

Alcoholic drinks

APÉRITIFS

Martini Bianco / Extra Dry Vermouth	3.30	100 ml
Carpano Punt e Mes. Carpano	5.00	
Aperol	5.50	
Campari Bitter	3.30	

BALSAM

Rīgas Melnais balzams, Currant, Element	3.00	50 ml
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VODKA

Elit® Ultra Luxury Vodka	7.00	Ketel One	4.50
Beluga	6.80	Stoli® Vodka	3.50
Grey Goose Original	6.50	Mājas kandža "Akmeņlauzis" Baltais. Latvia	4.00
Russky Standart Platinum	4.00	Mājas kandža "Akmeņlauzis" Mārrutku. Latvia	5.00

GIN

Gordon's London Dry	3.50	Tanqueray No. Ten Gin	6.50
Bombay Sapphire London Dry	4.00	Hendrick's Handcrafted Scotland Gin	4.00

WHISKEY

SCOTCH

Johnnie Walker Red Label	3.50	Tullamore Dew	3.50
Johnnie Walker Black	5.90	Bushmills 10 Y.O. Single Malt	5.00
Chivas Regal 12 Y.O.	5.90	Jameson Black barrel	5.50
Chivas Regal 18	9.90		

IRISH

AMERICAN

Glenfiddich Single Malt IPA Speyside	10.00	Jack Daniel's Tennessy	3.50
Macallan Fine Oak 12 Y.O. Speyside	9.80	Bulleit Bourbon Kentucky	4.50
Macallan Fine Oak 18 Y.O. Speyside	23.00	Maker's Mark Kentucky	4.30
Oban 14 Y.O. Highland	10.00	Straight Bourbon	
Glenmorangie Quinta Ruban	8.00		

SINGLE MALT

JAPANESE

Talisker 10 Y.O. Isle of Skye	6.90	Nikka All Malt whisky	4.50
Laphroaig 10 Y.O. Islay	7.00	Togouchi Premium	8.00
Lagavulin 16 Y.O. Islay	9.00	Blended whisky	
Monkey Shoulder Malt	5.00		

BRANDY

Fernando De Castilla Solera Res Brandy De Jerez. Spain	3.70	50 ml
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COGNAC

Remy Martin V.S.O.P.	7.00	Hennessy V.S.O.P.	8.50
Martell Cordon Bleu	16.00	Hennessy X.O.	18.00
Baron Gaston Legrand 1988	16.50	Chateau de Beaulon 7 ans V.S.O.P.	6.00

CALVADOS

Calvados Boulard Grand Solage	4.80	Lecomte 5ans	5.80
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GRAPPA

Tignanello Grappa	8.00	Grappa di Brunello Capanna	5.00
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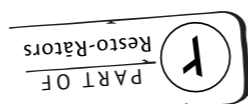
RUM

Bayou Silver, Louisiana, USA	3.50	Matusalem Grand Reserva 15 Y.O.	6.50
Bacardi Carta Negra	3.50	Dominicana	
Appleton Estate 12 Y.O.	5.30	Zacapa 23 Y.O. Solera	8.80
Rare Blend Jamaica	6.50	Grand Reserva. Guatemala "Angostura" 1824	8.80

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Bulduru pr. 17, k. 1.

MEMORIES
ESTABLISHED
1985

Every moment
makes a story



Desserts

Homemade chocolate sausage with lemon cream sauce 6.00

Pistachio chocolate fondant with ice cream 8.50

Homemade ice cream assortment "Memories" 6.50

Belgian waffles with vanilla sauce, honeycombs and berries 7.90

Pineapple ravioli 6.50

We have a wide variety of desserts

HOT DRINKS

Espresso	2.50	Cappuccino	3.20
Americano	3.00	Hot cocoa	3.00
Café Latte	3.50	Tea	3.80
Decaf coffee	3.50	Tea with grenadine and fruits	6.00

CACHACA

Amazonia Club Cachaca	3.50	50 ml
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TEQUILA

Jose Cuervo Especial Silver, Reposado Gold	3.50	Kah Reposado	7.50
		Patron Blanco	7.00

LIQUEUR

Limoncello	3.00	Creme de Cassis. Dijon Edmond Briottet	3.30
Bailey's Irish Cream	4.00	Creme de Mure. Dijon Edmond Briottet	3.00
Kahlua	3.00	Malibu	2.60
Cointreau	4.00		
Grand Marnier	4.90	HERB LIQUEURS	
Sambuca Molinari Extra	3.50	Jägermeister	3.50
Amaretto Disaronno	3.80	Fernet Branca	3.50

DRAFT BEER

Lielvārdes bright beer	3.50	400 ml	BOTTLE BEER	330 ml
Lielvārdes dark beer	3.50		Hoegaarden. Belgian	2.80
			Corona Extra. Mexico	3.00
			Leffe Blond Belgian	2.80
			Leffe Brune Belgian	2.80

Cocktails

"Memories" Berry Mix 7.50

Rum, berries, quince syrup, cranberry fruit drink, amaretto Disaronno
Baltic Breeze 6.50

"Akmeņlauzis" infusion, grapefruit juice, almond syrup, lime juice,
Bitters bitter infusion

Trans-Siberian Express 7.00

Vodka, sea-buckthorn, orange juice, ginger syrup, lime juice,
crushed ice, rosemary, orange chip

Farmer 7.00

Green pepper, cucumber, vodka, lime, elderberry syrup

Spicy Apple 6.50

Rum, Calvados, sugar syrup, fresh apple

Baltic Sptirz 6.50

"Akmeņlauzis" infusion, quince syrup, sparkling wine

Moscow Mule 6.50

Vodka, lime, ginger beer

Watermelon Martini 6.50

Vodka, slices of watermelon, quince syrup, sugar syrup

Summer Symphony 7.00

Tequila, baked lemon and blackcurrant fruit drink, honey, sparkling wine

Good evening! 7.00

Ice tea, vodka, orange liqueur, lime, ginger beer

NON-ALCOHOLIC COCKTAILS

Watermelon Lemonade 400 ml 1 l 4.50 10.00

Watermelon, fruit drink, quince syrup, grenadine, soda/sprite

Sea-Buckthorn Lemonade Sea-buckthorn puree, 4.50 10.00

lemon juice, orange juice, sugar syrup, soda/sprite

Lemonade "Memories" 4.50 10.00

Juice of 1 lemon, sugar syrup, berries, fruit, peppermint, soda/sprite

Lemonade "Wild Berry" Berries, lime juice, 4.50 10.00

grenadine, cinnamon, sugar, cranberry fruit drink, soda/sprite

Milk shake "Nostalgia" 450 ml 4.50

with plum or peach juice

Smoothie with fresh berries and fruits 350 ml 5.00

Blueberries, blackberries, currants, fruit drink / watermelon,

strawberries, fruit drink

Smoothie with fresh fruits and vegetables 350 ml 5.00

Carrots, green pepper, apple, mint / Spinach, apple, ginger,

celery, grapefruit, honey

Non-alcoholic drinks

JUICE

250 ml 1.50

FRESHLY SQUEEZED JUICE

250 ml

Orange	3.90	Apple	3.90
Grapefruit	3.90	Apple-celery	4.40
Carrot	3.90	Pineapple	7.90
Orange-carrot	3.90		

SOFT DRINKS

Coca Cola Zero, Fanta Orange, Sprite	250 ml	2.20
Fever Tree Bitter Lemon, Tonic Water	200 ml	2.50
Fever Tree Ginger Ale, Ginger Beer	200 ml	2.60
Iļģuciema kvass	330 ml	2.40

ENERGY DRINKS

Red Bull 250 ml 3.50

BOĢA RESTO-RĀTORS 2.00

NON-ALCOHOLIC BEER 330 ml 3.00

All prices are in euros.

Breakfast until 16:30

BREAKFAST "PICNIC FOR TWO"

Belgian waffles, fried eggs, bacon, fried potatoes, beef tongue, salmon "Gravlax", sausages, cheese and fresh vegetables, yoghurt and granola 22.00

PORRIDGES

Oat, semolina or five grain porridge 4.00
(milk-boiled or water-boiled)
with homemade jam and berries
‡ soy milk-boiled 4.70

Chia pudding with almond milk, fruits and berries 6.50

COTTAGE CHEESE PANCAKES

Cottage cheese pancakes with farm-style sour cream and homemade jam (classic or with raisins) 6.50

PANCAKES AND HASH BROWNS

Quick pancakes or hash browns 4.20
with country sour cream and optional filling
‡ with homemade jam 0.70
‡ with honey 1.80
‡ with maple syrup 1.80
‡ with fresh berries 3.50
‡ with salmon "Gravlax" and crème fraîche 4.50
‡ with vorschmack 2.50
‡ with trout roe (28 g) 5.00

WAFFLES

Belgian waffles with ham, cheese and egg 7.20

EGGS

Eggs Benedict on a hash brown 8.40
‡ with salmon "Gravlax" (60 g) ‡ with boiled beef tongue (60 g)

Omelette or fried eggs 3.90
made of 3 eggs and with additives to choose from:
‡ bacon 1.50
‡ cheese 1.50
‡ tomatoes 1.00
‡ mushrooms 1.00
‡ green salad (served separately) 2.50
‡ avocado (served separately) 3.00

BREAKFAST ON A HOT PAN

Casserole of eggs and vegetables with mushrooms 7.50

TOASTS

Rye-bread toasts 6.90
with hummus, avocado and fried quail eggs
Bruschetta "Memories" 6.90
with basil cream, avocado and fried quail eggs

Salads

Farm-style salad with tomatoes, cucumbers, radishes, onions and greens (served with sour cream or olive oil to choose from) 6.20

"Waldorf" salad with chicken 8.90

Salad with tigershrimps, 10.80
corn, pickled paprika and lychee

Olivier salad with beef tongue 8.90

Salad with goat cheese "Chevre" 10.80
and dried duck breast

Entrees

Fried potato carpaccio with white mushroom sauce 8.90

Matye herring with warm fried potatoes 6.50

Homemade toasts 6.50
with baked apple vorschmack and Baltic sprats

Rabbit aspic with farm-style horseradish 8.50

Sliced venison with cranberry chutney 14.50
and toasted rye bread

Beef fillet carpaccio with foie gras flakes, mushrooms, truffle oil and marinated artichokes 11.80

Chebureki with meat 6.90

Burgundy snails 11.60
in garlic butter with crispy cheese toast

Kamchatka crab meat roll 19.50
with cheese mousse

To share / not to share

Home-style barrel pickles 14.00

Fish platter ("Gravlax" lox salmon, matye herring, sprats, Latvian fish smoked products) 22.50

Meat platter (sausages, Latvian smoked meat products, roast beef, beef tongue, salo - cured pork fat, basturma) 18.50

Soups

Latvian cold beetroot soup 6.50

Cold spinach soup with Greek yogurt, beaten cucumber and quail eggs 6.80

Rich borsch with pampushky (small doughnuts) 7.80

"Tsar's" soup with three kinds of fish and pepper vodka 9.80

Dumplings and varenyky

(served with homemade sour cream)

Homemade dumplings to choose from

‡ with lamb 9.50

‡ with beef 8.90

‡ with turkey 8.60

Varenyky with potatoes and mushrooms 8.20

Varenyky with cherries 8.20

Main courses

Homemade noodles 8.50
in sweet cream sauce with fresh spinach and herbs

‡ with chicken fillet 12.40

Zander fillet cooked with mustard-honey potato puree and red wine sauce 19.80

Red mullet with mashed green peas 16.80
and Kalamati olive tapenade

Pike cutlets with spicy bulgur 11.40

Shrimp and Kamchatka crab meat cutlets 19.90
with wild rice

Oven baked chicken with mashed potatoes 15.50

Beef fillet Stroganov with mashed potatoes 16.80

Beef tongue with mushroom sauce and homemade fried potatoes 14.50

Lamb sausages Margez 17.80
with mashed potatoes, onion and spicy sauce

Bovine cheek with potato-hemp mash and onion-sea buckthorn marmalade 19.80

Steak "Entrecote" with pepper sauce and baked potatoes on the coals with butter and herbs 25.50

Cheeseburger "Memories" with beef and chips 11.40

Side dishes

Grilled vegetables 4.50

Quinoa mix with butter and herbs 4.50

Boiled potatoes with butter and greens 3.90

Baked potato with butter and greens 5.50

Home-fried potatoes 4.90

French fries with truffle oil, parmesan cheese and parsley 4.90