

H

Harper Woolf

A large, stylized, light-colored letter 'H' logo, composed of two vertical strokes and a horizontal crossbar, positioned at the top center of the page.

Harper Woolf

Harper's Hangout, nestled in the historic Old Town of Riga, resides in a stunning 1790s building with a breathtaking view of the Parliament. You don't need to be an explorer to become Harper's friend; all she asks is for curiosity, open-mindedness, and a passion for culture. Committed to sustainability and ethical standards, Harper curates a menu that not only tantalizes taste buds but also embodies transparency and responsibility in ingredient sourcing. Become part of a community that values culture and mindful living!

Harper Woolf atrodas Rīgas vēsturiskajā vecpilsētā un ir iekārtota satriecošā 1790. gadu ēkā, no kuras paveras elpu aizraujošs skats uz parlamentu. Jums nav jābūt pētniekam, lai kļūtu par Hārperes draugu; viss, ko viņa prasa, ir zinātkāre, atvērtība un aizraušanās ar kultūru. Apņemoties ievērot ilgtspējības un ētikas standartus, Hārpere veido ēdienkarti, kas ne tikai aizrauj garšas kārpiņas, bet arī iemieso caurspīdīgumu un atbildību sastāvdaļu iegūšanā. Kļūstiet par daļu no kopienas, kas augstu vērtē kultūru un apdomīgu dzīvesveidu!

Concept Designer

RUSLAN CHAYKOVSKYY

A handwritten signature in light-colored ink, appearing to read 'R. Chaykovskyy', located below the name.

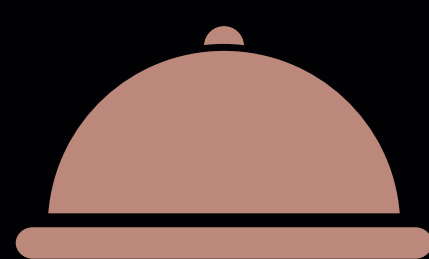
Executive Chef

ARTŪRS ARNICĀNS

A handwritten signature in light-colored ink, appearing to read 'Artūrs Arnicāns', located below the name.



Harper Woolf





H

Oyster festival

6x

Oysters / Austeres

2x

Glass of Champagne / Šampanieša glāze

Harper Woolf

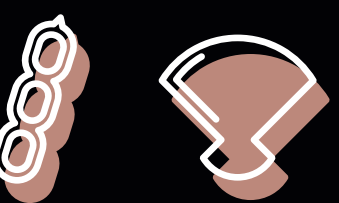
55 €

Cold Amksta

Oysters (3 pcs) / Austeres (3 gab)

Red wine classic sauce | yuzu-passion sauce /
Sarkanvīna mērce | yuzu mērce

14.50 €

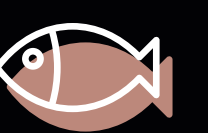


Fake Avocado / Viltots Avokado

Salmon Tartare | Avocado Guacamole | Wasabi Oil | Passion-Marinated Onions |
Latvian Lumpfish Caviar

Laša tartars | Avokado gvakamole | Wasabi eļļa | Marinēti sīpoli | Latvijas zaķzivs ikri

13.00 €

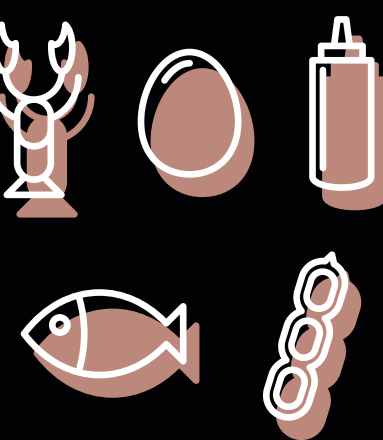


Harpers Surf and Turf

Local Deer Tartare | Wild Shrimps and Chips | Lumpfish Caviar | Kimchi Mayo |
Bonito Flakes

Brieža tartars | savvaļas garneles un čipsi | Zaķzivs ikri | Kimči majonēze | Bonio pārslas

16.00 €



Hidden Stracciatella / Paslēptā stracciatella

Slightly Marinated Tomato | Yellow Tomato Jelly | Cucumber Granita
Viegli marinēti tomāti | Dzeltēno tomātu želeja | Gurķu granita

13.00 €



Latvian River Eel Smoked for 48 Hours /

Latvijas zutis, kūpināts 48 stundas

Rye Bread and Olives | Japanese Cucumbers | Microgreen Cream Cheese |
Black Meringue /

Rudzu maize un olīvas | japāņu gurķi | Mikrozaļumu krēmsiers | Melnais bezē

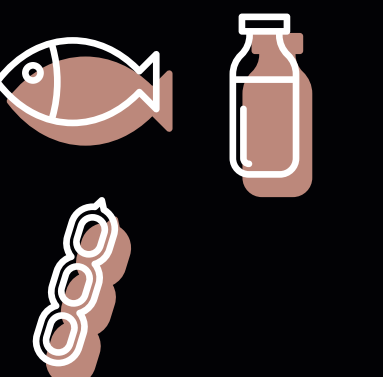
14.00 €



Hamachi

Bifido and Horseradish | Cucumber and Granita | Tapioca Chips /
Paniņas un mārrutki | gurķis un granita | Tapiokas čipsi

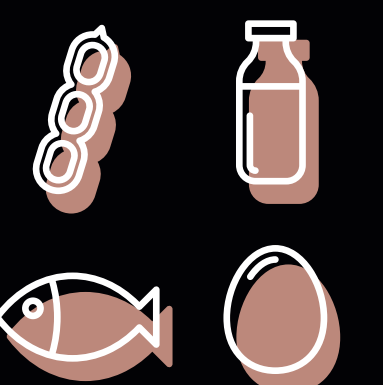
17.00 €



Vitello Tonnato

Grey Peas | Tuna | Anchovy Caviar | Quail Eggs | Capers and Parmesan Chips /
Pelēkie zirņi | Tuncis | Anšovu ikri | Paipalu olas | Kaperi un Parmas siera čipsi

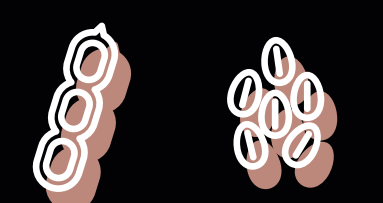
17.00 €



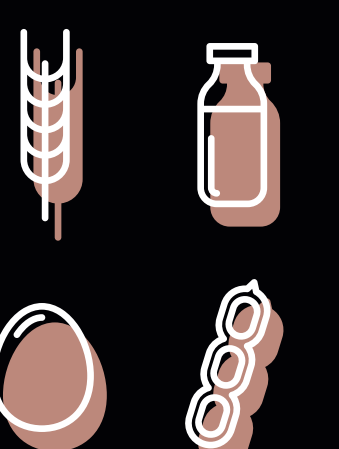
Local oystich tartar / Vietējā strausa tartars

Grey pea foam | marinated forest chantarels | cucumbers /
Pelēko zirņu putas | meža gailenes | gurķi

16.00 €



click for photos





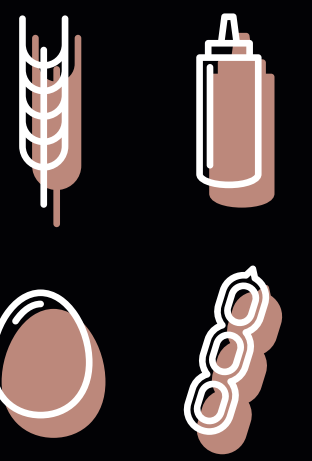
Harper Woolf

WARM
Siltais

**Takoyaki Glaze Beef Tongue /
Liellopa mēle Takoyaki glazūrā**

Lime Mayo | Potato Flowers | Crispy Leeks /
Laima majonēze | kartupeļu ziedi | kraukšķīgi puravi

13.00 €



Beef Steak Tataki / Liellopa steika Tataki

Brown Butter-Truffle Ponzu | Shimeji Mushrooms | Truffle Caviar | Salsify Chips /
Brūnais sviests-trifeļu ponzu | šimeji sēnes | Trifeļu ikri | melnsaknes čipsi

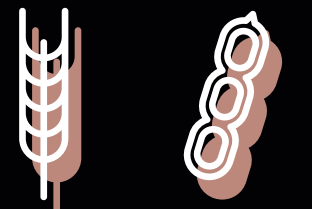
17.00 €



Tempura Vegetable Roll / Dārzeņu rullīši tempurā

Broccolini Asparagus | Okonomiyaki Eggplant | Mango Salsa | Lime Mayo |
Lotus Chips /
Brokoļi | Sparģeļi | Okonomiyaki baklažāni | Mango salsas | Laima majonēze |
Lotosa čipsi

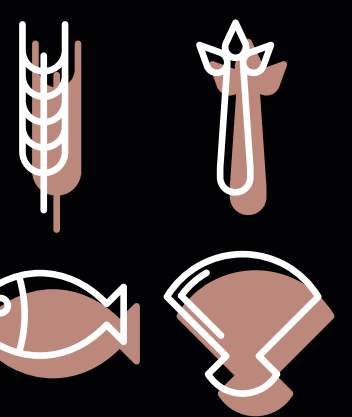
14.00 €



Calamaretti

Fish Mousse and Quinoa | Tomato Salsa Sauce | Anchovy Caviar /
Zivju muss un kvinoja | tomātu salsas mērce | anšovu ikri

18.00 €



Grilled Mackerel / Grilēta Makrele

Miso Glaze | Japanese Cucumbers | Stracciatella | Grilled Little Gem /
Miso glazūra | japāņu gurķi | stracciatella | grilēti lapu salāti

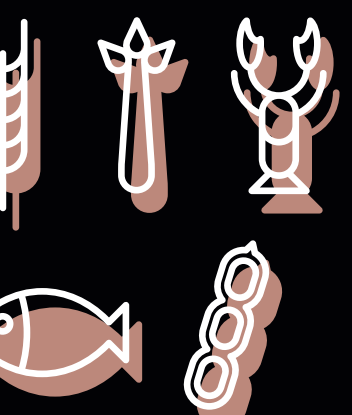
18.00 €



Wild Argentinian Shrimps / Argentīnas savvaļas garneles

Kohlrabi | Trout Caviar | Bisque Glaze | Maurolaki /
Kohlrābis | foreļu ikri | biska glazūra | maurloki

17.00 €



Scallop / Ķemmītes

Parmesan Foam and Noodles | Trout Caviar | Chimichurri Colored Seaweed /
Parmas siera putas | nūdeles | foreļu ikri | jūraszāles

16.00 €



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Wacm Siltais

Duck Fillet / Pīles fileja

23.00 €

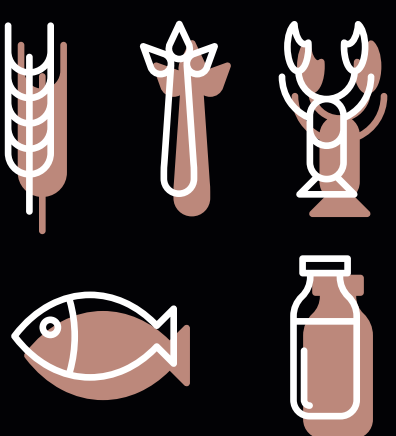
Orange-Beer Sauce | Zucchini and Asparagus | Sweet Potato Puree /
Apelsīnu-alus mērce | cukīnī | sparģeļi | saldo kartupeļu biezenis



Local Sturgeon / Store

23.00 €

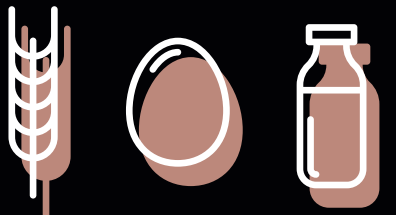
Zucchini | Bisque and Trout Caviar | Asparagus /
Cukīnī | bisks un foreļu ikri | sparģeļi



Iberico Pork Tomahawk

22.00 €

Dark Beer Sauce | Chorizo | Potato Croquette | Padrón /
Tumšā alus mērce | chorizo | kartupeļu krokete | padrona pipari



Black Cod / Melnā menca

24.00 €

Chestnut Puree | Burned Corn | Brussels Sprouts | Lemongrass Butter Sauce /
Kastaņu biezenis | cepta kukurūza | briseles kāposts | citronzāles – sviesta mērce



Wild Deer / Savvaļas briedis

24.00 €

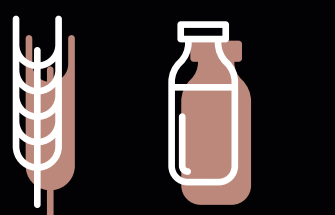
Leek Charcoal | Caramelized Cheese Demiglace | Wild Mushrooms |
Kohlrabi | Chestnut Puree /
Puravi | karamelizēts siers Demiglace | savvaļas sēnes | kolrābis | kastaņu bieznis



Rib-Eye Beast

37.00 €

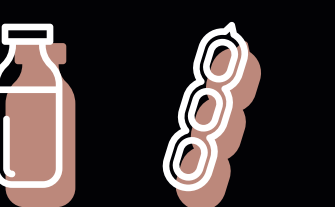
Portobello Burned Shallots | Pepper Demiglace /
Portobello sēnes | cepti sīpoli | piparu Demiglace mērce



Fake Steak / Viltots steiks

19.00 €

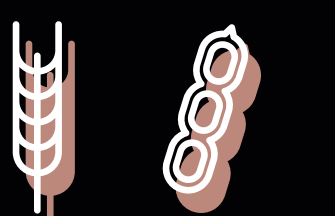
Grilled Cabbage with Teriyaki Glaze | Green Peas Puree | Crunchy Chickpeas /
Grilēts kāposts Teriyaki glazūrā | zaļo zirnīšu biezenis | kraukšķīgi turku zirņi



Lamb Fillet / Jēra fileja

21.00 €

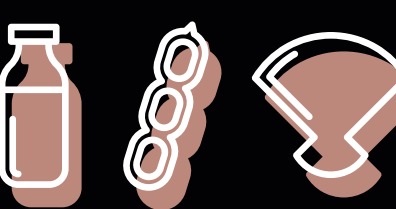
Chimichurri | Green Peas and Peppermint Puree | Aubergines /
Čimičuri | zaļo zirnīšu un piparmētru biezenis | baklažāni



Grilled Octopus / Grilēts astoņkājis

24.00 €

Chorizo | Cauliflower – Coconut Puree | Tomato and Potato /
Chorizo | ziedkāpostu-kokosriekstu biezenis | tomāti | kartupeļi



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60Day DryAged Local Beef Steak (100g) / 15.00 €
60 dienas nobriedināts vietējais liellopu steiks (100g)

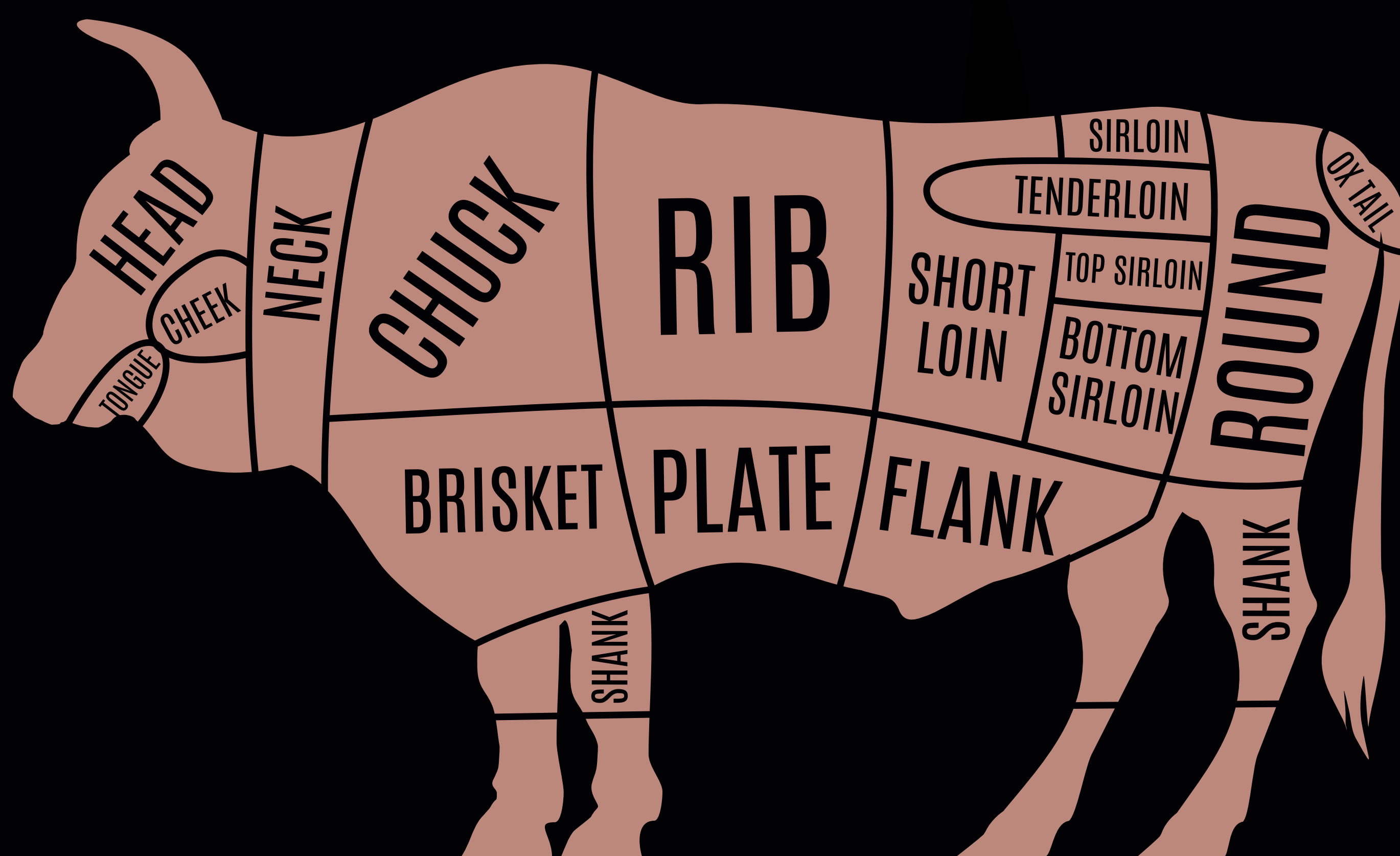
Argentinian Black Angus Grainfed Ribeye (100g) / 16.00 €
Argentīnas melnās Angus šķirnes graudu barībā audzēts ribai steiks (100g)

Uruguayan Black Angus Grainfed Filet (100g) / 14.00 €
Urugvajās melnās Angus šķirnes graudu barībā audzēts filejas steiks (100g)

Lamb Chops from New Zealand (100g) / 14.00 €
Jaunzēlandes jēra ribas (100g)

Steak Tartare (100g) / Steika tartars (100g) - min 200g 13.00 €

Anti-vegan
Antiveģetāris





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Extra
Ekstra

Sides / Pidevas

7.00 €

Young Potatoes with Garlic Confit and Spring Onions
Jaunie kartupeļi ar ķiploku konfiti un pavasara sīpoliem

Broccolini with Truffle Cheese
Brokoļi ar trifeļu sieru

Asparagus with Chimichurri
Sparģeļi ar čimčuri mērci

Portobello Mushroom with Sour Shallots
Portobello sēne ar skābiem šalotiem

French Fries
Franču frī kartupeļi

Sweet Potato Fries
Saldo kartupeļu frī

Arrancini
Arančīni

Sauces / Mērces

3.00 €

Red Wine Sauce
Sarkanvīna mērce

Pepper Sauce
Piparu mērce

Caramelized Cheese Sauce
Karamelizēta siera mērce

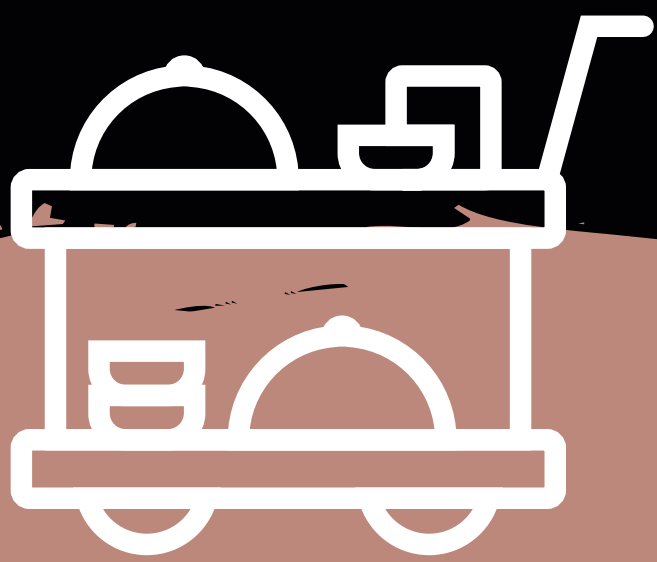
Dark Beer Sauce
Tumša alus mērce

Chimichurri
Čimčuri



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Local Cheese Cart /
Vietējo sieru grozs (100g)

9.50 €

Sweet
Saldais

Caramelized Cheesecake / Karamelizēta siera kūka

Coffee Lime Sichuan Pepper Crumble | Gold Glaze | Fresh Raspberry and Sorbet /
Kafijas, laima, sičuāņas piparu drumstalas | zelta glazūra | svaigas avenes | sorberts

10.00 €



Napoleon Cream / Napaleona krēms

Puff Butter Pastry | Blueberry Sorbet | Quince Gel /
Kārtainā sviesta mīkla | melleņu sorberts | cidoniju gēls

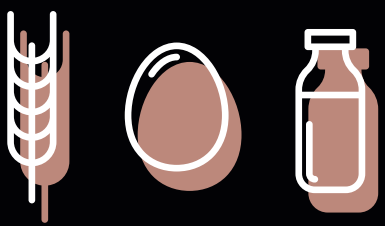
9.50 €



Latvian Honey Cake Harper Style / Medus kūka Harper stilā

Honey Biscuits | Sour Cream /
Medus biskvīts | skābais krējums

9.00 €



Chocolate Stone / Šokolādes akmens

Cotton Candy / Cukurvate

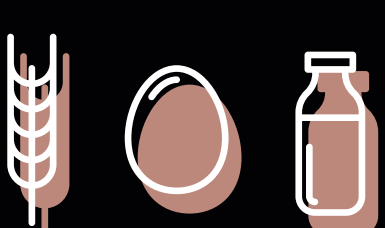
9.50 €



Grand Dessert

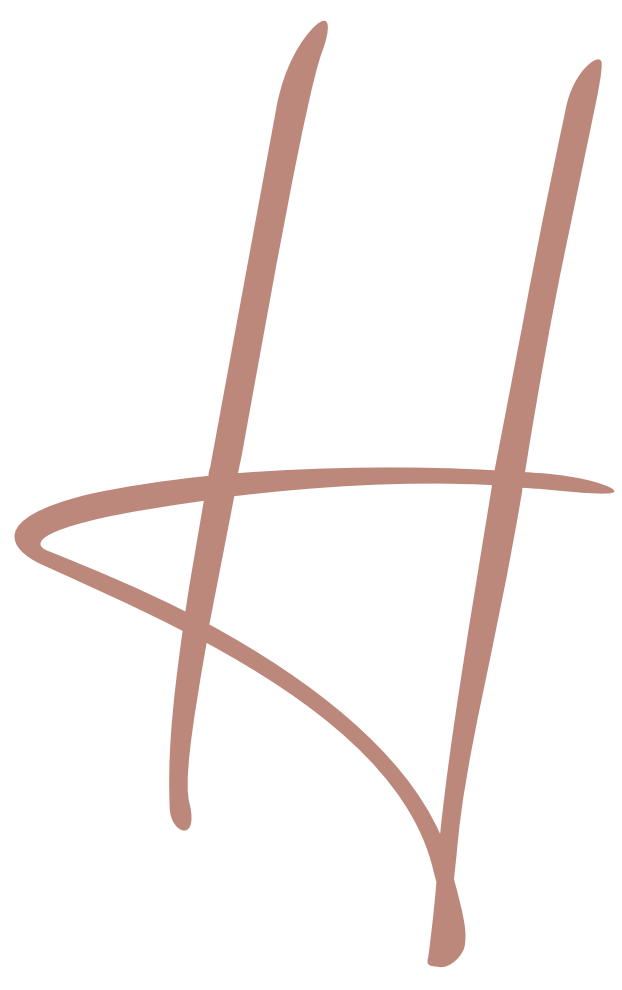
Dessert mix / Desertu mikss

37.00 €



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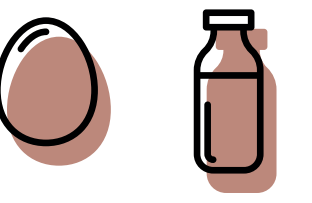


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Chicken Soup with Noodles / Vistas zupa ar nūdelēm	7.00 €
Omelette / Omlete (filling of Your choice / pildījums pēc izvēles)	6.00 €
Chicken Fillet with Young Potatoe & Cream Sauce / Vistas fileja ar mazajiem kartupeļiem un krējuma mērci	9.00 €
Chicken Nuggets with French Fries / Vistas nageti ar frī kartupeļiem	9.00 €
Spaghetti with Bolognese / Spagetī ar liellopa Bolognēze mērci	9.00 €
Spaghetti with Cheese & Tomatoes / Spagetī ar sieru un tomātiem	7.00 €
Cheeseburger / Liellopu gaļas burgers ar sieru	9.00 €
French Fries / Frī kartupeļi	6.00 €
Pancakes with jam condensed milk sour cream / Pankūkas ar ievārījumu iebiezināto pienu krējumu	6.00 €
Ice cream selection with berries / Saldējuma izlase ar ogām	6.00 €



Kids menu
Bērniem





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Cereals containing gluten
Graudaugi, kas satur lipekli (glutēnu)



Crustaceans and their products
Vēžveidīgie un to produkti



Eggs and their products
Olas un to produkti



Fish and their products
Zivis un to produkti



Peanuts and their products
Zemesrieksti un to produkti



Soybeans and their products
Sojas pupas un to produkti



Milk and its products (including lactose)
Piens un tā produkti (ieskaitot laktozi)



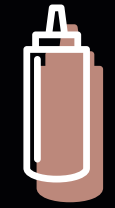
Nuts and their products
Rieksti un to produkti



Celery and its products
Selerijas un to produkti



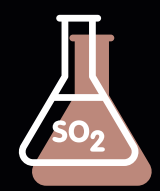
Mustard and its products
Sinepes un to produkti



Sesame seeds and their products
Sezama sēklas un to produkti



Sulfur dioxide and sulfites
Sēra dioksīds un sulfīti



Lupin and its products
Lupīna un tās produkti



Molluscs and their products
Gliemji un to produkti



Allergēns
Alerģēni





Oysters /
Austeres



Fake Avocado /
Viltots Avokado

Latvian River Eel Smoked for 48 Hours /
Latvijas zutis, kūpināts 48 stundas



Harpers Surf and Turf



Hidden Stracciatella /
Paslēptā stracciatella



Hamachi



Takoyaki Glaze Beef Tongue /
Liellopa mēle Takoyaki glazūrā



Local oystich tartar /
Vietējā strausa tartars



Vitello Tonnato

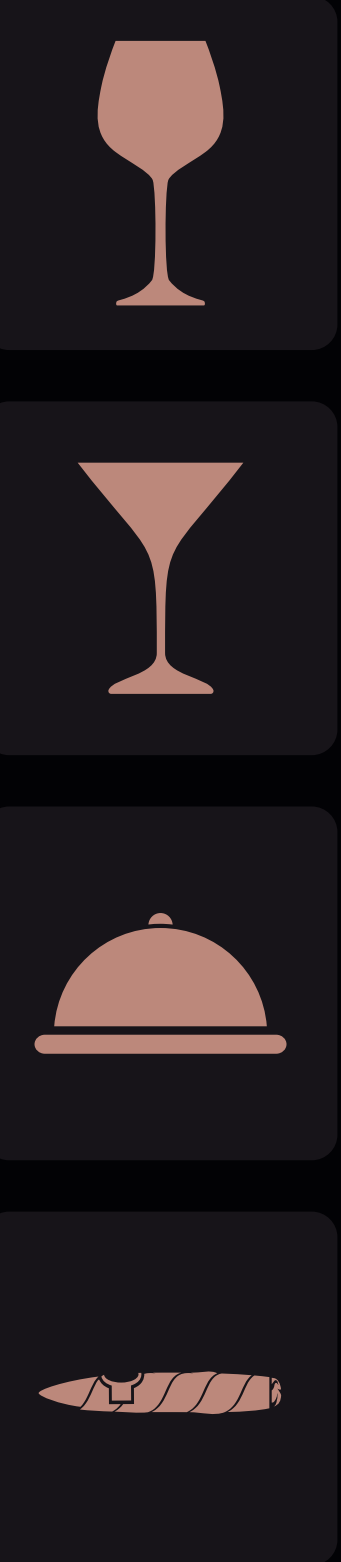
Beef Steak Tataki /
Liellopa steika Tataki



Tempura Vegetable Roll /
Dārzeņu rullīši tempurā



Calamaretti



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Scallop / Kēmmītes



Black Cod / Melnā mence



Duck Fillet / Pīles fileja



Wild Argentinian Shrimps / Argentīnas savvaļas garneles



Wild Deer / Savvaļas briedis

Local Sturgeon / Store



Fake Steak / Viltots steiks



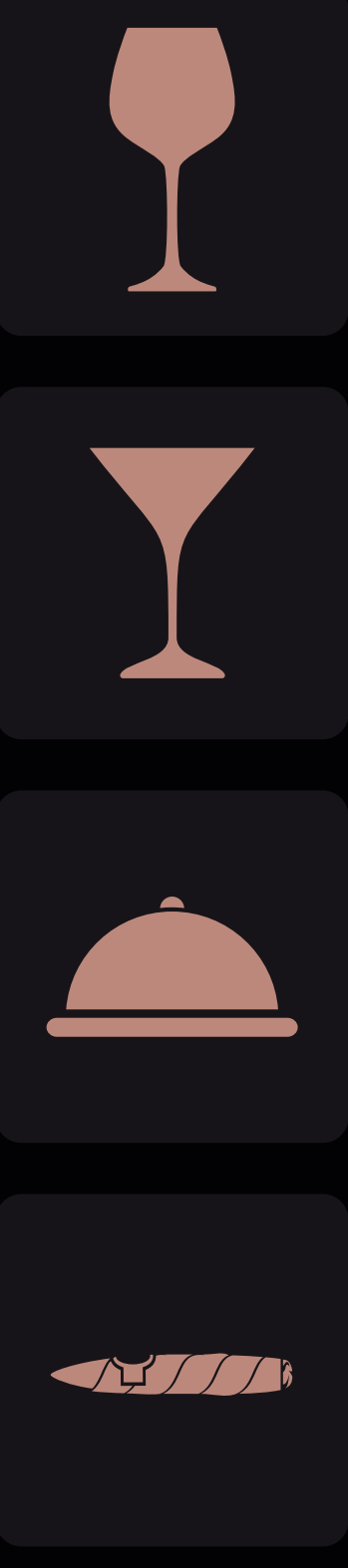
Lamb Fillet / Jēra fileja



Grilled Octopus / Grilēts astonkājis



Rib-Eye Beast



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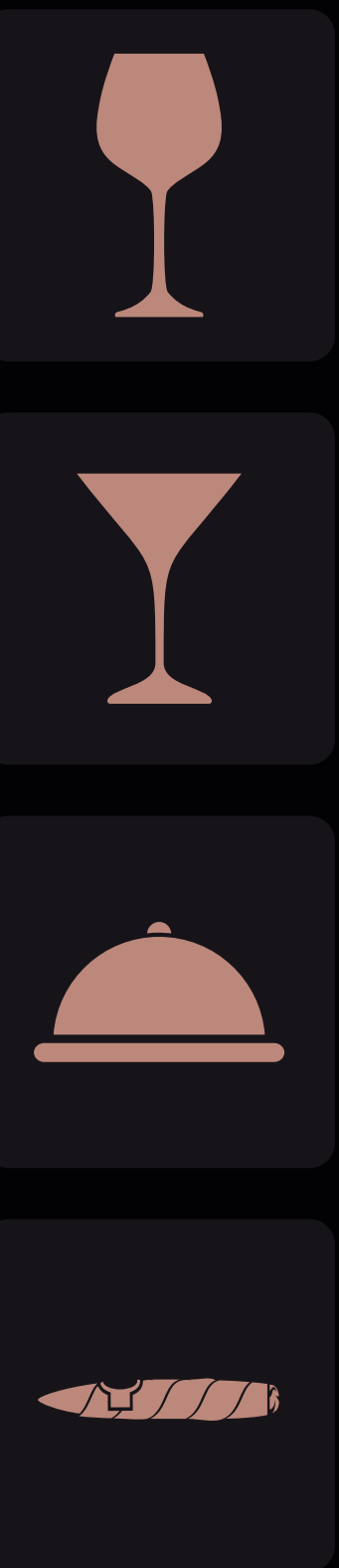
Caramelized Cheesecake /
Karamelizēta siera kūka

Napoleon Cream /
Napaleona krēms

Latvian Honey Cake Harper Style /
Medus kūka Harper stilā



Chocolate Stone /
Šokolādes akmens



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Management will take no responsibility for the extra calories
gained while indulging in our delicious food.

SORRY ... NOT SORRY

Vadība neuzņemsies atbildību par papildu kalorijām, kurus Jūs
iegūvāt, baudot mūsu garšīgos ēdienus.

ATVAINOJIET ... NĒ

Your opinion is our top seasoning! Sprinkle some thoughts in a review.

Jūsu viedoklis ir mūsu galvenā garšviela! Pievienojiet arī Savu!

