

COCKTAILS

Any cocktail variation may also be made upon request.

SIGNATURES 16

Eastside

Saigon Baigur Gin, Chartreuse Verte,
Thai basil, lime, lemongrass

Gochumule*

Elemental Anejo Rum, mango, lime,
Gochujang, Ginger Beer, Mezcal, salt

Yuzu Gin Fizz

Four Pillars Yuzu Gin, Yuzu Sake,
Shiso, Lemon, Club Soda, Violette

Coco-Loco

Puerto De Indias Black Gin, Coconut
Liqueur, orange, Bitter Rouge Bianco,
Saline Solution

Bloom

Four Pillars Rare Dry Gin,
elderflower, lemongrass, lavender,
egg white, lemon

Berry Blossom*

Redemption Bourbon, raspberry,
Maraschino Liqueur, lemon, egg
white, bitter

Blueberry Umeshu

Umeshu Sake, Schochu, blueberry,
Creme Cassis, lemon, lemongrass

Rhubarb Paloma

Yuu Baal Joven Mezcal, rhubarb,
pink grapefruit, lime, bitter, salt

Lychee Margarita

Codigo 1530 Tequila Blanco, Yuzu
Sake, lychee, elderflower, lime

**Available also as non-alcoholic*

MOCKTAILS 11

Rhubarb Fizz**Yuzu Mojito****Cucumber Gimlet**

NON ALC/LOW ALC WINES

Domaine Des Grottes, L'Antidote (FR) 0% 7

Muri, Fade to Black (DK) 0,4% 9

Ask our staff for other options

HOUSE GT

(Australia) Four Pillars Rare Dry 41,8% 15

(Australia) Four Pillars Navy Strength 58,8% 16

(Australia) Four Pillars Fresh Yuzu Gin 41,8% 15

(Vietnam) Saigon Baigur Gin 43% 16

(Italy) Ginato Pompelmo Gin 43% 13

(China) Peddlers Shanghai Craft Gin 45,7% 14

BEERS

POBRE Super Dry Lager 9,5

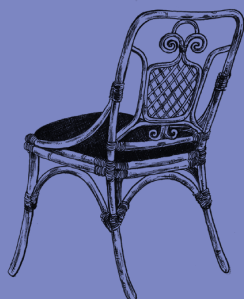
Daura Damm ^G 9

Nomada Petricor IPA ^G 9,5

Kimito Brewing Archipelago Pale Ale 9,5

Kimito Brewing Mandarinina Wehnä 9,5

Malmgård Apple Cider 8,5



SETS 5 2

CLASSIC
Croquette
Seared Scallop
Timppa's Pork Ribs

VEGAN
Marinated Olives
Tostadas
Lumpia

SPECIAL
Jamon Bellota Platter
Fried Oysters (2 pcs)
Gambas
celiac-friendly

*Choose your main
Choose your side
Choose your dessert*

Wine experience 38

SHORT ORDERS

ALBONDIGAS ^{L,G} Angus ground beef & jamon bellota, mint-cucumber yogurt	8	TUNA CARPACCIO ^{L,G*} Wasabi-citrus dressing, avocado puree	11
TOSTADAS ^{G*,V} Grilled zucchini, tofu sobrasada, almond-bellpepper sauce, leeks	9	GRILLED SQUID ^{L,G*} Eggplant puree, salsa, soy-calamansi	9
JAMON BELLOTA PLATTER ^{L,G} Cold cut meat, compressed melon, balsamic vinegar	9	SEARED SCALLOPS ^{L,G} Lemon kosho, artichoke chips	10
SALCICCIA ^{L,G} Jalapeño-Cheddar sausage, Mojo Rojo	9	LUMPIA ^{G*,V} Savoy cabbage, roasted almond, kare spread	9
PULPO ^{L,G*} Grilled octopus, burnt coconut sauce	12	GAMBAS ^{L,G} Prawns, garlic, chili, prawn oil, white wine	12
FRIED OYSTER (4 pcs) ^{L,G} Spiced mayonnaise, calamansi gelatin	12 +3/piece	SALMON KILAWIN ^{L,G} Filipino-styled ceviche, yuzu olive oil, pickled jalapeno, chili-radish paste, cucumber	10
HUEVOS ROTOS ^{L,G} Pork sobrasada, beans, potato allumets, 65°C egg, onion, garlic	8	TORTILLA TALONG ^{L,G*} Eggplant with egg, pork sobrasada	9
TIMPPA'S PORK RIBS ^{L,G*} Iberico pork, yellow raddish pickles	12/16	BEEF CARPACCIO ^{L,G} Truffle-potato sauce, fermented salsify, mustard seeds, caper leaves, aged balsamic	13
CROQUETTAS (4 pcs) Manchego-truffle, kimchi mayonnaise	12 +3/piece	POBRE EMPANADA ^{L,G} Ground beef, potato, onion & carrot in a rice pastry, spiced vinegar & mint sauce	10
TOFU SISIG ^{G*,L,V} Shiitake mushroom, tofu, sisig sauce	11		
CALLOS ^L Beef cheek, callos sofrito, chickpea, chives, flat bread	12		
GOAT CHEESE & NECTARINE Grilled nectarine, lemon-chili sauce with brown sugar, croutons, chives	9		
		MARINATED OLIVES ^{G,V} Campesino, chupadados	4
		PAN DE SAL ^V House bread	4



Please let your server know of any allergies

G* - Glutenfree, if soy sauce is ok | G - Gluten-free

L - Lactose-free | V - Vegan

M A I N S

GINATAAN ^{G*,V} Butternut squash, beetroot, spinach in coconut milk, X.O. sauce, artichoke chips, mushrooms	23
POBRE FRIED CHICKEN 2.0 ^{L,G*} Hang-dried half chicken, ginger chive oil, caramel szechuan, pickled cucumber	25
SEABASS ^{L,G*} Grilled seabass fillet, spiced prawn sauce, seasonal vegetable	25
BEEF ILUSTRADO ^{L,G} Entrecôte sous vide, cooked medium, served with chimichuri	26
LAMB SHANK ^L Sous vide lamb shank, lamb monte, herb crust	26
SEAFOOD ADOBO ^{L,G*} Prawns, mussels, rainbow trout in adobo broth, tomatoes, alma mayonnaise	25

S I D E S

PATATAS KALDERETA ^{G*,V}	5
FRIED CAULIFLOWER ^{G,V} Chickpea-garlic dip	5
HONEY ROASTED VEGETABLES ^{G,V}	5
TOMATO TAMARIND SALAD ^{G,V}	5
NOT SO PLAIN RICE ^{G,V} X.O. sauce, anatto oil	5
FRIED CORN ^{G,V} Cream cheese sauce, chives	5

ARROZ Y PAELLA

SQUID INK ARROZ ^{L,G*} Grilled half lobster, squid ink sofrito, paella rice, squid, prawns, saffron aioli, Katsobushi	26
PAELLA FILIPINIANA ^{L,G} Filipino-styled saffron paella with chorizo, beef, shrimp & green peas **available vegan (V,G) with artichoke, cauliflower, kale, lemon & green peas	25

D E S E R T S

CALAMANSI Calamansi sphere, white chocolate crumble, pistachio, granita	9
BLACK FOREST ^{G,L,V} Chocolate mousse with raspberry sorbet, whipped cream	9
CHURROS ^L With vanilla ice cream, chocolate dip	9

VARIETY OF CHEESES
smoked blue cheese or truffle manchego 10
**served with crackers & quince jam*
Both cheeses (15€)



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Jamon = Spain | Chicken = Finland | Seafood = Spain | Beef = Finland
Lamb = Ireland | Seabass = Spain | Salmon = Norway