



HOUSE CLASSIC'S 13,50

PENELOPE

Jalapeño Infused Finlandia Vodka,
Pineapple, Lemon

KIND OF EDIBLE DRINK

Hendrick's Gin, Orochata 43,
Ginger, Lemon, Black pepper

NEGRONI

Bombay Sapphire Gin, Martini
Bitter.



BREADS

PITA 5,50
Grilled pita with brown butter and garlic

LEVAIN 2,-
Piece of Sourdough bread

PARKERHOUSE ROLL 3,-
Hefty roll

SPREADS 5,-

LABNEH
Yogurt with herbs, garlic and sumac

VELVET TOMATO
Velvety tomato dip with chili and Harissa

HUMMUS
Chickpea paste, Za'atar, Nicolas Alziar Olive oil

SMALL'S Individual Tapas

SMOKED CELERIAC IN A SALT CRUST, FRESH
BUTTER & LABNEH 8,50
Smoked celeriac in a salt crust, fresh butter and labneh

SCALLOP &
TASMANIAN BLACK TRUFFLE 9,50
Fried Scallop, Tasmanian black truffle, crispy potato
and green curry

QUENELLE DE BROCHET 8,90
Braised pike, lobster sauce, pickled cucumbers
and vendace roe

PENÉLOPE'S FALAFELS 8,50
Penélopes falafels, white tahini, spicy tomato
sauce and pomegranate seeds

GAMBAS PIL PIL 9,50
Grilled shrimps with roasted red pepper, garlic and
chili, on side parkerhouse roll and aioli
- Best fingerfood EVER! messy to eat, but DELICIOUS

BOQUERONES 8,50
Smoked small vendace in harissa oil, served with levain
bread.

GRILLED SWEETBREAD, & LEBANESE STYLE
CHIMICHURRI 8,90
Grilled veal sweetbreads from France, marinated
cucumbers, "Sweet & Sour" sultana pyrée and
chimichurri

ASIAN STYLE BEEF TARTAR & SHISO 8,80
Finnish beef tartar flavored with chili, coriander,
sesame oil and Beluge lentils

WILD FISH SASHIMI 12,50
White fish sashimi, ancho gusto sauce, roasted
jalapeño and fresh Nordic wasabi

CHARCUTERIE'S

IBERICO BELLOTA 23,-
The king of all hams

CHARCUTERIE PLATE 16,50
Selection of sausages and hams, olives,
pickles and mustard



OYSTERS

Pickled Gillardeu Oysters, Green Apple & Icelandic
Wasabi 8,90
Pickled Gillardeu Oyster, Green Apple, horseradish,
cucumber and Icelandic Wasabi

2 Pcs. Rockefeller, Spinach, Yuzu, Parmesan & Hot
Sauce 16,50
Gratinated oysters, spinach, yuzu and "hot sauce"

6 Pcs. Oysters Moroccan Style 19,-
Fine de Claire oysters, lemon, harissa, mignonette
sauce and cilantro

Penélope

5 Course Surprise Menu 49,-
8 Course Surprise Menu 69,-

MEDIUM'S Share if you dare!

HEIRLOOM TOMATOES, BURRATA
& GRILLED TOMATO WATER 13,50
*Heirloom tomatoes, burrata, green peas, yuzu and
grilled tomato water*

POACHED ORGANIC EGG, FRIED
CHANTERELLES, BACON, WATERCRESS &
CEP MUSHROOMS 14,90
*Poached Egg, fried chanterelles, bacon, watercress and
cep*

A DATE WITH CHICORY & STILTON 15,90
*Endive salad, fresh dates, marinated pears, stilton,
chestnut honey and lemon vinaigrette*

PULPO "MASABACHA" 16,60
*Braised and grilled octopus, crunchy hummus and
watercress pesto*

HAND CHOPPED CHICKEN LIVER, TOASTED
LEVAIN BREAD, & RED WINE SAUCE 15,50
*Flambé Finnish chicken liver, Dijon mustard, aioli, spicy
beet dip and levain bread*

SALAD OF GRILLED SUMMER ZUCCHINIS, &
FRESH RICOTTA 14,50
*Grilled zucchini, peas, garlic croûtons, and fresh
ricotta*

BEETROOT, TARRAGON & GRILLED GOAT
CHEESE 13,90
*Beetroot with tarragon, cilantro and chestnut
honey, roasted Valencia almonds and grilled goat
cheese*

GRILLED PENÉLOPES "ANCHOVIES" 14,90
Marinated and grilled Swedish mackerel, "sauce verte"

STICKY PORK BUN AND PENÉLOPES SWEET
& SOUR SAUCE 12,50
*Crispy roasted Finnish pork belly, steamed roll,
Penélope sweet & sour sauce, togarash and chilli
mayonnaise*

LARGE Definately Share them!

MUSSELS AL BILBAINA 21,-
*Mussels, garlic, cherry tomatoes, harissa, roasted
levain bread and aioli*

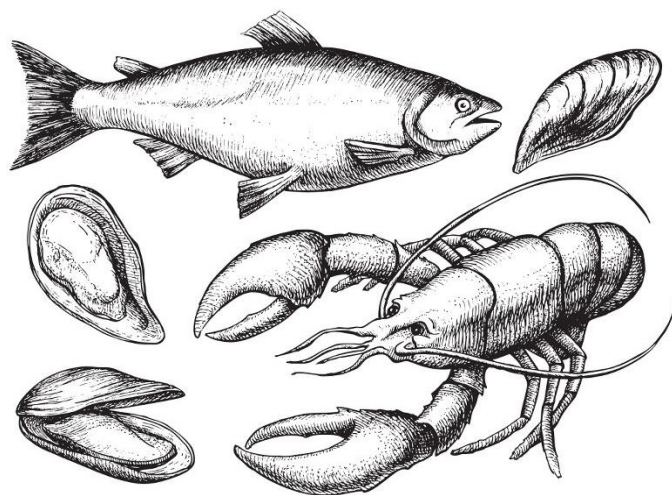
WILD COD IN "BEURRE NOISETTE" 24,-
*Cod braised in beurre noisette, hand-peeled shrimps,
miso, smoked blue mussels and horseradish*

CHICKEN "PIRI PIRI" INSPIRED BY CARLOS
HENRIQUEZ 18,50
*Grilled half chicken from France, grilled lemon and
habanero mayonnaise*

GRILLED IBERIAN PORK RIBS 23,90
*Grilled Iberico Pork ribs with pickled chanterelles,
mustard slaw and homemade sriracha.*

SPRING LAMB, RAMSONS, PINE NUTS &
SALTY LEMON 27,-
*Grilled spring lamb from Åland, ramsons, pine nut
pyrée and salty lemon*

SHAKSHUKIT "KEBAB" 18,90
*Baby lamb, harissa, watercress pesto, labneh,
tahini and grilled pita with garlic*



Penélope

Harissa Smash 5,-
 Potato pyr  e flavored harissa and garlic brown butter

Patatas fritas mojo rojo 6,-
 Fried potatoes, chipotle and Mojo rojo salsa

Fattoush 6,-
 Lebanese tomato-onion salad, labneh, za'atar, coriander and garlic

Braised broccoli 6,-
 Braised broccoli, harissa, togarashi and parmesan

Sauce b  arnaise 5,-
 Hollandaise flavored with tarragon

Habanero Mayonnaise 5,-

Aioli 5,-

DESSERTS

SPICY STRAWBERRIES WITH FRESH CREAM,
 WHITE CHOCOLATE
 & SZECHUAN PEPPER 12,-
*Spicy strawberries, strawberry sorbet, fresh lemon
 cream, white chocolate mousse and szechuan pepper*

CHURROS, EGGNOG &
 CHILI XOCO DIP 12,-
Churro's, eggnog ja chili chocolate dip

GOOSEBERRIES AND OUR FAMOUS
 SELFMADE YOGHURT 11,-
Gooseberries, bee pollen and yogurt sorbet

CHOCOLATE * 4 13,-
*Chocolate ganache, Gianduja chocolate mousse,
 chocolate cake, grilled pear sorbet and warm
 chocolate mousse*

PIECE OF CHEESE 7,-
 / WITH CONDIMENTS +3,-
Piece of cheese / Levain bread crisps and compote

SIDES, EXTRAS & SAUCES

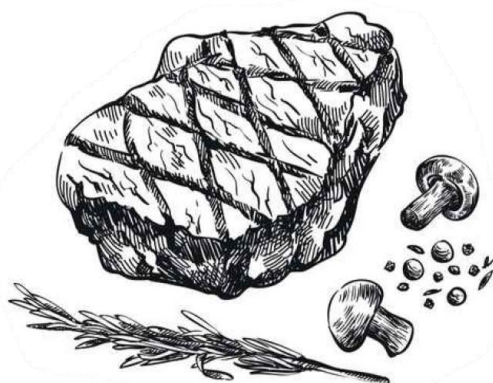
STEAKS

PEN  LOPE'S DRY AGED
 BLACK ANGUS SIRLOIN, AUSTRALIA 18,-
 /100G

PEN  LOPE'S DRY AGED BLACK
 ANGUS ENTR  COTE, AUSTRALIA 18,-
 /100G

T-BONE, FINLAND 250,-
 1KG

WAGUY A5, JAPAN 72,-
 /100G



AFTER DINNER COCKTAIL'S 13,50

ESPRESSO MARTINI
 Bacardi Carta Oro, Amaro di Angostura,
 Espresso, Orange Peel, Sugar

CALLING OF FIELD
 Finlandia Vodka, Field Flowers,
 Cloudberries, Oat Cream

IBERIAN COFFEE
 Cuarenta y Tres, Espresso, Oat Cream

EXAMPLES FOR AVEC.

Bacardi Reserva Ocho A��os Rum	12,-
Bacardi Facundo Eximo Rum	24,-
Ron Matusalem 23 Gran Reserva Rum	18,-
Diplom��tico Ambassador Rum	48,-
Berta Villa Prato Grappa	10,-
Berta Bric de Gaian 2009 Grappa	24,-
Berta Di Anise Sambuca	12,-
Dupont Islay Cask Calvados	16,-
Chevalier de Chaulieu 20 Ans Calvados	20,-

And Many Others...ask our lovely staff

Pen  lope