

ADVENTURE LODGE MENU FOR TODAY

- Fried Crayfish Tails** 9
A Tiki cup of freshly fried Finnish crayfish tails seasoned with dill.
Perfect with one of our craft beers!
- Hawaiian Chicken Wings** 18
Moist chicken wings coated in a tangy pineapple glaze and served with our own ranch style dipping sauce. A favorite!
- Azerbaijan Lamb Plov** 15
Slightly spicy rice plov made with lamb from our wood-burning oven.
Served with a mint-yogurt sauce on the side. Lactose and gluten free.
- Authentic Mexican Pork Molé** 15
Tender pieces of pork in a rich authentic Oaxacan sauce made from a blend of exotic imported chilies, tomatoes, almonds and cacao. Served with fried Spanish rice. Lactose and gluten free.
- Potatoes Afrikanus** 17
Spicy vegetarian dish as made for centuries by natives in Africa with roasted peanuts and chilies. Choose mild, hot or "authentic", which is extremely hot.
Served with a crème fraiche sauce to cool things down.
- Roasted Sweet Potatoes with Blue Cheese** 12
Mild Finnish blue cheese melted over roasted sweet potatoes and caramelized onions. Vegetarian.
- Apple Charlotte Dessert** 9
Warm roasted apples sweetened with a house-made rosemary caramel.
Served warm with whipped cream on top. Lactose free.
- Capirotada Dessert** 9
Loosely based on the Mexican dessert. This is a rich chocolate cake with a hint of cinnamon. Served warm with whipped cream. Lactose and gluten free.