Plated menu

WITH PRE-ORDER

STARTERS & SALADS

Microgreen salad — 22€
With blue potato, smoked tofu, grilled portobello mushroom and lime dressing (vegan) – **allergens: 6, 12**

Heritage beetroot — 21€
With Betine ash-coated goat's cheese, red wine and balsamic reduction and walnut brittle (vegetarian) – **allergens: 7, 8**

Smiltene burrata — 21€
With hemp seed dressing, semi-dried cherry tomatoes and grilled bruschetta with herb butter (vegetarian) – **allergens: 1, 7**

Beef carpaccio — 25€
With black truffle, sun-dried tomatoes, Grana Padano and a cherry and caper reduction – **allergens: 3, 7**

Beef fillet tartare — 25€
With Parmesan crisps, truffle aioli, mustard gel and a marinated quail egg yolk – **allergens: 1, 3, 7, 10**

Layered prawn cocktail and avocado — 23€
With pomegranate seeds and fresh cayenne pepper – **allergens: 2, 3, 7**

Romaine salad — 23€
With smoked salmon, grilled king prawns and a beetroot-pickled quail egg – **allergens: 2, 3, 4, 7**

Rocket salad — 17€
With absinthe and ginger-cured salmon, charred lemon dressing and dried barberries – **allergens: 4**

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SOUPS

Velvety pumpkin soup — 14€

With hemp seed oil, roasted nuts and basil pesto (vegan) – **allergens: 8**

Tom kha — 15€

With grilled chicken breast and toasted garlic ciabatta – **allergens: 1, 2, 7**

Lamb goulash soup — 17€

With lime segments, grissini and coriander mayonnaise – **allergens: 1, 3, 7**

Cream of wild mushroom soup — 14€

With toasted pumpkin seeds, Dor Blue cheese and truffle oil – **allergens: 7, 8**

Rainbow trout soup — 19€

With coconut milk, bamboo shoots and glass noodles – **allergens: 1, 4, 7**



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MAINS

Corn-fed chicken — 29€
With crushed peas and a blackcurrant and Riga Black Balsam sauce – **allergens: 7**

Beef fillet steak — 40€
With grilled root vegetables, potato croquettes and demi-glace – **allergens: 1, 3, 7**

Sous-vide veal cheeks — 33€
With celeriac purée and red wine sauce – **allergens: 7, 9**

Duck breast — 33€
With parsnip and apple purée and raspberry glaze – **allergens: 7**

Duck leg — 32€
With honey-glazed root vegetables, carrot gel and blackcurrant sauce – **allergens: 7, 9**

Zander fillet — 38€
With vanilla potato purée and white wine and lemongrass sauce – **allergens: 1, 4, 7**

King prawns pan-fried in herb butter — 38€
In coconut milk sauce, with dark ciabatta grilled in garlic butter – **allergens: 1, 2, 7**

Tagliatelle — 30€
With black truffle, Asian vegetable sprouts and crushed hazelnuts – **allergens: 1, 3, 7, 8**

Porcini and chanterelle risotto — 29€
With chive oil and radish cress – **allergens: 7**

Butternut squash spaghetti — 29€
With herb oil, hemp seed dressing, pine nuts and sun-dried tomatoes (vegan) – **allergens: 8**

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DESSERTS BY MULBERRY

Peach and pomegranate cake — 11€
Allergens: 1, 3, 6, 7, 8, 12

Caramel cake — 11€
Allergens: 1, 3, 6, 7, 8, 12

Three-cheese cheesecake — 11€
Allergens: 3, 6, 7, 8

Raspberry and chocolate cake — 11€
Allergens: 1, 3, 6, 7, 8

Cherry and vanilla cake — 11€
Allergens: 3, 6, 7, 8, 12

Cashew cake — 12€
Allergens: 8, 12 (vegan, gluten-free)

Avocado cake — 12€
Allergens: 8, 12 (vegan, gluten-free)

ALLERGENS

1 - Cereals containing gluten

2 - Crustaceans and products thereof

3 - Eggs and products thereof

4 - Fish and products thereof

5 - Peanuts

6 - Soybeans and products thereof

7 - Milk and products thereof

8 - Nuts

9 - Celery and products thereof

10 - Mustard and products thereof

11 - Sesame seeds

12 - Sulphur dioxide and sulphites

13 - Lupin

14 - Molluscs

Reservations:

+371 27773306

verde@kaktusscatering.lv

Min. order:

200€

Reservations must be made at least 2 working days in advance.

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