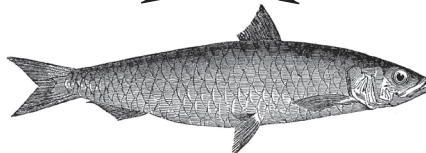


MEI.NĀ
BITĒ

R E S T A U R A N T

FISH

Sea



Ocean

Homemade lasagna with seafood and fresh cheese and curd cream	EUR 14.50
Fried Norwegian cod with potato and vegetable ragout and parmesan cheese	EUR 12.50
Salmon ragout with mussels and mushrooms in mustard sauce	EUR 14.00
Latvian bred whole trout prepared in white wine, served with butter-glazed root vegetables	EUR 14.00
Greenland halibut with colourful lentils and white wine and cherry tomato sauce	EUR 18.50
Fried char fillet with glazed spinach, asparagus and cherry tomatoes	EUR 16.50



VEGETARIAN FOOD

Barley porridge with fried forest mushrooms	EUR 8.00
Quinoa seeds with asparagus and legumes, mushrooms, zucchini pasta	EUR 8.00

LUNCH OFFER ON WEEKDAYS
FROM 12:00 TO 16:00
EUR 7.00

MELNĀ BITE
R E S T A U R A N T

Open: 12:00 – 00:00
Audeju str. 13, Riga, Latvia

Reservations: +371 67130675
info@melnabite.lv
www.melnabite.lv

SALADS

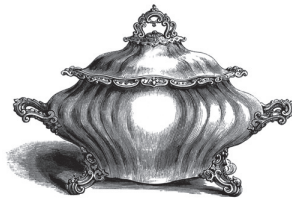
Fresh



Healthy

Mozzarella from the cheese factory "Soira" with tomatoes of different sorts, pumpkin oil, seeds and arugula	EUR 11.20
Salad of spring greens with vegetables, cod livers and horseradish sauce	EUR 9.50
Lettuce with goat cheese balls from the farm "Līcīši" with ramson and nut pesto	EUR 9.50
Salad "The Black Caesar"	EUR 11.50
• with tiger prawns fried in hemp oil	EUR 9.50
• with chicken breast coated in rye breadcrumbs	
Spinach leaves with roasted duck breast, cherry tomatoes and zucchini in orange-mustard sauce	EUR 9.50
Roast beef salad – Farmer's style	EUR 11.50

SOUPS



Nutritious

Green asparagus cream soup with a fried morel and truffle oil	EUR 7.90
Vegetable soup with various beans, basil pesto and Latvian hard cheese	EUR 7.90
Fresh sorrel soup with pork ribs	EUR 8.90
Salmon cream soup with cauliflowers	EUR 8.90

Cold



Warm

STARTERS

ENTREES

Potato pancakes with homemade cream	EUR 11.80
• trout caviar	EUR 10.80
• cold smoked salmon	
Mackerel carpaccio with spring greens, chives and rye crisps	EUR 12.50
Gravad Baltic herring fillet with potato slices, quail eggs and trout caviar	EUR 8.20
Salmon duo – tartar with classic side dishes and salmon cooked at low temperature	EUR 13.00
Roasted calamari with a salad mix, soy beans and cherry tomatoes in white wine sauce	EUR 13.60
Beef fillet carpaccio with lettuce, truffle oil and Latvian hard cheese	EUR 12.50
Set of Farmer bruschettas (three different kinds: ask the waiter)	EUR 10.50
Latvian ostrich meat tartar with mustard, cornichons, capers and quail egg yolk	EUR 13.60

PLATTERS

Latvian rustic cheese platter with homemade marmalade	EUR 12.50
Snack platter with Latvian traditional beer: fried sardines, various vegetable crisps, cheese assortment from Latvian producers, salted chickpeas	EUR 14.50
The big Latvian farmers' platter (sprats, two salmon tartares, home-smoked salmon, two kinds of Latvian cheese, cherry tomato salad with oregano and goat cheese, boiled beef tongue, roast veal, ostrich meat tartare, homemade meat jelly. Served with horseradish and tartare sauce.)	EUR 38.00

- MAIN COURSES -

MEATS



Juicy

Veal escalope with a duck egg and white asparagus and spinach	EUR 16.00
Homemade hunt meat dumplings with sour cream	EUR 12.00
Fried veal shank marinated in herbs, cooked at low temperature. Served with Latvian barley-potato stew and potato confit	EUR 16.00
Roasted free range chicken (1/2) with pearl barley risotto and beans	EUR 12.50
The big farmers' burger with chopped beef, fried onions, bacon, cheese and vegetables, served with potato homemade fries	EUR 12.50
Fried pork medallions with potato gnocchi, spinach and forest mushrooms	EUR 12.50
Wholegrain spaghetti with beef and fried morels	EUR 12.50
Slow cooked beef cheeks in red wine sauce with smoked mashed potatoes	EUR 14.50
Beef tongue fried in parchment with vegetable ragout and cheese	EUR 12.50
Fried duck breast with valerian salad and seasonal berries	EUR 15.90
Lightly smoked leg of rabbit from the organic farm "Guntiņi" with mashed purple potatoes and fried onions	EUR 13.00
Beef steak from the farm "Ošmalas", served with fried roots and pepper sauce	EUR 24.50
Fried entrecote with roasted broccoli, asparagus and fried porcini mushrooms	EUR 19.50