



WIURILA

BISTRO MENU

STARTERS

Bistro platter – tapas style pieces from Finland and Italy	10 EUR
Small green salad (L, G, K, VE, M)	6 EUR
House pie and small salad	9 EUR

MAIN COURSES

TURKEY & QUINOA SALAD Smoked turkey from Kirakka farm, quinoa and seasonal vegetables (G, M) (also available as vegetarian)	15 EUR
WIURILA CLASSIC BURGER Organic & pasture-raised Hereford beef from Koskis manor, cheddar from Kolattu farm, roasted potatoes (L)	19 EUR
PORTOBELLO RISOTTO Portobello & mixed champignons with parmesan seasoned with Finca la Torre olive oil and vinegar (L, G, K) (also available as dairy-free)	19 EUR
ASPARAGUS & COLD SMOKED SALMON RISOTTO Asparagus, parmesan, cold smoked salmon seasoned with Finca la Torre olive oil and vinegar (L, G) (also available as dairy-free)	18 EUR
NAUTICAL FAELLA PASTA Faella pasta, MSC certified mackerel filets, tomato sauce, parmesan, capers (L) (also available as dairy-free)	18 EUR
GARDENER'S FAELLA PASTA Faella pasta, haricot verts - green beans, peas, parmesan (L, K) (also available as vegan)	17 EUR

PIZZA

BUFFALO MOZZARELLA Tomato sauce, buffalo mozzarella, cherry tomatoes and rocket	15 EUR
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SALAMI AND AURA GOLD BLUE CHEESE Tomato sauce, mozzarella, salami, Aura Gold blue cheese and rocket	16 EUR
PARMA HAM Tomato sauce, mozzarella, artichoke hearts, Parma ham, olives and parmesan	17 EUR
TURKEY Finca la Torre olive oil, mozzarella, Smoked turkey from Kirakka farm, marinated onions, chili mayonnaise and chili drops	18 EUR

DESSERTS

Wiurila chocolate cake with organic raspberry sorbet (L)	9 EUR
Pavlova - meringue, whipped cream and berries (L, G)	9 EUR
Buttermilk pancakes with old-fashioned vanilla ice cream drizzled with Finca la Torre orange olive oil	9 EUR

L = lactose-free G = gluten-free K = vegetarian VE = vegan M = dairy-free

Dishes for children (under the age of 12) are available for half price. Please ask our staff!



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