



M E N U

After the Ice Age, Kalajoki has risen from the sea!
And it still keeps on rising! So no wonder, that the
locals have always loved the abundant fishing waters
and the vast sandy dunes.

Centuries ago, the locals discovered their second love:
potatoes! The old sea bed is perfect for growing tasty
spuds. One of the potato pioneers, August Isokääntä,
even created a local breed of potatoes in in the end the
19th century.

Did you know: the direct translation of
Kalajoki is Fish River?



Santa's Hotels will take you to a journey to the
flavors of the Nordic, where genuine arctic
flavors, feelings and people join together!

Share your experience with your close ones:
our dishes are meant to be enjoyed together!

A JOY SHARED IS A JOY DOUBLED!

For ages we have gathered together around a shared meal to create the best memories and moments.

Santa's Hotels dishes are created to be shared: fill the table with a variety of dishes, combined classics or have a small taste of everything.

STARTERS

Potato flat bread and brown butter L, V

Traditional house made potato flat bread
"rieska" with brown butter
3,00

Skagen of the Sand Dunes, 80g L

Creamy Arctic prawn filling with Finnish
Archipelago bread
8,50

Cono Sur Organic Sauvignon Blanc, Chile
16cl 8,20 / bottle 38,00

White Fish Tartar, 80g L,G

Sugar-salt cured white fish from Finnish lakes,
capers, sour cream
7,50

Freeclimber Riesling, Germany
16cl 9,00 / bottle 42,00

Grilled Asparagus, 80g L,G,V

Asparagus grilled in clarified butter and
hollandaise sauce
6,00

Masi Masianco Pinot Grigio Verduzzo, Italy
16cl 9,00 / bottle 42,00

FRESH SALADS

Summery Strawberry Salad L,G,V

Crispy iceberg lettuce, cucumber, tomato, pickled red
onion, strawberries, halloum cheese, orange vinaigrette
and lime-creme fraiche
8,00 / 13,50

Zonin Prosecco DOC, Italy
20cl 16,00

Top up your salad!

Double halloum, marinated prawns or chicken fillet
12,00 / 19,50

A POTATO A DAY

"A day without potatoes,
is a day without food!",
Grandpa always said.
That's how important potatoes
have always been to Finns!

Summer Potatoes,
Potato Wedges or
Country Style Fries G,M,V
5,00

Pan of Garlic Potatoes or Pan of Blue Cheese
Potatoes G,L,V
6,00

DIPS

Sriracha-mango mayonnaise,
Lime aioli, house BBQ M,G
or cheddar sauce L,G
2,00

G = gluten free L = lactose free M = dairy free
V = vegetarian Veg = vegan

More information about the allergens and alternative
choices from the staff.

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MAIN COURSES

Traditional Steak L,G

Beef Sirloin 200g, seasonal vegetables, asparagus, bunch tomatoes hollandaise or dark thyme sauce

30,00

Into The Woods GSM, France
16cl 9,00 / bottle 42,00

Fisherman's Catch L,G

Fried fish of the day, seasonal vegetables, asparagus, bunch tomatoes, beetroot puree and hollandaise sauce

27,00

Freeclimber Riesling, Germany
16cl 8,20 / bottle 38,00

Parmesan Chicken L,G

Chicken breast fillet gratinated with parmesan, seasonal vegetables, asparagus, bunch tomatoes and thyme sauce

26,00

Masi Campofiorin, Italy
16cl 9,80 / bottle 45,00

Grilled halloum L,G,V

Grilled halloum, seasonal vegetables, asparagus, bunch tomatoes, beetroot puree and hollandaise sauce

Also available as vegan with tofu

26,00

That's Neiss Bubble Pink Riesling, Germany
16cl 9,00 / bottle 42,00

ONCE AT THE ARCTIC

Traditional Sautéed Reindeer* G,L

24,00

The most famous dish of Lapland, stew of reindeer is traditionally served with mashed potatoes, lingonberries and pickled cucumbers.

Also available as vegan.

Staropramen Premium Lager
0,33l 8,00

SNACKS

Vegetarian Burger L,V

Brioche bun with a veggie patty, cheddar sauce, house made fresh salsa, lettuce, tomato, pickled red onion and lime aioli. Served with rustic fries.

20,00

K1664 Blanc
0,33l 8,50

Beef Burger L

Brioche bun with a 180g beef burger patty, cheddar sauce, bacon, jalapeño, lettuce, tomato, pickled red onion and lime aioli. Served with rustic fries.

18,50

Staropramen Premium Lager
0,33l 8,00

Open Chicken Burger L

Brioche bun with a chicken breast fillet, halloumi cheese, house made fresh salsa, bacon, lettuce, tomato, pickled red onion, sriracha-mango mayonnaise. Served with rustic fries

18,50

Brooklyn Defender IPA
0,33l 8,50

Prawn Pan 15kpl L

Marinated prawns swirled in butter with lime creme fraiche and rustic baquette

16,00

That's Neiss Bubbly Pink Rielsing, Germany
16cl 9,00 / bottle 42,00

Ribs 150g M,G

Pork ribs cooked with house BBQ, homemade coleslaw salad and fresh lime aioli

15,00

Masi Campofiorin, Italy
16 cl 9,80 / bottle 45,00

*Origin of reindeer meat: Lapland
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HELLO SWEETIE PIE!

ALMOST LIKE
THE OLDEN DAYS

The sweet flavors will take you
back to the olden days of Finns,
but with a modern twist!

Tropical Orange-Yoghurt Pannacotta L,G,V

Fruit salad marinated in a
creamy pannacotta

10,50

Rhubarb Pancake L,G,V

Rhubarb pancake with vanilla ice
cream and marinated strawberries

9,50

Torres Floralis Moscatel Oro, Spain
8cl 4,80 / bottle 34,00

House Made

Mint Chocolate Gelato L,G,V

House made mint chocolate gelato
served with roasted pistachio nuts

8,50

Ice Cream L,G,V

Choose 2 favourites from the
seasonal flavours, served with
condiments

6,50