·RIGA·

THIS PLACE DOESN'T NEED A NAME

·ESTD 2019·

NO NAME, JUST A STORY

CONNECT WITH US

THISPLACEDOESNTNEEDANAME
THIS PLACE DOESN'T NEED A NAME RIGA

This Place Doesn't Need A Name is a family-owned place built around everyday rituals, memories, and things that simply feel good.

The story began in 2019 with The Christmas Bar - a seasonal pop-up that became the first expression of the idea. Christmas has always been the most meaningful time of the year for the owner and his family. During that first season, a guest asked what the place would be called after the Christmas period ended. At that moment, the owner simply said he didn't know yet. The guest smiled and said, "maybe this place doesn't need a name." It was a simple exchange, but it stayed.

Another quiet influence came from home life. **Friends** was always on the screen during breakfasts - not as background noise, but as a kind of ritual. Breakfast is the most loved meal in the family. That sense of comfort and lightness shaped how breakfast is still seen here today.

The menu is not tied to a single concept. It is simply a collection of dishes and drinks we genuinely like, want to serve, and enjoy ourselves. At the same time, there is a clear foundation underneath it all - **breakfast is at the centre of everything** we do. It is the most important meal for us, not in a structured or formal way, but in a personal one. Breakfast is comfort and memory - something that has always been part of our lives, even when we were each living our own daily rhythms. Over time, and especially when we came together as a family, we realised how naturally we all shared the same love for the first meal of the day. That is why we are, first and foremost, a breakfast place. A place where breakfast is served from early morning until late at night, without rules or limitations. And yes - we are more than happy to serve a Negroni at 8:00 in the morning, because it's not about timing, it's about the moment.

And then there is **Negroni** - a drink that turned into a statement. It started with a disagreement in a competition, but instead of stopping there, it became a universe of variations and creativity. Bitter, bold, expressive - a reminder that rules are only interesting when you know how to bend them.

It is fascinating to watch the space shift as the day unfolds. Mornings are bright, loud in their own gentle way - especially on weekends, when breakfast carries the energy of people fully in their day, talking, laughing, arriving, staying a little longer than planned. It is not always calm, but it is always alive - like the city slowly waking up inside one room. Then, almost without announcement, the change begins. The light softens, the room gets a little deeper in tone. Coffee and mimosas start to fade into Negronis and cocktails, as if the day is slowly learning a different language. By night, everything feels closer. The music leans into hip-hop grooves or early 2000s nostalgia, conversations become warmer, more intimate, and the space starts to hum in a different rhythm. It is still the same room - just speaking in a lower, more confident voice.

At its core, this place is a café with a restaurant-level approach - serious about quality, but relaxed in spirit. It exists to be part of people's everyday rhythm: We don't try to define what this place should be at any given hour. What matters most to us is being part of your day in whatever way fits best - whether that is a morning coffee, a long breakfast, a Negroni at 8:00, or a late evening cocktail.

And in return, we hope you become part of ours - even if just for a moment.

OUR WAY OF DOING THINGS

CONNECT WITH US

THISPLACEDOESNTNEEDANAME
THIS PLACE DOESN'T NEED A NAME RIGA

At This Place Doesn't Need A Name, we like things simple, clear, and human. A few things help us keep the experience smooth for everyone.

Breakfast all day is at the heart of what we do - it is available throughout the entire day, every day. Everything is made fresh, so during busy hours waiting times may be a little longer - thank you for your patience. **The kitchen remains open until we close.**

On Saturdays, Sundays, and public holidays, breakfast is available all day as usual. However, until 14:00, from the rest of the menu we serve only sides and desserts, as this is our busiest breakfast-focused period of the week. After 14:00, the full menu is available again.

On Saturdays, Sundays, and public holidays, we do not accept reservations until 16:00. Exceptions are made for groups of 5 guests or more, while smaller groups are welcome on a first come, first served basis. On all other days, reservations are available during selected time slots, depending on service flow and availability.

We are **pet friendly**, and your four-legged friends are always welcome. We are happy to treat them with water and a small snack.

For groups of 5 guests or more, bills are issued as one table check and are not split. During busy service times, our team may also kindly decline bill splitting for smaller groups to ensure smooth and fair service flow for everyone.

For groups of 5 or more guests, a 10% service charge is added to the final bill.

If you are **planning an event**, catering, off-site service, breakfast delivery, or appetizers for home, please contact us at banketi@nonameriga.com - we will be happy to help create something tailored.

You can also purchase a **gift card** of any value - just ask your waiter.

To ensure freshness and quality across the menu, we prepare everything in limited batches daily. Because of this, we may occasionally inform you that certain dishes are unavailable. We appreciate your understanding - it is our way of keeping everything served at its best.

BREAKFAST
like no one else can make

TĀ TAS NOTIEK PIE MUMS

CONNECT WITH US

THISPLACEDOESNTNEEDANAME
THIS PLACE DOESN'T NEED A NAME RIGA

"**This Place Doesn't Need A Name**", mums patīk viss vienkāršs, skaidrs un cilvēcīgs. Dažas lietas palīdz mums uzturēt raitu pieredzi visiem viesiem.

Brokastis visas dienas garumā ir mūsu pamatā - tās pieejamas katru dienu, jebkurā laikā.

Viss tiek gatavots svaigs, tāpēc noslogotākos brīžos var nākties nedaudz uzgaidīt - paldies par pacietību. **Virtuve strādā līdz pat darba laika beigām**.

Sestdienās, svētdienās un svētku dienās brokastis, kā ierasts, ir pieejamas visu dienu. Tomēr **līdz plkst. 14:00 no pārējās ēdienkartes piedāvājam tikai piedevas un desertus**, jo šis ir mūsu intensīvākais brokastu laiks. Pēc 14:00 pieejama visa ēdienkarte.

Šajās dienās rezervācijas līdz plkst. 16:00 nepieņemam. Izņēmums ir grupas no 5 cilvēkiem, savukārt mazākas grupas gaidām bez rezervācijas, rindas kārtībā.

Pārējās dienās rezervācijas pieejamas noteiktos laika logos, atkarībā no noslodzes un pieejamības.

Mēs esam draudzīgi mājdzīvniekiem - jūsu četrkājainie draugi ir vienmēr laipni gaidīti, un ar prieku piedāvājam viņiem ūdeni un nelielu našķi.

Grupām no 5 cilvēkiem un vairāk rēķins netiek dalīts. Noslogotākos brīžos varam arī atteikt rēķina dalīšanu mazākām grupām, lai nodrošinātu raitu servisu visiem.

Grupām no 5 viesiem tiek piemērota 10% apkalpošanas maksa.

Ja plānojat pasākumu, ēdināšanu, izbraukuma servisu, brokastu piegādi vai uzkodas mājās, rakstiet mums uz banketi@nonameriga.com - palīdzēsim visu pielāgot jūsu vajadzībām.

Dāvanu kartes pieejamas jebkurā summā - vienkārši jautājiet viesmīlim.

Lai saglabātu svaigumu un kvalitāti, ēdienu sagataves gatavojam nelielos apjomos. Tāpēc reizēm kāds ēdiens var nebūt pieejams - paldies par sapratni, mēs tā nodrošinām, ka viss nonāk līdz jums vislabākajā kvalitātē.

NEGRONIS

like Mama used to make

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Sākot no 5 cilvēkiem tiek piemērota 10% apkalpošanas maksa. Rēķini sākot no 5 cilvēkiem netiek dalīti.
For groups of 5 people and more, a 10% service charge is applied. Bills for groups of 5 people and more are not split.

SĀĻĀS BROKASTIS VISAS DIENAS GARUMĀ
SAVOURY BRUNCH ALL DAY LONG

Ūdens darba dienās līdz plkst. 12:00 iekļauts brokastu cenā
Water is included in the breakfast price on weekdays until 12:00

eur

TPDNAN SHAKSHOUKA 12,00
Vietējās beķerejas skābmaize, fetas siers, lauku olas, kinza
Sourdough bread from a local bakery, feta cheese, farm eggs, coriander

TURKISH EGGS 10,00
Garšaugu labneh, lauku olas, batāšu humuss,
viegli pikanta garšaugu eļļa, vietējās beķerejas skābmaize,
granātābols, pētersīļi
Herb labneh, farm eggs, sweet potato hummus, lightly spicy herb oil,
Sourdough bread from a local bakery, pomegranate, parsley

TRUFFLE SCRAMBLE 13,00
Vietējās beķerejas cepta brioša maize, trifeļu labneh, parmezāna siers,
trifeļu drumstalas, lauku olu kultenis, sēnes
Pievieno : • hamonu Iberico de Bellota 3,00eur
• kraukšķīgu vistas ādiņu ievārījumu 2,00eur
Freshly baked brioche bread from a local bakery, truffle labneh,
parmesan cheese, truffle crumbs, scrambled farm eggs, mushrooms
Add : • jamon Iberico de Bellota 3,00eur
• crispy chicken skin jam 2,00eur

FRENCH OMELETTE 10,00
Gruyère siers, Holandes mērce, kruasāns
Gruyère cheese, Hollandaise sauce, croissant

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eur

ROYAL STEAK SANDWICH 17,00

Vietējās beķerejas skābmaize, brokastu steiks (100gr), Holandes mērce, cepta lauku ola, rukola, Gruyère siers, bekons, Gribiche mērce

Sourdough bread from a local bakery bread, breakfast steak (100gr), Hollandaise sauce, sunny side farm egg, arugula, Gruyère cheese, bacon, Gribiche sauce

ROYAL BREAKFAST 15,00

Vietējās beķerejas cepta brioša maize, vistas fileja, bekons, TPDNAN plucināta cūkgaļa, saldā čili aioli, ķiploku aioli, gvakamole, tomātu salsa, marinēti sīpoli, cepta lauku ola, siers

Freshly baked brioche bread from a local bakery, chicken fillet, bacon, TPDNAN pulled pork, sweet chili aioli, garlic aioli, guacamole, tomato salsa, pickled onions, sunny side farm egg, cheese

CRISPY CHICKEN WAFFLE 13,50

Kraukšķīgs vistas šķiņķis, gvakamole, romiešu lapas, saldā čili aioli, bekons, bio kļavu sīrups, cepta lauku ola, salda vafele

Crispy chicken thigh, guacamole, sweet chili aioli, romaine lettuce, bacon, organic maple syrup, sunny side farm egg, sweet waffle

TPDNAN FULL ENGLISH 15,00

BBQ pupiņas, cepti plūmju tomāti San Marzano, ceptas olas, ceptas sēnes, bekons, cīsiņi, kartupeļu plāceņi, grauzdēta maize, asinsdesa

BBQ beans, fried San Marzano plum tomatoes, sunny side eggs, fried mushrooms, bacon, sausages, hash browns, toast, black pudding

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TPDNAN BREAKFAST TOAST

Vietējās beķerejas skābmaize ar...
Sourdough bread from a local bakery with... *eur*

- *Benedikta olām, mazsālītu lasi, gvakamoli, romiešu lapām un Holandes mērci, maurloki, svilināts citrons* **13,00**
- Eggs Benedict, lightly salted salmon, guacamole, romaine lettuce and Hollandaise sauce, chives, seared lemon

- *Benedikta olām, kraukšķīgu bekonu, gvakamoli, romiešu lapām un Holandes mērci, maurloki* **11,00**
- Eggs Benedict, crispy bacon, guacamole, romaine lettuce and hollandaise sauce, chives

- *Avokado, garšaugu labneh, rukolu, Sicīliešu kaponatu un kazas sieru, maurloki, romiešu lapām* **11,00**
- Avocado, herb labneh, arugula, Sicilian caponata and goat cheese, chives, romaine lettuce

- *Tofu kulteni ar zaļajiem griķiem, gvakamole, batāšu humusu, ķirbju sēklu mērci, maurloki, romiešu lapas* **12,00**
- Tofu scramble with green buckwheat, guacamole, sweet potato hummus, pumpkin seed dressing, chives, romaine lettuce

- *Olu salātiem, tunča fileja, viegli pikants čia sēklu kaviārs, sezama sēklas* **15,00**
- Egg salad, tuna fillet, mildly spicy chia seed caviar, sesame seeds

CANADA PANCAKE **13,50**

Amerikāņu pankūkas, bekons, mājas siera mērce, ceptas lauku olas, bio kļavu sīrups, mellenes
American pancakes, bacon, homemade cheese sauce, sunny side farm eggs, organic maple syrup, blueberries

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SALDĀS BROKASTIS VISAS DIENAS GARUMĀ
SWEET BRUNCH ALL DAY LONG

Ūdens darba dienās līdz plkst. 12:00 iekļauts brokastu cenā
Water is included in the breakfast price on weekdays until 12:00

eur

KEEP IT GREEN, BABY! 15,00
Amerikāņu pankūkas, pistāciju mērce, aveņu compote, banāni, pistācijas
American pancakes, pistachio sauce, raspberry compote, bananas, pistachios

MILLET MOOD 8,00
Prosas putra ar parmezānu, bio kļavu sīrups, karamelizēti lazdu rieksti, mellenes
Millet porridge with Parmesan, organic maple syrup, caramelized hazelnuts. blueberries

FROM GRANDMOTHER WITH LOVE 3GB 7,00 / 5GB 10,00
Pašu gatavoti biezpiena plāceniši, pūdercukurs krējums, ievārījums
Homemade cottage cheese pancakes, powdered sugar, sour cream, jam

HONEY, I'M CRUNCHY 8,00
Pašgatavota granola ar sausaugļiem, grieķu jogurts, medus, kanēlis, kumkvati, nektarīni
Homemade granola with dried fruits, Greek yogurt, honey, cinnamon, kumquats, nectarines

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eur

FRENCH TOAST 10,00

Olā, cukurā un krējumā piesūcināta vietējās beķerejas cepta brioša maize, vaniļas krēms
Egg, sugar and cream-soaked brioche from a local bakery, vanilla cream

PERFECT SUNDAY 7,00

Plānās pankūkas, ogas un ievārījums
Pievieno: • Nutella 2,00 • Kļavu sīrups 2,00 • Skābs krējums 1,50
• Banāns 2,00 • Karamele 2,00 • Saldējuma bumbiņa 2,50
• Vaniļas krēms 2,00
Thin pancakes, berries and jam
Add: • Nutella 2,00 • Maple syrup 2,00 • Ice cream scoup 1,50
• Banana 2,00 • Caramel 2,00 • Sour cream 2,50
• Custard 2,00

BAD MOOD CAN BE CURED WITH AMAZING BREAKFAST FOOD
–TPDNAN

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IZVEIDO SAVAS BROKASTIS
BUILD YOUR OWN BREAKFAST

	eur
LAUKU OLA *kultenis / vēršacs / plaučola / vārīta* *Farm egg / scrambled / sunny side up / poached / boiled*	2,00
SVAIGI CEPTS KRUASĀNS *Freshly baked croissant*	3,00
VIETĒJĀS BEĶEREJAS SKĀBMAIZE *Sourdough bread from a local bakery*	2,00
1/2 AVOKADO AR JŪRAS SĀLI UN OLĪVEĻĻU *1/2 avocado with sea salt and olive oil*	3,00
BIEZPIENS AR KRĒJUMU UN ZAĻUMIEM *Cottage cheese with sour cream and herbs*	3,00
TOMĀTU SALĀTI AR SVAIGIEM SĪPOLIEM *Tomato salad with fresh onions*	3,00
TĪĢERGARNELES 5GB *Tiger prawns (5 pcs)*	6,00
TRIFEĻU SVIESTS *Truffle butter*	4,00
JAMON IBERICO DE BELLOTA *Jamón Ibérico de Bellota*	3,00
TOFU KULTENIS AR ZALAJIEM GRIĶIEM UN ĶIRBJU SĒKLU MĒRCI *Tofu scramble with green buckwheat and pumpkin seed sauce*	3,00

	eur
ROMIEŠU SALĀTI AR GRUYERE SIERU UN GRIEĶU JOGURTU *Romaine lettuce with Gruyère cheese and Greek yogurt*	5,00
IEVĀRĪJUMS *Jam*	2,00
KRĒJUMS *Cream*	1,50
SVAIGAS OGAS (SEZONĀLI) *Fresh berries (seasonal)*	3,00
MAZSĀLĪTS LASIS 50G *Lightly salted salmon 50g*	4,00
CĪSIŅI 3.GAB. *Sausages 3.pc*	3,00
BROKASTU STEIKS 100G *Breakfast steak 100g*	12,00
BEKONS *Bacon*	3,00
BURRATA AR OLĪVEĻĻU UN JŪRAS SĀLI *Burrata with sea salt and olive oil*	7,50
KARTUPEĻU PLĀCENĪŠI 2GB *Hash browns 2pcs*	2,00

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UZKODAS
APPETIZERS

Darba dienās pieejamas visu dienu,
sestdienās, svētdienās un svētku dienās - no plkst. 14:00
Available all day on weekdays.
Saturdays, Sundays, and public holidays from 2:00 PM.

	eur
OLIVES *Nocellara del Belice, Peleponnese kalamata*	5,00
PADRON PIPARI *Ar jūras sāli un svilinātu laimu* Padron peppers with sea salt and seared lime	5,00
CHEESY *Morbier, Brī, kūpināts Čedars, Comté, vīģu ievārījums* Morbier, Brie, smoked cheddar, Comté, fig jam	15,00
THE MEAT *Prosciutto Crudo Stagionato, Salame Milano,* *Bresaola Punta d'Anca, Pâté Grand-Mère, maize* Prosciutto Crudo Stagionato, Salame Milano, Bresaola Punta d'Anca, Pâté Grand-Mère, bread	18,00
SALMON & VEGGIE CRUST *Lasis ar tempuras ceptiem dārzeņiem, sparģeļi, cukini, kukurūza, brokolīni, saldie pipari, kaperi, tzatziki, svilināts citrons* Salmon with tempura-fried vegetables, asparagus, zucchini, corn, broccolini, sweet peppers, capers, tzatziki, seared lemon	15,00
NACHOS GRANDE VOL.II *TPDNAN plucināta cūkgaļa, mājas siera mērce, halapenjo pipari, Čedaras siers* *Pievieno: • tomātu salsa, skābais krējums un gvakamole 5,00* TPDNAN pulled pork, homemade cheese sauce, jalapeños, cheddar cheese Add: • tomato salsa, sour cream and guacamole 5,00	18,00

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SALTY CHURROS 9,00

Trifeļu-Pekorīno čurros ar trifeļu labneh
Truffle-Pecorino Churro's with truffle labneh

THE FUNKY FETA AFFAIR 12,00

Fetas siers, cukuroti ķirši, spināti, karamelizēti lazdu rieksti, selerija, sarkanais sīpols, rabarberu - sinepju vinegrets, zaļais čili
Feta cheese, sugar - steamed cherries, spinach, caramelized hazelnuts, celery, red onion, rhubarb–mustard vinaigrette, green chili

CHINGÓN TARTARE 17,00

Trifeļu-pekorīno siera krēmā iejaukts liellopa tartars ar artišoku-kaperu salsu, maurloki, vietējās beķerejas cepta brioša maize, olu dzeltenuma gēls, topinambūra čipsi
Beef tartare mixed with truffle-pecorino cream and artichoke-caper salsa, chives, freshly baked brioche bread from a local bakery, egg yolk gel, Jerusalem artichoke chips

PÂTÉ 8,00

Pašgatavota vistas aknu pastēte, ķiploku sviests, maize, granātābols
Homemade chicken liver pate, garlic butter, bread, pomegranate

THE BIG BOY NUGGETS 10,00

Pašu gatavoti vistas filejas nageti pasniegti ar pikanto mērci
Homemade chicken fillet nuggets served with spicy sauce

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ZUPAS
SOUPS

Darba dienās pieejamas visu dienu,
sestdienās, svētdienās un svētku dienās - no plkst. 14:00
Available all day on weekdays.
Saturdays, Sundays, and public holidays from 2:00 PM.

eur

DIP IT WHILE IT`S HOT — 10,00

Ceptu tomātu krēmzupa ar grilētu siera sendviču,
pikants čia sēklu kaviārs, olīveļļa
Roasted tomato cream soup with a grilled cheese sandwich,
spicy chia seed caviar, olive oil

PHO BO — 14,00

Vjetnamas zupa ar rīsu nūdelēm, liellopa gaļa, dārzeņi, kinza, laims
Vietnamese soup with rice noodles, beef, vegetables, cilantro, lime



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SALĀTI
SALADS

Darba dienās pieejami visu dienu,
sestdienās, svētdienās un svētku dienās - no plkst. 14:00
Available all day on weekdays.
Saturdays, Sundays, and public holidays from 2:00 PM.

eur

I SEA SALAD 17,00
Astoņkājis, tunzivs, tīģergarneles, kraukšķīgi cepti sparģeļi un brokolīni, marinēti tomāti, Huli-Huli mērce, salātu lapas, vasabi-yuzu mērce
Octopus, tuna, tiger prawns, crispy fried asparagus and broccolini, marinated tomatoes, Huli-Huli sauce, lettuce leaves, wasabi-yuzu sauce

BEEF SALAD 17,00
Liellopa gaļas rostbifs, svaigi marinēts arbūzs kimchi mērcē, fetas siers, maizes grauzdiņi, karamelizēti indijas rieksti, čili - medus vinegrets
Roast beef, freshly marinated watermelon in kimchi sauce, feta cheese, croutons, caramelized cashews, chili-honey vinaigrette

SCHNITZ CAESAR 15,00
Vistas šnicele, romiešu lapas, topinambūru čipsi, pekorīno siers, Cantabrian anšovu mērce, svilināts citrons
Chicken schnitzel, romaine lettuce, Jerusalem artichoke chips, pecorino cheese, Cantabrian anchovy sauce, seared lemon

BURRATA SALAD 13,00
burrata, nektarīni, spināti, rukola, karamelizēti lazdu rieksti, tomātu-čili džems, čili - medus vinegrets
Burrata, nectarines, spinach, arugula, caramelized hazelnuts, tomato–chili jam, chili–honey vinaigrette

Sākot no 5 cilvēkiem tiek piemērota 10% apkalpošanas maksa. Rēķini sākot no 5 cilvēkiem netiek dalīti.
For groups of 5 people and more, a 10% service charge is applied. Bills for groups of 5 people and more are not split.

PAMATĒDIENI
MAIN DISHES

Darba dienās pieejami visu dienu,
sestdienās, svētdienās un svētku dienās - no plkst. 14:00
Available all day on weekdays.
Saturdays, Sundays, and public holidays from 2:00 PM.

eur

STEAK & MAC N CHEESE 34,00
Liellopa filejas steiks (200gr), pasta mājas siera mērcē, sarkanvīna mērce
Beef fillet steak (200gr), mac & cheese, red wine sauce

STEAK FRITES 32,00
Liellopa filejas steiks šķēlēs (200gr), frī kartupeļi, čimičuri, piparu mērce
Sliced beef fillet, French fries (200gr), chimichurri, peppercorn sauce

FROM THE KINGS LAND 26,00
Grilēts Velsas jērs, kartupeļu-trifeļu biezenis, spināti, sēnes, sarkanvīna mērce
Grilled Welsh lamb, potato-truffle purée, spinach, mushrooms, red wine sauce

THE RIB *100gr /* 9,00
Lēni gatavota liellopa riba (vaicājiet viesmīlim par pieejamiem svariem), salda kukurūza, skābi kāposti, bbq mērce
Slowly cooked Beef rib (ask your waiter about the available weights), sweet corn, sauerkraut, BBQ sauce

MUSCOVY DUCK BREAST 20,00
Batāšu biezenis, svaigi marinēts arbūzs kimchi mērcē, šimeji sēnes, brokolīni
Sweet potato purée, freshly marinated watermelon in kimchi sauce, shimeji mushrooms, broccolini

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FISH & CHIPS 15,00

Mencas fileja alus mīklā, fri kartupeļi, tartara mērce, zaļo zirnīšu biezenis
Cod fillet in beer batter, french fries, tartar sauce, green pea puree

ONE GOOD FISH STEAK 20,00

Tuncis, ķiplokos un pētersīļos marinēti siltie dārzeņi un kartupeļi, Vidusjūras ķirštomātu mērce
Tuna, garlic and parsley marinated warm vegetables and potatoes, Mediterranean cherry tomato sauce

THE LASAGNA 14,00

Liellopu gaļa, Itāļu tomātu mērce, bazilika pesto, Pecorino siers, skābs krējums
Beef, Italian tomato sauce, basil pesto, Pecorino cheese, sour cream

AUBERGINE SCHNITZEL 12,00

Baklažāna šnicele, tahini jogurta mērce, Provolone siers, tomātu salsa, bazilika pesto, topinambūra čipsi, Gribiche mērce
Eggplant schnitzel, tahini yogurt sauce, Provolone cheese, tomato salsa, basil pesto, Jerusalem artichoke chips, Gribiche sauce

I COOK REALLY
Good Food
So YOU HAVE
a good mood

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For groups of 5 people and more, a 10% service charge is applied. Bills for groups of 5 people and more are not split.

BURGERI
BURGERS

Darba dienās pieejamI visu dienu,
sestdienās, svētdienās un svētku dienās - no plkst. 14:00
Available all day on weekdays.
Saturdays, Sundays, and public holidays from 2:00 PM.

eur

TRUFFLE RACLETTE SMASH BURGER 14,00

Vietējās beķerejas cepta brioša maize, liellopu gaļa, marinēts gurķis, saldie sīpoli, siers, TPDNAN trifeļu majonēze, vistas ādiņu džems, marinēts čili
Freshly baked brioche bread from a local bakery, beef, pickled cucumber, sweet onions, cheese, TPDNAN truffle mayonnaise, chicken skin jam, pickled chili

THE ORIGINAL TPDNAN SMASH 10,00

Vietējās beķerejas cepta brioša maize, liellopa kotletes, dubultais čedars, viegli pikanta mājas siera mērce, grauzdēti sīpoli, gribiche mērce
Freshly baked brioche bread from a local bakery, beef patties, double cheddar, slightly spicy homemade cheese sauce, roasted onions, gribiche sauce

KOREAN CHICKEN BURGER 8,50

Vietējās beķerejas cepta brioša maize, kraukšķīgā vista, kimchi, ķiploku aioli, korejiešu gurķi
Freshly baked brioche bread from a local bakery, crispy chicken, kimchi, garlic aioli, Korean cucumbers



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PIEDEVAS
SIDE DISHES

	eur
PASTA AR SIERU *Mac & Cheese*	6,00
KARTUPEĻI FRĪ *French fries*	3,50
KARTUPEĻU-TRIFEĻU BIEZENIS *Potato - truffle purée*	6,00
TOMĀTU SALĀTI AR SVAIGIEM SĪPOLIEM *Tomato salad with fresh onions*	5,00
SPARGEĻI AR GRUYÈRE SIERU *Asparagus with Gruyère cheese*	8,00

	eur
SALDO KARTUPEĻU FRĪ *Sweet potato fries*	6,00
ĶIPLOKOS UN PĒTERSĪĻOS MARINĒTI GRILĒTIE DĀRZEŅI UN KARTUPEĻI *Garlic and parsley marinated grilled vegetables and potatoes*	6,00
ROMIEŠU SALĀTI AR GRUYERE SIERU UN GRIEĶU JOGURTU *Romaine lettuce with Gruyère cheese and Greek yogurt*	5,00
GLAZĒTAS KOREJAS KUKURŪZAS RIBIŅAS *Glazed korean corn ribs*	5,00
BROKOLĪNI AR JŪRAS SALI *Broccolini with sea salt*	8,00

MĒRCES
SAUCES

TZATZIKI *Tzatziki*	1,50
ĶIPLOKU AIOLI *garlic aioli*	1,50
TRIFEĻU MAJONĒZE *Truffle mayo*	2,00
TARTARA MĒRCE *Tartar sauce*	2,00
TRIFEĻU LABNEH *truffle labneh*	3,50
SALDĀ ČILI AIOLI *sweet chili aioli*	1,50
GARŠAUGU LABNEH *Herb labneh*	3,00

A JOURNEY THROUGH COCKTAILS

Since 2019 - 2025 This Place Doesn't Need A Name has been shaking, stirring, and crafting signature cocktails for our community. Now, we're taking things back to where it all began - classic and modern-classic cocktails.

Every great drink is built on a foundation of timeless recipes, and this menu is a tribute to those legendary creations. From short and strong to long and refreshing, from sweet indulgence to bold intensity, these are the cocktails that shaped the way we drink today.

Follow the timeline, sip through history, and discover the roots of your favorite drinks.

Cheers!

CEĻOJUMS CAURI KOKTEIĻIEM

Kopš 2019. gada līdz pat 2025. gadam This Place Doesn't Need A Name ir kratījis, maisījis un radījis savus īpašos kokteiļus mūsu kopienai. Tagad mēs atgriežamies tur, kur viss sākās - pie klasiskajiem un moderni klasiskajiem kokteiļiem.

Katrs lielisks dzēriens balstās pārbaudītās receptēs, un šī dzērienkarte ir veltījums leģendāriem kokteiļiem. No īsiem, spēcīgiem un atsvaidzinošiem līdz saldeni baudāmiem un izteiksmīgi intensīviem - tie ir kokteiļi, kas veidojuši to, kā mēs baudām dzērienus šodien.

Seko laika līnijai, iemalko vēsturi un atklāj savu iecienītāko kokteiļu saknes.

Priekā!

NEGRONI 75ML 9.00
TANQUERAY DŽINS, COCCHI, CAMPARI

NEGRONI
TANQUERAY GIN, COCCHI, CAMPARI

00 0 PROBLĒMU NEGRONI
THE 0 PROBLEM NEGRONI

01 CLASSIC NEGRONI
GIN, VERMOUTH, CAMPARI

02 IZTURĒTS ANANASOS
INFUSED WITH PINEAPPLE

03 IZTURĒTS MANGO UN ČILI
INFUSED WITH MANGO AND CHILI

04 IZTURĒTS ZEMENĒS
INFUSED WITH STRAWBERRIES

05 IZTURĒTS GARŠAUGOS
INFUSED WITH HERBS

06 IZTURĒTS CITRUSAUGĻOS
INFUSED WITH CITRUS FRUIT

07 IZTURĒTS KAFIJAS PUPIŅĀS
INFUSED WITH COFFEE BEANS

08 IZTURĒTS LAVANDĀ
INFUSED WITH LAVENDER

9 IZTURĒTS ĶIRŠOS
INFUSED WITH CHERRIES

10 IZTURĒTS RABARBEROS
INFUSED WITH RHUBARBS

11 IZTURĒTS EARL GREY TĒJĀ
INFUSED WITH EARL GREY TEA

12 IZTURĒTS KIVI
INFUSED WITH KIWI

13 IZTURĒTS CIDONIJĀS
INFUSED WITH QUINCE

14 IZTURĒTS CITRONZĀLĒ
INFUSED WITH LEMONGRASS

15 ZAĻAIS NEGRONI
LILLET BLANC, SUZE, TANQUERAY GREEN NEGRONI

16 KARBONIZĒTS
CARBONIZED-CLASSIC NEGRONI

17 POĻU NEGRONI
BELVEDERE, BECHEROVKA, COCCHI POLISH NEGRONI

18 IZTURĒTS APELSĪNOS
INFUSED WITH ORANGE

19 IZTURĒTS KARAMELIZĒTOS ĀBOLOS
INFUSED WITH CARAMELISED APPLES

20 IZTURĒTS PIPARMĒTRĀS
INFUSED WITH MINT

21 IZTURĒTS VANIĻĀ
INFUSED WITH VANILLA

NEGRONI 75ML 9.00
TANQUERAY DŽINS, COCCHI, CAMPARI

NEGRONI
TANQUERAY GIN, COCCHI, CAMPARI

22 IZTURĒTS ZAĻAJĀ TĒJĀ
INFUSED WITH GREEN TEA

23 IZTURĒTS AVENĒS
INFUSED WITH RASPBERRIES

24 CAURSPĪDĪGAIS
CLARIFIED NEGRONI

25 IZTURĒTS KOKOSRIEKSTOS
INFUSED WITH COCONUT

26 IZTURĒTS MELNAJOS PIPAROS
INFUSED WITH BLACK PEPPER

27 IZTURĒTS KANĒLĪ
INFUSED WITH CINNAMON

28 IZTURĒTS KONFEKTĒS
INFUSED WITH CANDIES

29 IZTURĒTS BUMBIEROS
INFUSED WITH PEARS

30 IZTURĒTS BAZILIKĀ
INFUSED WITH BASIL

31 ANTĪKAIS 30.00
VINTAGE



IZVEIDO SAVU NEGRONI CREATE YOUR NEGRONI

IZVĒLIES SAVU MĪĻĀKO VAI TĪKAMO DŽINU & VERMUTU, SAJAUC TOS AR CAMPARI UN BAUDI!

CHOOSE YOUR FAVORITE GIN & VERMOUTH, MIX THEM WITH CAMPARI AND ENJOY!

01 CAMPARI 3

02 DŽINS
GIN

-TANQUERAY TEN	4,00
PORTOBELLO MEDITERIAN	4,25
HENDRICKS	4,00
AVIATION GIN	3,75
BULLDOG GIN	3,00
NIKKA COFFEY	4,50
OBDO PREMIUM DRY	4,00
MALFY PINK	3,00
TANQUERAY ROYALE	3,50
BOATYARD GIN	4,00
HAYMANS LONDON DRY	3,00

03 VERMUTS
VERMOUTH

ANTICA FORMULA	3,50
MARTINI ROSSO	2,50
MANCINO ROSSO	2,50
COCCHI	3,50

04 NEGRONI

NEGRONI SHARING 30,00

Izvēlies Negroni no saraksta Nr.1 -Nr.30 un saņem 300 ml pudeli izvēlētā Negroni ar divām glāzēm

Choose a Negroni from the list No.1 - No.30 and receive a 300 ml bottle of your choice Negroni with two glasses



cenas norādītas euro
prices are in euros

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NEGRONI KOKTEIĻI
NEGRONI COCKTAILS

eur
10,00

Visi šie kokteiļi ir ikoniskā Negroni kokteiļa variācijas, katrs ar savu unikālo "twist"
All of these cocktails are variations of the iconic Negroni cocktail, each with its own unique twist.

APEROL NEGRONI
Aperol, Džins, Saldais vermuts
Aperol, Gin, Sweet Vermouth

ROSITA
Tekila, Saldais vermuts, Sausais vermuts, Campari, Angostura
Tequila, Sweet Vermouth, Dry Vermouth, Campari, Angostura

OLD PAL
Rudzu viskijs, Campari, Sausais vermuts
Rye whiskey, Campari, Dry vermouth

COGNAC NEGRONI
Hennessy, Campari, Saldais Vermuts
Hennessy, Campari, Sweet Vermouth

NEGRONI SPRITZ
Negroni, Prosecco

NEGRONI TONIC
Negroni, Tonic

PINK NEGRONI
Negroni, Rozā Toniks
Negroni, Pink Tonic

NEGRONI SPRITZER
Negroni, Baltvīns, Soda
Negroni, White wine, Soda

MEZCAL NEGRONI
Mezcal, Saldais vermuts,Campari
Mezcal, Sweet Vermouth, Campari

THE AMERICANO
Campari, Saldais vermuts, Sodas ūdens
Campari, Sweet vermouth, Soda water

BOULEVARDIER
Campari, Saldais vermuts, Viskijs
Campari, Sweet vermouth, Whiskey

CARDINALE
Džins, Campari, Sausais vermuts
Gin, Campari, Dry vermouth

NEGRONI COLLINS
Negroni, Citronu sula, Sodas ūdens
Negroni, Lemon juice, Soda water

LONG NEGRONI
Negroni, Ingveralus
Negroni, Ginger beer

DIFFERENT GARIBALDI
Campari, Ananasu sula
Campari, Pineapple juice

THE FIRST COCKTAIL MENTIONED
1800

TOM COLLINS

OLD FASHIONED
1800

MARTINI

AVIATION
1910

ROSE WINE COBBLER
1830

MANHATTAN

WHISKEY SOUR

1900
DAIQUIRI



ROSE WINE COBBLER 8,00

Cocchi saldais vermuts, laima kordiāls, rozā vīns, svaigi augļi
Cocchi sweet vermouth lime cordial, rose wine, fresh fruits



WHISKEY SOUR 8,00

Four roses burbons, citronu sula, cukura sīrups, olas baltums, angostura bitters
Four roses bourbon, lemon juice, simple syrup, egg white, angostura bitters



TOM COLLINS 10,00

Old duff genever vai Boatyard džins, cukura sīrups, citronu sula, gāzēts ūdens
Old duff genever or Boatyard gin, simple syrup, lemon juice, soda water



MARTINI 10,00

Boatyard džins vai Boatyard degvīns, Cocchi sausais vermuts, apelsīnu bitters
Boatyard gin or Boatyard vodka, Cocchi dry vermouth, orange bitters



MANHATTAN 12,00

Bulleit or Bulleit Rye burbons, Cocchi saldais vermuts, angostura bitters
Bulleit or Bulleit Rye burbon, Cocchi sweet vermouth, angostura bitters



DAIQUIRI 8,00

Havana 3y, laima sula, baltais cukurs
Havana 3y, lime juice, white sugar



OLD FASHIONED 12,00

Bullet burbons, cukura sīrups, angostura bitters
Bulleit burbon, simple syrup, angostura bitters



AVIATION 8,00

Tanqueray, maraschino ķiršu liķieris, Creme de violette, citronu sula
Tanqueray, maraschino cherry liqueur, creme de violette, lemon juice

1920
PISCO SOUR

SIDE CAR

WHITE LADY

MARGARITA

1930
ZOMBIE

BLOODY MARY

RUSTY NAIL

GRASSHOPPER
1940



PISCO SOUR 9,00

Pisco control, laima sula,
cukura sīrups, olas baltums
Pisco control, lime juice,
simple syrup, egg white



SIDE CAR 9,00

Hennessy VS, Triple Sec,
citronu sula, cukura sīrups
Hennessy VS, Triple Sec,
lemon juice, simple syrup



WHITE LADY 9,00

Boatyard džins, Triple Sec,
citronu sula
Boatyard gin, Triple Sec,
lemon juice



MARGARITA 8,00

Jose cuervo silver, Triple Sec,
cukura sīrups, laima sula
Jose cuervo silver, Triple Sec,
simple syrup, lime juice



ZOMBIE 9,00

Ron santiago de cuba carta blanca,
Ron santiago de cuba anejo,
Plantation OFTD, laima sula,
ananasu sula, grenadīna sīrups
Ron santiago de cuba carta blanca,
Ron santiago de cuba anejo,
Plantation OFTD, lime juice,
pineapple juice, grenadine syrup



BLOODY MARY 9,00

Ketel one, tomātu sula,
citronu sula, diablo maisījums
Ketel one, tomato juice,
lemon juice, diablo mix



RUSTY NAIL 9,00

Johnny walker black label, drambuie



GRASSHOPPER 8,00

Creme de menthe,
Creme de cacao, saldais krējums
Creme de menthe,
Creme de cacao, cream

MAI TAI

AMERICAN MULE

1970
LEMON DROP

LONG ISLAND ICE TEA

1980
ESPRESSO MARTINI

BRAMBLE

TOMMY'S MARGARITA

COSMOPOLITAN
1990



MAI TAI 8,00

Plantation 3*, Triple sec, laima sula, mandeļu sīrups
Plantation 3*, Triple sec, lime juice, oregat syrup



AMERICAN MULE 9,00

Smirnoff, laima sula, ingvera alus
Smirnoff, lime juice, ginger beer



LEMON DROP 11,00

Boatyard vodka, triple sec, citronu sula, cukura sīrups
Boatyard vodka, triple sec, lemon juice, simple syrup



LONG ISLAND ICE TEA 10,00

Tanqueray, Ron santiago de cuba Carta blanca, Jose cuervo silver, Smirnoff, Triple sec, citronu sula, kola
Tanqueray, Ron santiago de cuba Carta blanca, Jose cuervo silver, Smirnoff, Triple sec, lemon juice, cola



ESPRESSO MARTINI 8,00

Absolut Vanilla, cukura sīrups, espresso
Absolut Vanilla, simple syrup, espresso



BRAMBLE 8,00

Tanqueray, Creme de mure, citronu sula, cukura sīrups
Tanqueray, Creme de mure, lemon juice, simple syrup



TOMMY'S MARGARITA 8,00

Jose cuervo silver, laima sula, agaves sīrups
Jose cuervo silver, lime juice, agave syrup



COSMOPOLITAN 8,00

Absolut citron, Triple sec, laima sula, dzērveņu sula
Absolut citron, triple sec, lime juice, cranberry juice

BREAKFAST MARTINI

PENICILIN 2000

PORNSTAR MARTINI

OLD CUBAN

2010 GIN BASIL SMASH

PAPER PLANE



BREAKFAST MARTINI 9,00

Tanqueray, Triple sec, apelsīnu marmelāde
Tanqueray, Triple sec, orange marmalade



PENICILIN 13,00

JW black label, Ardbeg 5y, medus sīrups, ingvera liķieris, citronu sula, cukura sīrups
JW black label, Ardbeg 5y, honey syrup, ginger liquer, lemon juice, simple syrup



PORNSTAR MARTINI 9,00

Absolut vanilla, marakujas biezenis, laima sula, passoa, dzirkstošais vīns, vaniļas sīrups
Absolut vanilla, passion puree, lime juice, passoa, sparkling wine, vanilla syrup



OLD CUBAN 9,00

Plantation 3*, cukura sīrups, laima sula, piparmētra, dzirkstošais vīns
Plantation 3*, simple syrup, lime juice, peppermint, sparkling wine



GIN BASIL SMASH 9,00

Boatyard džins,svaigs baziliks, cukura sīrups, citronu sula
Boatyard gin, fresh basil, simple syrup, lemon juice



PAPER PLANE 8,00

Four roses burbons, Aperol, Amaro, citronu sula
Four roses burbon, Aperol, Amaro, lemon juice

B/A KOKTEIĻI

N/A COCKTAILS



0 PROBLEM 7,00
GIN FIZZ

bezalkoholisks džina aizstājējs, citronu sula, cukura sīrups, gāzēts ūdens
non-alcoholic gin substitute, lemon juice, simple syrup, sparkling water



0 PROBLEM 7,00
WHISKEY SOUR

bezalkoholisks viskija aizstājējs, citronu sula, cukura sīrups, olas baltums
non-alcoholic whiskey substitute, lemon juice, simple syrup, egg white



0 PROBLEM 7,00
CUBA LIBRE

bezalkoholisks ruma aizstājējs, kola
non-alcoholic rum substitute, cola



VIRGIN MARY 6,00

diablo mix, tomātu sula, citrona sula
Diablo mix, tomato juice, lemon juice



0 PROBLEM 7,00
TEQUILA SUNRISE

bezalkoholisks tekilas aizstājējs, apelsīnu sula, grenadīna sīrups
non-alcoholic tequila substitute, orange juice, grenadine syrup



0 PROBLEM 7,00
APEROL SPRITZ

bezalkoholisks liķiera aizstājējs, bezalkoholisks dzirkstošais vīns
non-alcoholic liqueur substitute, non-alcoholic sparkling wine



SHIRLEY 6,00
TEMPLE

grenadīna sīrups, laima sula, ginger ale limonāde
Grenadine syrup, lime juice, ginger ale lemonade



0 PROBLEM 7,00
MAI TAI

bezalkoholisks ruma aizstājējs, bezalkoholisks liķiera aizstājējs, laima sula, mandeļu sīrups
Non-alcoholic rum substitute, non-alcoholic liqueur substitute, lime juice, oregat syrup

F**** Spritz Saraksts

F**** Spritz List



The 92 Days in Summer 9,00

Tanqueray Gin, marakujas biezenis, melonu sīrups, dzērveņu sula, Fever Tree rabarberu - aveņu toniks
Tanqueray gin, passion fruit purée, melon syrup, cranberry juice, Fever-Tree rhubarb & raspberry tonic



Aperol Spritz 9,00

Aperol, dzirkstošais vīns
Aperol, sparkling wine



Limoncello Spritz 9,00

lemončello, dzirkstošais vīns
Limoncello, sparkling wine



Sarti Spritz 9,00

Sarti Rosa, dzirkstošais vīns
Sarti Rosa, sparkling wine



Per Se Spritz 9,00

Per Se aperitivo, Fever Tree sarkanā apelsīnu limonāde
Per Se Aperitivo, Fever-Tree blood orange lemonade



Hugo Spritz 9,00

plūškoka liķieris, piparmētra, dzirkstošais vīns, gāzēts ūdens
Elderflower liqueur, mint, sparkling wine, sparkling water

LAIMĪGĀS STUNDAS

P-C 16:00 - 21:00

Kokteiļi, alus, vīns

PK.-S 16:00 - 21:00

Tikai kokteiļi

SV. NEGRONI DIENA

HAPPY HOURS

M-TH. 16:00 - 21:00

Cocktails, beer, wine

F-S 16:00 - 21:00

Cocktails only

SUN. NEGRONI DAY

Ja svētku diena iekrīt darba dienā, spēkā sestdienas Laimīgo stundu nosacījumi.
If a public holiday falls on a weekday, Saturday Happy Hour terms apply.

MĀJAS ALUS PUDELĪTE 3

House beer bottle

PUDELE DZIRKSTOŠĀ VĪNA 17.5

A bottle of house sparkling wine

DIVI PAR 10

Par bezalkoholiskajām iespējām vaicāt viesmīlim

TWO FOR 10

For non-alcoholic options, please ask the waiter

- TOM COLLINS
- OLD FASHIONED
- SOUR
  WHISKEY, PISCO, GIN, TEQUILA, RUM, AMARETTO
- AMERICAN MULE
- MAI-TAI
- ESPRESSO MARTINI
- TOMMY'S MARGARITA
- GIN BASIL SMASH
- CLASSIC NEGRONI 50ML

PUDELE MĀJAS VĪNA (SARKANS, BALTS) 17.5

A bottle of house wine (red, white)

GLĀZE MĀJAS VĪNA 3.5

SARKANAIS, BALTAIS, DZIRKSTOŠAIS VĪNS

Glass of house wine
Red, white, sparkling wine

NEGRONI SVĒTDIENA

2 X 50ML JEBKURŠ NEGRONI NO SARAKSTA 1.-30. PAR 10

NEGRONI SUNDAY

2 X 50ML ANY NEGRONI FROM THE LIST 1.-30. FOR 10

VĪNS

WINE

MĀJAS VĪNS
HOUSE WINE




BALTVĪNS WHITE WINE	5,00	25,00
SARKANVĪNS RED WINE	5,00	25,00
DZIRKSTOŠAIS VĪNS SPARKLING WINE	5,00	25,00

**LOVE,
LIKE WINE,
GETS BETTER
WITH TIME.**

BALTVĪNS
WHITE WINE




PINOT GRIGIO	6,50	32,50
SAUVIGNON BLANC	8,00	40,00
RIESLING	6,50	32,50
CHARDONNAY	7,50	37,50
VERDEJO	6,50	32,50

DZIRKSTOŠAIS VĪNS
SPARKLING WINE




CAVA	7,00	35,00
CREMANT	7,00	35,00
PROSECCO	6,50	32,50

SARKANVĪNS
RED WINE




CABERNET SAUVIGNON	6,50	32,50
PRIMITIVO	7,00	35,00
PINOT NOIR	7,00	35,00
CHIANTI RISERVA	7,00	35,00
MONTEPULCIANO	8,00	40,00

ŠAMPANIETIS
CHAMPAGNE



VEUVE CLICQUOT	90,00
MOËT CHANDON	80,00
MOËT ROSE	150,00
CHASSENAY D'ARCE	65,00

ALKOHOLS

ALCOHOL

VISKIJS
WHISKEY

	40ML
ARDBEG 5YO	10,00
GLENMORANGIE ORIGINAL	8,00
SINGLETON 12YO SINGLE MALT	9,50
TALISKER ISLE 10YO	13,00
BUSHMILLS MALT	6,00
JOHNY WALKER BLACK LABEL	7,50
NIKKA DAYS	10,00
KAMIKI	10,00
BUSHMILLS 10YO	8,00

RUMS
RUM

	40ML
KRAKEN BLACK SPICED	6,00
ZACAPA 23YO	12,00
EMINENTE RESERVA	13,00
DON PAPA CLASSIC || BAROKO	9,00
DON PAPA MASSKARA	9,00
PLANTATION PINEAPPLE 6,00 || OFTD	8,00
PLANTATION 3* || DOUBLE DARK	5,00
HAVANA ESPECIAL || 3YO	5,00
ANGOSTURA 1919	9,00
MATUSALEM	8,00
RON SANTIAGO BLANCO | ANEJO	5,50

BURBONS
BOURBON

	40ML
BULLEIT BURBON 8,05 || 10YO 9,50 || RYE 9,50	
FOUR ROSES	5,00
ELIJAH CRAIG	8,50
RITTENHOUSE	8,00
MICHTER'S STRAIGHT BOURBON	11,00
WILD TURKEY 101	7,00

DEGVĪNS
VODKA

	40ML
SMIRNOFF	5,00
BELVEDERE PURE	8,00
KETEL ONE	6,50
ABSOLUT || VANILLA || CITRON	5,50
FINLANDIA	5,00
BOATYARD	8,00

KONJAKS
COGNAC

	40ML
HENNESSY VS 6,00 || VSOP 9,00	
MEUKOW VSOP	9,00

ALKOHOLS

ALCOHOL

DŽINS
GIN

	40ML
TANQUERAY 5,00 || BLACKCURRANT	7,00
TANQUERAY TEN	8,00
MALEY PINK	6,00
HENDRICKS	8,00
BOATYARD DOUBLE GIN || SLOE BOAT	8,00
AVIATION	7,50
BEEFEATER	5,00
OLD DUFF GENEVER	8,00
BULLDOG	6,00
PORTOBELLO MEDITERRANEAN	8,50
NIKKA COFFEY	9,00
OBDO	8,00
HAYMANS LONDON DRY	5,00

AGAVE

	40ML
JOSE CUERVO SILVER || REPOSADO	5,00
DON JULIO BLANCO || REPOSADO	10,00
VOLCAN	9,00
400 CONEJOS MEZCAL	9,00

CITI DZĒRIENI
OTHER DRINKS

	40ML
AMARETTO	5,00
FERNET BRANCA	5,00
RĪGAS BALZĀMS MELNAIS	4,50
RĪGAS BALZĀMS UPEŅU	4,50
JAGERMEISTER	4,50
KAHLUA	4,00
ANTICA FORMULA	6,00
COCCHI DI TORINO	4,00
LIMONCELLO	4,50
CAMPARI	6,00
BAILEYS	5,00
PISTACCHIO LIĶIERIS	5,00
PISCO CONTROL	6,50
R. JELLINEK AMARO	4,00
SHANKY'S WHIP	5,00
PICCINI SASSO AL POGGIO GRAPPA	6,50
PERE MAGLOIRE VSOP	8,00

LEJAMAIS ALUS UN SIDRS
DRAFT BEER & CIDER

	0,4L	1,5L
LIELVĀRDES	5,00	16,00
BIRRA MORRETI	5,50	18,00
ESTRELLA	5,50	18,00
MADONAS	6,00	20,00
ANARKISTA IPA	6,00	20,00
LIELVĀRDES SIDRS	5,50	18,00
LIELVĀRDES ĶIRŠU	6,00	20,00
PAULINER LAGER	6,00	20,00

ALUS UN SIDRS PUDELĒ
BOTTLE BEER & CIDER

CORONA 0,33	4.50
ESTRELLA GALLICIA 0,33	4.50
COMPLOT IPA 0,33	5,00
VALMIERMUIŽAS 0,33 GAIŠAIS / TUMŠAIS	5,00
CORONA 0% 0,33	4,50
ESTRELLA 0% 0,33	4,50
SIDRS KOPPARBERG 0% 0,5	5,00
BIRRA MORETTI 0% 0,33	4,50

DZĒRIENI
DRINKS

ŪDENS GĀZĒTS/NEGĀZĒTS	2 /PERS	WATER SPARKLING/STILL
LIMONĀDES CIDONIJU VAI RABARBERU ZELTERIS	4,50	LEMONADES QUINCY OR RHUBARB ZELTERS
KVASS	4,00	KVASS
SVAIGI SPIESTĀS SULAS 0,35 APELSĪNU, GREIPFRŪTU, MIX	6,00	FRESH JUICE ORANGE, GRAPEFRUIT, MIX
FEVER TREE LIMONĀDES GARŠAS JAUTĀT VIESMĪLIM	4,50	FEVER TREE LEMONADE FLAVOURS ASK WAITER
3 CENTS LIMONĀDES GARŠAS JAUTĀT VIESMĪLIM	4,50	3 CENTS LEMONADE FLAVOURS ASK WAITER
SULAS JAUTĀT VIESMĪLIM	2,50	JUICES ASK WAITER
PEPSI/PEPSI MAX	3,50	PEPSI/PEPSI MAX
COLA/ COLA ZERO	3,50	COLA/ COLA ZERO
RED BULL	4,50	RED BULL
RUDY'S KOMBUCHA JAUTĀT VIESMĪLIM	4,50	RUDY'S KOMBUCHA ASK WAITER

KAFIJA

COFFEE

ESPRESSO	3,00	ESPRESSO
MELNA KAFIJA	3,00	BLACK COFFEE
KAFIJA + PIENS	3,50	COFFEE + MILK
LIELA MELNA KAFIJA	5,50	BIG BLACK COFFEE
LIELA BALTA KAFIJA	6,00	BIG WHITE COFFEE
MATCHA LATTE	5,00	MATCHA LATTE
KAPUČINO	3,50	CAPPUCCINO
LATTE	4,00	LATTE
PAŠU GATAVOTS KAKAO	6,00	HOMEMADE HOT COCOA
FLAT WHITE	4,00	FLAT WHITE
ĪRU KAFIJA (ALCO)	7,50	IRISH COFFEE (ALCO)

Par alternatīvo pienu izvēli lūgums vaicājiet savam viesmīlim

For alternative milk options, please ask your waiter

CITI DZĒRIENI

OTHER DRINKS

TĒJA JAUTĀT VIESMĪLIM	2,50	TEA ASK WAITER
LEDUS MATCHA LATTE AR AVEŅU DŽEMU	6,00	ICED MATCHA LATTE WITH RASPBERRY JAM
LEDUS LATTE	5,00	ICED LATTE
OGLES LEDUS ESPRESSO AR KĻAVU SĪRUPU	5,00	CHARCOAL ICED ESPRESSO WITH MAPLE SYRUP
CHAI LATTE KARSTA VAI AUKSTA -AR GARŠVIELĀM -VANIĻAS -AVEŅU	5,00	CHAI LATTE HOT OR ICED -SPICED -VANILLA -RASPBERRY
COLAMERICANO Coca Cola Zero, vaniļas sīrups, espresso	6,00	COLAMERICANO Coca-Cola Zero, vanilla syrup, espresso

2€ FREE REFILL MORNING FILTER

WITHIN 1HOUR (IN-HOUSE) WEEKDAYS 08:00-14:00



RĪTA FILTRA KAFIJA 2,00

Bezmaksas papildināšana 1 stundas laikā uz vietas. Darba dienās 08:00–14:00

Mājaslapa
Webpage

Google atsauksme
google review

Sākot no 5 cilvēkiem tiek piemērota 10% apkalpošanas maksa. Rēķini sākot no 5 cilvēkiem netiek dalīti.
For groups of 5 people and more, a 10% service charge is applied. Bills for groups of 5 people and more are not split.

TU VĒL NEESI PABEIDZIS
YOU'RE NOT DONE YET

Tu esi ticis tik tālu - neizlaid desertu.
You didn't come this far to skip dessert.

eur

BROWNIE 7,00
Sāļās karameles braunijs
Pievieno : • vaniļas saldējuma bumbiņa 2,50eur
Warm salted caramel brownie
Add : • vanilla ice cream ball 2,50eur

SAN SEBASTIAN 7,00
Siera kūka, Pedro Ximenez mērce
Cheese cake, Pedro Ximenez sauce

STICKY TOFFEE PUDDING 7,00
Dateļu pudiņš, Toffee mērce, vaniļas saldējums
Date pudding, Toffee sauce, vanilla ice cream

APĒD DESERTU, VAINO KOKTEILI
EAT DESSERT, BLAME THE COCKTAIL

GRASSHOPPER 8,00
Creme de menthe, Creme de cacao, saldais krējums
Creme de menthe, Creme de cacao, cream

SIDE CAR 9,00
Hennessy VS, Triple Sec, citronu sula, cukura sīrups
Hennessy VS, Triple Sec, lemon juice, simple syrup

ESPRESSO MARTINI 8,00
Absolut Vanilla, cukura sīrups, espresso
Absolut Vanilla, simple syrup, espresso

KAFIJA
COFFEE

	eur
ESPRESSO Espresso	3,00
MELNA KAFIJA Black coffee	3,00
KAFIJA + PIENS Coffee + milk	3,50
LIELA MELNA KAFIJA Big black coffee	5,50
LIELA BALTA KAFIJA Big white coffee	6,00
MATCHA LATTE Matcha latte	5,00

	eur
KAPUČINO Cappuccino	3,50
LATTE Latte	4,00
PAŠU GATAVOTS KAKAO Homemade hot cocoa	6,00
FLAT WHITE Flat white	4,00
ĪRU KAFIJA (ALCO) Irish coffee (alco)	7,50

Par alternatīvo pienu izvēli lūgums vaicājiet savam viesmīlim
For alternative milk options, please ask your waiter

CITI DZĒRIENI 40ML
OTHER DRINKS 40ML

AMARETTO	5,00
FERNET BRANCA	5,00
RĪGAS BALZĀMS MELNAIS	4,50
RĪGAS BALZĀMS UPEŅU	4,50
JAGERMEISTER	4,50
KAHLUA	4,00
ANTICA FORMULA	6,00
PICCINI SASSO AL POGGIO GRAPPA	6,50

COCCHI DI TORINO	4,00
LIMONCELLO	4,50
CAMPARI	6,00
BAILEYS	5,00
PISTACCHIO LIĶIERIS	5,00
PISCO CONTROL	6,50
R. JELLINEK AMARO	4,00
SHANKY'S WHIP	5,00
PERE MAGLOIRE VSOP	8,00

KONJAKS 40ML
COGNAC 40ML

HENNESSY VS	6,00
MEUKOW VSOP	9,00
HENNESSY VSOP	9,00