



#TISLAAMO
#HDCO

APERITIVO / 12€

WED-SAT 17-19 HALF PRICE



PINK FLOYD

Strawberry Aperol, White Pepper, Grapefruit Soda, **Helsingfors Akvavit**, Cucumber, Lingonberry



A-BERRY-CANO

Helsinki Puolukka-Gin, Campari, Sweet Vermouth, Sparkling Water



NEGRONI SPAGLIATO

Helsinki Tyrni-Gin, Chinotto, Campari, Sweet Vermouth, Bubbles



EVENING IN ROME

Helsinki Dry Gin, Campari, Elderflower, Fresh Lemon and Raspberry

TISLAAMO COCKTAILS / 12€



THAI MASSAGE

Lavender Green Tea, Lemon-grass, Chilly-Honey, Lime, **Helsingfors Akvavit**, Pepper Blend



ANGEL'S SLAVE

Cherry Crème, Bourbon, Avena, **Helsinki Puolukka-Gin**, Bitters



PENICILLIN

Honey, Ginger, Fresh Lemon, **Helsinki White Dog Rye Malt**, Smoked Single Malt



GREEN DREAM

Fresh Pear, Lemon, Pastis, **Helsinki Dry Gin**, Bitters, Apricot Mist



SUMMER OF '69

Passion Fruit, Lingonberry, Lemon, Agave, **Helsinki Tyrnipontikka**, Mint



AZTEC LEMONADE #3

Agave, Ginger, **Helsinki Tyrnipontikka**, Cucumber, Bitters, Mezcal



ZOMBIE

Pink Grapefruit, Lime, **Tislaamo's Mix**, Light Rum, Dark Rum, Absinth



MANGO DAISY

Jädelino Mango Sorbet, Fresh Lime, **Helsinki Dry Gin**, Chili Flakes

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COCKTAIL BAR – RESTAURANT



TISLAAMO
DISTILLERY BAR

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CLASSIC COCKTAILS



HANKY-PANKY / 13€

Vermouth-Amaro Blend,
Fernet, **Helsinki Barrel-Aged Gin**, Orange



BLOODY MARY / 12€

House Sauce, Caramelized
Garlic, Herbs, Pepper Blend,
Helsingfors Akvavit, Celery



LAST WORD / 13€

Chartreuse Verte, Luxardo
Maraschino, **Helsinki Dry
Gin**, Lime



OLD FASHIONED / 12€

Helsinki White Dog, Maple,
Bourbon Blend, Bitters,
Orange



BARREL-AGED BOULEVARDIER / 13€

Campari, Sweet Vermouth,
Helsinki White Dog Rye,
Bitters, Orange



SAZERAC / 14€

Helsinki Whiskey Rye Malt,
Cognac, Pastis, Peychaud's
Bitters



MANHATTAN / 15€

Helsinki Whiskey Rye Malt,
Bourbon, Vermouth-Amaro
Blend, Angostura



VIEUX CARRE / 16€

Helsinki Whiskey 100% Rye,
Cognac, Vermouth-Amaro
Blend, Benedictine, Bitters

HELSINKI TONIC BAR / 11€

HELSINKI PUOLUKKA-GIN 26%

Lime, Lingonberry

HELSINKI TYRNI-GIN 26%

Sea-Buckthorn, Grapefruit

HELSINKI DRY GIN 47%

Pink Grapefruit, Lingonberry

HELSINKI BARREL-AGED GIN 47%

Ginger, Lemongrass

HELSINGFORS AKVAVIT 41,5%

Sea-Buckthorn, Pink Grapefruit

HELSINKI SAILOR'S GIN 57%

Lime, Lingonberry

HELSINKI GAIGIN 43%

Orange, Pomegranate, Pink pepper

HELSINKI TUNNEL VODKA 40%

Cucumber, Lemon

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STARTERS

AKVAVIT TEA-EGG, CUMIN EMULSION AND RYE CRISP / 2,50€

Classic tea-eggs in Fiskehamns style

JUNIPER AND CITRUS-CURED FISH AND CHIMICHURRI W. BLACK GARLIC VINAIGRETTE / 10€

Light and yet full-bodied start for a dinner or to accompany your G&T

GARDEN GREENS WITH SEASONAL MUSHROOMS AND FOREST VINEGAR / 10€

Fresh wild salad, made with shiitake mushrooms

BEEF TARTAR WITH RYE CRACKER, GARLIC AND HERB MAYONNAISE / 13€

Local beef touch of herbs and homemade cracker

LONKERO ROLL WITH CHIPS / 11€

Octopus roll with Teurastamo sausage. Goodness is glazed with Asian kimchi glaze and filled with coleslaw and pink grapefruit.

NUOC MAM WHISKEY WINGS / 12€

Finger licking wings, glazed with fish sauce and whiskey reduction

MAINS

APPLEJACK CURED BACON BURGER / 20€

This umami bomb is packed with Finnish beef, aged cheddar, house made applejack cured bacon and ketchup of Finnish shiitake mushrooms

PAN-FRIED PIKE-PERCH AND POTATOES / 24€

Pike-perch, farm market potatoes, sorrel and smoked crème fraiche

STEAK FRITES AND SALSA VERDE / 22€

Meaty goodness, salsa verde of wild chervil and fries seasoned with togarashi and nori

RAVIOLI IN SUCCOTASH / 17€

Ravioli of spinach, vegan cheese with corn succotash and sage

DESSERTS

PICKLED CHERRIES, STRAWBERRIES AND WHISKEY MALTS WITH CRÈME FRAICHE / 8€

Lighter summer treat

LINGONBERRY-GIN LIQUEUR ICE CREAM AND SEA BUCKTHORN ALMOND CAKE / 8€

Our bittersweet ending

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BUBBLES

PROSECCO SUPERIORE DOCG BRUT RIVE DI SAN PIETRO DI BARBOZZA

8€ / 46€

CHARLES MIGNON CHAMPAGNE PREMIUM RESERVÉ BRUT 1ER CRU

15€ / 90€

CASTELL D'OR FLAMA D'OR BRUT

39€

CHARLES MIGNON CUVÉE COMTE DE MARNE ROSÉ GRAND CRU

100€

WHITES

SCHLOSS SCHÖNBORN SCHÖNBORN ESTATE RIESLING DRY 9€ / 53€

DOMAINE DES MALANDES CHABLIS 12€ / 75€

SANTORINI ASSYRTIKO WHITE 52€

BODEGAS LAN RIOJA SANTIAGO RUIZ 66€

PFAFFENHEIM - PFAFF RIESLING GOLDERT GRAND CRU 81€

REDS

GIUSEPPE CAMPAGNOLA VALPOLICELLA RIPASSO CLASSICO 9€ / 53€

TRAVAGLINI GIANCARLO GATTINARA DOCG 12€ / 75€

BODEGAS LAN RIOJA CRIANZA 46€

PLANETA PLUMBAGO SICILIA NERO D'AVOLA 52€

CASTELLO BANFI ROSSO DI MONTALCINO 66€

KENDALL-JACKSON VINTNER'S RESERVE PINOT NOIR 81€

LONG DRINK / BEER / CIDER

ASK FOR DAILY BOTTLE BEER FROM LOCAL BREWERIES

8€ / 9€

HELSINKI LONG DRINK 8€

OLVI IISALMI PUOLUKKA GIN LONKERO 8€

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