ENG





APERITIFS

COCKTAILS

DONDO 94 13 €

Arctic Gin, raspberry liqueur, lime juice, raspberry syrup, red soda and egg white

SPICY PINEAPPLE MARGARITA 13 €

Jose Cuervo Tequila, Cointreau, pineapple juice, lime juice, jalapeño

KELKKA SOUR 13 €

De Kuyper Passion liqueur, Finlandia Blackcurrant Vodka, orange juice, passion fruit syrup, lemon, egg white

BLUEBERRY MOJITO 13 €

Havana Club Rum, blueberry, mint, lime, soda

NEGRONI 13 €

Marconi 42 Gin, Cocchi Vermouth, Campari

SPARKLING WINE

• extra dry • dry 12cl 75cl

CODORNIU CLASSICO BRUT ● 6,90 € 35 € Codorniu, D.O. Cava, Penedes, Spain

LE CONTESSE PROSECCO 9,00 € 55 € BRUT ORGANIC

Le Contesse, DOC Prosecco, Italy

CHAMPAGNE

75cl

AYALA MAJEUR CHAMPAGNE ● 89 €

Golden yellow, very dry, crisp, elegant, citrusy, with notes of yellow plum



3 COURSE MENU 45 €

CHOOSE ONE PRODUCT FROM EACH CATEGORY.

STARTERS

Gorgonzola Escargots (L, G) Crispy Caramel Pork (L) Romesco & Burrata (G) Gambas Beurre Noisette (L, G)

MAINS

Dry Aged
El Fuego Smash
Deluxe
Chorizo Romesco
Black Gold
Double Smash
Juicy Crispy Veggie

MAKE IT SPECIAL

Limoncello Wagyu +9 € Rossini +9 € Surf & Turf +9 €

All burgers are also available as chicken or vegetarian versions

SIDES

Fries (L, G)
Parmesan Fries (L, G)
Patatas Bravas (L, G)
Side Caesar salad (L, G)
Dirty Fries (G*) +3 €

DESSERTS

Cappuccino Crème Brûlée (L, G)
Chocolate cake (L, G)
Ice cream of the day



STARTERS

GORGONZOLA ESCARGOTS 13 €

Snails in garlic butter with herbs, gorgonzola cheese, herbed bread crumbs and toasted house focaccia (L,G*)

GAMBAS BEURRE NOISETTE 13 €

Prawns cooked in browned chili-garlic butter, roasted cherry tomatoes, and house focaccia (L,G*)

CRISPY CARAMEL PORK 13 €

Crispy Asian-style pork belly, mango salsa, chili, coriander, crispy golden curl & soy caramel sauce (L)

ROMESCO & BURRATA 13 €

Burrata cheese, cherry tomato, crispy kale chips, house romesco, balsamic and herb breadcrumbs (G)

SALADS

CAESAR NATURAL SALAD 13 €

Crispy romaine lettuce, house Caesar dressing, 18-month aged parmesan, cherry tomatoes, pickled red onion, croutons, capers (L,G*)

EXTRAS

Grilled chicken	+5 €
Grilled salmon	+6€
Shrimps	+6 €
Caramel pork	+5 €
Burrata cheese	+5 €
Goat cheese	+5€

Choose between Redari's Caesar dressing or lemon vinaigrette.



LUXURY BURGERS

ROSSINI BURGER

29 €

BURGER BATTLE 2021 FINALIST

At least 20 days dry-aged 140g steak, brioche bun, truffle mayo, port wine pickled onion, romaine lettuce, quail egg, foie gras, rocket leaves, truffle paste

LIMONCELLO WAGYU

29 €

150g Wagyu steak, brioche bun, fermented pepper mayonnaise, pickled red onion, romaine lettuce, Monterey Jack cheese, grilled lemon, limoncello jam, lemon balm mayonnaise, Parmesan cracker

DRY AGED

20 €

At least 20 days dry-aged 140g steak, brioche bun, cheddar cheese, sweet and salty bacon jam, chili béarnaise mayonnaise, pickled red onion, rocket

BURGERS

DELUXE

15 €

Since 2017! 140g Black Angus patty, brioche bun, ketchup, mustard, grilled red onion, chili mayonnaise, romaine lettuce, crispy bacon, BBQ sauce, rocket

DOUBLE SMASH

14 €

2 x 70 g smash patties, brioche bun, ketchup, mustard, Myrttinen garlic pickles, cheddar cheese, pickled red onion, chili-béarnaise mayonnaise

BLACK GOLD

16 €

140 g Black Angus steak, brioche bun, aioli, sweet and salty bacon jam, beetroot relish, cheddar cheese, black garlic mayonnaise, rocket, roasted onions

EL FUEGO SMASH

15 €

2 × 70 g smash patties, brioche bun, jalapeño mayonnaise, fried rice noodles, roasted jalapeño, crispy garlic, marinated red onion, cheddar cheese

CHORIZO ROMESCO

140 g Black Angus steak, brioche bun, chorizo jam, ginger ketchup, romaine lettuce, pickled red onion, Monterey Jack cheese, tomato, Romesco sauce, fried chorizo

🕪 JUICY CRISPY VEGGIE

15 €

Grilled soy protein patty, brioche bun, aioli, grilled red onion, roasted onion, romaine lettuce, tomato, grilled aubergine, rocket Vegan version +€2

All burgers are also available as chicken or vegetarian versions.

SIDES

FRIES Dipper fries (L,G)	5 €
PARMESAN FRIES 18-month aged Parmesan & dipper fries (L,G)	6 €
PATATAS BRAVAS Roasted baby potatoes, aioli, romesco sauce, herb breadcrumbs (L,G)	7€

Dipper fries, bacon bits, cheddar sauce, roasted onions, crème fraîche, fresh chili & parsley (L, G*)

EXTRAS

Extra patty - Black Angus	5 €
Smash-patty 70g	4 €
Extra cheese	2 €
Crispy bacon	2 €
Keto version	2 €
Gluten free bun	2 €
Vegan bun	2 €

DIPS

Black garlic	3,5 €
Truffle mayonnaise	3,5 €
Chili béarnaise mayonnaise	2 €
Chili mayonnaise	2 €
Aioli	2 €
Vegan aioli	2 €

We believe that the soul and heart of a burger is a perfectly juicy patty! Our burger patties are made from Finnish Black Angus beef, which comes to us fresh from small producers.

Our Dry Aged meat is aged for at least 28 days in carefully controlled conditions, giving the meat a unique nutty and buttery flavor.

Please note that we always cook the patties to medium by default. We recommend eating the burger with your hands so that all the flavor components we've designed hit your mouth simultaneously.

PIZZAS

Our pizza dough's secret is top-quality Italian high-protein whole wheat flour combined with a cold fermentation technique. Our pizza style is a mix of Napoli and Rome, resulting in a tasty, fluffy, and crispy pizza. Bon appétit!

PIZZA MENU

39€

ROMESCO & BURRATA

Burrata, semi-dried cherry tomatoes, house Romesco sauce, balsamic & herb breadcrumbs (G)

PIZZA OF YOUR CHOICE

CAPPUCCINO CRÈME BRÛLÉE

WINE PACKAGE FOR THE MENU 29 €

MARGHERITA

14 €

San Marzano tomato sauce, Fior di Latte mozzarella, Parmesan Reggiano, fresh basil

HONOLULU

16 €

San Marzano tomato sauce, Fior di Latte mozzarella, Italian ham, fresh pineapple, gorgonzola

PEPPERONI

16 €

San Marzano tomato sauce, Fior di Latte mozzarella, pepperoni, flat-leaf parsley

DIAVOLA

I/ €

San Marzano tomato sauce, nduja salami paste, Fior di Latte mozzarella, Spianata Piccante salami, basil

GAMBERETTO

20 €

San Marzano tomato sauce, Fior di Latte mozzarella, garlic-chili glazed prawns, cherry tomatoes, capers, pickled red onion, aioli, dried chili

PIZZA DI PARMA

19 €

San Marzano tomato sauce, Fior di Latte mozzarella, Parma ham, burrata, Spianata Piccante salami, and basil BURRATA 17 €

San Marzano tomato sauce, Fior di Latte mozzarella, burrata, roasted cherry tomatoes, house-made kale pesto

POLLO 18 €

San Marzano tomato sauce, Fior di Latte mozzarella, chicken fillet grilled on lava stones, house kale pesto, smoked bacon, pine nuts

SALMONE 19 €

San Marzano tomato sauce, Fior di Latte mozzarella, smoked salmon, grilled lemon, pickled red onion, lemon zest, fermented lemon mayonnaise

FANTASIA 20 €

San Marzano tomato sauce, Fior di Latte mozzarella + three toppings of your choice

All pizzas contain lactose and gluten.

King prawns

EXTRA TOPPINGS

rang pramis	
Grilled chicken	2 €
Pepperoni	2 €
Italian ham	2 €
Nduja salami paste	2 €
Spianata Piccante salami	2 €
Parma ham	2 €
Bacon	2 €
Fried minced meat	2€
Fried chanterelles	2€
Gorgonzola	2 €
Burrata	2 €
Parmesan	2€
Pineapple	1€
Pickled red onion	1€
Arugula	1€
Cherry tomatoes	1€
Basil	1€
Fried tomatoes	1€



MYRTSI MENU



CRISPY CARAMEL PORK

Crispy Asian-style pork belly, mango salsa, chili, coriander, crispy golden curl & soy caramel sauce (L)

REDARI'S MEATBALLS

Meatballs made from Black Angus beef, cognac & pepper sauce, bacon mashed potatoes, Myrttinen garlic pickles, and lingonberry puree (L, G)

CHOCOLATE CAKE

Warm chocolate cake, vanilla ice cream, melted white chocolate and nuts

WINE PACKAGE 29 €



- 4 Friends Riesling 16 cl Nederburg 56 Hundered Shiraz 16 cl
- Ferreira Late Bottled Vintage LBV Port 8 cl

REDARI MENU



GORGONZOLA ESCARGOTS

Snails in garlic butter with herbs, gorgonzola cheese, herbed bread crumbs and toasted house focaccia (L,G*)

PEPPER STEAK

Peppered beef sirloin steak, cognac & pepper sauce, roasted honey-thyme root vegetables with garlic mini potatoes (L, G)

CAPPUCCINO CRÈME BRÛLÉE

Cappuccino flavored Crème Brûlée

WINE PACKAGE 29 €



- Aveleda Fonte Vinho Verde Rosé 16 cl
- Cuatro Pasos 16 cl
- · Bava Moscato d'Asti 8 cl



ALA CARTE

REDARI'S MEATBALLS

19 €

Meatballs made from Black Angus beef, cognac & pepper sauce, bacon mashed potatoes, Myrttinen garlic pickles, and lingonberries (L, G)

HALLOUMI & TOFU STEAK

20 €

Halloumi & tofu steak, piquillo pepper sauce, garlic potatoes, broccolini and beans. (L, G)

PRAWN PASTA

21 €

Pappardelle pasta, king prawns, white wine sauce, garlic, 18-month aged Parmesan (L)

GRILLED SALMON WITH CHANTERELLE SAUCE

27 €

Grilled salmon, chanterelle sauce, dill mashed potatoes, braised broccolini and beans, house sun-dried tomato pesto, and grilled lemon (L, G)

20 €

GOAT CHEESE CHICKEN BREAST 20
Grilled chicken fillet, fried goat cheese, chili-pepper jam, balsamico. Served with honey-thyme root vegetables and French fries (G)

LIVER WITH RED WINE SAUCE

20 €

Pan fried beef liver, mashed potatoes, house red wine sauce, bacon, onion, Myrttinen's sliced pickle and lingonberries (L, G)

HUNTER'S PORK SCHNITZEL

23 €

Breaded pork schnitzel, chanterelle sauce, broccolini, green beans, and grilled lemon (L, G)

BEEF MINUTE STEAK

27 €

Minute steak, herb & garlic butter, béarnaise sauce, roasted honey & thyme root vegetables. Served with dipper fries (L, G)

PEPPER STEAK

*29 € / 39 €

Peppered beef sirloin steak, cognac & pepper sauce, roasted honey-thyme root vegetables with garlic mini potatoes (L, G) *150g / Double steak 300g

SURF 'N' TURF

32 €

Sirloin steak, white wine sauce, chili-garlic glazed prawns, grilled baby gem lettuce, grilled tomato (L, G)

> Ask our staff for more detailed information and allergens.



FOR KIDS

SMASH-BURGER 70g smash patty, ketchup, pickled onions, cheddar cheese, and mayonnaise, served with fries (L, G)	9 €
MEATBALLS	9 €

Meatballs, mashed potatoes, cucumber & tomato. (L, G)

FRIED CHICKEN

Crispy fried chicken strips, ketchup and mayonnaise, served with fries

9 €

MINI PIZZA 9 €

Tomato sauce, Fior di Latte mozzarella + 2 toppings of your choice

Children's menu is for under 12-year-olds.

DESSERTS

CAPPUCCINO CRÈME BRÛLÉE 10,50 €
Cappuccino-flavored Crème Brûlée

CHOCOLATE CAKE 10,50 €

Warm chasalate sales vanilla ice cream white chasalate

Warm chocolate cake, vanilla ice cream, white chocolate crumble and nuts.

ICE CREAM OF THE DAY 6 €

Ask for our daily selection of ice creams and sorbets. Served with melted white chocolate & caramel or chocolate sauce.

DESSERT DRINKS

IRISH COFFEE

Bushmills Irish Whiskey, brown sugar, coffee, cream

CARAJILLO 13,00 € Licor 43, Espresso, a wedge of orange

AMARULA LIQUEUR 7,40 €
JALOVIINA KERMA 7.40 €

RED ONION'S STORY

FOOD, DRINK AND ENTERTAINMENT SINCE 1994

Red Onion, known as "Redari" among friends, has been serving food, drink & entertainment to the local people in Myyrmäki since 1994.

Throughout the late 90s, Red Onion was a popular venue for top artists' performances, known for live music shows up to two to three times a week.

The country's top names from **Kari Tapio** to **Topi Sorsakoski, Paula Koivuniemi** and **Laura Voutilainen**have performed on the Redari stage.

On weekdays, we offer a wide selection lunch buffet, and in the evenings and on the weekends a delicious à la carte menu. On weekend nights, we bring live music, karaoke nights & a night club for the leisure seekers. The spirit of the authentic Red Onion can be summed up as a place where multiple generations have come to eat, drink, and enjoy life.

At Redari, we believe in quality ingredients in food preparation and in genuine, honest encounters in service.

Whether you have come to Red Onion for a drink during shopping, for dinner, or perhaps for dessert and coffee, we thank you for choosing Redari and wish you a delicious culinary journey.

PAUKONVINE

Region Control Control

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Red ONIO

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We hope to see you again soon!

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