

## À la carte list

### **Tiger Prawn Salad GF 21€**

Tiger prawns, cherry tomato, cucumber, radish, bokchoy, carrots, jackfruit, salad greens, thai basil, coriander, roasted sesame and soy dressing, prawn cracker, grilled lemon

### **Gai Ping Salad GF 19€**

Grilled Chicken, cherry tomato, cucumber, radish, bokchoy, carrots, jackfruit, salad greens, thai basil, coriander, mint, roasted sesame and soy dressing, prawn cracker

### **Grilled Eggplant & Tempeh Salad VG GF 19€**

Grilled eggplant, miso glazed tempeh, cherry tomato, cucumber, radish, bokchoy, carrots, jackfruit, salad greens, thai basil, coriander, mint, citrus soy dressing

### **Roti foldover VG 16€**

Roti bread, pulled oats, sweet soy sauce, daikon, cucumber, carrot, mixed herbs, pico de gallo, citrus creme, sriracha mayo.

### **Chicken Wings GF 16€**

12 pieces wings, garlic soy-glaze, carrots, cucumber, spring onion, ranch dressing.

### **Fish and Chips 17€**

Tempura battered fish, rooftop fries, mashed peas, sriracha tartar sauce, grilled lemon

### **Salmon Okonomiyaki 16€**

Japanese style vegetable pancakes, sweet soy, mayonnaise, smoked salmon, fresh herbs

### **Tofu Okonomiyaki VG 15€**

Japanese style vegetable pancakes, sweet soy, mayonnaise, organic local tofu by Mama Mems, fresh herbs

\*Winner of most sustainable meal competition, flow festival 2022

### **Chicken Katsu Sando 14€**

Hokkaido milk bun, Panko breaded fried Chicken, Japanese Mayo, Lettuce, Katsu Sauce

### **BBQ Pork Sando 14€**

Hokkaido milk bun, bbq pork belly, sriracha mayo, bbq sauce, carrots, daikon, cucumber, fresh herbs.

## Extra things

**Rooftop Fries with house mayo 7€**

**Roti bread with peanut satay V 6€**

**Side salad 6€**

## Sweet Things

### **Mango Pound Cake VG GF 8€**

With mango compote, lime cream, pistachios

### **Caramel Custard 7€**

With lychee, strawberries, rice crispies

**VG= Vegan, GF= Gluten Free, V=Vegetarian**

\*items marked may contain traces of seafood/shellfish not listed in the item description.

Please inform our staff if you have any allergies or special dietary requirements.

# LOI LOI ROOFTOP

## distillates, beers & wine

All gin served at Loi Loi is made in-house by Konepaja Distilling Co.



### Gin Mixers- 11€

- **Gin & Tonic:** signature gin, mediterranean tonic
- **Gin N' Roses:** Gin, rose lemonade
- **Sunset:** Gin, blood orange soda
- **Winter Vibe:** Gin, green mandarin, orange bitters
- **Sloeberry Lemonade:** Sloe gin, cedrata

### BEERS ON TAP- 9€

Heineken  
Lagunitas IPA  
Birra Moretti

### BEERS, BOTTLES- 9€

Tsingtao  
Sapporo  
Apple Cider  
Alco-Free Beer (7€)

### TINGS

Coke, Coke Zero  
Vichy  
Artisan Sodas

### COFFEE

3,5€ Tea- Oolong, Black 4€  
3,5€ Espresso/Doppio 3,2/3,9€  
4,5€ Barista Coffee 3,9/4,5€  
Filter Coffee 2,9€

### Strawberry & Rhubarb Hard Seltzer- 9€

### Wine

#### SPARKLING

Vita Vivet Cava Brut, ES

#### ROSE

Saint Roux, FR

#### WHITE

Sturmwolken Riesling 2019, DE  
Marlborough Springs Sauvignon Blanc, NZ  
Domaine Gobelsburg Grüner Veltliner, AT  
'Alexandrie' Nadal Hainaut, FR



#### RED

Convento da Gloria Temprenillo, PT  
Jeff Carrel Pinot Noir "En Coteaux", FR


12cl	16cl	
9,5	12,5	53

### LOI LOI BEATS

SCAN THESE CODES  
AND ENJOY OUR MUSIC  
WHEREVER YOU ARE

**LOI LOI BEATS @ KONEPAJA**

1. OPEN SPOTIFY
2. TAP ON "SEARCH"
3. TAP ON 
4. SCAN THE CODE

**LOI LOI BEATS AW EDITION**

