

THE SOCIAL

BAR & BISTRO

DRINKS TO START

Spicy Fresh <i>Spiced Rum, Amaretto, lime, ginger beer, bitters</i>	15
Blush Garden Collins <i>Beefeater Gin, Italicus Bergamotto, elderflower, lemon, tonic water</i>	15
Pere Ventura D'Oriell Cava Brut, Spain	10
Graf Johann IV Riesling Trocken, Germany	9,40
Fuego Tempranillo, Spain	8,50
Happy Joe Apple Cider 0% 27,5cl	7

See our beverage menu for full selection

SMALL PLATES

Cheese & Charcuteries	9 / 18
Prosciutto crudo, chorizo, fennel salami, olives, cornichons, Viinitarhuri cheese & levain bread (L)	
Fries & Dip	7
French fries, aioli & spicy ketchup (L, G)	
Burrata & tomatoes	14
Burrata, tomatoes, balsamic, basil, pumpkin seeds & parmesan (G)	

DESSERT

Crème brûlée	11
Classic with vanilla (L, G)	

Espresso Martini

Vodka, coffee, caramel, vanilla

15

CLASSICS

Caesar salad	22
Romaine lettuce, Caesar dressing, parmesan & croutons <i>Served with your choice of: (L, G)</i>	
<i>Garlic & thyme roasted chicken breast & bacon</i>	
<i>Shrimps</i>	
The Social Burger	24
Beef or plant-based patty, smoked cheddar, Thousand Island dressing, lettuce, red onion, beef tomato, pickled cucumber & French fries (L)	
<i>Bacon</i>	+ 2
<i>Pickled jalapeños (L)</i>	+ 1

Steak frites	40
Grilled ribeye, béarnaise sauce, tomato salad & French fries (L, G)	

SEASONAL

Pasta pesto	21
Casarecce pasta, green pesto, tomato, grilled peppers & parmesan	
<i>Add burrata</i>	+ 5

Catch of the day	Ask the staff for whats available today
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Today's special	Ask the staff for whats available today
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The countries of origin of the meats we use are Finland, Uruguay and Italy. The Finnish Food Authority recommends, that minced meat patties be eaten fully cooked. There is an EHEC risk with undercooked minced meat.

L = lactos free | VL = low lactose | V = vegan M = dairy free | G = gluten free

Our staff are happy to provide more details about possible alergens