



RESTAURANT

MEDICIN MAN

SINCE 1994

STARTERS

CRAB CAKE FROM HAND-PEELED SHRIMPS (L) 11,90 €

(Includes fish sauce)

House-made Asian-spiced crab cake with Nahm Jim seafood sauce.

CELLAR'S BEEF TARTARE (L,G) 15,90 €

Beef tartare made from Finnish tenderloin, with pickled chanterelles, black garlic, lovage mayonnaise, Parmesan, and fried potato.

VEGETABLE DUMPLINGS (VEG) 8,90 €

Fried vegetable dumplings, grated salad, passion-citrus vinaigrette, and yuzu-ponzu.

CRISPY BURRATA CHEESE WITH PESTO 13,90 €

(available G without breading)

Panko-breaded and fried burrata cheese, lemony Parmesan-basil sauce, and pickled cherry tomato.

MEDICIN MAN SNAIL PAN (L, AVAILABLE G) 12,90 €

Escargot pan with garlic butter and either Parmesan or Peltola Blue cheese.

More information on allergens available from staff!

VL = Low lactose, L = Lactose free, G = Gluten free, M = Milk free

VEG = Vegan

MAIN COURSES

IBERICO PORK SECRETO (L,G) 31,90 €

Juicy and flavorful cut of Iberico pork, cellar sherry sauce, padrón peppers, cherry tomatoes, and herb potatoes.

GREEK LAMB SKEWERS (L,AVAILABLE G WITHOUT PITA)23,90 €

Spiced minced lamb, tzatziki, Greek salad with vinaigrette, and house-made pita bread.

+ Side dishes 4,50 €

GYROS PORK PITA (L) 19,90 €

Slow-cooked Greek-style pork on pita bread with mixed salad, tomato-onion salad, and tzatziki.

+ Side dishes 4,50 €

LAMB ENCHILADAS (L, AVAILABLE G) 24,90 €

Tortilla filled with spiced minced lamb ragù, topped with cheddar, chipotle-tomato salsa, avocado cream, coriander, pickled jalapeño, and onion.

+ Side dishes 4,50 €

CELLAR'S CRISPY CHICKEN (L) 26,90 €

Breaded chicken breast, avocado cream, fresh tomato salsa, aioli, cheddar cheese sauce, and rustic fries.

SALMON WITH BEURRE BLANC (L,G) 28,90 €

Grilled salmon with lemony white wine butter sauce, chive oil, roasted Jerusalem artichoke, and seasonal vegetables.

CHICKEN CAESAR SALAD (CONTAINS ANCHOVY, L) 19,90 €

Crisp romaine lettuce, croutons, Parmesan, and cellar Caesar dressing.

JERUSALEM ARTICHOKE MUSHROOM RISOTTO WITH TRUFFLE OIL (L,G) 21,90 €

Risotto made with seasonal mushrooms and Jerusalem artichoke, a touch of truffle oil, Parmesan, and crispy potato.

ROASTED SWEET POTATO & PULLED OATS (VEG,G) 23,90 €

Oven-roasted sweet potato, spiced pulled oats, chipotle sour cream, chermoula herb sauce, fresh tomato salsa, and pickled red onion.

(+ Add sides from next page 4,50 €)

More information on allergens available from staff!

VL = Low lactose, L = Lactose free, G = Gluten free, M = Milk free

VEG = Vegan

STEAKS

160G BLACK ANGUS MARBLED STEAK (L,G) 39.90 €

With cellar port wine sauce, Peltola Blue cheese butter, roasted potatoes, and seasonal vegetables.

or

With cellar cognac-pepper sauce, roasted potatoes, and seasonal vegetables.

MINUTE STEAK, 160g sirloin beefsteak 28,90 € (L, Available G)

Choose garlic-parsley butter or Peltola Blue cheese butter, French fries

BURGERS

HABANERO BURGER (VL, AVAILABLE L & G) 19,90 € (L, Gluten-free option available)

150g beef patty, cheddar, habanero mayonnaise, ketchup, pickled onion, gherkin, and lettuce.

PELTOLA BLUE-BACON BURGER (VL, AVAILABLE L & G) 20,90 € (L, Gluten-free option available)

Peltola Blue cheese, bacon jam, cheddar, pickled onion, aioli, and arugula.

Sides for burgers and sandwiches

Country style fries +4,50 € | Fried potatoes +4,50 € |
Sweet potatoe fries +4,50 € | parmesan flavoured french fries
+4,50 € | vegetables +4,50 € | fresh salad +4,50 €

Dips: Lemon aioli | Chili mayonnaise | +2,50 €

More information on allergens available from staff!
VL = Low lactose, L = Lactose free, G = Gluten free, M = Milk free
VEG = Vegan

CLASSICS

MEDICIN MAN SCHNITZEL 26,50 €

(L, M, Contains egg)

Breaded 200g pork tenderloin, chili mayonnaise and lemon, French fries

MEDICIN MAN PORK SANDWICH 16,90 €

(L, Available G. Bar menu classic since 16.9.1996)

Pork cutlet, lettuce, onion, chili mayonnaise, cheese omelette, fried pineapple

MEDICIN MAN CHICKEN SANDWICH 16,90 €

(L, Saatavilla G. Bar menu classic since 16.9.1996)

Chicken fillet, lettuce, cucumber, chili mayonnaise, Cheese omelette, paprika

Sides for burgers and sandwiches

Country style fries +4,50 € | Fried potatoes +4,50 € |
Sweet potatoe fries +4,50 € | parmesan flavoured french
fries +4,50 € | vegetables +4,50 € | fresh salad +4,50 €

Dips: Lemon aioli | Chili mayonnaise | +2,50 €

More information on allergens available from staff!

VL = Low lactose, L = Lactose free, G = Gluten free, M = Milk free

VEG = Vegan

CHILDRENS MENU

CHEESE BURGER (Available G) 10,90 €

Beef steak, cheddar, lettuce, tomato, ketchup and mayonnaise, French fries

CHICKEN BASKET (L) 9,90 €

Breaded chicken nuggets and lime aioli, French fries

MINUTE STEAK, LEMON-GARLIC BUTTER (L) 13,50 €

French fries

A wide variety of spices, herbs, ingredients and manufacturing methods are used to prepare the portions. In case of food allergies, please inform the staff so that we can take into account everything necessary. If needed, you can get more information about the contents of the portions from the waiter!

Note to gluten-free labeling: Dishes marked G are always gluten-free in their raw materials, but it is important for staff to know about the customer's need to have gluten-free option so that we can make sure the raw materials do not come into contact with gluten through manufacturing methods.

Dishes at which are labeled as available G require small changes to be gluten-free in their raw materials or special attention in manufacturing methods.

Origins of ingredients: Pork: Germany, Beef: Finland / Australia, Chicken: Finland, Salmon: Finland Lamb: New Zealand

More information on allergens available from staff!

VL = Low lactose, L = Lactose free, G = Gluten free, M = Milk free

VEG = Vegan

DESSERTS

NEW YORK CHEESECAKE (L) 10,90 €

House cheesecake with blueberry compote, lime curd, and berries.

CREMA CATALANA (L,G) 10,90 €

Citrus and cinnamon crème brûlée with raspberry sorbet and berries.

ICE CREAM SELECTION - €6.50 / SCOOP

Includes berries and house decorations. May contain traces of nuts.

- Old-fashioned Vanilla (VL,G)
- Limoncello Sorbet (VEG,G)
- Mud Cake Ice Cream (VL)

Sauce options: Caramel / Chocolate / Raspberry