

Graniittiklubi

Graniittiklubi is a meeting place
where people come together
around food.

Our kitchen led by Chef Mari Rauhala creates
dining experiences strongly rooted in Finnish
ingredients, the culture of sharing and seasonal
variation.

THE JOY OF SHARING

Sharing is in the heart of Graniittiklubi's philosophy.
Sapas, the Finnish tapas menu, is a relaxed way for everyone to enjoy
food: everyone can choose their own favourites to share with the
group.

HONOURING FINNISH INGREDIENTS

Graniittiklubi's kitchen places Finnish ingredients front and centre.
Finnish cheeses, reindeer and lake fish - the menu is designed
with respect for pure produce and local producers.

SEASONAL FLAVOURS WITH VEGETABLES

Seasonal vegetables are creatively featured in hearty dishes. In
addition to vegetarian classics, vegan options are also available.

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FINNISH TAPAS

All Finnish tapas dishes are served with Archipelago bread, sourdough bread and spread of the day (L, G).
Gluten-free version also available.

Cheese & Meat

Finnish cheeses

Jukola cheddar, white mould cheese by Helsingin meijerilike and Peltolan Blue with cloudberry jam and caramelised walnuts (L, G)
11,90 €

Beef tartare (Finland) & 68°C yolk, capers and Jukola cheddar (L, G)
11,90 €

Cold-smoked reindeer, cranberry and onion & porcini mayonnaise M, G
11,90 €

Vegetarian classics

Roasted beetroot, goat cheese & walnuts (L, G)
8,90 €

Pickled chanterelles & funnel chanterelles (M, G, VEG)
11,90 €

Grilled broccolini, kale chips & black pepper mayonnaise (M, G)
8,90 €

Taste of the Sea

Smoked bass mousse & capers (L, G)
10,90 €

Brined salmon á la ice cellar & citrus fennel (L, G) 10,90 €

Whitefish ceviche, dill yoghurt & pickled cucumber (L, G)
10,90 €

Grilled giant prawns & lime aioli (M, G)
9,90 €



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PINSA

The ultimate relaxed dining experience!
Generously sized, perfect for sharing between two people.

Smoked reindeer & chanterelle (LL)

Cold-smoked reindeer, pickled chanterelle, red onion, sprouts & porcini mayonnaise
19,90 €

Beef & Cheddar (LL)

Roasted beef fillet, Jukola Cheddar, red onion & black pepper mayonnaise
19,90 €

Giant prawn & fennel (LL)

Grilled giant prawns, dill yoghurt, fennel & pickled red onion
18,90 €

Salmon & lime aioli (LL)

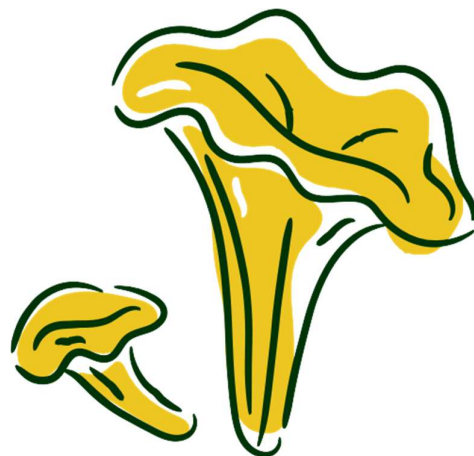
Chargrilled salmon, capers, pickled cucumber, lime aioli, sprouts & roasted pine nuts
18,90 €

Roasted beetroot & blue cheese (LL)

Peltolan Blue, roasted beetroot, walnuts, honey & sprouts
17,90 €

Vegan version (M, VEG)

Vegan "Feta", walnuts, roasted beetroot & sprouts
17,90 €



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DESSERTS

Sweet treats galore!

Sweet pinsa slice:

Sea buckthorn & white chocolate

(LL)

White chocolate mousse, sea buckthorn jam, granola & mascarpone

11,90 €

Pistachio-tiramisu & raspberry (LL, G)

Mascarpone, pistachio cream, savoyard biscuits & raspberry

11,90 €

Raspberry three ways (M, G, VEG)

Raspberry sorbet, fresh raspberries & raspberry fluid

7,90 €



Brandy & cloudberry

Jaloviina brandy Cream, cloudberry liqueur

12 €

Espresso Martini

Vodka, coffee liqueur, espresso

12 €

Monte Cristo coffee

Cointreau, Kahlua, coffee, cream

12 €

Irish Coffee

Jameson, sugar, coffee, cream

12 €

Coffee

3,50 €

Brewed tea

4 €

Cocoa

4 €

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BEERS & MORE

TANK BEER

Solmu Dry Lager 0.4L, 4.7%	8,60 €
Solmu Dry Lager 0.2L, 4.7%	4,30 €
K 1664 Blanc 0.5L, 5%	11,60 €
K 1664 Blanc 0.25L, 5%	5,80 €
Brooklyn Stonewall IPA 0.4L, 4.6%	11,20 €
Brooklyn Stonewall IPA 0.2L, 4.6%	5,60 €
Karhu Galaxy NEIPA 0.4L, 5.6%	10,60 €
Karhu Galaxy NEIPA 0.2L, 5.6%	5,30 €

BOTTLED BEER

Karhu IV bottle 0.33L 5.3%	8,00 €
SP Horn IPA 0.5L 5.5%	11,70 €
SP Höpken Pils 0.5L 5%	10,20 €
Kukko Lager 0.33L 4.7%	9,10 €
Budvar Dark Lager 0.5L 4.7%	10,20 €
Sierra Nevada 0.355L 5.6%	12,60 €

LONG DRINK & SELTZER

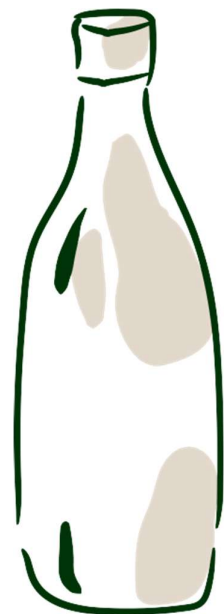
Koff Gin LongDrink 0.33L 5.5%	9,70 €
Crowmoor Hard Seltzer 0.33L 4.1%	10,00 €

CIDER

Crowmoor Extra Dry Apple 0.33L 4.70 %	9,80 €
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ALCOHOL-FREE

Karhu 0% 0.33L	6,50 €
Crisp RADLER 0% 0.33L	6,50 €
Brooklyn Special Effects 0.4% 0.33L	7,50 €
Koff LongDrink 0% 0.33L	7,50 €
Crowmoor 0% 0.33L	7,50 €
Pellegrino mineral water 0.5L	6,50 €
Fresh juice large	6,50 €
Fresh juice small	3,90 €
Torres Natureo 0% 12cl	5,00 €
Vendome Piccolo 0% 20cl	10,00 €
Soft drinks 0.25L	5,00 €



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WINE LIST

RED WINE

	12cl	16cl	bottle
Aldaba Tinto 13.5%	6,50 €	8,60 €	39,00 €
Gran Vinhas do Ocidente 13%	7,20 €	9,60 €	44,80 €
Stemmari 13.5%	8,80 €	11,60 €	54,50 €
Ch. Puybarbe L'Etoile 14.5%			46,30 €
Barao de Vilar Reserva 13.5%			63,00 €

WHITE WINE

Aldaba Blanco 11.5%	6,50 €	8,60 €	39,00 €
Fift Quarter Vinho Verde 11%	7,50 €	10,00 €	46,50 €
Lavradores de feitoria White 12.5%	9,40 €	12,50 €	58,40 €
Wolfberger Riesling 13%			46,50 €
Pra Otto Soave Classico 12%			65,90 €

ROSE

Laroche Rose 12.5%	6,80 €	9,00 €	42,00 €
Duc De Montrives 10.5%	6,80 €		42,00 €

SPARKLING

Le Contesse Prosecco piccolo 11%	19,10 € / 20cl bottle	
Le Contesse Prosecco DOC org 11%		58,10 €
H.Blin 13%		69,90 €
Taittinger 12.5%		155,00 €



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COCKTAILS

Lakkalumi - Cloudberry snow

Vodka, cloudberry liqueur, sugar, lemon,
soda 14 €

Mustikkaviima - Bilberry breeze

Rum, bilberry liqueur, ginger beer 14
€

Negroni á la Graniittiklubi

Gin, Campari, Italicus
14 €

Karpalomuuli - Cranberry mule

Vodka, cranberry liqueur, ginger beer,
lime 13 €

Rose Gin&Tonic

Rose gin, grapefruit tonic
14 €

Koskue & apple

Kyrö Koskue, apple juice
14 €

Lappados

Calvados, cranberry liqueur
11 €

Ruska - Foliage

Cranberry vodka, cranberry liqueur, ginger
beer 14 €

MOCKTAILS & JUGS

Bilberry

Bilberry, lemon, tonic
7,50 € 19 € / jug

Rhubarb

Rhubarb, lemon, 0% sparkling wine, soda
7,50 € 19 € / jug

Bilberry GT

Gin, bilberry, lemon, tonic
12 € 32 € / jug

Feel free to ask for other options!

