



MEI.NĀ
BITĒ

R E S T A U R A N T

SALADS

Fresh



Healthy

Adazi cheese dairies "Soira" Mozzarella with different varieties of tomatoes, seeds and rucola with pumpkin oil	EUR 11.20
Green salad with home-smoked trout, quail eggs, with horseradish cream dressing	EUR 9.00
"Black Caesar" salad	EUR 10.50
• with tiger prawns sautéed in hemp oil	EUR 9.00
• with rye-breaded chicken breast	
Spinach leaves with grilled duck breast, cherry tomatoes and zucchini in orange-mustard sauce	EUR 9.50
Rucola salad with cherry tomatoes, Latvian hard cheese and fried beef fillet, served with caper sauce	EUR 9.50
Zucchini Pasta with forest garlic pesto sauce, walnuts and "Smiltenes" burrata	EUR 11.20

SOUPS



Nourishing

Tomato soup with vegetables, beans, Latvian firm cheese with basil pesto	EUR 8.90
Sorrel soup with quail eggs and smoked pork ribs	EUR 8.90
White asparagus Cream soup with truffle oil, greens and seasonal mushrooms	EUR 8.90
Creamy salmon soup with cauliflower	EUR 9.50

Cold



Warm

STARTERS

APPETIZERS

Artichoke and avocado tartar with arugula and Latvian hard cheese	EUR 10.50
Potato pancakes with homemade sour cream	EUR 11.80
• with trout roe	EUR 10.80
• with cold-smoked salmon	
Mackerel Carpaccio with spring greens, onions and traditional bread chips, from the flour of coarse rye grind	EUR 12.50
Lightly salted Baltic herring fillet in potato skin with quail egg, and trout caviar	EUR 8.20
Fried spring white asparagus with spinach, duck egg basil quinoa and cream of avocado and lime	EUR 15.80
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 waiters)	EUR 9.90
Local ostrich tartare with mustard, gherkins, capers, and quail-egg yolk	EUR 13.60

PLATTERS

Latvian farm cheese plate with homemade marmalade	EUR 12.50
Platter for traditional Latvian beer: fried sardines, various vegetable chips, cheese selection from the Latvian dairies and salted Turkish peas	EUR 18.00
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 55.00

- MAIN COURSES -

MEAT



Juicy

Homemade pelmeni with game 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
Local free-range chicken breast with green pea purée and caraway cheese sauce	EUR 11.50
Large Farmer`s chopped beef burger with sautéed onions, bacon, cheese and vegetables, served with home fries	EUR 12.50
Roasted pork medallions with potato trickled pastries, spinach and forest mushrooms	EUR 12.50
Beef tongue, baked in parchment with vegetable ragout and cheese	EUR 11.50
Fried duck breast with valerian salad and seasonal berries	EUR 15.90
Lightly smoked rabbit leg, that comes from organic Latvian farm "Guntiņi", with purple mash potatoes and fried onions	EUR 13.00
Latvian bull cheeks, slow cooked in red wine with smoked mashed potatoes	EUR 14.50
Grilled entrecote with scorzonera puree, hazel-nut, fried rucola and seasonal mushrooms	EUR 19.50
"Ošmala" farm beef tenderloin steak with fried roots and pepper sauce	EUR 22.50
Grilled venison fillet with baked beef brain bone, fried vegetables in Calvados - apple sauce	EUR 27.00

FISH

Sea



Ocean

Risotto with zander, asparagus and spinach	EUR 11.00
Pasta with sea food, tomatoes and chili pepper	EUR 13.50
Baked Norwegian cod, served with potato and vegetable stew and parmesan	EUR 12.50
Salmon ragout with mussels and mushrooms in mustard sauce	EUR 12.00
Greenland halibut fillet with lentils and cherry tomatoes in white wine sauce	EUR 18.50
Fried red sea bass fillet with honey and spring truffle taste, chia seeds, soy beans and Vangole shellfish sauce	EUR 18.00
Fried zander fillet with root vegetable layer and white wine in basil sauce	EUR 17.50
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	EUR 21.90



VEGETARIAN DISHES

Pearl barley risotto with spinach and various types of beans

EUR 7.50

Couscous from cauliflower with black lentil and fried kale cabbage

EUR 8.50

Sweet



Airy

DESSERTS

Classic Crème brûlée with berries

EUR 6.80

"Melnā Bite" honey cake with comb honey and carrot ice-cream

EUR 6.80

Dessert of the house "BakeBerry"

EUR 6.80

Raspberry-marzipan meringue cake with chokeberry and lavender sauce

EUR 7.50

Selection of homemade ice cream with nuts

EUR 6.80

Assorted sorbet from seasonal fruit and berries

EUR 6.80

Homemade waffles with light cream, carrot jelly, rhubarb, rhubarb mousse and fresh cheese panna cotta

EUR 6.80

Rye biscuit with fresh cream and buckthorn jelly

EUR 6.80

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

MELNĀ BITE
RESTAURANT

Open: 12:00 – 00:00
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