Colorful Restaurant

On Restaurant Day Saturday 25.5.2024, 11.00-16.00 or as long as the food lasts at International School, Kasarmintie 4, Oulu (menu 1 / 2)

BANGLADESH CHICKEN BIRYANI (Halal) FUCHKA PAKORA LADDU

FICH KEBAB CHICKEN FRY PARATHA ROLL SAFFRON PISTACHIO DRINK (L) SEMOLINA PITHA (G) ONION FRITTERS (G)

MANGO LASSI (L,G)

FRIED DUMPLINGS: chicken&mushroom, beef&zucchini

SPRING ROLLS with vegetable (K) CHINESE FLAVORED NOODLE

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COLUMBIA EMPANADAS: baked pastry with potatoes and chicken

TAMAL: Cornmeal daugh steamed in a banana leaf (K)

AREPA: Corn flour with cheese (K) BRIGADEIRO: Traditional dessert from Brazil (K)

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CHINA

INDIA

INDONESIA BIHUN GORENG UDANG & BAKSO: Noodles with shrimp and meatballs (L, M)

PASTEL: Deep fried pastry (VE) CAKE POP

KUE SUS: Sweet pastry **NASTAR:** Cookies with pineapple fillings (K)

LUMPUR SURGA: Indonesian heaven mud cake (K,L,M)

BEEF MARTABAK: Spring rolls (L, M)

PUTRI AYU: Steamed sponge cake with coconut (K, L, M)

CHICKEN BIRYANI: Flavored chicken rice, indian spices VEGETABLE BIRYANI
CHILI PAROTTA: Bread fried with sauces VEGETABLE CUTLETS

MURUKU&THATTAI: Crunchy snacks
COCONUT BURFI: Coconut sweet
BUTTER MILK: Healthy summer drink

LEMON JUICE: Lemon-flavored summer drink EGG PUFF: Egg masala stuffed pastry

ROSE MILK: Flavored milk drink made with rose essence

ITALY TORTELLINI

TORTELLINI BOBGNESI: Original recipe TRADITIONAL LASAGNE FROM BOLOGNA

BARI-STYLE FFOCACCIA BREAD (VE, K) SMALL PIZZAS

AUNT ANNA'S PANNA COTTA CHOCOLATE SALAMI WITH CREAM

TIRAMISU FRITTELLE WITH NUTELLA CANTUCCI: Tuscan almond cookies

ESPRESSO AND CAPPUCCINO

JAPAN ONIGIRI

ONIGIRI rice ball, tsunamayo or minced teriyaki chicken (G)

OKONOMIYAKI: Vegetable pancake (V)
YAKISOBA: Vegetable fried noodle (V)
CURRY BREAD: Fried bun, filled with curry sauce
MITARASHI MOCHI (VE, M)

AND RANK CONTROL OF A RESERVE AND RANK CO

MELON PAN: Cookie covered bun AN PAN: sweet red beans bun (VE)

JAPANESE AMBER SUGAR (G, L, V, VE)

CURRY BREAD, fried bun filled with Japanese curry sauce

STRAWBERRY AND AN MOCHI (G,L,V,VE)
MATACHA AND CUSTARD CREAM MOCHI (V)

JORDAN

KA'AK: date cookies (L,K) COOKIE ASSORMENT (K)

MINI CHEESECAKES (L, G)

KIBBEH: Bulgur and ground meet (L, M)

MANAKEESH: Flatbread topped with za'atar (L,VE, M) and cheese (K, L)

TABBOULEH: PARSLEY AND BULGUR SALAD (L,VE, M)

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LATVIA PEAS AND BACON OLD RIIKA PASTRY

LEBANON

CHEESE PASTRY SPENAT PASTRY TIMJAM PASTRY

MALFUL: cabbage rolls filled with rice and meat **HUMMUS:** Chickpea and tahini

JALANGI: wine leaf rolls filled with rice and vegetables:

FATTOUSH: salad and spices and crusty breads

ALL PORTIONS 1-5 EUROS, WE ONLY ACCEPT CASH

Changes are possible

Facebook: Värikäs Ravintola – Colorful Restaurant

