

Summer menu

The food is prepared with love from fresh local products!

All prices are **per one person** . All changes are possible! Prices include VAT (20%). All soups, salads and main dishes come with bread, water and light juice + Main dish has salad.

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Soup or salad menu:

1. Pumpkin soup with orange and ginger roasted pumpkin seeds. Fluffy cheese roll **5€** (*available also only VEGAN*)
2. Really rich and nutritious Hungarian goulash soup, fresh farm bread, spread **8€**
3. Creamy vegetarian-cheese soup, local scone (karask) **5€**
4. Big portion of Kallaste farm's Salmon soup, for a side dish delicious Feta cheese pie with sundried tomatoes and herbs **7,5€**
5. Big portion of traditional village soup **5€**
6. Meatball soup, cheese roll **6€**
7. Onion soup with beef broth, apple cider and local Forte cheese **5€** (*or VEGAN*)
8. Tomato soup and oven baked ham-cheese sandwiches **5,5€** (*or VEGAN*)
9. Cauliflower-cheese soup with black pepper, cheese and pepper rolls **6€**
10. A decent scoop of thick soup (Seljanka), meat pie and cehees roll **6,5€**
11. Chicken-dumbbell soup or chicken-noodle soup with vegetable, oven baked cheese sandwiches **6 €**
12. Kino salad with cherry tomatoes, avocado, rocket salad and mozzarella **6€**

- 13. Oven baked pumpkin with fresh salad and feta cheese pie from the oven **7€**
- 14. Goat cheese salad with beetroot and walnuts **7€**
- 15. Rocket salad with mustard dressing, olive oil and local Forte cheese **3,5€**
- 16. Green salad: spring onion, till, cucumber, fresh greens, sour cream dressing **4€**
- 17. Caesar salad with chicken, oven baked cheese sandwiches **7€**
- 18. Traditional potato salad with ham and eggs, cheese roll **5€**

Only vegetable soups and salads:

- 1. vegetable soup **4,5€** (VEGAN)
- 2. Bean soup/ pea soup or lentil soup **4,5€** (VEGAN)
- 3. Kino salad with hot vegetables and fresh salad (with cheese) **6€**
- 4. Spicy grill salad with red onion, tomato, cucumber and herbs **3€** (VEGAN)
- 5. Vegetable broth, beetroot or vegetable cutlets, wok-vegetables **7€**
- 6. Thailand style rice noodle salad with red onion, ginger, garlic, cucumber, radish, red cabbage and fresh mint and coriander in a lime-soy sauce. Topped with sesame seeds and peanuts **7€**

Soup + main dish combo menu:

- 1. For starters a scoopful of tasty village soup and homemade black bread with herb-butter. Then cutlets and grilled sausages, oven baked potatoes and salad **11€**
- 2. For starters a scoopful of hot chicken soup with noodles and vegetables. For a main course beef roll with bekon, onion, plum and vegetable filling, sided with oven baked potato-cheese casserole, salad **13,5€**
- 3. For starters tomato soup. Rocket salad with mustard dressing and local Forte cheese. Than for main dish lasagne with minced meat and tomato **11€**
- 4. Tomato soup and oven baked sandwiches. Than Creek style salad with feta cheese and Caesar salad with chicken, tea **9€**
- 5. VEGAN: Vegetable soup. Than beetroot or vegetable cutlets with hot vegetables and salad **8€**

Main dishes:

- 1. Potatomash with groats / pearl barley and fried onion and bacon, sauce and oven baked sausages **7€**

2. Kallaste Family lasagne with minced meat, cheese and tomato **6,5€**
3. Farm goat or lamb roast, peppermint sauce, grilled vegetables, potatoes **12,5€**
4. A proper slice of meatloaf with boiled potatoes, creamy sauce **5€**
5. Rice with chicken and vegetables, cold sauce **5,5€**
6. Chicken fillet with apricot sauce, vegetables and rice **10,5€**
7. Chicken-mozzarella roll with bacon in tomato sauce, pasta **7,5€**
8. Wok-vegetables, oven baked or grilled sausages, roasted potatoes with red onion, sour cream-herb sauce **7€**
9. Traditional pork roast, roasted potatoes and vegetables, sauce **9€**
10. Steamed buckwheat with onion chips and meat goulash sauce **5,5€**
11. Whole grain pasta with sauce and cheese (*Bolognese sauce with minced meat/ creamy chanterelle-onion sauce/ Caesar sauce with chicken and cherry tomatoes and baby spinach/ spicy tomato sauce with pepperoni and bell peppers/ Creamy garlic-salmon sauce with pear / Carbonara style creamy cheese-mushroom-ham sauce*) **7€**
12. Oven baked fish and vegetables, rice **8€**
13. GRILL: Grilled pork meat or shashlik, wok-vegetables, roasted potatoes **9,5€**
14. GRILL: Hot freshly smoked or grilled red fish, vegetables, rice and sauce **11€**
15. GRILL: Traditional big BBQ menu with Grilled pork meat or shashlik, grilled chicken legs and red fish. Vegetables, roast potatoes with red onion, sauce **14€**

Vegetable main dishes:

1. Carrot-rice cutlet with ginger, roast paprika and courgette, sauce **6€**
2. VEGAN: Potato and lentil dish **5€**
3. VEGAN: Cauliflower in creamy coconut Tikka Mashala sauce, rice **7€**
4. VEGAN: Chickpea cutlets, mushroom sauce, potato-vegetable mix **7,5€**
5. Vegetables in spicy tomato sauce, whole grain pasta (+optional cheese) **7€**
6. Potato - pearl barley mash with fried mushrooms and onion **5€**

It is possible to change your side dish options are: rice, boiled or oven baked potatoes, boiled buckwheat, mashed potatoes with groats / pearl barley. And for an extra charge + 0,5€ : potato-cheese casserole, carrot foam, cauliflower foam, wok-vegetables.

Desserts:

1. Baked Cheesecake with lemon, coffee and tea **5€**
2. Tiramisu with sour side, coffee and tea **4,5€**
3. Almond-chocolate cake with chocolate, coffee and tea **5€**
4. Traditional Kallaste farm kringle (pretzel-shaped bread) with raisin, apple and chocolate, coffee, tea **4€**
5. Fresh and sour passionfruit cream cheese cake, coffee and tea **5€**
6. Suprising kringle (pretzel-shaped bread) with toffee, white chocolate and cranberries with a hint of sea salt flakes on top, coffee and tea **4,5€**
7. Toska almond cake with apples, coffee and tea **4€**
8. Creme brûlée with fresh side note, coffee and tea **6€**
9. Drunk round rum cake with chocolate, coffee and tea **4€**
10. Ice-cream in a cone (ask for options) **1,5€**
11. Old classic Napoleon cake with refreshing buckthorn, coffee and tea **4,5€**
12. Grandma's pancakes with jam and whipped cream, coco, coffee and tea **5€**
13. Old times classic: berry semolina mousse, coffee and tea **3€**
14. Summer favourite Britta cake with raspberries, coffee and tea **4,5€**
15. Curd turnover, coffee and tea **4€**
16. Kalju-lava most popular: Bailys chocolate cream cheese cake, coffee, tea **5€**
17. Curd mousse, fruit salad or fruit soup, coffee and tea **3,5€**
18. Pavlova with fruit recipe from New-Zealand, coffee, tea **5,5€**
19. Sourly citrus meringue cake, coffee and tea **4,5€**
20. Cia-coconut dessert with mango, coffee and tea **5€** (gluten and lactose free)
21. Rich coco-cognac "Truffle" cake with blackcurrants, coffee and tea **6€**
22. Cake with marzipan and curd mousse, coffee and tea **5€**
23. Childhood dream: Strawberry whipped cream cake, coffee and tea **5€**
24. Classical halva-banana biscuit cake, coffee and tea **4€**
25. Icy bluecheese cake with cloudberry jam, coffee and tea **5€**

Fresh from the bakery:

Can be ordered with other items or separately – also take away option. Minimum order 10 pieces / 10 slices / 1kg.

1. Cheese roll **1€** / piece
2. Cheese-pepper roll **1€**/ piece
3. Pizza roll **1€** / piece
4. Classical meat pie **1€** / piece
5. Tex-Mex meat pie with corn **1,5€**/ piece
6. Vegetable pie **1€** / piece
7. Mushroom pie **1€** / piece
8. Feta cheese and sun dried tomatoes roll **1,5€** / piece
9. Goat cheese pie with walnuts and honey **1,5€** / piece
10. Shrove Tuesday bun **2€** / piece
11. Shrove Tuesday bun with cherry filling **2,5€** / piece
12. Cinnamon roll **1€** / piece
13. Cinnamon-coco roll with chocolate **2€** / piece
14. Poppy seeds roll with cranberries **1€** / piece
15. Cardamom-peanut roll **1€**/ piece
16. Salmon broccoli quiche **2,5€** / slice
17. Ham and leek quiche **2€** / slice
18. Chicken and paprika quiche **2€** / slice
19. Vegetable quiche **2€** / slice
20. Ham and cheese kringle (pretzel-shaped bread) **12€**/kg
21. Suprising kringle (pretzel-shaped bread) with toffee, white chocolate and cranberries with a hint of sea salt flakes on top **14€** /kg
22. Traditional Kallaste farm kringle (pretzel-shaped bread) with raisin, apple and chocolate **12€**/ kg

23. Almond-marzipan kringle (pretzel-shaped bread) with white chocolate and cherries **15€ / kg**

Some of the drinks:

- ❖ Kallaste farms citrus lemonade **1,5€/ person**
- ❖ Handmade juce “Mamm” (Apple/ Raspberry – Rhubarb / Raspberry/ Cranberry / Blaccurrant) **3€ / 0,33l**
- ❖ Handmade lemonades “Mamm” (Apple / Nonacidonia- Chokeberry / Raspberry – Rhubarb / Cherry) **3€ / 0,33l**
- ❖ Local Craft beer made for Kalju-lava (beer „Hopp“/ dark beer „Rommi“ / sour beer „ÜksHapu“) **4€ / 0,33l**
- ❖ Mainstream beer / cider **2€ (0,5 / 0,3 l)**
- ❖ Wines starting with **2€ (12 cl)**, bottles **12 - 30€**
- ❖ Local vodka 20 -35€ / 1L
- ❖ Juce **3€ (1L)**
- ❖ Bottled water **1€ (0,5l)**
- ❖ Soft drinks (coca-cola, kelluke, limonaad, õuna) **1,5€ (0.5l)**
- ❖ Coffee **2€ / person**
- ❖ Tea **1,5€ / person**
- ❖ Our peppermint tea **1,5€ / person**
- ❖ Coco with milk **2€ / person**

Coffee breaks:

1. Coffee, tea, cookies **3€**
2. Coffee, tea, homemade dark farm bread, spread **4€**
3. Coffee, tea, homemade lemonade, beetroot and goat cheese salad, Goat cheese pie with walnuts and honey, sweet biscuits **6,5€**
4. Coffee, tea, fruits and vegetables with dip-sauce **4€**
5. Meatball soup, cinnamon roll, Coffee, tea **5€**
6. Kohv, tee , vesi, küpsised, puuviljad **3,5€**
7. Coffee, tea, freshly baked sweet or salty pie **3€**
8. Coffee, tea, Estonian scone, spread **3€**
9. Caesar salad with chicken, Coffee, tea, fruits **6€**

10. Sandwich, Coffee, tea **3,5€**

11. Potatomash with pearl barley, fried onion and bacon, Coffee, tea **5€**

Sauna snacks:

1. Garlic bread snacks, vegetables with dip-sauce, selection of fruits **5€**

2. Garlic bread snacks / salty beer cookies, selection of cheese, vegetables with dip-sauce, selection of fruits, sweet biscuits **7€**

3. Garlic bread snacks/ salty beer cookies, selection of cheese and meats, vegetables with dip-sauce, selection of fruits, sweet biscuits **9€**

4. Garlic bread snacks and salty cookies, selection of cheese and meats, ham and cheese rolls, vegetables with dip-sauce, selection of fruits, sweet biscuits **11€**

* Tea for the sauna (peppermint tea) 1€ / person

* Local craft beer for sauna +2,5€ / 0,33

* Local craft spruce thorn drink +3€/0,33

Cold dishes for the evening

1. *Kallaste Turismitalu's traditional cold dishes:* selection of meat snacks, selection of cheese and crackers, vegetables with dip-sauce, selection of fresh fruits, snacks made with herring (traditional Estonian fish), creamy ham-potatosalat, grain buns , homemade bread, cream cheese and salty herb-butter, garlic bread snacks **11€ / person**
2. *Estonian cold dishes :* Fred Baltic herring in Rye flour, Stuffed eggs, ham and cheese rolls, Baltic herring in marinade, pickled cucumber, creamy ham-potato salad, rosolli salad, meat jelly, pork Roulades, sour milk cheese, salty beer cookies, garlic bread snacks **11€ / person**
3. *Summer cold dishes:* 2 fresh salads (with chicken, feta cheese, goat cheese or something else), potato- or pasta salad, Stuffed eggs, ham and cheese rolls, 3 x different canapes, vegetables with dip-sauce, selection of fresh fruits, grilled spicy chicken wings, garlic bread snacks, selection of cheese, salty pretzel, pickled cucumber **14€ / person**
4. *Plentiful cold dishes:* Stuffed eggs, ham and cheese rolls, Baltic herring with sour cream and onion, salmon wrap, ham wrap, beef roulades, canapes, homemade dark bread, spread, Garlic bread snacks, creamy ham-potato salad, meat jelly, vegetables with dip-sauce, selection of fresh fruits, mini cutlets **13€**

Breakfast menu

**Includes VAT 9%*

❖ *Simple but nutritious Breakfast menu*

Slices of ham, sausage, cheese, vegetables, porridge, muesli, yogurt, milk, bread, white bread, coffee, tea, apple juice **4,5€**

❖ *Breakfast menu with a dish made of eggs*

Slices of ham, sausage, cheese, vegetables, porridge, muesli, yogurt, milk, fried eggs/ omelette, bread, white bread, coffee, tea, juice **5,5 €**

❖ *Hearty breakfast menu*

Slices of ham, sausage, cheese, vegetables, porridge, muesli, yogurt, milk, fried eggs and bacon / or omelette and sausages, morning buns /or pancakes, bread, white bread, coffee, tea, juice **6,5 €**

❖ *Vegan or special diet menu (what kind of diet – please inform us!)*

Vegetables, Fruits, Vegan spread, porridge made with water, jam, muesli, lactose free yogurt, vegetable milk, fried egg or omelette, lactose free cheese, bread, gluten free rice bread coffee, tea, juice **5€**

*All the prices are **for one person**. It is possible to make changes in the menu options. All **prices include VAT 20% or 9%**. Menu has to be **confirmed at least 7 days** prior to your event and final count of people eating no later than **3 days** prior to your event. All dishes are meant for one person - this means for example **1 slice of fish or pork** roast etc. If you know your people eat bigger portions that let us know! If dish price is **multiplied by 1,35** than there is **double meat or fish**.*

