

KIILA FOOD&BAR

MENU

TO START WITH
SMALL BITES

KIILA' S PLANK

HERB MARINATED BUFFALA MOZZARELLA, BATATAS BRAVAS, SERRANO HAM AND CANTALOUPE MELON, BRESAOLA HAM, KALAMATA OLIVES, ROASTED TOMAATO AND FETA SALAD, MANCHEGO CHEESE, SEEDY CRISPBREAD, RHUBARB JAM AND SWEET CHILI AIOLI

14 / 24 / 42

AVOCADO BRUSCHETTA

MOZZARRELLA CHEESE, FRESH AVOCADO AND ROASTED CHERRY TOMATO ON CRISPY BREAD

7

BREADED SHRIMP TAILS

WITH WAKAME SALLAD AND CHILI-AIOLI (LF)

8

FALAFELS AND BEETROOT HUMMUS

FRIED FALAFELS WITH BEETROOT HUMMUS AND CITRUS SALAD (GF, VEG)

7

HOT WINGS

CHICKEN WINGS WITH SPICY CHILI SAUCE AND CRÈME FRAICHE & ROASTED BREAD (LF, GF)

8

SALADS

CHICKEN AND GOAT CHEESE SALAD

GRILLED CHICKEN BREAST AND GOAT CHEESE,
ROASTED TOMATO AND BROCCOLI, PINE SEEDS,
CANTALOUPE MELON, HERB QUINOA, MARINATED
RED ONION, RHUBARB VINAIGRETTE AND BABA
GANOUSH-EGG PLANT PASTE (LL, GF)

20

SALMON AND AVOCADO SALAD

ROASTED SALMON AND FRIED HALLOUMI, FRESH
AVOCADO, ROASTED TOMATO AND BROCCOLI,
CANTALOUPE MELON, HERB QUINOA, MARINATED
RED ONION, RHUBARB VINAIGRETTE AND LEMON
FRAICHE (LF, GF)

22

CHILI AND TOFU SALAD

FRIED TOFU AND FALAFELS, ROASTED TOMATO
AND BROCCOLI, PINE SEEDS,
CANTALOUPE MELON, HERB QUINOA,
MARINATED RED ONION, RHUBARB VINAIGRETTE
AND BEETROOT HUMMUS (LF, GF, VEG)

20

KIILA'S CAESAR SALADS

CHICKEN BREAST	18
SALMON	18
GRAYFISH	18

MAINS

SESAME-FRIED SALMON

SESAME-FRIED SALMON, ROASTED POTATOES,
GREEN ASPARRAGUS AND CARROT-BUTTER SAUCE
(GF)

22

ROASTED WHITEFISH

WITH LEMON-SAFFRON RISOTTO, BROCCOLINI AND
HERB OIL (LL, GF)

24

BEEF ENTRECOTE 200 G

GRILLED BEEF ENTRECOTE STEAK, FRIED
POTATOES, ROASTED TOMATO AND LIME AIOLI &
PEPPER SAUCE (LF, GF)

26

ORANGE-GOATCHEESE RISOTTO

ORANGE-MASCARPONE RIOSTTO WITH GRILLED
GOATCHEESE AND RHUBARB JAM (LL, GF)

20

GRILLED TOFU AND FALAFELS

GRILLED TOFU AND FALAFELS WITH WARM
QUINOA-VEGETABLE SALLAD AND
BEETROOT HUMMUS (LF, GF, VEG)

20

REINDEER BURGER

MINCED REINDEER BURGER STEAK 150G,
PICKLES, MARINATED RED ONION, TOMATO,
FINNISH SQUEAKY CHEESE, LINGONBERRY
MAYONNAISE, TRUFFLE SEASONED COUNTRY STYLE
FRIES AND SIDE SALLAD (LL)

20

SWEETS

CHOCOLATE CAKE

WITH VANILLA GELATO AND RASBERRY COULIS

9

BASIL CREME BRULEE

WITH MANGO SORBET AND FRESH STRAWBERRIES
(LF, GF)

8

TIRAMISU

WITH RASBERRY COULIS AND FRESH BERRIES
(LL)

8

GELATO

(ASK ABOUT OUR ALTERNATING SELECTION)

5

PLEASE LET US KNOW ABOUT ANY SPECIAL DIET, WE
WILL ADJUST THE DISHES FOR YOU.

Bon appetit!

