



VIHULA MANOR  
COUNTRY CLUB & SPA  
BY UNIQUE HOTELS

*Villa Diana*

# GRILL MENU

69 EUR / guest

## SALADS & SIDES

### **Diana's potato salad 150g**

Bonfire potato, pickled onion, cucumber, crispy bacon

### **Grilled salad 100g**

Cabbage, cherry tomato, paprika, onion, olive oil, lemon oil, spices.

### **Warm buns with flavored butter 50g**

## FROM THE HOT GRILL

### **Duroc pork shashlik 150g**

24h marinated meat in a lightly spicy marinade with onions, garlic, fresh herbs and chili

### **Gilt-head bream with lemon and dill ~150g**

Served as a 300–400g whole fish

### **Vegetable skewer 120g**

Zucchini, peppers, eggplant and other seasonal vegetables.

### **Butternut squash with sesame seeds and garlic oil 80g**

Grilled butternut squash slices

## DESSERT

### **Manor lady's sheet cake 100g**

Sheet cake with seasonal flavors

### **Fruits 100g**

Selection of seasonal fruits

## ORDER EXTRA

### **Grilled Hiiumaa lamb rack 120g**

Meat in herbs marinade, served with yogurt-peppermint sauce

**+10€ / guest**

### **Beef Maminha tri-tip 120g**

Served with chimichurri sauce

**+10€ / guest**

### **Cheese and snack platter**

Choose a suitable basin lobby or from the a la carte menu.

### **Marshmallows 500g**

**+10€**

Please order the menu at least 5 days in advance  
by e-mail: [info.vihula@uhotelsgroup.com](mailto:info.vihula@uhotelsgroup.com).

Vihula Manor's head chef

*Indrek Tiisk*

