

LEGEND. *Beach*

JURMALA

MENU

BETTER LATE THAN NEVER (10:00–13:00)

Homemade cottage cheese pancakes with sour cream, jam, and seasonal berries	6.00
Omelette "Legend" with three types of cheese (Mozzarella, brie, and cheddar), vegetables, mushrooms, and ham	9.50

HEALTHY SMOOTHIES FOR BREAKFAST

Blueberries, chia seeds, banana, almond milk	4.50
Strawberry, raspberry, tt squeezed orange juice, low-fat yoghurt	4.50
Mango, avocado, coconut milk, fat-free yoghurt	4.70
Pineapple, banana, spinach, coconut milk	5.50

APPETIZERS

Greenland shrimp, avocado and lettuce cocktail	12.00
Salmon marinated in beet with asparagus, cream-fresh, quail eggs and trout caviar	10.50
Fritto Misto (squid, tiger shrimps, mini octopus in tempura) with wasabi and condensed milk sauce	12.50
Fresh mussels in white wine and garlic sauce	14.50
Beef fillet carpaccio with avocado, Fitaki cheese, champignons, and truffle oil	14.00

SOUPS

Cold gazpacho soup with garlic baguette, avocado, and cherry tomatoes	7.40
Tom yam soup with seafood	12.50

TO SHARE, OR NOT TO SHARE: THAT IS THE QUESTION

Oysters (offer of the day)	
Asparagus in tempura with truffle mayonnaise	6.50
Assorted fresh vegetables with four kinds of sauces (tzatziki, sour cream sauce, eggplant, artichoke and spinach sauce; hummus)	15.00
Beach tapas (appetiser for wine and beer):	
Tiger prawns in spicy herbs	5.50
Assorted olives	5.50
Assorted meat	5.80
Cheese platter	6.50
Grissini	4.20
Eggplant rolls	4.50
Tzatziki or eggplant, artichoke and spinach sauce or hummus	4.50

SALADS

Classic Greek salad with Feta cheese	9.50
Cherry tomatoes with Mozzarella Buffalo cheese, olives, pumpkin seeds, and fresh basil	11.80
Caesar salad with chicken breast, dried bacon and boiled egg	9.50
Salad with mango, avocado, cucumber, tomato, tiger shrimps, and citrus dressing	12.50
Mediterranean salad with seafood, potatoes, artichokes, and cherry tomatoes	16.50

At your request, we can cook any salad for you from products available in the kitchen.

PASTA

Tagliatelle with chicken fillet, spinach, mushrooms and parmesan cheese	14.50
Black spaghetti with seafood in tomato sauce	18.50

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MAIN COURSES FISH DISHES

Catch of the day (ask the waiter)	
Teriyaki salmon with rice, asparagus, avocado, soybeans, cherry tomatoes and almond chips	18.90
Lula-sailor – chopped tiger shrimps and scallops with nori leaves on a skewer	19.50
Tentacles of an octopus with olive and citrus sauce with black and red rice	21.50
Seafood stew with garlic and spinach sauce	24.50
Black cod with miso sauce	25.50
Baked king crab claws with a spicy whipped egg sauce	45.00

MEAT DISHES

Steak of the day (ask the waiter)	
Chicken souvlaki skewer with French fries	15.50
Veal ribs in mustard honey glaze with grilled vegetables	20.00
Latvian beef fillet medallions with morel sauce and countrylike roasted potatoes	24.50
Rack of lamb with barley risotto, mushrooms and red wine sauce	28.50

The price includes green salad

SIDE DISHES

Grilled vegetables	3.90
Rice	3.90
Home-style fried potatoes	3.90
Mashed potatoes	3.90
French fries	3.90
Barley risotto with seasonal mushrooms	3.90

FAST FOOD ON THE BEACH

"Legend" cheeseburger, 100% beef patty, Cheddar cheese, pickled onions, vegetable salsa, Parma ham	12.80
Nostalgia for the beach: corncob with salt, herbs and butter	7.90
with Philadelphia cheese and popcorn	9.00
with Cheddar cheese, green onions, Parma ham	9.00
Mini pizza with two kinds of cheese, ham, mushrooms	10.50

The price includes green salad and French fries

DESSERTS

Classic mille-feuille (Napoleon)	7.50
Passion fruit cheesecake	7.50
Assorted Japanese ice cream with "Mochi" rice cake	8.00
Assorted ice cream or sorbet	8.00
Watermelon (seasonal)	10.00
Assorted fruits and seasonal berries	25.00

CHILDREN'S MENU

Macaroni with cheese sauce	5.50
Homemade chicken nuggets	6.50
Hot dog with "Kabanos" sausage and French fries	6.50
Ham and cheese sandwich	5.50
Fish cakes with mashed potatoes	7.90

Prices are in Euros