE	9
GIN	
HENDRICK'S GIN	10
TANQUERAY LONDON DRY GIN	9
TANQUERAY NO. TEN GIN	12
RUM	
BACARDI GRAN RESERVA 10YO	9
ELEMENTAL ARTESANAL BLANCO	10
RON ZACAPA CENTENARIO XO	24
TEQUILA	
DON JULIO BLANCO	14
MEZCAL ARTESANAK YUU BANAL 1 ANEJO	16
ELEMENTAL TEQUILA ARTESANAL BLANCO	10

- COCKTAILS -

HOUSE CLASSICS

GINGER LIPS

15

SPICED RUM, GINGER FALERNIUM, GINGER BEER, LIME,
VANILLA, ORANGE BITTERS, EGG WHITE

GINGER LIPS – OUR MOST POPULAR COCKTAIL SINCE
2020. A REFRESHING, VANILLA-INFUSED GINGER
COCKTAIL.

HELLO I LOVE YOU

14

GIN, ST. GERMAIN ELDEFLOWER, SORREL, LIME,
ELDERFLOWER TONIC

LOVE AT FIRST SIGHT.

A TART AND REFRESHING LOVE STORY OF SORREL AND
ELDERFLOWER – ONE THAT JUST KEEPS GOING.

MEZCAL CHILI MARGARITA

15

ANEJO MEZCAL, HIBISCUS, LIME, REGAL BOLD RED
VERMOUTH, COINTREAU

AN INTENSE, SMOKY, AND SMOOTHLY WARMING
MEZCAL-BASED COCKTAIL

B&W GIN TONIC

14/17

GINETO GRAPEFRUIT GIN, KARPALO, ROSMARIINI, TONIC

A CLASSIC WITH A GRAPEFRUIT GIN TWIST!

+€3 WITH NAPUE GIN

+€3 WITH NAPUE PINK GIN

+€3 WITH HENDRICK'S GIN

MOCKTAILS

DO YOU LOVE ME TOO?

12

GORDONS GIN 0.0%, SORREL, LIME, ELDERFLOWER TONIC

VIRGIN TIKI TIKI

12

CAPTAIN MORGAN RUM 0.0%, PINEAPPLE & COCONUT
JUICE, LIME

ROYAL PEACH

10

PEACH SYRAP, MIDONNETTO PROSECCO 0.0%

VIRGIN GINGER LIPS

12

CAPTAIN MORGAN SPICED 0.0%, VANILIJASIIIRAPPI,
INKIVÄÄRISIIIRAPPI, LIME, VALKUAINEN

VIRGIN RASBERRY MILKSHAKE

12

GORDON GIN 0.0%, RASBERRY COULIS,
VANILLA SOFT ICE

COCKTAILS

FIERO TONIC

12

MARTINI FIERO, TONIC

RASPY SOUR

15

WHISKEY, EGG WHITE, LIME, RASBERRY, ORANGE BITTERS,
ORANGE SYRAP

TIKI TIKI

14

PINEAPPLE RUM, PASSION SYRAP, LIME, PINEAPPLE-
COCONUT JUICE

HOUSE MOJITO

14

RUM, LIME, MINT SYRAP, BROWN SUGAR, MINT, SODA

RASPBERRY MILKSHAKE

15

KYRO PINK GIN, MARTINI FIERO, RASBERRY COULIS,
VANILLA SOFT ICE

NEGRONI SBAGLIATO

14

ANTICA FORMULA VERMOUTH, CAMPARI, PROSECCO

BURRO VERDE

15

TEQUILA, LIME, AGAVE, JALAPENO, CUCUMBER

COCKTAIL PITCHERS 1L

35

- APEROL SPRITZ
- FIERO TONIC
- GIN TONIC
- MOJITO
- HELLO I LOVE YOU

AFTER DINNER

LEMON PIE

14

LIMONCELLO, GALLIANO, LEMON, SYRAP, CREAM

HOUSE IRISH COFFEE

14

JAMESON, CAFE CREAM, CAFE, BROWN SUGAR

AMARETTO COFFEE

14

AMARETTO, CAFE LIQUER, CREAM, CAFE, BROWN SUGAR

MUDSLIDE

14

VODKA, CAFE LIQUER, CREAM LIQUER, CREAM,

COINTREAU HOT CHOCOLATE

14

COINTREAU, CACAO, CREAM

- RED WINES -

- WHITE WINES -

BY THE GLASS	12 CL	BOTTLE
CELLIER DAUPH RESERVE, GRENACHE-SYRAH RHÔNE, RANSKA	9	45
BRIEGO, VENDIMIA TEMPRANILLO RIBERA DEL DUERO, ESPANJA	10	49
ROBERTO SAROTTO, BARBARESCO RISERVA PIEMONTE DOCG, ITALIA	13	69
LA CELIA, PIONEER MALBEC MENDOZA, UCO VALLEY, ARGENTIINA,	10	49
SANSILVESTRO OTTONE BARBERA PIEMONTE, ITALIA		39
HEITLINGER, PINOT NOIR BADEN, SAKSA		49
I CASTEI, AMARONE DELLA VALPOLICELLA CLASSICO DOCG VENETO, ITALIA		65
CHATEAU DAVIAUD, BORDEAUX SUPERIORE BORDEAUX, RANSKA		50
SOGATIA, CHIANTI RISERVA TUSCANY, ITALIA 2019		48
CARLIN DE PAOLO, CURSUS VITAE NEBBIOLO PIEMONTE, ITALIA 2021		56
TEZZA MA ROAT, VALPOLICELLA RIPASSO DOC SUPERIORE VENETO, ITALIA 2019		65
COSTA DI BUSSIA BAROLO, VIGNA CAMPO BUOI PIEMONTE, ITALIA 2016		89
INTIMISTA, VINHO TINTO PORTUGAL		35
LA CHARTREUSE, CHATEAUNEUF DU PAPE RHONE, RANSKA 2022		79
ROBERTO SAROTTO BARBARESCO RISERVA 2001 ITALIA, PIEDMONTE 2001		89
MAGNUM 150 CL		180

BY THE GLASS	12 CL	BOTTLE
VON BUHL, BONE DRY RIESLING PFALZ, SAKSA	9,5	49
CANTINA LAVIS, PINOT GRIGIO TRENTINO, ITALIA	9	50
SAN SILVESTRO, ADELASIA CORTESE PIEMONTE, ITALIA	8	39
MUSCANDIA, DELIRI FLORAL SEMI DRY PENEDES, ESPANJA	10	55
BLITZ RIESLING 0% MOSEL, GERMANY	7	35
SCHLOSS JOHANNISBERGER, RIESLING TROCKEN RHEINGAU, SAKSA		65
MONTALTO, BIANCO SICILY, ITALIA		55
MOILLARD LE DUCHE CHARDONNAY BOURGOGNE, RANSKA		60
LETH GRUNER VELTLINER KLASSIK ORGANIC NIEDERÖSTERREICH, ITÄVALTA 2023		45
INTIMISTA VINHO BRANCO PORTUGALI		35
MEU, ALBARIÑO DO RIEBEIRO, ESPANJA		50

- SPARKLING -

	12CL	BOTTLE
SAUVION CREMANT DE LOIRE BRUT AOP CREMANT DE LOIRE, RANSKA	9	45
LAMBRUSCO, SOLCO SPARKLING RED IGT , EMILIA ROMAGNA ITALIA	9	45
MIONETTO PROSECCO 0,0% DOC PROSECCO, ITALIA (PICCOLO 20CL)		10
PERLAGE SGAJO, PROSECCO EXTRA DRY BIO VEGAN DOC PROSECCO, ITALIA		39
PERLAGE AFRA, PROSECCO ROSE EXTRA DRY DOC PROSECCO, ITALIA		39
JEAN VESSELLE, CHAMPAGNE, BRUT CHAMPAGNE, RANSKA (375CL)		49
BONNET GRANDE RESERVE BRUT CHAMPAGNE, RANSKA		68

- ROSÉ -

	12 CL	BOTTLE
VON BUHL, BONE DRY ROSE PFALZ, SAKSA	9,5	49
PITTNAUER, ROSÉ KÖNIG ROSE BURGERLAND, ITÄVALTA		52

- BEER -

TAP	SIZE	€
HEINEKEN 5%	0,40L	8,5
HELSINKI BRYGGERI IPA 5,2%	0,40L	9,5
LAHDEN ERIKOIS US WHEAT 4,8%	0,40L	9,5
PINWHEEL BREWING CO.	0,40L	9,5
HARTWALL LONG DRINK	0,40L	8,5
BOTTLES		
	SIZE	€
KRUSOVICE IMPERIAL 4,8%	0,50L	10
KROMBACHER WEIZEN 5,3%	0,50L	10,9
BUDEJOVICKY BUDVAR DARK 4,7%	0,50L	10
GUINNESS 4,2%	0,50L	10
LAGUNITAS IPA 6,2%	0,355L	9,5
HOLBA PREMIUM PILS 5,2%	0,50L	10
BIRRA MORETTI 4,6%	0,33	8
SOL 4,2%	0,33	8
FAT LIZARD		
	SIZE	€
LAGER, PILS	0,44L	9,90
IPAS, PALE ALES ETC	0,44L	11

- SOFT DRINKS -

SAN PELLEGRINO SPARKLING	0,50L	7
PEPSI, JAFFA ZERO, PEPSI MAX	0,4L	5
	0,5L	6
ITALIAN PREMIUM LIMONADES	0,25L	6
LEMON, ORANGE, MANDARIN, POMEGRANATE		
ORANGE JUICE, APPLE JUICE		3,5
TRIP		2

- CIDER, ETC -

BOTTLES	SIZE	€
STRONGBOW 5%	0,33L	8,5
BULMERS 4,5%	0,50L	12
HAPPY JOE EXTRA DRY APPLE 4,5%	0,33L	8,5
HAPPY JOE EXTRA DRY PEAR 4,5%	0,33L	8,5
HARTWALL LONG DRINK 5,5%	0,33L	8
PINEAPPLE, LEMONADE, PINK		

- NA -

MIONETTO PICCOLO 0,0%	0,20L	10
RIESLING ALCOHOL FREE	12 CL	7
GUINNESS 0,0%	0,33L	9
HEINEKEN 0,0%	0,33L	6
BIRRA MORETTI 0,0%	0,33L	6
HAPPY JOE 0,0%	0,33L	6

- CAFÉ, TEA & AVEC -

	€
COFFEE	3,5
POT OF TEA	4
BLACK, GREEN, HIBISCUS	
ESPRESSO	3
DOUBLE ESPRESSO	3,5
LATTÉ	5
CAPPUCCINO	4,5
AVEC	
	€
BAILEYS	8
BOULARD CALVADOS PAYS D'AUGE	11
HENNESSY VSOP COGNAC	11
HENNESSY XO	19
FERNET BRANCA	8