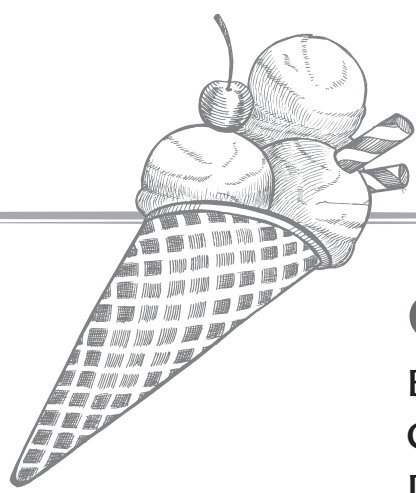


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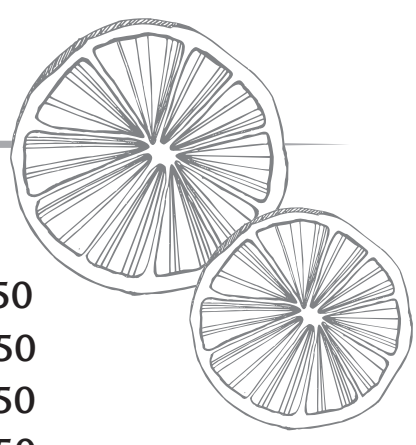
DESSERTS

MARZIPAN - WALNUT CAKE	8.00
with orange sauce	
TIRAMISU	8.00
DARK CHOCOLATE FONDANT.....	7.00
and vanilla ice cream	
ICE CREAM SELECTION	6.50
with roasted nuts and berry sauce	
SORBET /1 ball/	2.50
raspberry, lemon, mango, strawberry flavours	



COFFEE

BLACK COFFEE.....	2.60
COFFEE WITH MILK.....	2.80
DECAFFEINATED.....	2.40
ESPRESSO.....	2.60
LATTE	3.50
CAPPUCCINO.....	3.50



TEA

/250 ml/

EARL GREY.....	3.50
CREAM ORANGE.....	3.50
SWEET BERRIES.....	3.50
JASMINE.....	3.50
GREENLEAF.....	3.50
ENGLISH BREAKFAST.....	3.50
FRUITY CAMOMILE.....	3.50



FRESH TEAS

/250 ml/

PEPPERMINT	4.50
GINGER-ORANGE	4.50

HONEY.....	0.50
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vinastudija
MENU



* about allergens please ask the waiter

SOUPS



LAMB SOUP	7.00
with beans and autumn vegetables	
SEA FOOD SOUP	7.50
with spicy coconut milk and lemongrass	
BEET CREAM SOUP	7.00
with goat cheese	
FRESHLY BAKED BREAD BASKET	1.50 2.30
/little big /	

SNACKS WITH WINE

ANTIPASTO PLATTER /for 2 guests/	13.00
<i>Prosciutto</i> ham, salami <i>Milano</i> , salami <i>Chorizo</i> , sun-dried tomatoes, grilled artichokes, olives, goat milk cheese, grissini	



CHEESE PLATTERS:	
SOFT CHEESE	10.20
<i>Gorgonzola</i> soft cow milk cheese, <i>Brie</i> , <i>Fior di Capra</i> soft goat cheese served with nuts, fresh berries and orange marmalade	

HARD CHEESE	11.20
<i>Grano Duro</i> , <i>Pecorino Toscano</i> sheep milk cheese, cow milk cheese with black truffles served with nuts, fresh berries and orange marmalade	

MEAT PLATTER	14.00
<i>Jamón Curado</i> , salami <i>Chorizo</i> , salami <i>Milano</i> , sausage <i>Fuet Extra Collar</i>	

TOASTED BAGUETTE BUNS	7.90
with <i>Scamorozza</i> and <i>Proscintto</i> cheese or salmon tartare	
/for 2 friends/	15,80
/for 4 friends/	15,80

ESCARGOT WITH GARLIC BAGUETTE	12.30
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GRILLED ARTICHOKEs /100 g/	4.50
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SELECTION OF OLIVES /100 g/	4.50
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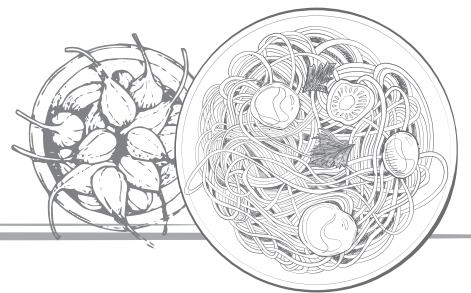
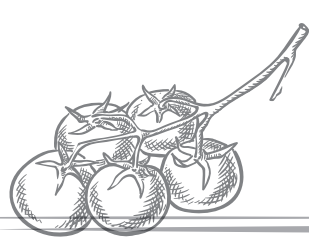
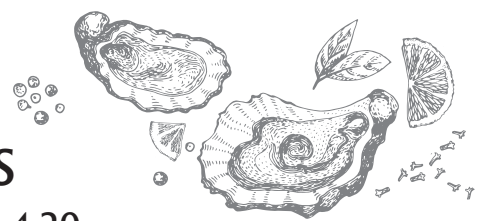


SNACKS AND SALAD

SALMON TARTARE	13.00
<i>a la Nicoise</i>	
BURNT TUNA	10.00
with sesame, chili and herbs	
BEEF CARPACCIO	9.00
with <i>Gran Duro</i> cheese and truffle oil	
AVOCADO SALAD	7.50
with asparagus, broccoli, seaweed and oregano-lime sauce	
MANGO, AVOCADO SALAD	12.50
with tiger prawns and lime - chili sauce	
CAESAR SALAD WITH ANCHOVY AND CAPER SAUCE	
with chicken fillet served warm..... 8.90	
with prawns 10.20	
CLASSIC SPINACH SALAD	13.00
with prawns, avocado, <i>Grana Padano</i> cheese and fresh lime-ginger sauce	
MUSSELS IN TOMATO SAUCE	12.00
served with garlic <i>Bruschetta</i>	

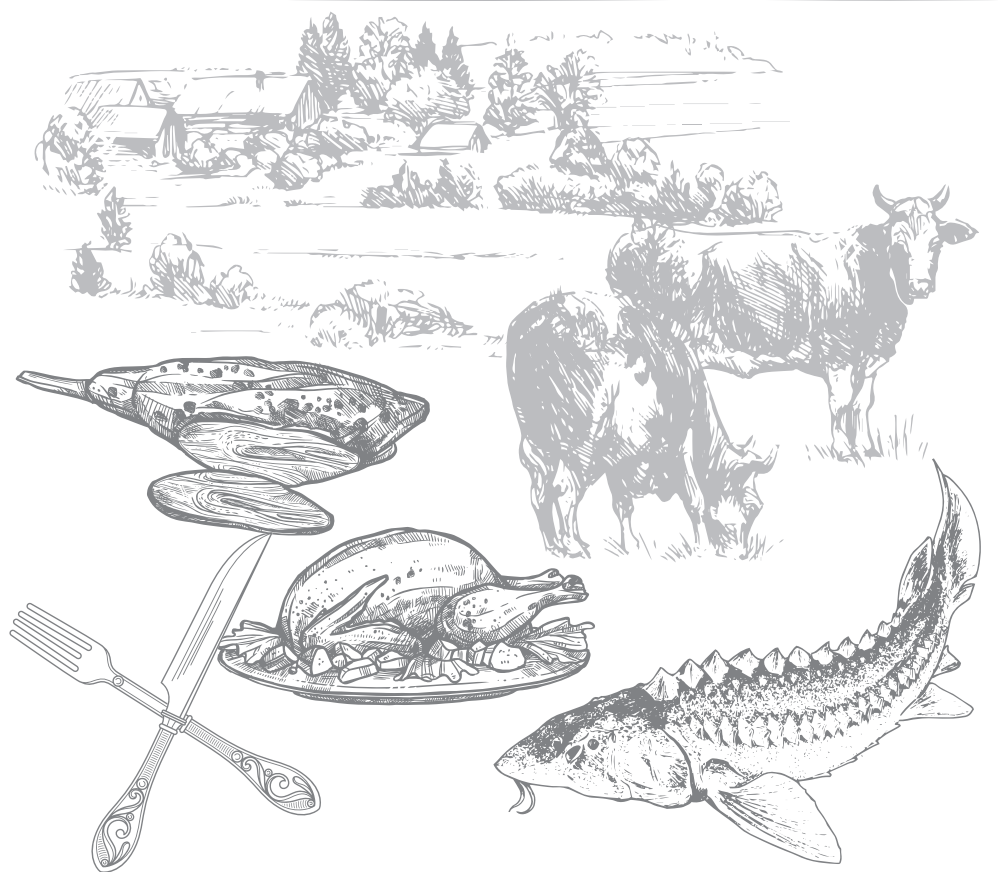
FRESH OYSTERS

/1 pc./	4.20
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PASTA / RISOTTO

PASTA PENNE	7.00
with farm tomatoes and herbs	
SPAGHETTI IN WINE SAUCE	9.00
with <i>Chorizo</i> , bacon and chili	
RISOTTO WITH TIGER PRAWNS	11.50
and spirulina	
RISOTTO WITH SEAFOOD	15.50
tomatoes and chili	



MAIN COURSES

LAMB RUMP STEAK	13.00
in herbs with beet polenta and thyme-meat sauce	
DUCK BREAST	14.50
with pumpkin-sweet mashed potatoes and plum-meat sauce	
FRIED PIKE PERCH FILLET	13.99
with mashed potatoes and basil and autumn vegetables	
GRILLED TUNA STEAK	18.50
with fried asparagus and <i>Riesling</i> sauce	
GRILLED ENTRECÔTE	23.40
served with grilled vegetables	
OCTOPUS	30.00
with two types of potato ragout, Turkish peas and olives	



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