Colorful Restaurant

On Restaurant Day Saturday 18.11.2023, 11.00-16.00 or as long as the food lasts at Aleksinkulma, Aleksanterinkatu 9, Oulu (menu 1 / 2)

BANGLADESH CHICKEN TEHARI (Halal) rice with chicken FUCHKA CHICKEN: Halal(L)/vegetable (V,L)

BEEF JALI KEBAB (Halal) minced beef fried in bread crumbs

SAFFRON PISTACHIO DRINK milk, honey. BADSHAHI PAESH dessert, creamy rice pudding CARROT BARFI dessert cake CREAMY SHAHI JARDA dessert, boiled sweet rice dish

VEGETABLE BORA: long green beans with cabbage, tomato (LF, V) **MANGO LASSI:** yogurt-based drink with mango sauce (LF, GF)

CHINA FRIED DUM

FRIED DUMPLINGS: pork and beans, chicken and mushroom, beef and zucchini

SPRING ROLLS with vegetable **HA KAUW** shrimp dumplings (G), ground chicken meet

CHINESE FLAVORED NOODLE

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COLUMBIA EMPANADAS: baked pastry with potatoes, meat (beef), stew, cornmeal

STUFFED POTATOES: potatoes, meat (beef), stew, wheat flour, rice, egg

Complement: chili (house special) DRINK: Oats milk

ESTONIA POTATO SALAD: with/without sausage **PANCAKES**

ESTONIAN GRILL SAUSAGES, various KIRJOKOIRAKAKKU cookie, dessert

TUNA SANDWICH CAKE HERRING PIE
SPICE HERRING SANDWICHES SODA POP
PIZZA CAKE BRITISH CAKE

INDONESIA NASI KUNING: rice and chicken (L) KUE LAPIS: sweet dessert

TAHU ISI: deep fried tofu with filled with rice noodels

TEMPE MENDOAN: deep fried tempe

MOCHI WITH FILLINGS AND MOCHI PLAIN: super chewy sweet dessert

PASTEL AND RISOLES AND BAKWANSAYUR (K, L, M) vegetable pastry, Risoles: potato pie

MUTIARA SAGU AND MOLEN AND CHARACTER JELLY (L, M, K, V) sweet dessert

INDIA POORI with CHANNA-KONDOKADALAI (Indian chickpea) or SHRIMP WRAP

CHICKEN/SHRIMP ROLL mild spicy roll CHICKEN BIRYANI rice and chicken SWEET MILK KOVA sweet dessert PANIYARAM: fried rice balls with mint sauce

ROSE MILK cold milk drink with real rose flower

IDLI, soft steamed rice cake **SAMOSA**: fried pastry with veggie filling

LADDU: lentil sweet balls CUTLET: veggie cutlet CHILLI PAROTTA: Indian bread mixed with vegetables and sauces

SOUTH INDIA AKKARA ADASAL, sweet pongal (rice and lentils)

PULISAADHAM, sour and spicy dish with rice. Allergy: added hing/asafetida **KOTHU PAROTTA VEG**: south Indian bread sautéed in Indian masala gravy **SWEET PANIYAARAM** mild balls made of rice, lentils, jaggery, coconut

MILAGU RASAM, traditional hot and sour herbal soup

SOUTH INDIAN FILTER COFFEE

IRAQ DOLMA: stuffed wine leaves URUG: vegetable steak BURK: spring roll with meat SHAWRMA: chicken wrap

FALAFL: deep-fried ball, ma HUMUS: cooked and blended peas

KUBA: rice and potato balls, filled with meat

JAPAN TUNAMAYO ONIGIRI (L, G), rice ball, tuna OKONOMI YAKI (L), pancake with pork or tuna

OMULETTE ONIGIRI (G), rice ball KARAAGE (L, G) deep-fried chicken JAPANESE CROQUETTES (V, L) potatoes, vegetable, egg MATCHA MOCHI (V, G)

DORAYAKI (V, G) rice powder, red beans AN PAN (V, G), bun with sweet red beans paste MATCHA CHOCOLADE CAKE CURRY BREAD, fried bun filled with Japanese curry sauce

ALL PORTIONS 1-5 EUROS, WE ONLY ACCEPT CASH

Changes are possible

Facebook: Värikäs Ravintola – Colorful Restaurant



