

# Bowling center food and drink offer

# Miniburgers and sandwiches Minimum order - 10 pcs from each item

 Mini burger with beef or chicken cutlet (lettuce, tomato, pickle, cheese, red onion, chili sauce)

3.00 €

 Vegetarian burger (lettuce, grilled vegetables (eggplant, zucchini, paprika), smoked cheese, basil mayonnaise)
 3.00 €

Croissant with salmon or Brie cheese 2.50 €

 Wrap with salad, salted salmon, cucumber, olives and lemon

3.50 €

 Caesar wrap (Roman salad, chicken breast, bacon, mini tomatoes, hard cheese and anchovy sauce)

3.00 €

Wrap with arugula salad, goat cheese, and mini tomatoes

3.00 €

Wrap with Dutch cheese (Dutch cheese, salad, dried tomatoes, fresh tomatoes)

3.00 €

10% service fee applies from the food total order

The image is for illustration purposes





### Mini salads served in glass Minimum order - 10 pcs from each item

 Mini leaf salad with Greenland shrimp, avocado, quail egg, fresh cucumber, cherry tomatoes, blue onions and lemon dressing

3.00 €

 Mini Turkish pea salad with smoked chicken, fresh cucumber, paprika, lettuce, blue onions, and mustard mayonnaise dressing

2.70 €

 Mini arugula salad with lentils, dried tomatoes, peppers, goat cheese, cherry tomatoes and pumpkin pesto

2.70 €

 Mini Waldorf salad with chicken fillet, celery stalks, celery roots, fresh cabbage and raisins

2.70 €

 Mini Greek salad with fresh vegetables, olives, feta cheese and olive oil

2.50 €





# Seafood appetizers The minimum order quantity for each appetizer – 15 pcs.

Fresh salted salmon roll (olive oil, lemon juice, white peppers) with marinated fennel	2.00€
Salmon in orange marinade, served on spinach pancake	2.00€
Fresh salmon tartare, served on French toast with slow cooked quail egg, chives and black volcanic salt	2.00€
Rye bread canapé with fresh salted sprat, boiled quail egg, and pickled shallot onions	2.00€
Tiger prawn with lemon-honey glaze and grilled pineapple	2.50 €
Tiger prawn in "Kataifi", served with raspberry-mustard sauce	2.50 €
Tiger prawn with crispy ciabatta, served with tomato salsa verde	2.50 €

# Vegetarian appetizers Minimum order quantity for each appetizer – 15 pcs.

Bruschetta with eggplant caviar, tomato and arugula concassé	1.70 €
Bruschetta with wild mushrooms, arugula and hard cheese flakes	1.70 €
Avocado guacamole, served on chrunchy home baked toast	1.70 €
Quiche Lorraine with leek, spinach, goat cheese and cherry tomatoes	1.70 €
Eggplant rolls with cottage cheese-garlic filling and walnuts	1.70 €
Pumpkin pancake with Mozzarella cheese	1.70 €





# Meat appetizers The minimum order quantity for each appetizer – 15 pcs.

Roast beef roll with in white wine cooked vegetable julienne and herbs	2.00€
Rye bread canape with roast beef and Latgale salad	2.00€
Beef tongue salad with Aioli sauce, served on a mini Roman lettuce	2.00€
Chicken liver in bacon, served with dried cherry tomatoes	2.00€
Gentle chicken pate with onion marmalade on baguette toast	2.00€
Chicken fingers in tempura, served with soy sauce	2.00 €
Glazed pork rolls, stuffed with fresh cheese cream, horseradish and dill	2.00€
Bruschetta with homemade smoked turkey, rucola, dried tomatoes and basil pesto	2.00€
Pork medallions in Parma ham with grilled vegetables	2.00€
Grilled pineapple, Parma ham and roasted pepper roll	2.00€
Beef tenderloin tartare, stuffed with shallots, capers and Dijon mustard, served with hard cheese chips and dried cherry tomatoes	2.20 €
Vitello tonnato (veal with tuna), served with a classic tuna sauce	2.20 €
Chicken fillet ballotine stuffed with dried tomatoes, olives, herbes de Provence and fresh cheese	2.20 €
Duck terrine into the layered pastry with caramelized apples and Demi Glace vegetable sauce	2.20 €
Middle roasted duck fillet, served with pear and cranberry chutney	2.20 €



# Platters The minimum order quantity for each appetizer – 5 pcs.

Fruit platter 100g	2.50 €
Latvian platter 100 g (local cheese, blood sausage, fresh salted cherry tomatoes and pickled cucumbers, grey peas pudding and bacon chips)	5.00 €
Antipasto 100 g (prosciutto, hard cheese, grilled vegetables, anchovies, ciabatta toasts, onion marmelade, marinated Mozzarella cheese, bruschetta with chicken pate and cranberry caviar)	5.00€
Italian meat platter 100 g (5 kinds of meat and vegetable garnish)	6.00€
Cheese platter 100 g	6.00€

# Appetizers from a la carte Each position is for 2 persons

Beer plate (onion rings, smoked cheese, potato rosti, anchovies in tempura, squid rings, pickled chili peppers and cheese sauce)	11.00 €
Wine plate (assorted cheeses, home-made sun-dried tomatoes, pickled olives, salted almonds, grapes) - for 2 persons	12.00€
Meat plate (5 types of Italian meat: fuet, chorizo, salchichón, prosciutto, cold smoked meat and marinated vegetable garnish) - for 2 persons	13.00 €
Garlic bread with cheese sauce	5.50 €
Spicy Cheddar cheese snack appetizer in black breading, served with lettuce and sweet chili sauce	6.50 €
Spicy appetizer Samosa with vegetables in curry sauce, served with sweet chili sauce	7.50 €

# Desserts The minimum order quantity for each postion – 15 pcs.

Sweet pastry tartlets with berry cream and fresh berries	2.00€
Sweet pastry tartlets with fresh cream cheese and berries	2.00€
Sweet pastry tartlets with lemon cream and meringue	2.00€
Mini Panna Cotta	2.00€
Chocolate brownie with almonds (100 g)	3.00 €
A selection of homemade cookies (50g)	2.00€



## Set cold table 27.00 € per person

Caesar salad with chicken and bacon

Lettuce blend with quail egg, avocado, cherry tomatoes, and shrimp, served with light lemon and olive oil sauce

Potato pancake with salty salmon, fresh cheese, olives, and lemon

Skewers with dried tomatoes, herbs, and bacon fried chicken liver

Rye bread canapés with potato salad, roast beef and capers

Quiche Lorraine with leek, spinach, goat cheese and cherry tomatoes

Eggplant rolls with mozzarella cheese and basil

Cheese selection with nuts and desserts





# **Banquet drink offer**

#### Champagne

 Moet&Chandon brut imperial 75cl 80.00 €

#### **Sparkling Wine**

- Rīgas šampanietis Original Latvia/semi-sweet 75 cl 13.00 €
- Rīgas šampanietis Brut Latvia/dry 75 cl 13.00 €
- Martini Asti Italy/sweet 75 cl 14.00 €
- Conca d'ORO Prosecco Millesimato Cuvee Extra dry Italy/dry 75 cl 18.00 €

#### White Wine

- Villa Varda Pinot Grigio Italy 75 cl 15.00 €
- Connoisseur Blanc Cotes De Gascogne IGP France 75 cl 15.00 €
- Edna Valley Central Coast Chardonnay 75cl 19.00 €

#### **Rose Wine**

- Barefoot White Zinfandel USA/dry 75 cl 14.00 €
- Roche Linieres AOC Rose D'Anjou/ Semi-sweet 75cl 14.00 €

### **Red Wine**

- Tarapaca Merlot Chile/dry 75 cl 15.00 €
- Connoisseur Roge Prestige Cotes De gascogne/France 75cl 15.00 €
- San Cassiano Valpolicella 75 cl 23.00 €



### **Banquet drink offer**

#### Vermut

- Martini Bianco / Dry / Rosso 100 cl 25.00 €
- Campari 100 cl 28.00 €
- Aperol 100cl 34.00 €

#### Vodka

- Riga Black Vodka 70 cl 20.00 €
- Stolichnaya vodka 100 cl 35.00 €
- Absolut Vodka 100cl 60.00 €
- Grey Goose 100 cl 90.00 €

#### Whiskey

- Jameson 100 cl 43.00 €
- Tullamore Dew 100 cl 40.00 €
- Jack Daniels 100 cl 55.00 €
- JW Black Label 100 cl 60.00 €
- Chivas 12y.o. 100 cl 59.00 €
- Chivas 18y.o. 70 cl 100.00 €
- JW Blue Label 70 cl 200.00 €

#### Rum

- Bacardi White / Black 100 cl 40.00 €
- Captain Morgan Spiced Gold 100 cl 45.00 €

#### Gin

- Beefeater Gin 100 cl 40.00 €
- Hendrick's Gin 70 cl 48.00 €

### **Tequila**

 Jose Cuervo Especial Silver / Gold 100 cl 33.00 €



### **Banquet drink offer**

#### Cognac

- Hennessy V.S. 70 cl 55.00 €
- Hennessy V.S.O.P. 70 cl 92.00 €
- Hennessy X.O. 70 cl 240.00 €

#### **Balsam**

- Riga Black Balsam 100 cl 35.00 €
- Riga Black Balsam Blackcurrant 100 cl 35.00 €
- Jagermeister 100 cl 40.00 €

#### **Draft Beer**

- Piebalgas light beer 30 L 200.00 €
- Piebalgas light beer 20 L 172.00 €

### **Hot beverages**

- Coffee/tea thermos 100cl 4.50 €
- Coffee/tea by fact starting from 3.20 €

#### **Soft drinks**

- Coca-cola / Fanta / Sprite 25 cl
   2.50 €
- Coca-cola / Fanta / Sprite 150 cl 4.50 €
- Sula 100 cl 4.50 €
- Venden sparkling/still 25 cl 1.50 €
- Lielbata sparkling/still 75 cl
   2.70 €
- Cranberry Morss 140 cl 5.00 €
- Lemowater carafe 140 cl 2.50 €