



Central

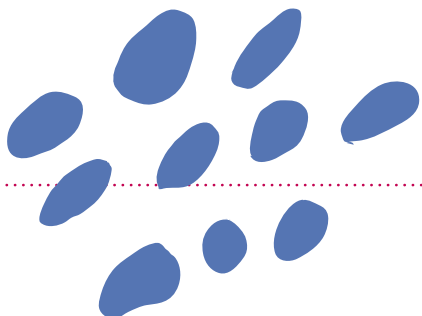
MENU

est. 1898

PIETARINKATU 15, 00140 HELSINKI

If you have any food allergies or special dietary restrictions, please let us know, and our staff will gladly advise you on suitable options.

L Lactose-free
LL Low-lactose
VN Vegan
M Milk-free
G Gluten-free
Produced at the same facilities where gluten products is processed.



STARTERS

1. Air-dried Ham (L) 11.50

Serrano ham, red onion, house bread, honeydew melon and truffle mayonnaise.

2. Cold-smoked Salmon (L) 11.50

Cold-smoked salmon, pickled cucumber slices seasoned with dill, red onion, mustard sauce and rye bread.

3. Garlic Bread (L) 3.90

Two fried pieces of garlic bread.

4. Creamy Salmon Soup with Roasted Rye Bread (L) 14.90 / 19.90

Creamy salmon soup and roasted rye bread with butter. Also available as clear soup.

5. Rye Bread Sticks with Dip (M) 3.90

Crisp-baked rye bread sticks with house chili mayonnaise.

6. Pan of Snails (L) 14.90

Garlic butter snails in a gratin of blue cheese with house bread.

7. Shrimp Pan (L) 13.90

| Shrimp in a gratin of garlic and cheese
| with house bread.

8. Green Salad (L) 4.90

| Fresh lettuce, mini plum tomatoes, cucumber,
| red onion, salad dressing and house bread.

SALADS

9. Goat Cheese Salad (LL) 16.90

| Fresh lettuce, griddled goat cheese, pine nuts,
| melon, mini plum tomatoes, cucumber, red onion,
| pesto, devil's jam and house bread.

10. Caesar Salad Au Naturel (L) 16.90

| Fresh romaine lettuce, bread croutons,
| Parmesan cheese and Caesar dressing.

11. Prawn Caesar Salad (L) 19.90

| Prawns, fresh romaine Lettuce, bread croutons,
| Parmesan flakes and Caesar dressing.

12. Chicken Caesar Salad(L) 19.90

| Grilled chicken, fresh romaine Lettuce,
| bread croutons, Parmesan flakes and Caesar dressing.





MAIN COURSES

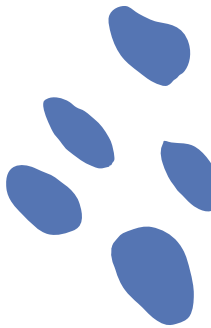
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| 13. | Pepper Steak (L)(G) | 35.50 |
| | Tender beef fillet (150 g), creamy black pepper sauce, warm vegetables and potato wedges. | |
| 14. | Steak Oscar (L)(G) | 34.90 |
| | Griddled beef sirloin steak (200 g), shrimps, choron sauce, potato wedges, asparagus and warm vegetables. | |
| | Grilled Steak (L)(G) | 33.90 |
| 15. | Grilled beef sirloin steak from pedigree cattle (200 g), warm vegetables, devil's jam and red wine sauce and French fries. | |
| 16. | Minute Steak (L)(G) | 26.90 |
| | Beef sirloin (150 g), parsley butter, warm vegetables and French fries. | |
| 17. | Goat Cheese Chicken (L)(G) | 24.90 |
| | Goat cheese, devil's jam, red wine sauce, warm vegetables and sweet potato fries. | |
| 18. | Chicken à la Central (L)(G) | 22.90 |
| | Honey cream sauce, warm vegetables and French fries. | |
| 19. | Fried Beef Liver and Crisp Bacon (L)(G) | 24.90 |
| | Cream sauce, mashed potatoes, sugared lingonberries, crisp bacon and warm vegetables. | |
| 20. | Tender Pork Cheeks (L)(G) | 21.90 |
| | Tender stewed pork cheeks, mashed potatoes, onion-red wine sauce and warm vegetables. | |

- 21. Salmon and Wild Mushroom Sauce (L) 26.90**
| Salmon, baked potato, wild mushroom sauce,
| lemon and warm vegetables.
- 22. Fish & Chips (L) 21.90**
| Classic British dish à la Central.
- 23. Hot Chicken Pasta (L) 21.90**
| Pasta, chicken, hot curry sauce,
| Parmesan flakes and house bread.
- 24. Globe Artichoke Pasta (L) 20.90**
| Pasta, plum tomato sauce, garlic, oregano,
| red onion, marinated cherry tomatoes,
| rocket lettuce and grated vegan cheese.

BURGERS

- 25. Burger à la Central (L) 18.90**
| Beef burger patty from pedigree cattle (160 g),
| iceberg lettuce, tomato, red onion, cheddar cheese,
| BBQ sauce and chili mayonnaise. Served with a
| side of French fries.
- 26. Chili Bacon Burger (L) 19.90**
| Beef burger patty from pedigree cattle (160 g),
| lettuce, tomato, bacon, jalapeno, red onion,
| BBQ sauce and house chili mayonnaise.
| Served with a side of French fries.
- 27. Veggie Burger (L) 18.90**
| Black bean patty, lettuce, tomato, pickled
| cucumber slices seasoned with dill, red onion
| and house chili mayonnaise. Served with a side
| of sweet potato fries.

Additional topping options 2.00
Bacon, gherkin, cheddar cheese, jalapeno,
goat cheese and coleslaw



PIZZA

- | | |
|---|--------------|
| 28. Centtu (L) | 16.90 |
| Tomato sauce, grated cheese, ham, pineapple, shrimp, cold-smoked rainbow trout, gherkin, crème fraîche and oregano. | |
| 29. Poro (L) | 16.90 |
| Tomato sauce, grated cheese, smoked reindeer, red onion, capers,crème fraîche and oregano. | |
| 30. Frutti di Mare (L) | 15.90 |
| Tomato sauce, grated cheese, tuna, mussels, shrimp and oregano. | |
| 31. Romana (L) | 14.90 |
| Tomato sauce, grated cheese, pepperoni, red onion and oregano. | |
| 32. Amore Mio (L) | 16.90 |
| Tomato sauce, grated cheese, pineapple, roasted chicken breast, shrimp, bell peppers, blue cheese and oregano. | |
| 33. Mexicana (L) | 16.90 |
| Tomato sauce, grated cheese, pepperoni, red onion, jalapeno, bell peppers, BBQ sauce and oregano. | |
| 34. Al Capone (L) | 15.90 |
| Tomato sauce, grated cheese, bacon, red onion, jalapeno and oregano. | |
| 35. Mozzana (L) | 15.90 |
| Tomato sauce, grated cheese, red onion, pesto, mozzarella and oregano. | |

36. Fantasia 4 (L) 16.90

| Tomato sauce, grated cheese, oregano
| and 4 toppings of your choice.

37. Fantasia 2 (L) 14.90

| Tomato sauce, grated cheese, oregano
| and 2 toppings of your choice.

Optional toppings 2.00

Bacon, BBQ sauce, bell pepper, blue cheese, capers, champignons, cheddar cheese, chicken, cold-smoked rainbow trout, crème fraîche, gherkin, goat cheese, ham, jalapenos, mussels, olives, Parmesan flakes, pepperoni, pineapple, red onion, rocket lettuce, serrano ham, shrimp, smoked reindeer, tomato and tuna.

Available gluten-free +2.50

DESSERTS

38. Oaty Apple Crumble and Vanilla Ice Cream (L)(G) 8.90

| Oaty apple crumble made with house recipe
| and vanilla ice cream.

39. House Cake 8.90

| House cake of the day.
| Please ask your server for details.

40. Crepes (L) 9.90

| Crepes fried in butter, strawberry jam
| and whipped cream.

41. A Scoop of Artisan Ice Cream or Sorbet 4.90

| Please ask your server for details.

Sauces for ice cream 2.00

Chocolate, salty caramel, salmiac liquorice, strawberry jam or whipped cream.

DRINKS

SPARKLING WINES & CHAMPAGNE

12 cl 20 cl 75 cl

Taittinger Brut Réserve

FRANCE - - 89.50

Dry, elegant, energetic. The aromatic spectrum includes yellow fruit with a hint of nuttiness. An aftertaste full of the freshness and fine harmonies of different citrus fruits.

L'Extra Crémant de Loire Blanc Brut

FRANCE - - 56.00

Very dry, pleasantly acidic, elegant, pear notes, citrus notes

Anna de Codorníu Organic Cava Brut

SPAIN 9.50 - 42.00

Organic dry cava, very fruity but with a pleasantly zesty mouthfeel with small bubbles highlighting the crisp citric acidity and enlivening the whole. The wine has a rich finish reminiscent of apples, lingering pleasantly on the tongue.

Duc de Montrives Blanc de Blancs Brut

FRANCE 8.50 - 38.00

Dry, elegant, sound and fresh sparkling wine produced with the Charmat method, with small and lively bubbles accentuating the lovely fruitiness of the wine.

Le Contesse Prosecco Extra Dry

ITALY - 16.00 -

Dry, semi-acidic, abundantly fruity with tones of apricot and pear, mildly flowery and lively.



DRINKS

WHITE WINES

12cl 16cl 75cl

Laroche St. Martin Chablis

FRANCE - - 69.00

A dry and elegant Chablis fresh with minerals and slight roasted tones with hints of green apple, yellow plum, currants and a soft herbal touch. A long, balanced aftertaste.

Villa Maria Earth Garden Sauvignon Blanc

NEW ZEALAND 13.00 16.00 58.00

A dry, aromatic and balanced organic wine fresh with minerals that combines herbal notes, lemongrass, hints of currants and passion fruit with a pleasant acidity. A long, full aftertaste.

Domdechant Werner Riesling Classic

GERMANY 12.00 15.00 54.00

Almost dry, semi-acidic, fresh and rich in minerals. The mature fruity aromas of the scent are replicated in the taste.

Wolfberger (W)3

FRANCE 10.50 13.50 49.00

Dry, crisply fruity, fully aromatic, fresh and acidic, citric, fine hints of currants and spices and rich in minerals. An easily approachable taste that opens up in the mouth.

Marieta Albariño

SPAIN 10.00 13.00 47.00

A crisply fruity, almost dry white wine fresh with minerals combines fruitiness and a lively citric quality with a soft touch of floral bouquet. Robust taste that lingers pleasantly on the tongue.

Aldaba Blanco

SPAIN 8.50 11.50 41.00

Dry, fresh and citric, crisply fruity.

DRINKS

ROSÉ WINES

12 cl 16 cl 75 cl

Laroche Rosé La Chevalière

FRANCE 9.50 12.50 47.50

A dry rosé wine from the south of France that is rich with berry character, elegantly fruity, pleasantly fresh and nicely complex.

RED WINES

12 cl 16 cl 75 cl

Baron de Ley Gran Reserva

SPAIN - - 82.00

Full-bodied wine with silky tannins, solid acidity and dark berry character, notes of dates and chocolate and fine hints of spices. A harmonic and sophisticated wine.

Maison Champy Bourgogne Pinot Noir

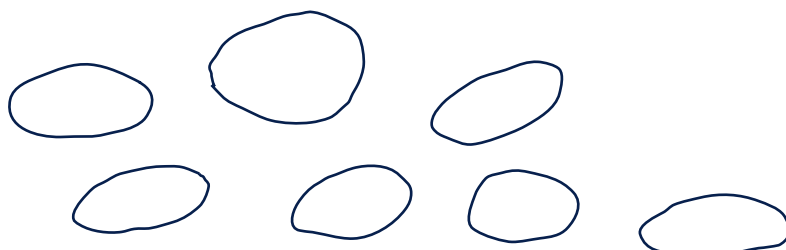
FRANCE - - 79.00

Medium-bodied with hints of dark berry, slightly oaky, lively and multi-expressive. Good structure with acidity, balanced tannins.

Campolieti Valpolicella Classico Superiore

ITALY 11.50 14.50 56.00

A multi-expressive medium-bodied red wine with a slightly sweet taste of spices and notes of cherry and dark berries. The taste is also accentuated by soft hints of leather, roasted tones and coffee. The softly juicy mouthfeel is accompanied by an acidity with hints of sour cherry and mature, soft tannins. The finish is a slightly sweet taste of spices with softly roasted tones.



DRINKS

RED WINES

12cl16cl75cl

Yalumba Y Series Cabernet Sauvignon

AUSTRALIA

10.5013.5049.00

A medium-bodied, abundantly fruity well-balanced wine with pleasant herbal notes. Tannins characteristic of the grape bring balance the delicious and multi-dimensional whole.

Silk & Spice Red Blend

PORTUGAL

9.5012.5047.50

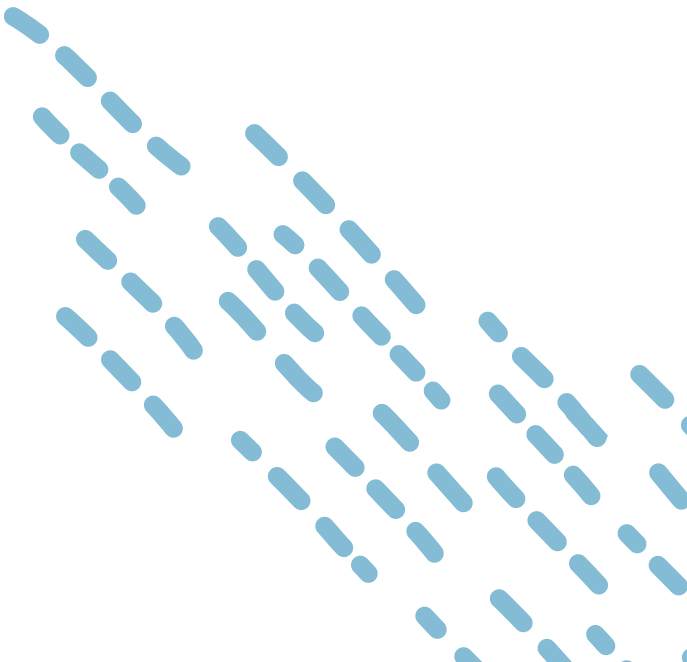
Medium-bodied, rich with berry character and robust. The even slightly sweet mouthfeel is also accentuated with hints of mocha and roasted tones. A wide, soft mouthfeel is balanced by mature tannins, leaving an aftertaste that hugs the mouth pleasantly.

Aldaba Tinto

SPAIN

8.5011.5041.00

An easily approachable, pleasantly soft red wine with dark berry character and slight hints of liquorice and oak. Balanced tannins.



DRINKS

ALCOHOL-FREE WINES

20cl 37,5cl

Vendôme 0%

SPAIN

14.20 -

A non-alcoholic sparkling wine that is lively, fresh and fruity, pleasantly complex and charmingly elegant.

Torres Natureo Muscat

SPAIN

- 16.20

A wine with a light greenish yellow colour and an intensely fruity and floral bouquet with hints of citrus, peach and green apple. A fresh, crisply acidic taste that is lively and elegant.

Torres Natureo Syrah

SPAIN

- 16.20

A cherry-coloured wine that has a bouquet with tones of pomegranate and red currant and hints of vanilla. The grape taste is generous and smooth, balanced by the delicious acidity. The somewhat sweet taste highlights the wine's fruitiness.

DESSERT WINES

8cl

Sandeman Old Invalid Port

PORTUGAL

9.50

Sweet, abundantly fruity, notes of cherry and blackberry, fine hints of spices.

Nederburg Noble Late Harvest

SOUTH AFRICA

9.00

A well-balanced dessert wine with sweet hints of honey, acidity, tones of apricot and mature citrus and fine hints of spices.

DRINKS

BEERS

BOTTLE

Brooklyn bottle beer (variable selection)	8.90
Corona Extra 35cl	8.20
Grimbergen Belgian Pale Ale 5,5% 33cl	9.90
Grimbergen Double-Ambrée 6,5% 33cl	9.90
Prykmestar Pils 4,5% 33cl	9.90
Kukko 4,7% 33cl	7.90

TAP

Karhu III 4,6% 40cl	8.10
Kronenbourg 1664 Blanc 50cl	9.90

CIDERS & LONG DRINKS

Somersby (Pear, Sparkling Spritz) 33cl	8.90
Crowmoor 33cl	9.10
Koff Long Drink 5,5% 33cl	8.90

NON-ALCOHOLIC

Somersby Cider 0% 33cl	6.10
Crisp Lager 0% 33cl	5.10

COCKTAILS

Lemon Drop	11.00
Napue G&T	15.00
Beefeater G&T	11.00
Classic Mojito	11.00
Aperol Spritz	11.00
Orange Spritz	13.00
Negroni	8.70

MOCKTAILS

Strawberry Lemonade Mocktail	7.10
Ginger Apple Mocktail	7.10

DRINKS

DESSERT DRINKS

Central Coffee	11.00
Jameson Irish Coffee	11.00
DOM Coffee	11.00
Amaretto Coffee	11.00

AVEC

4cl

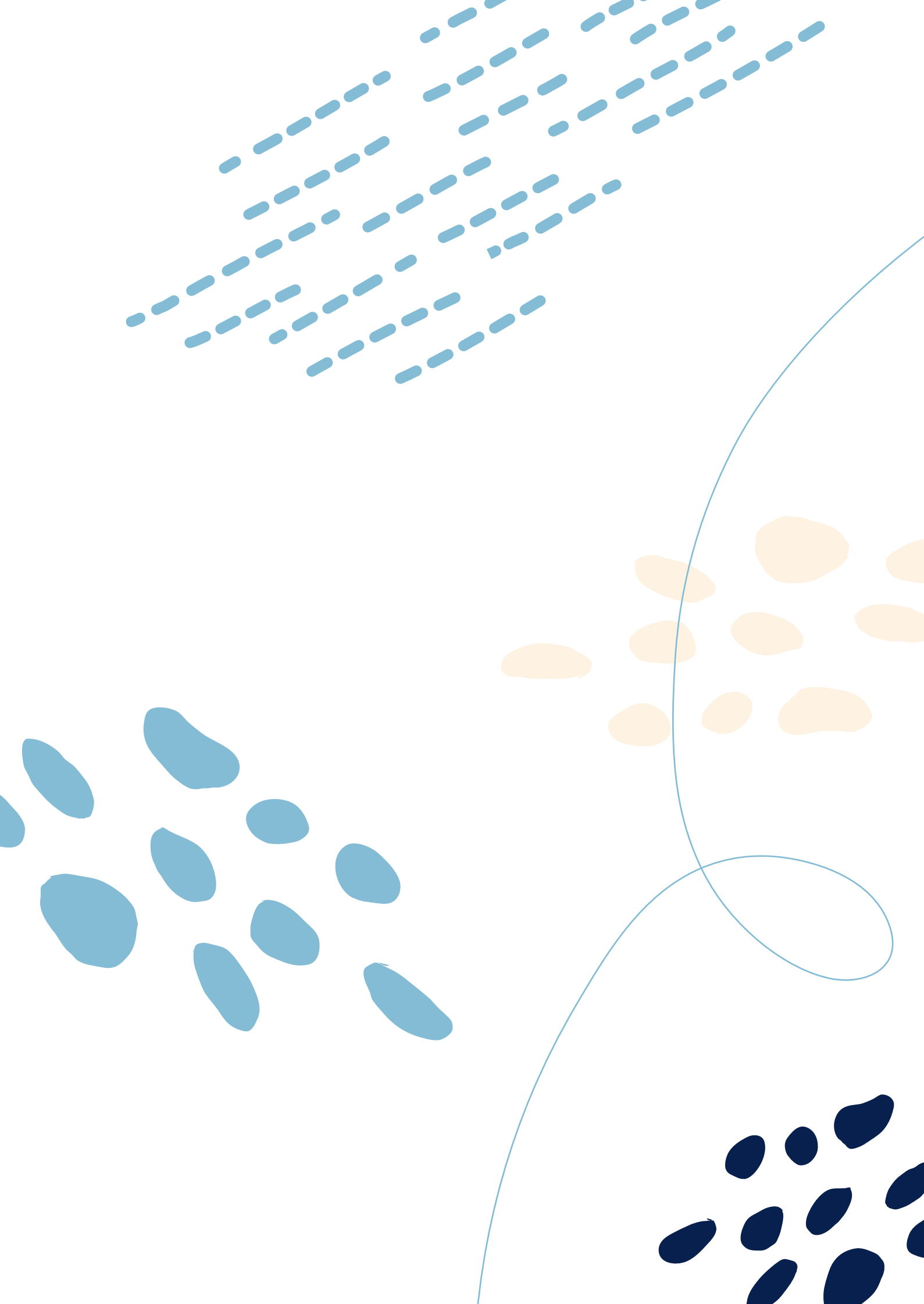
Baileys	11.00
Disaronno Amaretto	8.60
Jaloviina	7.60
Kyrö Malt Whisky	13.00
Martell VSOP	11.00
Boulard Calvados	9.00
Boulard XO Calvados	11.00
Torres 10 Brandy	9.00
Cloudberry Liqueur	7.20
Jack Daniels	8.90

COFFEE & TEA

Coffee	3.80
Tea	3.80
Espresso	3.80
Double espresso	4.90
Latte	4.50
Cappuccino	4.50
Hot chocolate	4.90

SOFT DRINKS

Coca Cola 40cl	4.90
Coca Cola Zero 40cl	4.90
Fanta 40cl	4.90
Sprite Zero 40cl	4.90
San Pellegrino Limonata 33cl	4.90
San Pellegrino Aranciata Rossa 33cl	4.90
Battery 33cl	6.10





It was 1898. Sofia Wänttinen had just set up a restaurant on Helenankatu. Her business began to flourish and after six years she dared to relocate it to Keskuskatu, the Central street. With the growth of recognition, the name Central slowly comes onto the lips of many people. Soon Central, also nicknamed Centtu, got its own regulars and a solid place in Helsinki restaurant culture, which it still holds, throughout all the changes of owners and generations. Year 1961 brought a significant change for Central - its building was demolished and its Art Nouveau equipment was sold. The restaurant then moved to Pietarinkatu, fifteen, where Centtu still lives and breathes today. In this way, Central has been a place to enjoy excellent food and drinks for over a century. And its unique spirit has remained unchanged for decades.