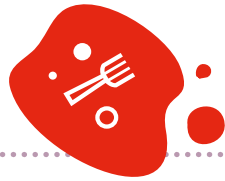


Martina

PIZZA • PASTA • GRILL

SINCE 1985



STARTER

1. BLUE CHEESE SNAILS L * 13,90

Blue cheese snails with baked-in-house focaccia

2. MARTINA'S SNAILS L * 11,90

Snails fried in garlic herb butter with baked-in-house focaccia

3. SHRIMP PAN L * 12,90

Shrimps fried in garlic butter, house pesto and focaccia

4. TOAST SKAGEN L * 10,90

Shrimp, mayonnaise, red onion, lemon and dill on toasted bread

5. BRUSCHETTA VE * 7,20

Crisp-baked bread, vöner, grated vegan cheese and cherry tomato salsa

6. GARLIC BREAD L 7,20

Crisp-baked focaccia with garlic butter, house pesto, Parmesan cheese and rocket lettuce leaves



SALAD & SOUP

12. MARTINA'S CAESAR SALAD 13,50

AV NATUREL L incl. fish

Crisp romaine and iceberg lettuce, creamy and rich Caesar dressing, Parmesan flakes and bread croutons

Chicken 150g +6,00 €

Smoked salmon 100g +8,50 €

Bacon 60g +3,50 €

Goat cheese 60g +3,50 €

Shrimps 60g +3,80 €

13. CRAYFISH SOUP & BAKED-IN-HOUSE FOCACCIA L * SMALL 11,90

LARGE 19,90

Mildly spicy crayfish soup

14. YELLOWFOOT (CHANTERELLE & BAKED-IN-HOUSE FOCACCIA L * SMALL 9,50

LARGE 17,50

Creamy yellowfoot chanterelle soup

AS STARTER OR TO SHARE

7. MARTINAN ANTIPASTI PLANK VL * SMALL 13,90 LARGE 22,90

Smoked salmon, Neapolitan salami, air dried ham, cherry tomato salsa, olives, mozzarella, melon, rocket lettuce, roasted potatoes and focaccia. Blue cheese dip.

8. COMBO WITH 2 DIPS 13,90

Beer-battered onion rings, mozzarella sticks and cauliflower wings. Two dips of your choice

9. MOZZARELLA STICKS WITH DIP 6,90

Mozzarella sticks. Dip of your choice

10. BEER-BATTERED ONION RINGS WITH DIP 5,50

Beer-battered onion rings. Dip of your choice

11. CAULIFLOWER WINGS WITH DIP VE 5,90

Cauliflower wings and vegan aioli

Dip choices: mayonnaise, garlic mayonnaise, mildly hot chili mayonnaise, vegan aioli or blue cheese dressing



MENU

MENU



PASTA

15. CREAMY CHICKEN AND BACON PASTA L *

19,50

Finnish chicken breast, bacon, creamy blue cheese sauce, pasta, spinach and Parmesan cheese

16. SMOKED SALMON PASTA L *

19,50

Creamy pasta with smoked salmon, red onion, dill and lemon

17. YELLOWFOOT (HANTERELLE PASTA VE, P *

17,90

Pasta with yellowfoot chanterelles, herb-infused oil, champignons, fresh spinach, cherry tomato salsa and cashew nuts

18. LASAGNE L

16,90

A classic made with the secret house recipe

19. PASTA CARBONARA L *

16,90

Creamy pasta with bacon and onion, Parmesan cheese and a raw egg yolk on top

20. PESTO PASTA L, P *

16,90

Pesto made with house recipe, pasta, roasted cashew nuts and Parmesan cheese



RISOTTO

21. PORCINI RISOTTO L, G

18,90

Risotto, porcini mushrooms, champignons, lime, Parmesan cheese and parsley



PIZZA

22. ARCTICA L *

17,90

Smoked salmon, shrimp, red onion and dill crème fraîche

23. VEGETARIANA VE *

17,50

Vöner, cherry tomatoes, fresh champignons, fresh spinach and vegan aioli

24. MR. CORLEONE SPICY L *

16,90

Pepperoni, bacon, red onion, fresh chili, Arrabbiata sauce and rocket lettuce

25. RUDO VL *

16,90

Air dried ham, buffalo mozzarella, cherry tomatoes and rocket lettuce

26. POLLO GIUSEPPE *

16,90

Finnish chicken breast fillet, pineapple, blue cheese, Béarnaise sauce and sweet and hot chili sauce

27. CHICKEN (HÈVRE VL *

16,90

Finnish chicken breast fillet, goat cheese, fig balsamic vinegar and rocket lettuce

28. MARGARITA VL *

15,90

Buffalo mozzarella, cherry tomatoes, house pesto and fresh basil

29. FANTASIA *

16,90

Pizza with three toppings of your choice

Toppings: two grated cheeses, buffalo mozzarella, Parmesan cheese, blue cheese, goat cheese, chicken breast fillet, pepperoni, Neapolitan salami, air dried ham, Bolognese sauce, bacon, tuna, smoked salmon, shrimp, vöner, olives, pineapple, fresh chili, fresh champignons, cherry tomatoes, red onion, egg, gherkin, Béarnaise sauce, Arrabbiata sauce, rocket lettuce, fresh spinach, pesto, sweet hot chili sauce, chili mayonnaise, vegan aioli, grated vegan cheese

Each additional topping +1,95 €

PIZZAS ARE ALSO AVAILABLE
GLUTEN-FREE ON REQUEST

L = Lactose-free VL = Low-lactose G = Gluten-free P = Contains nut VE = Vegan * Gluten-free upon request.
For more information on food allergens and origin of meat please contact our staff.

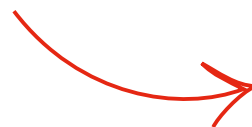
MENU



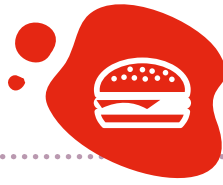
MAIN COURSE

- 30. CLASSIC: PEPPER STEAK ON A CAST-IRON PAN L, G 32,90**
Finnish beef fillet 150 g, house pepper sauce, pepper compound butter, roasted small potatoes and season's vegetables
- 31. BEEF À LA BLACK & WHITE * 32,90**
Finnish beef fillet 150 g, red wine and garlic sauce, Béarnaise sauce, small potatoes roasted with garlic, roasted bell pepper and onion rings
- 32. SPICY STEAK STIFADO L, G 28,90**
Finnish beef sirloin 150 g, red wine sauce, Greek style small onions, baked potato, blue cheese crème fraîche and broccolini
- 33. FRIED WHITEFISH L, G 28,90**
Whitefish fried in butter, lemon crab risotto, shrimp, season's vegetables, fresh spinach and dill
- 34. STEAK TAGLIATA L, G 27,50**
Finnish beef sirloin 150 g on a bed of fresh spinach and rocket, cherry tomato salsa, Parmesan cheese and orange vinaigrette.
- 35. MINUTE OR GRILLED STEAK L, G 26,90**
Thinly pounded Finnish beef sirloin 150 g, garlic herb butter, French fries and season's vegetables. It is also possible to order the steak as a classic grilled steak
- 36. CLASSIC: SALMON AND SHRIMP POT L 26,50**
Salmon and shrimps in creamy crayfish sauce covered in crunchy dough. Served with baked potato
- 37. CLASSIC: BEEF POT L 24,90**
Tender stewed Finnish beef, fresh champignons and bacon in a sauce covered in crunchy dough. Served with baked potato
- 38. SPICY VEGGIE POT VE 24,50**
Vöner and season's vegetables in spicy tomato sauce covered in crunchy dough. Served with baked potato
- 39. SALMON WITH ROOT VEGETABLES L, G 23,90**
Griddled salmon, season's root vegetables, roasted beetroot, beetroot pesto and dill crème fraîche
- 40. BALSAMIC VINEGAR-GOAT CHEESE CHICKEN VL, G 23,90**
Finnish chicken breast fillet, roasted goat cheese, balsamic vinegar and red wine sauce, sweet potato fries, house beetroot pesto and season's vegetables
- 41. BEEF LIVER L, G 22,50**
Griddled Finnish beef liver, pepper sauce, mashed potatoes, cherry tomato salsa and lingonberries.
- 42. CLASSIC: PORK ON A CAST-IRON PAN L, G 21,90**
Finnish pork fillet, creamy sauce, pearl onions, fresh champignons and roasted small potatoes
- 43. BATTERED PORK CUTLET L 21,90**
Crisp-fried battered Finnish pork cutlet, yellowfoot chanterelle sauce, French fries and season's vegetables
- 44. GARLIC CHICKEN À LA BLACK & WHITE G 21,90**
Finnish chicken breast fillet, red wine and garlic sauce, Béarnaise sauce, French fries and season's vegetables
- 45. HONEY PEPPER CHICKEN L, G 21,90**
Finnish chicken breast fillet, honey pepper sauce, French fries, season's root vegetables and roasted beetroot
- 46. CHICKEN IN A BASKET L 15,90**
Deep-fried Finnish chicken fillet sticks, French fries, mildly hot chili mayonnaise and garlic mayonnaise

SEE BURGERS & DESSERTS
ON THE OTHER SIDE!



MENU



BURGERS & TOPPED BREAD

47. DELICIOUS CHICKEN SANDWICH WITH FRESH SALAD 18,90

Focaccia cooked au gratin in the oven, topped with Finnish chicken breast fillet, pineapple, blue cheese and garlic Béarnaise sauce & Devil's jam. The sandwich is served with a green salad spiced up with orange vinaigrette

A side order of french fries +3,00 €
Or sweet potato fries +3,90 €

48. VEGGIE BURGER VE 17,90

Vegan patty, lettuce, tomato, marinated red onion, gherkin and vegan aioli in a burger bun. Sweet potato fries and vegan aioli dip

49. MARTINA'S BURGER L 16,90

A Finnish pure beef patty, lettuce, tomato, marinated red onion, gherkin and mildly hot chili mayonnaise in a roasted burger bun. French fries and mayonnaise dip

50. CHICKEN BURGER L 16,50

Deep-fried Finnish chicken breast fillet, rocket lettuce, tomato, marinated red onion and pesto mayonnaise in a burger bun. French fries and mayonnaise dip

PIMP YOUR BURGER;

Bacon +2,00 €
Cheddar cheese +2,00 €
Double beef +4,20 €
Goat cheese +3,50 €

BURGERS ARE ALSO AVAILABLE GLUTEN-FREE



DESSERT

51. WARM CHOCOLATE CAKE WITH TWO SAUCES & VANILLA ICE CREAM L 9,20

Martina's house chocolate cake, vanilla ice cream, raspberry sauce and passion fruit sauce

52. SEA BUCKTHORN CRÈME BRÛLÉE G 8,90

A classic crème brûlée flavoured with sea buckthorn

53. WARM OATY APPLE CRUMBLE AND VANILLA ICE CREAM G, ASK FOR VE 8,90

Martina's warm oaty apple crumble with vanilla ice cream and toffee sauce

54. FRESH LEMON POSSET L, G 5,90

Fresh lemon flavoured creamy pudding with passion fruit sauce

55. COFFEE/TEA & 2 MILK CHOCOLATES 3,90

Coffee or Tea Plus 2 Milk Chocolates
Additional milk chocolates +0,50 € apiece

56. A SCOOP OF ICE CREAM WITH SAUCE 4,90

ICE CREAM FLAVOURS:

vanilla L, G • pear L, G
old-style strawberry VL, G
old-style chocolate VL, G
sherbet VE

SAUCE OPTIONS:

raspberry VE • passion fruit VE
chocolate G • non-dairy liquoricen G
toffee G

+ ADD TO YOUR PORTION:

extra scoop of ice cream 1,90
extra sauce 1,00
whipped cream 1,00
sprinkles 0,50

