HOUDINI

FIRE GRILL & DARTS

MENU

APPETIZERS / STARTERS

Black olives „FAMOSAS“ *7,-*

(Pitted), marinated in our very own (and somewhat famous) way - with honey, garlic and herbs.

Hummus „CARLITO’S WAY“ *9,-*

Chickpea and sesame seed puree: velvety smooth and home-made honest. Arrives with slivers of fresh veg.

Beetroot falafels “MAGICO” *10,-*

Crispy on the outside, soft on the inside and tinted with the vibrant magic of beetroot. Served with an expressive yogurt sauce.

Prawns „NAUTICO“ *10,-*

Shrimps sautéed in olive oil with garlic, fresh pepper and a splash of white wine.

Prawns „ARMADA“ *14,-*

Fried with smoked bacon, button mushrooms, a touch of garlic, grated cheese and fresh cream. Outstanding and potent dish - like the Spanish Armada. Warning: it’s quite filling.

Baby squid with shoestring potatoes „SANTA CRUZ“ *15,-*

Small and crispy. Just lightly coated in seasoned flour and fried until nicely crisp. On the side: homemade mayonnaise with fresh mint folded in and super thin french fries. Finger-licking good!

Croquettes „MADRILEÑOS“ *8,-*

With little crumbs of chorizo sausage. Excellent with light beer; even more so with light wine; with a good life - always.

Beef tartar „TÁRTARO“ *17,-*

Raw beef’s RESPONSIBLE performance to the masses(the beef is very finely chopped, not ground) With 13 ingredients all in all and quail egg mixed in. Goes magnificently with a shot of cold vodka or with some SERIOUS tequila. But most of all - anyway you want it.

MAGICAL MOMENTS...

Deep fried bread „LITUANICA“ *8,-*

With garlic - our great and ancient tradition, which the Spanish have not seen even i their dreams... With a lot of runny cheeeese and home-made cream.

Nachos „GAUCHOS“ *13,-*

Honestly, sincere and plentiful: drizzled with *pico de gallo* salad. Arrives with crema *con queso and our home-made guac* on the side. Defy that, if you can.

Nachos „CERDO“ *15,-*

Honest, sincere and generous: a secret of marinated pork slices and the magic of cheddar. Comes with a cream and cheese sauce, crema con queso, on the side. Bomb!

Chicken wings „ABUELA“ *10,-*

Cozy-zesty-spicy: oven roasted (no deep- frying whatsoever). Glaze to choose: Teriyaki / BBQ/ Buffalo

Turkey bites „CREPITAR” *10,-*

Delicious, lightly crispy, with a golden crust. Soft and juicy inside.

Set of cheese „DUQUE“ *18,-*

Plate of four cheeses with onion jam and grapes (served with ciabatta bread). Ideally: with wine and amonngst 2-3 friends.

Set of meats „PRINCESA“ *18,-*

Plate of four meat cuts and olives (served with ciabatta bread). Ideally: with wine and amongst 2-3 friends.

French fries “FRITATA” *5,-*

A classic ;) Served with our homemade tomato sauce.

Camembert cheese „FUNDIDO” *11,-*

Hot, chewy, full of flavor and looking for friends with our cooked onion jam. Oven-baked and ready to share.

Young potatoes „MEJORAS“ *11,-*

With smoked pig ears and chanterelles: potatoes boiled and then fried with a little garlic, pickled red onions, and a bit of this and that. Both filling and aromatic. Serious business.

NON-BORING SOUPS

„ROJO DEL MAR” *12,-*

Aviscious seafood bonanza wizzarded with tomatoe puree, serious spices, reassuring and obviously - with the tasty inhabitants of the deep blue. Virtually, a main course in its own right. And boy does it bring back the health...

„COLD BEET SOUP“ *7,-*

(Only during the warm season!) What's there to explain here - delicious, homemade, thick "Pink soup". With potatoes on the side, as appropriate.

„CARPE DIEM“ *5,-*

This one’s here so called “soup of the the day”, but we really do try for it to be worth to “seize the day”. (How is it for you this time???)

„TEMPORADA“ *6,-*

Seasonal soup. Thoughtfully thought out and new every season so you don't get bored.

GENEROUS SALADS

"CLASICA" *14,-*

Buffalo milk burrata cheese, fresh basil, cherry tomatoes, home-made pesto, extra virgin oil. Endearingly familiar.

"CAESAR" *13,-/16,-*

Classic. Additives to choose: chicken, shrimp skewer.

"FORTUNA" *16,-*

Slices of roasted duck breast, a lot of beautiful greens, the “ flesh” of fresh pink grapefruit. A true treasure

"SALZON" *16,-*

Salted salmon slices, fresh greens and capers, balanced with a dressing of honey, olive oil and lime.

MIGHTY BURGERS

„KING-KONG“ *15,-*

With aged beef: lots of fresh vegetables, hearty romesco sauce and a few other goodies. Muscular but charming.

„X-MEN“ *17,-*

A superhero on your plate! Juicy aged beef mince, crispy bacon, melting cheese... Onion chips and a super-powerful sauce - all in an impressive bun.

„CAESER“ *13,-*

Caesar's chicken burger is not just food, it's an adventure, where every bite invites you to dive into a sea of flavors, anchovy dressing, and a crown of hard cheese.

„GODZILA“ *13,-*

With chicken: shredded, fried, with our fresh guacamole, red onion slices, and a few other goodies. It may look scary on the outside, but it's so cute and atomic on the inside.

„MEGA CHEEZ“ *15,-*

Crispy mozzarella, sweet caramelized onions, and smooth cranberry jam – this burger will surprise you with its harmony of flavors, where saltiness, sweetness, and light acidity meet. A true cheese lover's dream.

„EL POLLO JAMON“ *11,-*

A juisy chicken fillet paired with sun-dried tomatoes and elegant cured ham. This burger doesn’t just fill you up - it leaves a lasting impression!

We serve burgers traditionally: with french fries and homemade tomato sauce.

TACOS ”BANDIDOS”

„CARNE“ (BEEF) *12,-*

Luxuriously, refreshingly, dearly elegantly. The ham is marinated in full secrecy. Everything is drizzled over with fresh *pico de gallo* salad with fresh *cilantro*. Served with *crema con queso* (sour cream and cheese sauce)

„GAMBA“ (SHRIMPS) *11,-*

A seafood fiesta on your plate! These tacos are filled with juicy, marinated shrimp that dance their way through spicy and fresh flavors

„POLO“ (CHICKEN) *10,-*

Razily, fragrantly, viva-la fiestically. The chicken is pulled, then fried with serious spices, and our guac is made fresh daily. It's topped with pickled red onions and fresh cilantro.

„CERDO“ (PORK) *10,-*

Slow-cooked pulled pork with bold spices, finished with BBQ sauce. Served with homemade cabbage slaw, radishes and green onions.

We prepare our tacos only with wheat tortilla (not corn) and serve soft (not crispy).

THE SOUL OF THE HOUSE - GRILL

FIRE MAGIC...

Due to the nature of cutting and preparing steaks, the price is indicated per 100 grams of net portion weight before cooking.
Be sure to ask our staff WHAT cuts the Chef has today (sometimes we fluctuate between 150 g and 350 g...)
If you don't tell us anything, we will cook all the beef to a medium rare.

Please choose your toppings from our honest list, as ALL grilled dishes come "naked" - as nature intended...

Beef steak „HANGER“ *11,- / 100 g*

Thin, cute meat of the inner underbelly: lean but very beefly-flavoursome. Not conventional yet fashionable cut.

Beef steak „BLACK ANGUS RIB EYE“ *13,- / 100 g*

A great and juicy choice – in Lithuania it is called entrecote but we won't bother Rib eye is Rib eye .

Beef steak: „BLACK ANGUS STRIPLOIN PRIME“ *14,- / 100 g*

A complete grill classic – sirloin, as it should be!
A marbled beauty, fed only on green grass. A truly memorable bite.

Lamb „CHOPS“ *22,-*

They speak for themselves. Wonderful tender meat kissed by grill fire magic. Happiness to the soul.

Ribs „BANDERA PIRATA“ *17,-*

Absolutely SERIOUS is our "ace card". We are proud, we care and we don't hide it. Everyone has their own taste - here's our choice: Whiskey-maple syrup BBQ or Buffalo glaze.

Pork neck shashlik „PORCAVIDA“ *14,-*

It's a real feast of flavors! The pieces of meat are marinated in a special spice mixture, which gives it a unique flavor.

Chicken thigh skewers “POLO CADERA” *13,-*

Chicken tenderloin... Glazed with our Teryiaki delight... Just chicken that knows how to be delicious!

Chicken fillet steak “SOLOMO” *13,-*

When you want something simple but incredibly delicious. Succulent chicken fillet, carefully fried to be soft and juicy inside.

Beef sausage„TOREADOR“ *14,-*

Wonderfully flavoursome and REAL. Dark and robust yet tender.

Veal steak „EL TORO“ *25,-*

Execptionally tender and juisy, grilled to perfection. Served with grilled *padron* peppers, mini corn cobs and a butter sauce.

Half of Chicken „PARA CALMA“ *17,-*

Marinated in a drizzle of honey, a sprig of fresh lemongrass,with a little mango... Very juicy and flavorful.

Duck breast „PATO HONESTO“ *19,-*

Soft, juicy, with a little spice. We bake it pink, and we are proud of it. Just sweet, honest...

Whole Dorado Fish „AMOR DE PESCADOR“ *19,-*

Stuffed with a few lemon slices, fresh fennel slices and basil leaves. Crispy on the outside, luxurious on the inside. A true fisherman's love.

Salmon steak „BAILA DEL MAR“ *17,-*

Just like in every home - a classic. We cook in such a way that every bite is a real explosion of flavors.

Octopus „PULPO SICILIANO“ *25,-*

A long, graceful and authentic leg (well, okay - tentacle), decorated with a multi-colored salad and sauce. We try very hard to make it fluffy, fragrant and truly sunny.

Mussels „MEJILLONES“ *17,-*

- Classic white wine & cream

Served with ciabatta bread.

HEARTFELT SIDES *2,-*

Grilled vegetables (barely, barely tickled by our secret HMM™ spices).

French fries

Boiled and oven-fried **young potatoes** "with a jacket" with a smoky, garlicky flavor.

Rice, extraordinary, rather puffed, seasoned with butter and herbs.

Oven-roasted **corn on the cob**, smoky and buttery.

Chef's pickled vegetables (you just have to try these...)

Homemade cabbage salad „Coleslaw“.

Fresh vegetable salad, drizzled with a little classic, homemade vinaigrette dressing.

Grilled mashed potatoes, creamy and delicious.

OUR HOME-MADE AUTHENTIC SAUCES *1,5,-*

„CHIMICHURRI“

Renowned for its classic, refreshingly spicy, very fresh, herbaceous and wonderfully matches... EVERYTHING (even fish). Mesmerizing.

„CHIPOTLE MAYO“

Such smoky, spicy, bright red pepper magic, whose warmth and tenderness merge into an unforgettable storm of flavor.

„MAGIC MUSHROOMS“

A gentle but active duo of boletus and champignons, blessed with a spoonful of mustard, a splash of white wine and a dollop of cream. Thickly elegant.

„FOREST BROTHERS“

With smoked (!) cranberries, a splash of red wine, juniper berries, garlic and rosemary. Pleasantly intense.

„MANGO“

Thick, fresh and slightly sweet.

„GARLIC SAUCE“

And that says it all!!!

HOMEMADE TOMATO SAUCE

OUR DESSERTS

„CHURROS CON CARAMELO“ *8,-*

Fried, fluffy dough "strings" of tangles, decorated with white snow. (Hey, it's just sugar! Look at the price...) Next to it - a wonderfully sticky and slightly salty, warm caramel sauce. Fun.

„HOUDINI DULCE“ *6,-*

Ask your server what sweet magic the Houdini team has whipped up today :)

„HELADO VANILA“ *7,-*

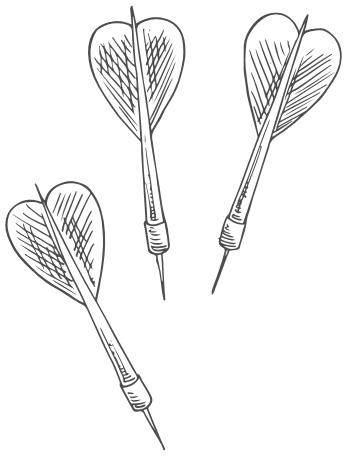
Lovely scoops of VERY GOOD vanilla ice cream, topped with liquid chocolate or salted caramel and a drizzle of fresh mint. Elegant.

„TARTA DE MANZANA CASERA“ *8,-*

This grill Houdini apple pie not only delights with its childhood-reminiscent taste, but also creates a cozy atmosphere. Served hot... hot... with a cold... ice cream bomb, it will definitely not leave anyone indifferent!

“TARTA DE CEZERA CASERA” *9,-*

Homemade grill Houdini cherry crumble pie with cashew pieces and a perfect sweet-sour balance. Served warm with ice cream, great choice.





+37068956666

HOUDINI

HOUDINI.VILNIUS

A.VIENUOLIO ST. 4, VILNIUS

VEGETARIAN

MILD

SPICY