

HELMUT PUB

BABY
HELMUTERS

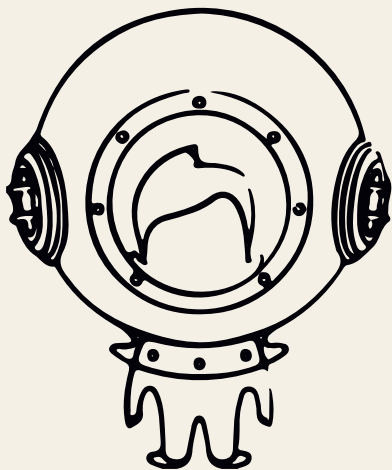
Tempting options to satisfy
 the most demanding palates
 those of our loyal "little" customers.

CLASSIC TOAST With cooked ham, mountain-style Asiago cheese, and pink sauce on the side.	1-3-7-10	5
MINI BURGER KIDS Fassona beef mini-burger, served with rustic fries and ketchup on the side.	1-3-7	7,5
MINI CHICKEN BURGER Homemade panko-breaded and fried mini chicken burger, soft bun, served with rustic fries and mayonnaise.	1-3-5-10	8,5
HAM AND CHEESE PIADINA Piadina with cooked ham and pressed mountain-style Asiago cheese.	1-7	6,5

 VEGETARIAN	 FISH-BASED	 SPICY
 VEGAN	 SLIGHTLY SPICY	 VERY SPICY

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES <i>Used in this exercise and present in the attached II del Reg. Ue n. 1169/2011</i>
1 CEREALS CONTAINING GLUTEN: wheat, rye, barley, oats, spelt, kamut or their derived strains, and derivative products 2 CRUSTACEANS and shellfish products 3 EGGS and egg products 4 FISH and fish products 5 PEANUTS and peanut products 6 SOYA and soybean products 7 MILK and milk products, including lactose 8 SUGAR FRUIT: almonds, hazelnuts, Walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland walnuts, and their derivative products. 9 CELERY and celery products 10 MUSTARD and mustard products 11 SESAME SEEDS and sesame seeds products 12 SULFUR DIOXIDE and solfits in concentrations above the 10mg/kg 13 LUPINES and lupines products 14 MOLLUSCS and molluscs products

COVERED The cost of the cover charge is €1.5 and includes a sauce of your choice.
ADDED Each added ingredient results in a price markup that ranges from €0.5 to €7.5.
* Due to lack of direperability the product could be frozen
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In case of INTOLERANCES or ALLERGIES consult the table here at fine and do not hesitate to ask the staff.



TREVISO
 Via Risorgimento, 10
 0422 541124

DRINKS

MINERAL WATER 0.5L	Valverde	2,5
MINERAL WATER 0.3L	Glass	1,5
TONIC WATER / GINGER BEER		3,5
Malafermmena 0,2 LT		
COCA-COLA / COCA-COLA ZERO FANTA	0,33 LT	3,5
CHINOTTO / LEMONADE	Lurisia 0,275 LT	3,5
FUZETEA LEMON / PEACH	0,33 LT	3,5
GINGERINE	Recoaro 0,10 LT	2,5
JUICES	Pago 0,20 LT	3

BEERS

To each his own. Check out the updated tap list to discover our selection of craft beers, carefully chosen from Italian and international birrificers.

WINES

	cal	bot
PROSECCO BRUT DOCG	3,5	20
Bortolin Angelo		
GAMBELLARA DOC	3,5	20
Tenuta Natalia Grandi		
VALPOLICELLA RIPASSO	4,5	25
FALCONERA MERLOT	4	22
Loredan Gasparini: Merlot With a small addition of Malbec affinated in barrel.		

FOOD
MENU

SKEWERS

Tasty, sociable, and fun.
 Try them one by one.

A touch of the world

PORTOBELLO YAKITORI Grilled Portobello mushrooms, Ponzu sauce, fresh scallion, toasted sesame seeds.	1-6-11	1PZ/2	5PZ/8,5
CHICKEN YAKITORI Roasted chicken bites glazed in Hoisin sauce and toasted sesame seeds	1-6-11	1PZ/1,5	5PZ/6,5
OCTOPUS YAKITORI Seared octopus bites, served with teriyaki sauce.	1-6-14	1PZ/2,5	5PZ/10,5
ARROSTICINI ABRUZZESI		1PZ/2	5PZ/8,5
SKEWERS MIX A convivial selection of our skewers	1-2-5-6-11		8PZ/14

SANDO SANDWICH

Served with Shokupan milk bread, prepared daily in our kitchen using a Japanese recipe that yields an incredibly soft, springy, and cloud-like texture.

PASTRAMI House-made pastrami, melted cheddar, coleslaw, and our brown stock reduction. Tender, creamy, and perfectly flavorful.	1-3-7-10	16,5
KOREAN FRIED CHICKEN Fried chicken in gochujang sauce (sweet-and-sour and slightly spicy), lettuce, smashed avocado, homemade pickled red onion.	1-3-6-7-10-11	14,5
SALMON House-smoked Norwegian salmon, lemon-infused Robiola cream, lettuce, smashed avocado, semi-dried cherry tomatoes.	1-3-4-7	14,5

OUR FRIED

A Tasty Start

RUSTIC-STYLE FRIES Serve with ketchup.	1-5	5,5
DIRTY FRIES* Rustic fries topped with cheddar fondue, crispy bacon, crispy onions, and chives. An explosion of flavor.	1-5-7	6,5
CAJUN FRIES* Rustic fries seasoned with Cajun spices, served with *cacio e pepe* fondue and grated Pecorino Romano.	1-7	6,5
ONION RINGS Onion rings, fried golden-brown to order in our signature MIA beer tempura, served with BBQ sauce.	1-4-5-6-10	6

FRIED PORTOBELLO AND TOFU Lightly breaded, served with Ponzu sauce and toasted sesame seeds.	1-6-10-11	8
CHICKEN NUGGETS Crispy homemade chicken nuggets breaded in panko and served with Helmut sauce.	1-3-5-10	7,5
KOREAN-STYLE CHICKEN Fried chicken bites in Gochujang sauce (sweet-and-sour and slightly spicy), served with toasted sesame seeds and julienned scallions.	1-5-6-11	7,5
CHICKEN WINGS SMOKED AND FRIED. Seasoned with our jerk rub and served with homemade BBQ sauce.	1-4-5-6-10	7,5

SEASONAL TASTES

Perfect as a tasty snack or, when combined, as a varied and complete meal.

CURRIED CARROTS Serve with vegan curry sauce and toasted seeds.	10-11	5
ROASTED PUMPKIN Served with a crumble of toasted hazelnuts and infused oil.	8	5
ROASTED MUSHROOMS AND MORLACCO CHEESE Braised mushrooms and Morlacco del Grappa, served with parsley oil.	7	7,5
TRUFFLE SMASHED POTATOES Smashed roasted potatoes served with *cacio e pepe* fondue and shavings of summer truffle.	7	6
VEGETABLE WOK Quickly sautéed vegetables with toasted sesame and Satay sauce.	5-6-8-11	5,5
WALNUTS, PEARS, AND BLUE CHEESE Caramelized pears served with spicy Gorgonzola and toasted walnuts.	7-8	6

HELMUT KITCHEN

Let yourself be carried away by the Helmut culinary experience

CHICKPEA HUMMUS 1-5-11  11,5

Served with a vegetable stir-fry, satay sauce, and toasted sesame seeds. Accompanied by homemade vegan pita.

CHICKEN & WOK 1-4-5-6-11 16,5

Low-temperature cooked and griddled chicken breast served with a vegetable stir-fry, satay sauce, and toasted sesame seeds. Accompanied by warm, homemade focaccia.

FLAT IRON STEAK 1-7 19,5

Grilled beef chuck steak with a side of smashed roasted potatoes, *cacio e pepe* fondue, and shaved truffle. Served with warm homemade focaccia.

OCTOPUS AND PUMPKIN 1-4-14 19,5

Low-temperature cooked and roasted octopus served with oven-roasted pumpkin and smoked paprika. Accompanied by warm homemade focaccia.

SALADS

A touch of freshness

Seasonal ingredients and irresistible dressings, for a light and tasty meal.

HELMUT CAESAR SALAD 1-3-4-7-10 13,5

Lettuce, Caesar dressing, grilled chicken breast, crispy bacon, Grana cheese shavings, and toasted croutons.

SALMON 1-4  16,5

House-smoked Norwegian salmon, arugula, semi-dried cherry tomatoes, smashed avocado, served with warm homemade focaccia.

PIADA PITA HOME MADE

Light, flaky, and—above all—homemade dough.

VEGAN 1-5-6-10-11  10,5

Vegetable stir-fry, toasted sesame, satay sauce, vegan cheese. Served with homemade yogurt and dill sauce.

CRISPY CHICKEN 1-3-7-10 11,5

Panko-breaded chicken nuggets, griddled bacon, lettuce, tomato, mayonnaise, pressed mountain-style Asiago cheese.

SPECK AND PUMPKIN 1-7-10 11,5

Speck Alto Adige PGI, pressed mountain-dairy Asiago, roasted pumpkin, spicy Gorgonzola, arugula. Served with homemade pink sauce.

MUSHROOMS AND QUEEN OF THE MARCA 1-7 11,5

Pork loin wrapped in Venetian sopressa, roasted mushrooms, Morlacco del Grappa cheese, and shavings of summer truffle.

CLUB SANDWICH

Served with a side of pink sauce!

Served with artisanal bread, seasonal produce, and a side of pink sauce.

CLASSIC MINI 11,5 REGULAR 13,5

Roast chicken, crispy bacon, small omelette, mountain-style Asiago cheese, lettuce, tomato, homemade mayonnaise.

1-3-7-10

VEGETARIAN  MINI 11 REGULAR 13

Grilled eggplant and zucchini, roasted carrots, mountain-style Asiago cheese, lettuce, tomatoes, torn burrata.

1-3-7

HELMUT AUTUMN MINI 11,5 REGULAR 13,5

Cooked peppered pancetta, smoked provolone, double mini-frittata, arugula, oven-roasted pumpkin. Served with grated smoked ricotta.

1-3-7-10

MUSHROOMS AND QUEEN OF THE MARCA MINI 11,5 REGULAR 13,5

Pork loin wrapped in Venetian sopressa, roasted mushrooms, Morlacco del Grappa cheese, and arugula.

1-3-7

PARMIGIANA MINI 11,5 REGULAR 13,5

Homemade cooked ham, fried eggplant, semi-dried cherry tomatoes, basil sauce, and smoked provolone. Served with grated 24-month-aged Parmesan.

1-3-7

SMASH BURGER

OUR BURGER BUNS ARE HOMEMADE according to our own recipe, and the Fassona Blonde d'Aquitaine beef we use comes from local pastures and is selected by Macelleria Mazzaro. Our smash burgers are pressed firmly while cooking to ensure a crispy finish while remaining juicy. SERVED WITHOUT A SIDE DISH, OR AS AN ADD-ON FOR +€3.

→ DOUBLE SMASH +3,5 → TRIPLE SMASH +7

→ GLUTEN-FREE BREAD +1,5

CLASSIC USA 1-3-7 9,5

Pure Fassona beef, grilled onion, melted cheddar, griddled bacon, homemade pickles, ketchup.

CLASSIC CHEESE & BACON 1-3-7-10 10

Pure Fassona beef, melted cheddar, griddled bacon, tomato, lettuce, Helmut sauce. TRY IT WITH OUR HOUSE-MADE PICKLES +€0.5

CARBONARA 1-3-7 11

Pure Fassona beef, sunny-side-up egg, *cacio e pepe* fondue, roasted *guanciale*. TRY IT WITH SHAVED SUMMER TRUFFLE +€2.50

OUR BURGERS

OUR BURGER BUNS ARE HOMEMADE according to our own recipe, and the Fassona Blonde d'Aquitaine beef comes from local pastures and is selected by Macelleria Mazzaro. To enhance its natural succulence, our burgers are served medium-cooked.

→ DOUBLE HAMBURGER +5,5 → GLUTEN-FREE BREAD +1,5

CLASSIC BURGER

The essence of taste

BASIC 1-3-7

Pure Fassona beef and ketchup, with a side of your choice.

MINI 7,5 REGULAR 10

CLASSIC USA 1-3-7

Pure Fassona beef, grilled onion, melted cheddar, griddled bacon, homemade pickles, ketchup, choice of side.

MINI 11 REGULAR 13,5

CHEESE & BACON BASIC 1-3-7-10

Pure Fassona beef, melted cheddar, griddled bacon, Helmut sauce, choice of side.

MINI 10,5 REGULAR 13

CLASSIC CHEESE & BACON 1-3-7-10

Pure Fassona beef, melted cheddar, griddled bacon, tomato, lettuce, Helmut sauce, choice of side. TRY IT WITH OUR HOUSE-MADE PICKLES +€0.50

MINI 11,5 REGULAR 14

NUMBER 3 1-3-7-10

Pure Fassona beef with melted cheddar, griddled bacon, grilled onion, pickles, sunny-side-up egg, lettuce, tomato, and Helmut sauce; choice of side.

MINI 12,5 REGULAR 15

CHOOSE YOUR SIDE

Included in the price for burgers / €3 extra for smash burgers

- French fries* 1-5 

• Coleslaw salad 3 - 6 - 10 
- Rustic-style

Creamy cabbage and carrot salad
- Seasonal Vegetable Wok 

• Smashed potatoes 12
- Quickly stir-fry in a wok with sesame seeds and homemade Satay sauce. 5-6-8-11

SAUCES

BASE Mayonnaise, Mustard, Ketchup, Pink sauce 1

SPECIAL HOMEMADE 1,5

HELMUT Sauce, Lemon Robiola cream
Habanero jam  , Mayonnaise HM, Sweet and sour mustard
BBQ with Rauch beer, vegan yogurt sauce, and dill

EXTRA CHEESE NOT INCLUDED IN THE COVER CHARGE 2
Cheddar fondue, Cacio e pepe fondue

BURGER SPECIALI

NUMBER 8 1-3-7-10

Pure Fassona beef, arugula, mini omelette, caramelized onion, peppered pancetta, and smoked ricotta, HELMUT's most iconic burger served with a side of your choice.

MINI 12,5 REGULAR 15

GREEN PEPPERCORN HAMBURGER 1-3-7

Pure Fassona Blonde d'Aquitaine beef, green peppercorn sauce—straight out of the 80s—pressed mountain-pasture Asiago cheese, choice of side.

MINI 10 REGULAR 12,5

MUSHROOMS AND QUEEN OF THE MARCA 1-3-6-7

Pure Fassona Blonde d'Aquitaine beef, roasted mushrooms, Regina di Marca, parsley oil, Morlacco cheese, choice of side dish.

MINI 13 REGULAR 15,5

SPECK E PUMPKIN 1-3-7-8

Pure Fassona Blonde d'Aquitaine beef, South Tyrol Speck PGI, oven-roasted pumpkin, spicy Gorgonzola, crushed toasted hazelnuts, choice of side dish.

MINI 12,5 REGULAR 15

SPICY 1-3-7 

Pure Fassona beef, Calabrian 'nduja, shredded burrata, lettuce, and jalapeños; served with an intensely spicy Habanero jam    and a side of your choice.

MINI 13 REGULAR 15,5

CARBONARA 1-3-7

Pure Fassona beef, egg, *cacio e pepe* fondue, roasted *guanciale*, choice of side dish. TRY IT WITH SHAVED SUMMER TRUFFLE +€2.50

MINI 12,5 REGULAR 15

SPECIAL BUN

TARTARE 1-3-6-7 16,5

Hand-chopped beef tartare seasoned with Xie sauce, Maldon salt, and extra virgin olive oil; served with braised mushrooms, warm guanciale, grated Parmigiano Reggiano, and a side dish of your choice.

DOUBLE TARTARE + 6€

VEGAN 1-6  14,5

Falafel patty, roasted Portobello mushroom, oven-baked pumpkin, vegan cream cheese, choice of side.

PULLED PORK 1-3-6-9-10 14,5

Slow-cooked, smoked, and pulled pork shoulder, BBQ sauce, creamy coleslaw, and a side of your choice.