

# SEA HOUSE TERRACE & GRILL

## Pädaste Sea House Terrace & Grill

The atmosphere is laid back & relaxed, the views over the bay are idyllic....,  
an ideal spot for a tasty leisurely lunch or early dinner.

The Sea House Terrace & Grill serves world cuisine, from famous  
Pädaste classics to superb meats and seafood cooked to order  
on the wood-fired grill - not forgetting our  
scrumptious home made cakes and ice creams!

## Outdoor cooking on wood-fired Grill

Best cuts of meat and freshest fish is grilled 'au naturel' over glowing  
embers of local alder and birch wood, giving just the right  
heat and smoke for the Muhu Island flavor - unforgettable!  
Take your pick from our grill menu, sit back and watch the chef  
prepare your dish to mouthwatering perfection.

Our menu includes a choice of vegetarian and vegan dishes

## TO SHARE WITH FRIENDS

Crispy Manor bread & horseradish dip 5 €

Pädaste Gourmet crispybreads & caesar dip 6 €

Spicy chicken wings & garlic dip 8 €

Lemon & herb marinated olives 5 €

Three French cheeses with condiments 15 €

Bruschetta 7 €

Tomato & basil

Roasted bell pepper & goats' cheese

## FROM THE COLD KITCHEN

Ostrich carpaccio 14 €

Tomato-apple salsa, rucola & parmesan

Fresh salads & greens from the manor  
garden 9 €

Please select your dressing:

No.1 lime & chilli

No.2 wasabi & sesame

No.3 balsamico & raspberry

Caesar salad 10 €

The original!

Please select a topping:

Anchovies 4 €

Pan fried chicken 4 €

Graved salmon 4 €

Grilled tiger prawns 7 €

Tomato gazpacho 9 €

Vegetable salsa



FROM THE STOVE & OVEN

**Tagliatelle 11 €**  
Hazelnut- rucola pesto & smoked chicken

**Warm three cheese pie 14 €**  
Mint-tzadziki sauce

**Spicy Thai red chicken curry 11 €**  
With fresh kaffir lime leaves

**Side order:**  
Fragrant jasmine rice 3 €

FROM THE WOOD-FIRED GRILL

Best cuts of meat and freshest fish is grilled 'au naturel' over glowing embers of local alder and birch wood, giving just the right heat and smoke for the Muhu island flavour. Unforgettable!

**Pädaste burger 17 €**  
Beef from Scottish Highlanders, our own cattle naturally raised on the Estate  
Potato wedges & horseradish dip

**Lamb chops 22 €**  
Rose' - well done

**Entrecôte 250 g 27 €**  
Medium rare - medium - well done

**Baby trout 19 €**  
Grilled with fresh garden herbs

**Grilled poussin (1/2) 16 €**  
One-month chicken, naturally farmed

**Grill side orders:**  
Small manor garden salad 4 €  
Smoked aubergine caviar 4 €  
Roasted vegetables 4 €  
Potato wedges 4 €  
Fragrant jasmine rice 3 €

**Sauces:**  
All sauces are prepared from scratch in the artisanal way

Red wine sauce 3 €  
Café de Paris butter 3 €  
Garlic-yoghurt sauce 2 €

SOMETHING SWEET

**Kamavaht 7 €**  
A long time Pädaste favourite

**Sea House ice-cream & sorbet 7 €**  
Ask you waiter about today's flavours!

**Cake of the day 6 €**  
Berry coulis

**Gooseberry & apple crumble 7 €**  
vanilla ice-cream

