



**MEI.NĀ**  
**BITĒ**

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R E S T A U R A N T

# SALADS

*Fresh*



*Healthy*

"Ādaži" cheese dairy "Soira" Mozzarella with different varieties of tomatoes, seeds and arugula with pumpkin oil	EUR 11.20
Latvian "Nicoise" with fish platter, quail eggs and mustard seed's sauce	EUR 11.50
"Black Caesar" salad	EUR 11.50
• with tiger prawns sautéed in hemp oil	EUR 9.50
• with rye-breaded chicken breast	
Spinach leaves with grilled duck breast, cherry tomatoes and zucchini in orange-mustard sauce	EUR 9.50
Roast beef salad – farmer style (potato, selection of salad, quail eggs, fried mushrooms, sugar peas, beef fillet, sun dried tomato pesto)	EUR 10.00

# SOUPS



*Nourishing*

Local beetroot spicy cream soup with goat cheese brulee and pear foam	EUR 7.90
Vegetable soup with beans, basil pesto and Latvian hard cheese	EUR 7.90
Pork goulash soup with fresh coriander	EUR 8.50
Creamy salmon soup with cauliflower	EUR 8.90

*Cold*



*Warm*

# STARTERS

## APPETIZERS

"Carnikava" lamprey in jelly with bread, hemp cream and trout caviar	EUR 12.50
Potato pancakes with homemade sour cream	
• with trout caviar	EUR 11.80
• with cold-smoked salmon	EUR 10.80
Mackerel Carpaccio with fresh greens, green onions and traditional rye-bread crisps	EUR 12.50
Lightly salted Baltic herring fillet in potato skin with quail egg and trout caviar	EUR 8.20
Salmon duo—tartare with classic garnish and slow-cooked salmon	EUR 13.00
Grilled squid with salad mix and soy beans, cherry tomatoes and white wine sauce	EUR 12.50
Beef carpaccio with salad leaves, truffle oil and Latvian hard cheese	EUR 12.50
Farmer's bruschetta set (three types - ask your waiter)	EUR 10.50
Local ostrich tartare with mustard, gherkins, capers, and quail-egg yolk	EUR 13.60
Rice cigars stuffed with different Latvian products (ask your waiter)	EUR 9.50

## PLATTERS

Latvian farm cheese plate with homemade marmalade	EUR 12.50
Platter for traditional Latvian beer: fried sardines, various vegetable crisps, cheese selection from the Latvian dairies and salted Turkish peas	EUR 14.50
Large local farm platter (smoked sprats, salmon tartare duo, smoked salmon, two types of Latvian cheese, olives, cherry-tomato salad with oregano and goat cheese, boiled beef tongue, roast veal, ostrich tartare, homemade jellied meat, served with horseradish sauce and tartar sauce)	EUR 38.00

## - MAIN COURSES -

MEAT



*Juicy*

Mince meat stuffed with quail eggs served with fried potatoes and cheese sauce	EUR 11.90
Homemade Latvian dumplings with hunt meat and sour cream	EUR 12.00
Fried calf leg, marinated in spices, cooked at low temperature. Served with Latvian barley and potato confit	EUR 16.00
Fried country chicken (1/2) with pearl barley risotto and beans	EUR 14.00
Large Farmer`s chopped beef burger with sautéed onions, bacon, cheese and vegetables, served with homemade fries	EUR 12.50
Roasted pork medallions with potato trickled pastries, spinach and forest mushrooms	EUR 12.50
Slow-cooked pork belly with gray peas - onion pure and root - star anise sauce	EUR 12.50
Slow-cooked veal cheeks in red wine sauce with fried potatoes, butter beans and fried black pudding in cranberry sauce	EUR 14.50
Beef tongue, baked in parchment with vegetable ragout and cheese	EUR 12.50
Fried duck breast with caramelised red cabbage and mango sauce	EUR 16.50
Lightly smoked rabbit leg, that comes from organic Latvian farm "Guntiņi", with purple mash potatoes and fried onions	EUR 13.00
"Ošmala" farm beef tenderloin steak with fried roots and pepper sauce	EUR 24.50
"Surf & Turf". Entrecote with seafood	EUR 30.00

## FISH

*Sea*



*Ocean*

Homemade seafood lasagne with fresh cheese and curd cream	<b>EUR 14.50</b>
Baked Norwegian cod, served with potato and vegetable stew and parmesan	<b>EUR 12.50</b>
Salmon ragout with mussels and mushrooms in mustard sauce	<b>EUR 12.00</b>
Latvian homegrown whole trout cooked in white wine, served with glazed roasted root	<b>EUR 14.00</b>
Greenland halibut fillet with lentils and cherry tomatoes in white wine sauce	<b>EUR 18.50</b>
Baked "Mottra" sturgeon fillet with whole wheat, carrot-ginger puree and lime sauce. Sturgeon farmed by "Mottra" proved by the high quality of its taste	<b>EUR 21.90</b>



## VEGETARIAN DISHES

Pearl barley porridge with fried forest mushrooms	<b>EUR 8.00</b>
Tomato and eggplant casserole with smoked Mozzarella cheese from "Smiltene" and yogurt sauce	<b>EUR 9.50</b>

**MELNĀ BITE**  
R E S T A U R A N T

Open: 12:00 – 00:00  
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