

DINNER

STORY

DRINKS

Burgers from the grill

STORY BURGER

Naudan täyslihapihvi, cheddarjuusto
ja French's-sinappimajoneesi
Beef patty with cheddar and French's mustard mayo

16.90



SEASON BURGER

Naudan täyslihapihvi, grillattua ananasta
ja roquefort-majoneesia
Beef patty with grilled pineapple
and roquefort mayo

17.90

VEGE BURGER

Grillattua portobelloa ja paprikaa,
Storyn paprikamajoneesia
Grilled portobello and red pepper
with Story's redpepper mayo

16.90



WÖGÄ BURGER

Vege- tai Story-burger avokado bunilla
Vege or Story burger with avocado bun

18.50



UPGRADE LISÄÄ ANNOKSEEN

Pekoni **Avokado**
Bacon Avocado

+3.00

Burgerit tarjoillaan salaatin kanssa.

Burgers are served with side salad.

Kaikki burger-annokset saatavilla gluteenittomana ja maidottomana.

All burgers can be made gluten-free and dairy-free.

Valmistamme kaikki burgerit puuhiiligrillissämme ja tarjoilemme ne mediumina.

Burgers are grilled medium in our charcoal oven.

Käytämme burgereissa oman leipomon sämpylöitä sekä laadukasta kotimaista 100% naudanlihaa.

We use burger buns from our own bakery and high quality Finnish 100% beef patties.

Sides

Grillattu Storyn perunarieska, smetanaa ja punasipulia

Story's grilled potato flatbread with sour cream and red onion

Lisää kirjolohen mäti +3.00

Add rainbow trout roe +3.00

5.00/kpl
5.00/each



Fermentoidulla sitruunalla maustettua graavilohta ja viherlientä

Gravlax, fermented lemon and green jus

6.00



Grillattua leipää, hummusta ja paahdettua tomaattia

Grilled bread with hummus and roasted tomatoes

5.00



Storyn caesar-salaatti

Story's caesar salad

4.00



Yrttiperunoita ja aiolia

Herb potatoes with aioli

4.00



House cocktails

Aperol Spritz

12.50

Arctic Blue Gin & Tonic

10.50

Bloody Mary

10.00

Hugo

11.50

○ = vähälaktoosinen / low-lactose

■ = gluteeniton / gluten-free

⊛ = sisältää pähkinää / contains nuts

* = sisältää mantelia / contains almonds

● = laktoositon / lactose-free

▼ = vegaaninen / vegan

□ = saatavilla gluteenittomana / available gluten-free

▽ = saatavilla vegaanisena / available vegan

Mains

Kermainen lohikeitto
Creamy salmon soup

13.80



**Grillattua mustekalaa,
katkarapuceviche ja avokadoa**
Grilled octopus with shrimp ceviche
and avocado

20.50



**Grillattua romainesalaattia, yrttikvinoa,
hummusta ja savumantelitahinia**
Grilled romaine lettuce, quinoa with herbs,
hummus and smoked almond tahini

15.90



**Grillattua parsaa, paahdettua maa-artisokkaa,
salviatattaria ja pikkeloityä kyssäkaalia**
Grilled asparagus, roasted jerusalem artichokes,
buckwheat with sage and pickled kohlrabi

18.50



**Kauden risotto:
parsarisotto ja parsacrudité**
Season's risotto:
Asparagus risotto with asparagus crudité

18.50



**Grillattua kuhaa, kukkakaalia
ja miso-voikastiketta**
Grilled pike perch, cauliflower
and miso beurre blanc

22.90



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Sweets

Storyn vohveli, mustikkahilloa, maapähkinä-kinuskia ja vanilljalla maustettua hapankermää

Story's waffle, blueberry jam, peanut butter caramel and vanilla flavoured sour cream

12.50



Kauden Pavlova a'la Story: Marenkia, hapankermää ja raparperisorbet

Seasonal Pavlova a'la Story: Meringue, sour cream and rhubarb sorbet

8.90



Kakkupala à la Patisserie Teemu & Markus

Cake slice à la Patisserie Teemu & Markus

4.90 / 5.90

Coffee & avec

Story Blend by Kaffa Roastery

3.50

Espresso

2.90

Double espresso

3.60

Cappuccino

4.00

Latte

4.50

Americano

3.90

Tea by The Huone

3.50

Hot chocolate

4.50

Fernet-Branca

6.50

Averna

7.50

Jaloviina

6.00

Disaronno Amaretto

7.00

Tercinier V.S.O.P Cognac

9.00

Torres 10 Brandy

7.00

Jameson

7.00

Wines

BUBBLES KUPLIVAT

Champagne Chouette Piccolo 20cl / Bottle 75cl
Autréau, Champagne, France; Pinot Noir & Pinot Meunier

25 / 89

Cava Flors Blanques
Maset del Lleó, Penèdes, Spain;
Macabeo, Parellada, Xarel.lo

8 / 46

ROSÉ ROSÉE

X-BERG Pinot Noir Rosé
Friedrich Becker, Pfalz, Germany; Pinot Noir

9.80 / 13 / 61

WHITES VALKOISET

Friedrich Becker Landwein Riesling 100cl
Friedrich Becker, Pfalz, Germany; Riesling

8.10 / 10.90 / 68

Sans Air Sauvignon Blanc *
Pierrick Harang, Pays d'Oc IGP, France;
Sauvignon Blanc, Chardonnay

7.70 / 10.20 / 48

Fray Leon Matinal Chardonnay *
Fray Leon, Central Valley, Chile; Chardonnay

8.20 / 11 / 51

San Cassiano Soave *
San Cassiano, Soave, Italy; Garganega

63

Schaefer Riesling Feinherb **
Karl Schaefer, Pfalz, Germany; Riesling

70

* *Vegan*

** *Organic*

REDS PUNAISET

Mon Grand Grenache Noir

Pierrick Harang, Pays d'Oc IGP, France; Grenache Noir

8 / 10.60 / 49

Borgo Boschetto Merlot

Scolaris, IGT Venezia Giulia, Italy; Merlot

8.20 / 11 / 51

San Cassiano Superiore Ripasso *

San Cassiano, DOC Valpolicella, Italy;
Corvina, Molinara & Rondinella

11.05 / 15 / 70

Poças Coroa d'Ouro Tinto *

Poças Juníor, DOC Douro, Portugal; Touriga Nacional,
Touriga Franca, Tinta Roriz, Tinta Barroca

8.50 / 11.50 / 53

X-Berg Pinot Noir

Friedrich Becker, Pfalz, Germany; Pinot Noir

62

Comando G La Bruja de Rozas **

Comando G, Sierra de Gredos, Spain; Garnacha

69

* *Vegan*

** *Biodynamic*

Non-alcoholic

Amalias Ålands lemonade

Seasonal flavors

4.90

Hommanäs juice

Seasonal flavors

4.90

Raikastamo; Finnish organic soda

Seasonal flavors

5.00

Raikastamo; Finnish organic juice

Seasonal flavors

5.50

Soda

Pepsi, Pepsi Max, Jaffa, Vichy, Ginger Ale

4.00

Beer

BOTTLED BEERS PULLOSSA

Heineken lager 5%	8.00
Moritz Original Pilsner 5.4%	8.70
Rosita d'Ivori 4.5%	9.90
Solmu Amber Ale 5.3%	8.70
Solmu American Pale Ale 4.8%	8.50
Solmu Indian Pale Ale 6.2%	9.00
Solmu American Pilsner 5.4%	8.70
Moritz 0.0%	4.50

FROM THE TAP HANASSA

Lapin Kulta 0,25 / 0,5	4.25 / 8.50
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Other

Hartwall Original Long Drink 5.5%	7.50
Prykmester Apple Cider 4.5%	8.50