



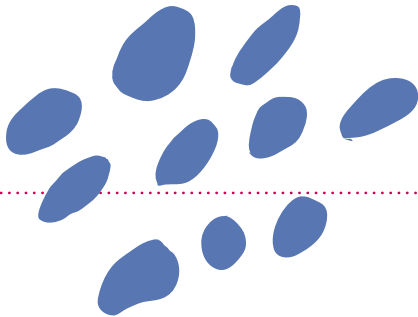
Central

MENU

est. 1898

PIETARINKATU 15, 00140 HELSINKI

If you have any food allergies or special dietary restrictions, please let us know, and our staff will gladly advise you on suitable options.



<i>L</i>	Lactose-free
<i>LL</i>	Low-lactose
<i>VN</i>	Vegan
<i>M</i>	Milk-free
<i>G</i>	Gluten-free
	Produced at the same facilities where gluten products is processed.
●	Vegetarian

STARTERS

- 1. Garlic Bread** (*L*) **4.90**
Two fried pieces of garlic bread.
Drink recommendation: Anna De Codorniu Organic Brut
- 2. Creamy Salmon Soup with Roasted Rye Bread** (*L*) **14.90 / 19.90**
Creamy salmon soup and roasted rye bread with butter.
Also available as clear soup.
Drink recommendation: Leitz 4 Friends Riesling Dry
- 3. Wild Mushroom Soup & Crumbled Reindeer** (*L*) **9.90**
Creamy wild mushroom soup with crumbled reindeer.
Drink recommendation: Anna De Codorniu Organic Brut
- 4. Rye Bread Sticks with Dip** (*M*) **4.90**
Crisp-baked rye bread sticks with house chili mayonnaise.
Drink recommendation: Leitz 4 Friends Riesling Dry
- 5. Pan of Snails** (*L*) **14.90**
Garlic butter snails in a gratin of blue cheese with house bread.
Drink recommendation: Masi Modello Pinot Grigio
- 6. Green Salad** (*L*) **5.90**
Fresh lettuce, mini plum tomatoes, cucumber, pickled red onion, grapes, salad dressing and house bread.
Drink recommendation: Anna De Codorniu Organic Brut

SALADS

7. **Goat Cheese Salad** (LL) 19.90

Fresh lettuce, griddled goat cheese, pine nuts, grapes, mini plum tomatoes, cucumber, pickled red onion, pesto, devil's jam and house bread.

Drink recommendation: Leitz 4 Friends Riesling Dry

8. **Caesar Salad Naturel** (L) 16.90

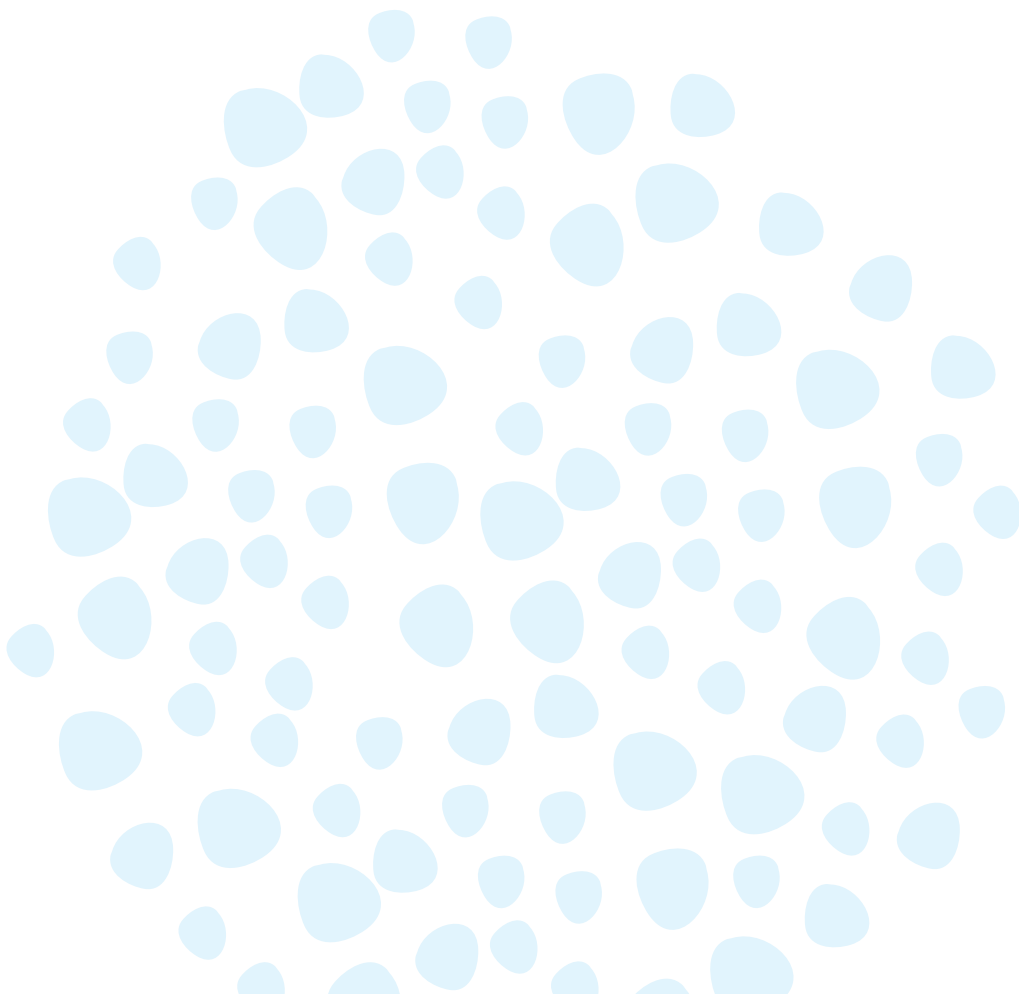
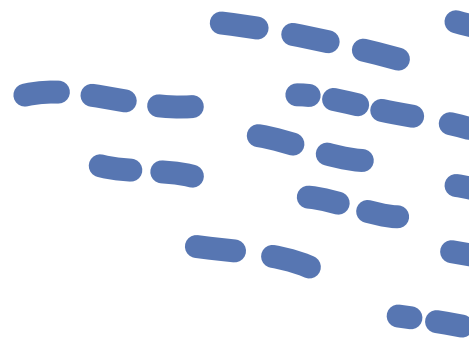
Fresh romaine lettuce, bread croutons, Parmesan cheese and Caesar dressing.

Choose a side dish:

Prawns / Grilled chicken **19.90**

150 g tender beef sirloin **27.90**

Drink recommendation: Fournier F Sauvignon Blanc



MAIN COURSES

- 9. Pepper Steak** (L, G) **33.90**
150 g tender beef sirloin, creamy black pepper sauce,
warm seasonal vegetables and baked potato.
Drink recommendation: Yalumba Y Series Cabernet Sauvignon
- 10. Hunter's Beef** (L, G) **33.90**
150 g tender beef sirloin, wild mushroom sauce, bacon,
warm seasonal vegetables and roasted potatoes.
Drink recommendation: Yalumba Y Series Cabernet Sauvignon
- 11. Grilled Steak** (L, G) **33.90**
150 g tender beef sirloin, warm seasonal vegetables,
devil's red wine sauce and French fries.
Drink recommendation: Yalumba Y Series Cabernet Sauvignon
- 12. Minute Steak** (L, G) **28.90**
150 g tender beef sirloin, parsley butter,
warm seasonal vegetables and French fries.
Drink recommendation: Château Puybarbe L'Étoile
- 13. Burger à la Central** (L) **18.90**
Beef burger patty from pedigree cattle (160 g), iceberg lettuce,
tomato, red onion, cheddar cheese, BBQ sauce and chili mayonnaise.
Served with a side of French fries.
Drink recommendation: K1664 Blanc
- 14. Chili Bacon Burger** (L) **19.90**
Beef burger patty from pedigree cattle (160 g), lettuce, tomato,
bacon, jalapeno, red onion, BBQ sauce and house chili mayonnaise.
Drink recommendation: K1664 Blanc
- 15. Veggie Burger** (L) **18.90**
Fermented pea and fava bean patty, lettuce, tomato, pickled
cucumber slices seasoned with dill, red onion and house chili mayonnaise.
Served with a side of sweet potato fries.
Drink recommendation: Leitz 4 Friends Riesling Dry
- Dips:** Chilli mayonnaise, BBQ sauce, aioli, Devil's sauce **2.00**

- 16. Goat Cheese Chicken** (LL, G) **24.90**
Goat cheese, devil's jam, red wine sauce,
warm vegetables and sweet potato fries.
Drink recommendation: Château Puybarbe L'Étoile
- 17. Chicken à la Central** (L, G) **22.90**
Honey cream sauce, warm vegetables
and French fries.
Drink recommendation: Château Puybarbe L'Étoile
- 18. Fried Beef Liver and Crisp Bacon** (L, G) **24.90**
Cream sauce, mashed potatoes, sugared lingonberries,
crisp bacon and warm vegetables.
Drink recommendation: Yalumba Y Series Cabernet Sauvignon
- 19. Salmon & Roasted Potatoes** (L) **29.90**
Salmon with flavoured butter, roasted potatoes, lemon,
warm seasonal vegetables and rocket.
Drink recommendation: Masi Modello Pinot Grigio
- 20. Vendace with Mashed Potatoes** (L) **22.90**
Vendace, mashed potatoes and dill crème fraiche.
Drink recommendation: K1664 Blanc
- 21. Hot Chicken Pasta** (L) **21.90**
Pasta, chicken, hot curry sauce and Parmesan flakes.
Drink recommendation: Yalumba Y Series Cabernet Sauvignon
- 22. Globe Artichoke Pestopasta** (L) **20.90**
Pasta, artichoke, pesto, red onion, marinated cherry tomatoes,
rocket and parmesan. Vegan version available.
Drink recommendation: Masi Modello Pinot Grigio
- 23. Centtu's Mushroom Pasta** (L) **20.90**
Creamy wild mushroom pasta with parmesan.
Drink recommendation: Yalumba Y Series Cabernet Sauvignon

PIZZA



- 24. Reindeer (L)** **16.90**
Tomato sauce, smoked reindeer, red onion, capers and crème fraîche.
Drink recommendation: K1664 Blanc
- 25. Frutti di Mare (L)** **16.90**
Tomato sauce, tuna, mussels and shrimp.
Drink recommendation: K1664 Blanc
- 26. Romana (L)** **15.90**
Tomato sauce, grated cheese, pepperoni, red onion and oregano.
Drink recommendation: K1664 Blanc
- 27. Amore Mio (L)** **17.90**
Tomato sauce, grated cheese, pineapple, roasted chicken breast, shrimp, bell pepper, blue cheese and oregano.
Drink recommendation: K1664 Blanc
- 28. Al Capone (L)** **16.90**
Tomato sauce, bacon, red onion and jalapeños.
Drink recommendation: K1664 Blanc
- 29. Goat Cheese (L)** **16.90**
Tomato sauce, goat cheese, Devil's jam, red onion, marinated sun-dried tomatoes and rocket.
Drink recommendation: K1664 Blanc



30. Fantasia 2 (L)

15.90

Tomato sauce, cheese and 2 toppings of your choice.

Optional toppings 2.50 €

Pineapple, BBQ sauce, cheddar cheese, jalapeno, chicken, shrimp, capers, ham, bell pepper, parmesan chips, bacon, pepperoni sausage, red onion, crème fraîche, rocket lettuce, smoked reindeer, blue cheese, mussels, tomato, tuna, goat cheese, marinated sun-dried tomatoes.

Available gluten-free +2.50



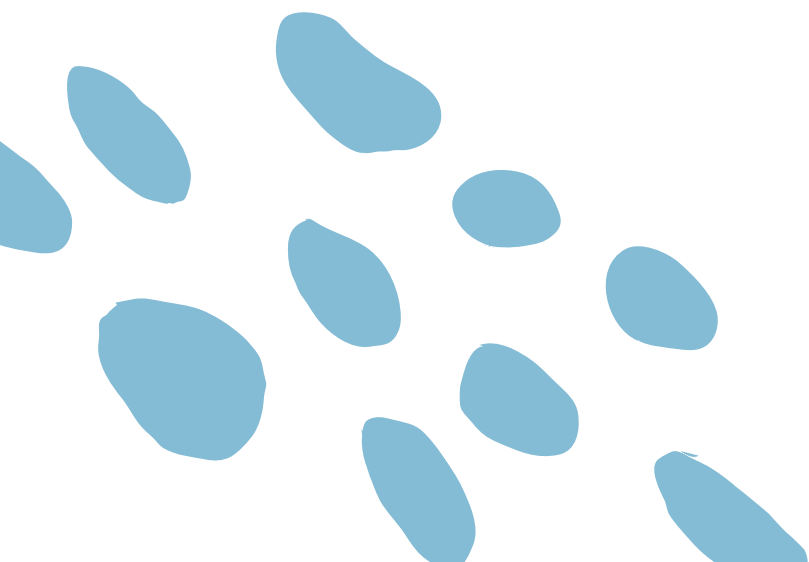
KIDS' MENU

- 31. Kids' Hamburger (L)** **10.90**
Heritage beef burger patty 100 g, iceberg lettuce, tomato, cheddar cheese, ketchup and French fries.
- 32. Kids' Minute Steak (L, G)** **14.90**
Beef sirloin steak, French fries, flavoured butter and lettuce.
- 33. Kids' Vendace (L)** **10.90**
Vendace with mashed potatoes.
- 34. Kids' Meatballs and Mashed Potatoes (L)** **10.90**
Meatballs, cream sauce, mashed potatoes and salad.
- 35. Kids' Pizza with two toppings** **9.90**
Tomato sauce, cheese and 2 toppings of your choice.

Optional toppings:

Pineapple, BBQ sauce, cheddar cheese, jalapeno, chicken, shrimp, capers, ham, bell pepper, parmesan chips, bacon, pepperoni sausage, red onion, crème fraîche, rucola, smoked reindeer, blue cheese, mussels, tomato, tuna, goat cheese.

Optional additives: **1.50**



DESSERTS

36. Oaty Apple Crumble and Vanilla Ice Cream *(L, G)* **9.90**

Oaty apple crumble made with house recipe and vanilla ice cream.

37. Mud Cake *(G, L)* **9.90**

Chocolate mud cake and vanilla ice cream.

38. Crepes *(L)* **10.90**

Crepes fried in butter, strawberry jam and whipped cream.

39. Cheesecake **9.90**

Cheesecake with strawberry sorbet.

40. A Scoop of Artisan Ice Cream or Sorbet **4.90**

Please ask your server for details.

Sauces for Ice Cream **2.00**

Chocolate, salty caramel, salmiac liquorice,
strawberry jam or whipped cream.



DRINKS

SPARKLING WINES

12cl 16cl 75cl

Duc de Montrives 10,5%

France 8.10 - 31.30

Dry. Fresh, with notes of apple and citrus.

Anna de Codorníu Organic Brut 11,5%

Spain, DO Cava 9.10 - 45.50

Very dry and acidic with notes of citrus and green apple, light hint of pear and subtle toasty notes.

ROSÉ WINES

Laroche Rosé La Chevalière 12,5%

France 9.10 12.20 45.50

Dry, acidic with notes of strawberry, forest berries, floral aroma.



DRINKS

RED WINES

12 cl 16 cl 75 cl

Aldaba Tinto 13,5%

Spain **6.10 8.10 31.30**

House red wine. Very approachable, with notes of dark berries and hints of liquorice and a pleasantly soft red wine with some notes of oak. Balanced tannins.

Yalumba Y Series Cabernet Sauvignon 14%

Australia **10.60 13.70 49.60**

Luscious and rich fragrance with hints of plum, violets and Mediterranean herbs. Vegan.

Château Puybarbe L'Étoile 14,5%

France **11.00 14.10 59.70**

Pure and fruity, elegant and fresh. Ruby red colour. The aroma is characterised by ripe blackberry, with a hint of roastiness, white pepper and green sweet pepper. The wine has notes of jam and fruit, with soft and velvety tannins.

Masi Campofiorin 13%

Italy **13.10 15.10 69.80**

Dark, intense colour. The aroma is characterised by flavours of cherry and ripe fruit with pleasant spiciness. The mouthfeel is full-bodied and balanced. The flavour has notes of ripe fruit, spices and blackcurrant. Soft and silky tannins benefit from the acidity that carries a long aftertaste. The name means flowering meadow. Campofiorin was the first wine made with the Ripasso method in 1964.



DRINKS

WHITE WINES

12 cl 16 cl 75 cl

Fournier F Sauvignon Blanc 12%

France **11.00 14.10 55.70**

Dry, with citrus and tropical fruit notes and a hint of gooseberry.
Aromatic, fresh and acidic.

Masi Modello Pinot Grigio 12%

Italy **10.00 12.00 53.60**

Dry and vivid with fruity notes.

Aldaba Blanco 11,5%

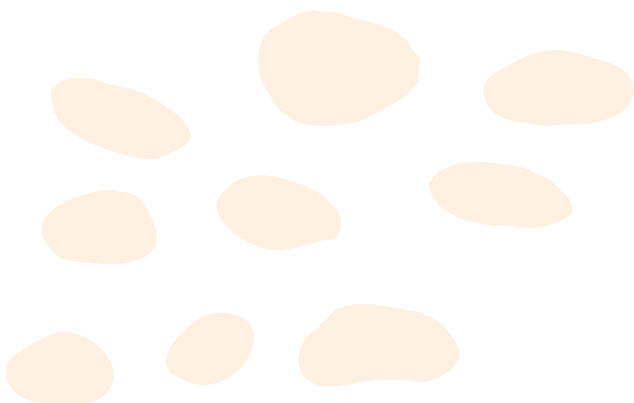
Spain **6.10 8.10 31.30**

Dry, fresh and citric, crisply fruity.

Leitz 4 Friends Riesling Dry 12%

Germany, Qualitätswein Rheinhessen **10.60 13.70 50.50**

Dry, acidic, hints of pineapple, grapefruit and minerals.



DRINKS

BEERS

BOTTLE

Grimberger Blonde IV 33 cl	10.00
Stella Artois 5% 33 cl.....	10.00
Kukko 4,7% 33 cl	8.00

TAP

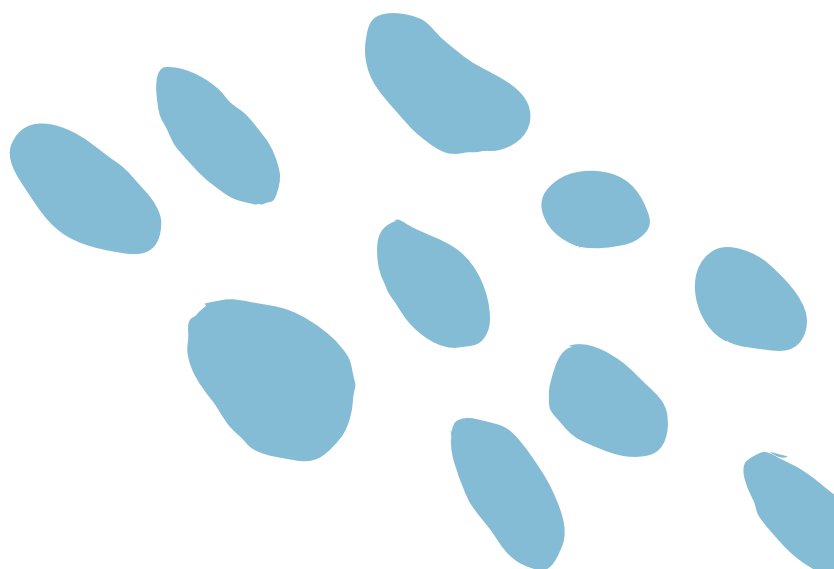
Karhu III 4,6% 40 cl	8.20
Kronenbourg 1664 Blanc 50 cl	10.00
Staropramen Premium Lager 50 cl/ Variable Seasonal Beer	10.20

CIDERS & LONG DRINKS

Crowmoor 33 cl.....	9.20
Long Drink 5,5% 33 cl	9.00

NON-ALCOHOLIC

Stella Artois 0% alc free 33 cl	5.10
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DRINKS

COCKTAILS

Lemon Drop	11.10
Napue Gin Tonic	15.20
Gin & Tonic	11.10
Classic Mojito	11.10
Aperol Spritz	11.10
Negroni	11.10

MOCKTAILS

Strawberry Lemonade Mocktail	7.10
Ginger Apple Mocktail	7.10

DESSERT DRINKS

Amaretto Coffee	11.10
DOM Coffee	11.10
Irish Coffee	11.10

AVEC

4 cl

Baileys	11.10
Disaronno Amaretto	8.70
Jaloviina	7.70
Larsen VSOP konjakki 40%	11.10
Boulard Calvados	9.10
Boulard XO Calvados	11.10
Torres 10 Brandy	9.10
Jack Daniels	9.00
Laphroaig Singl Islay Malt 10yo 40%	14.10



DRINKS

COFFEE & TEA

Coffee	3.80
Tea	3.80
Espresso	3.80
Double espresso.....	4.90
Latte.....	4.50
Cappuccino	4.50
Hot chocolate	4.90

SOFT DRINKS

Coca Cola 40 cl	4.90
Coca Cola Zero 40 cl	4.90
Fanta 40 cl	4.90
Sprite Zero 40 cl.....	4.90
San Pellegrino Limonata 33 cl.....	5.50
San Pellegrino Aranciata Rossa 33 cl	5.50





It was 1898. Sofia Wänttinen had just set up a restaurant on Helenankatu.

Her business began to flourish and after six years she dared to relocate it to Keskuskatu, the Central street. With the growth of recognition, the name Central slowly comes onto the lips of many people. Soon Central, also nicknamed Centtu, got its own regulars and a solid place in Helsinki restaurant culture, which it still holds, throughout all the changes of owners and generations. Year 1961 brought a significant change for Central – its building was demolished and its Art Nouveau equipment was sold. The restaurant then moved to Pietarinkatu, fifteen, where Centtu still lives and breathes today. In this way, Central has been a place to enjoy excellent food and drinks for over a century. And its unique spirit has remained unchanged for decades.