



**TISLAAMO**  
DISTILLERY BAR

#TISLAAMO  
#HDCO

### APERITIVO 12€

WED-SAT 16-19 HALF PRICE



#### HELSINGFORS VATTEN

Helsingfors Fiskehamns Akvavit, Nordic Tonic Water, Pink Grapefruit, Sea-Buckthorn



#### 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€



#### SUMMER OF '69

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



#### GREEN DREAM

Helsinki Dry Gin, Pastis, Fresh Pear, Riesling Bitters, Lemon, Apricot Mist, Salt



#### THAI MASSAGE

Helsingfors Fiskehamns Akvavit, Green Tea, Lemongrass, Chilly-honey, Lime, Pepper Blend



#### PENICILLIN

Helsinki White Dog 100% Rye Malt, Smoked Single Malt, Scotch, Honey, Ginger, Fresh Lemon, Salt



#### ZOMBIE

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



#### AZTEC LEMONADE #2

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

Here at tislaamo we share the vision and love of 3 friends and their passion for spirits, being the first rye whiskey distillery in helsinki. We pride ourselves and we put a lot of effort and decision choosing the best, the finest Nordic ingredients, so it can be enjoyed in our cocktails and spirits – With love, Tislaamo team.

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COCKTAIL BAR – RESTAURANT



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### CLASSIC COCKTAILS



#### OLD FASHIONED / 12€

Helsinki White Dog 100% Rye, Bourbon Blend or Rum Blend, Maple, Agave, Bitters



#### BARREL-AGED FOR ½ Y. BOULEVARDIER / 12€

Helsinki White Dog 100% Rye, Campari, Sweet Vermouth, Bitters



#### HANKY-PANKY / 14€

Helsinki Barrel-Aged Gin, Old Tom Gin, Vermouth-Amaro Blend, Fernet



#### SAZERAC / 14€

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



#### MARTINEZ / 14€

Helsinki Barrel-Aged Gin, Old Tom Gin, Punt e mes Luxardo Maraschino, Bokers 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



#### BLOODY MARY / 12€

Helsingfors Fiskehamns Akvavit, Celery, Lemon, House sauce, Caramelised Garlic, Herbs salt, Pepper Blend

### GIN TONIC BAR

#### HELSINKI PUOLUKKA-GIN 26% / 9€

Lime, Lingonberry

#### HELSINKI TYRNI-GIN 26% / 9€

Sea-Buckthorn, Grapefruit

#### HELSINKI DRY GIN 47% / 11€

Grapefruit, Lingonberry

#### HELSINKI BARREL-AGED GIN 47% / 11€

Mint, Lemon

#### HELSINKI GAIGIN GAJIN 43% / 12€

Ginger, Lemongrass

#### HELSINKI SAILOR'S GIN 57% / 13€

Lime, Raspberry

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## STARTERS

TOAST WITH BEAN SPREAD AND SEASONAL VEGETABLES / 6€  
BITTER LEAVES, PEAR AND WALNUT / 7€  
GLAZED PORK RIBS WITH SALTED LEMON / 8€  
LOCAL CHEESE SELECTION / 10€  
BEETS, GOAT CHEESE AND MALT / 10€  
BEEF TARTAR AND BLACK GARLIC ON SOURDOUGH / 13€

## MAINS

GRAIN RISOTTO WITH SUNCHOKE / 15€  
BRAISED BEEF AND CELERIAC / 18€  
HOUSE SMOKED SALMON AND LEEK / 20€

## DESSERTS

DARK CHOCOLATE, CARAMEL AND APPLEJACK / 7€  
YOGHURT, BLOOD ORANGE AND ELDER FLOWER / 7€

## MENUS

3 COURSE MENUS

BEEF MENU / 38€  
FISH MENU / 37€  
RISOTTO MENU / 32€

### BEEF MENU

BEEF TARTARE AND  
BLACK GARLIC ON  
SOURDOUGH  
  
BRAISED BEEF AND  
CELERIAC  
  
DARK CHOCOLATE,  
CARAMEL AND  
APPLEJACK

### FISH MENU

BEETS, GOAT CHEESE  
AND MALT  
  
HOUSE SMOKED  
SALMON AND LEEK  
  
YOGHURT, BLOOD  
ORANGE AND ELDER-  
FLOWER

### RISOTTO MENU

BEETS, GOAT CHEESE  
AND MALT  
  
GRAIN RISOTTO WITH  
SUNCHOKE  
  
YOGHURT, BLOOD  
ORANGE AND ELDER-  
FLOWER

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## WHITES

GRAF VON SCHÖNBORN RIESLING – 8€ / 46€ / 96€  
SCOLARIS BORGO BOSCHETTO PINOT GRIGIO – 8€ / 46€  
SAN CASSIANO VENETO SOAVE – 9€ / 53€  
JULICHER ESTATE SAUVIGNON BLANC – 9€ / 53€  
DOMAINE GUY ROBIN PETIT CHABLIS – 11€ / 66€

## REDS

GIUSEPPE CAMPAGNOLA VALPOLICELLA RIPASSO – 8€ / 46€ / 96€  
PIERRICK HARANG BALTHAZAR GRENACHE NOIR – 8€ / 46€  
BECKER X-BERG PINOT NOIR – 9€ / 53€  
CARUSO & MININI NERO D'AVOLA – 11€ / 66€  
SAN CASSIANO VENETO PEGASUS – 11€ / 66€

## BUBBLES

MASET FLORS BLANQUES CAVA BRUT RESERVA – 7€ / 39€  
CHAMPAGNE LA CHOUETTE DE CHAMPILLON – 12€ / 76€  
CHARLES MIGNON BRUT GRANDE RÉSERVE – 14€ / 87€ / 175€ / 365€  
CHARLES MIGNON PREMIUM RESERVE ROSÉ 1ER CRU – 96€

## LONG DRINK / BEER / CIDER

ASK FOR DAILY BOTTLE BEER FROM LOCAL BREWERIES  
7€ / 8€ / 9€

HELSINKI LONG DRINK 5,5% – 9€  
TIN SOLDIER'S HARD CIDER 7,5% – 9€

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