



# WIURILA

## BISTRO MENU

### STARTERS

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

### MAIN COURSES

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|---|--------|
| TURKEY & QUINOA SALAD<br>Smoked turkey from Kirakka farm, quinoa and seasonal vegetables<br>(G, M) (also available as vegetarian)                                 | 15 EUR |
| WIURILA CLASSIC BURGER<br>Organic & pasture-raised Hereford beef from Koskis manor,<br>cheddar from Kolattu farm, roasted potatoes<br>(L)                         | 19 EUR |
| CHANTERELLE RISOTTO<br>Chanterelles, parmesan and parsley<br>seasoned with Finca la Torre olive oil and vinegar<br>(L, G, K) (also available as dairy-free)       | 19 EUR |
| BEETROOT & CHEVRE RISOTTO<br>Beetroot, chevre cheese and roasted cashew nuts<br>seasoned with Finca la Torre olive oil and vinegar<br>(G, K)                      | 19 EUR |
| SMOKED SALMON FAELLA PASTA<br>Faella pasta, smoked salmon, lemon, cream and parmesan<br>seasoned with Finca la Torre lemon olive oil and vinegar<br>(L)           | 18 EUR |
| GARDENER'S FAELLA PASTA<br>Faella pasta, broccoli, fresh onions, basil and pine nuts<br>seasoned with Finca la Torre lemon olive oil and vinegar<br>(L, M, K, VE) | 17 EUR |
| Extra filling of buffalo mozzarella   | 3 EUR  |

## PIZZA

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|---|--------|
| BUFFALO MOZZARELLA<br>Tomato sauce, buffalo mozzarella, cherry tomatoes and rocket  | 15 EUR |
| SALAMI AND AURA GOLD BLUE CHEESE<br>Tomato sauce, mozzarella, salami, Aura Gold blue cheese and rocket                              | 16 EUR |
| PARMA HAM<br>Tomato sauce, mozzarella, artichoke hearts, Parma ham, olives and parmesan   | 17 EUR |
| TURKEY<br>Finca la Torre olive oil, mozzarella, Smoked turkey from Kirakka farm, marinated onions, chili mayonnaise and chili drops | 18 EUR |
| SMOKED SALMON<br>Tomato sauce, mozzarella, cold smoked salmon, basil, mascarpone and Finca la Torre lemon olive oil                 | 18 EUR |

## DESSERTS

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|--|-------|
| Wiurila chocolate cake with organic raspberry sorbet<br>(L)  | 9 EUR |
| Pavlova - meringue, whipped cream and berries<br>(L, G)  | 9 EUR |
| Buttermilk pancakes with old-fashioned vanilla ice cream<br>and rhubarb compote, 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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