

## COCKTAILS

*Any cocktail variation may also be made upon request.*

## SIGNATURES 16

**Eastside**

Saigon Baigur Gin, Chartreuse Verte,  
Thai Basil, Lime, Lemongrass

**Sesame Tonka Sour**

Redemption Bourbon, Tonka, Sesame,  
Lime, Bitters, Egg White

**Grapefruit Thyme**

Elemental Tequila, Pink Grapefruit,  
Thyme, Salvia Limone, Lemon, Bitter

**Rum Negroni**

Companero Anejo, Washington  
Amaro, Antica Formula Vermouth,  
Five Spice, Orange

**Pear Collins**

Puerto de Indias Classic Gin,  
Elderflower Liqueur, Pear, Honey,  
Lemon, Club Soda

**Salted Caramel**

Popcorn Infused Redemption  
Bourbon, Creme Caramel, Espresso,  
Mette Cafe, Milk/Oat Milk, Sea Salt

**Mango Chili Mule**

Spirited Union Sea Salt & Spice Rum,  
Mango, Tabasco, Lime Juice, Ginger  
Beer

**Apple Fizz**

Tito's Vodka, Poire Williams, Ginger  
Falernum,, Lemon, Honey, Apple  
Cider/Juice, Cinnamon

**Spicy Mezcalita**

Elemental Mezcal, Lime, Cointreau,  
Jalapeno, Agave

**Carajillo**

Redemption Rye, Licor 43, Pineapple,  
Jefferson Amaro, Espresso



## MOCKTAILS 11

**Spiced Apple****Yuzu Mojito****Blueberry Hibiscus****Jasmine**

## NON ALC. &amp; 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

*Four Pillars 41.8%* 13

*Navy Strength 58.8%* 14

*Saigon Baigur 43%* 15

*Puerto de Indias Strawberry Gin 37.5%* 12

*Puerto de Indias Pure Black Gin 38%* 13

## BEERS

**POBRE Super Dry Lager** 9,5

**Daura Damm** <sup>G</sup> 9

**Skärgårdsöl Passion Pale Ale** 9,5

**Nomada Petricor IPA** 9,5

**Kimito Brewing Archipelago Pale Ale** 9,5

**Kimito Brewing Mandarin Wehnä** 9,5

**Malmgård Apple Cider** 8,5

## SETS 52

**CLASSIC**  
Croquette  
Seared Scallop  
Timppa's Pork Ribs

**VEGAN**  
Marinated Olives  
Eggplant Tostadas  
Lumpia

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

*Choose your main\**  
*Choose your side*  
*Choose your dessert*

Wine experience 30  
\*Lobster +10

## SHORT ORDERS

<b>ALBONDIGAS</b> <sup>L,G</sup> Angus ground beef, cucumber yogurt, lemon balm	8	<b>TUNA CARPACCIO</b> <sup>L,G*</sup> Wasabi-citrus dressing, avocado puree	11
<b>EGGPLANT TOSTADAS</b> <sup>G*,V</sup> Baby eggplant, tofu sobrasada, Almond-bellpepper sauce	9	<b>GRILLED SQUID</b> <sup>L,G*</sup> Eggplant puree, salsa, soy-calamansi	9
<b>JAMON BELLOTA PLATTER</b> <sup>L,G</sup> Cold cut meat, compressed melon, balsamic vinegar	9	<b>SEARED SCALLOPS</b> <sup>L,G</sup> Lemon kosho, artichoke chips	10
<b>SALCICCIA</b> <sup>L,G</sup> Jalapeño-Cheddar sausage, Mojo Rojo	9	<b>LUMPIA</b> <sup>G*,V</sup> Savoy cabbage, roasted almond, kare spread	9
<b>PULPO</b> <sup>L,G*</sup> Grilled octopus, burnt coconut sauce	12	<b>GAMBAS</b> <sup>L,G</sup> Prawns, garlic, chili, prawn oil, white wine	12
<b>FRIED OYSTER</b> (4 pcs) <sup>L,G</sup> Spiced mayonnaise, calamansi gelatin	12 +3/piece	<b>SALMON KILAWIN</b> <sup>L,G</sup> Salmon, Kilawin Dressing, Anatto Oil, Pickled Jalapeno	10
<b>HUEVOS ROTOS</b> <sup>L,G</sup> Minced sobrasada sausage, beans, potato allumets, 65°C egg, onion, garlic	8	<b>SOPAS FIDEUÁ</b> <sup>V</sup> Fideuá Pasta Soup, Chopped Vegetables, Seasonal Mushrooms	8
<b>TIMPPA'S PORK RIBS</b> <sup>L,G*</sup> Iberico pork, yellow raddish pickles	12/16	<b>TORTILLA TRAMPO</b> <sup>L,G</sup> Confit Potatoes, Sobrasada, Cooked Together with Eggs, Spiced Alioli	9
<b>CROQUETTAS</b> (4 pcs) Manchego-truffle, kimchi mayonnaise	12 +3/piece	<b>BEEF TOSTADAS</b> <sup>L</sup> Cured Beef, Candied Apple Puree, Chicken Adobo Paté, Toasted Bread	10
<b>TOFU SISIG</b> <sup>G*,L,V</sup> Shiitake mushroom, tofu, sisig sauce	11		
<b>CALLOS</b> <sup>L</sup> Beef cheek, callos sofrito, chickpea, chives, flat bread	12		

Please let your server know of any allergies

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

L - Lactose-free | V- Vegan



**MARINATED OLIVES** <sup>G,V</sup>  
Campesino, chupadedos,
 4 |

**PAN DE SAL** <sup>V</sup>  
House bread
 4 |

**MAINS**

<b>GINATAAN</b> <sup>G*.V</sup>	22
Butternut squash, beetroot, spinach, X.O. sauce, artichoke chips, mushrooms	
<b>POBRE FRIED CHICKEN 2.0</b> <sup>L.G*</sup>	25
Hang-dried half chicken, ginger chive oil, caramel szechuan, pickled cucumber	
<b>SEABASS</b> <sup>L.G*</sup>	25
Grilled Seabass Fillets, Spiced Prawn-Based Sauce, Seasonal Salad	
<b>BEEF ILUSTRADO</b> <sup>L.G</sup>	25
Entrecôte sous vide, cooked medium. Thai basil-tomato mix, chimichuri	
<b>LAMB SHANK</b> <sup>L</sup>	25
Sous vide lamb shank, lamb monte, herb crust	
<b>SEAFOOD ADOBO</b> <sup>L.G*</sup>	24
Prawns, mussels, rainbow trout in adobo broth, tomatoes, alma mayonnaise	

**SIDES**

<b>PATATAS KALDERETA</b> <sup>G*.V</sup>	5
<b>FRIED CAULIFLOWER</b> <sup>G.V</sup>	5
<b>HONEY ROASTED VEGETABLES</b> <sup>G.V</sup>	5
<b>TOMATO TAMARIND SALAD</b> <sup>G.V</sup>	5
<b>NOT SO PLAIN RICE</b> <sup>G.V</sup>	5
X.O. sauce, anatto oil	
<b>GRILLED CORN</b> <sup>G.V</sup>	2,5

**ARROZ Y PAELLA**

**PAELLA NEGRA (SQUID INK ARROZ)** <sup>L.G\*</sup> 26  
 Grilled Half Lobster, Squid ink Sofrito, Paella Rice, Squid, Prawns, Saffron- Alioli, Katsobushi Flakes

**PAELLA SETAS** <sup>G.V</sup> 22  
 Filipino-styled paella with seasonal mushrooms, saffron aioli, preserved lemon

**DESSERTS**

<b>CALAMANSI</b>	9
Calamansi sphere, white chocolate crumble, pistachio, granita	
<b>BLACK FOREST</b> <sup>G.L.V</sup>	9
Chocolate mousse with cherry sorbet, whipped cream	
<b>CHURROS CON TSOKOLATE</b> <sup>L</sup>	8
Fried Choux Pastry Dough, Vanilla Ice Cream, Chocolate Dip	

**VARIETY OF CHEESES** 15  
*\*please ask our servers regarding dessert wines.*



Please let your server know of any allergies

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

L - Lactose-free | V- Vegan

Jamon = Spain | Chicken = Finland | Seafood = Spain | Beef = Finland

Lamb = Ireland | Seabass = Spain | Salmon = Norway