

# M•EAT

## SteakHouse

### COLD STARTERS .....

- 9€ Cheese donuts with tomato jam
- 10€ Cucumber salad Tzatziki with labneh, mint and roasted almonds
- 11€ The real babaganoush
- 11.5€ Oven-roasted cherry tomatos with yogurt, poppy seeds and sumac
- 11.5€ Beef tongue slices served on brioche bread with caramelised onions and wasabi ice cream
- 12€ Homemade Foie Gras mousse. Served with black currant gel, pickled mustard seeds and toasted brioche bread
- 9.5€ Green vegetable salad with herb dressing
- Extra:*
  - + 4/8 € • Grilled shrimps 3 pcs. / 6 pcs.
  - + 15 € • Aged beef filet

### TARTAR .....

- 16€ Tuna tartare with black truffles, potato crisps and avocado ice cream
- 15€ Mexican style aged beef tartar with salsa pico de gallo, chipotle peppers and corn chips
- 15€ Aged beef tartar with roasted hemp seeds, thin potato fries and mustard ice cream
- 16€ Aged beef carpaccio with thin potato fries and tuna sauce

### WARM STARTERS .....

- 16€ Oven baked shrimps with garlic butter. Served with green salad and toasted bread
- 12.9€ Mochiko chicken a.k.a. H.F.C. with spicy sriracha mayonnaise and togarachi sprinkles
- 12.5€ Tacos with pulled beef (2 pcs.). Yoghurt, pico de gallo salsa
- 12.5€ Hummus with deep fried cauliflower. Physalis, basil oil, sesame, pita

### SOUPS .....

- 8.5€ Cold tomato soup. Yellow tomato sorbet, buckwheat granola with bacon crunch, quail eggs
- 9.5€ Oven finished French onion soup

### BURGERS .....

- 16.5€ Classic burger with aged beef, aged Cheddar cheese, tomatoes and caramelized onions
- 19.5€ Wagyu special "MEAT" burger with bacon jam, aged Cheddar cheese and rucola

*We recommend to taste burgers with French fries fried in duck fat and homemade tomato sauce*



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### VILNIUS CLASSICS - MAIN MEAT COURSES

- 22€ Breaded chicken fillet stuffed with butter. Served with carrots cooked in butter, potato terrine and fresh cucumber sticks
- 24€ Breaded chicken fillet stuffed with truffle butter. Served with carrots cooked in butter, potato terrine and fresh cucumber sticks
- 24€ Beef Stroganoff with aged beef tenderloin, mashed potatoes with truffle oil and in house fermented cucumbers

### MEAT MAIN COURSES

- 20€ Cedar plank duck magret. Served with a sauce
- 19.5€ BBQ corn fed poussin chicken. Served with green salad
- 18.5€ Free herded pork ribs served with cucumber in lime sauce
- 12.5€ Mititei - Romanian style grilled sausages without casing (3 pcs.) with mustard
- 12.5€ Pork neck shashlik skewers (2 pcs.) with homemade ketchup



### FISH AND SEAFOOD

- 25.5€ Grilled salmon. Served with Jerusalem artichoke puree and Chioggia beets with honey and fennel seeds
- 24.5€ Grilled sea bass. Served with grilled vegetables
- 29.5€ Octopus baked in the oven. Served with roasted baby potatoes and baked baby tomatoes

### VEGETARIAN COURSES

- 16.5€ Grilled vegetable set. Zucchini, portobello mushroom, baby potatoes, small tomatoes, colored carrots and Chioggia beets with honey and fennel seeds
- 13€ Grilled avocado with vegetable caponata and hard cheese



### DESSERTS

- 8€ Caramel panna cotta. Mango compote and nut crumble
- 8€ Vanilla creme brulee with caramelized apples and cinnamon biscuit ice cream
- 9€ Chocolate fondant cake with liquid chocolate filling. Served with coffee bean ice cream
- 8€ Japanese raspberry cheesecake with lychee-calamansi sauce and coconut ganache cream



• • • Ask waiters about the allergens in the dishes • • •  
For groups of seven or more guests 10% service fee is applied

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## SteakHouse

### WAGYU BEEF

(served with a sauce):

Please ask the waiters what weight of steaks we have today.

65€ • 100 g • Japanese Kagoshima wagyu New York strip A5

### AGED BEEF

(served with a sauce):

33€ • 300 g • Black Angus, grassfed and grainfed. Argentina. Entrecote Rib-eye

33€ • 300 g • Black Angus, grassfed and grainfed. Argentina. New York strip

39€ • 300 g • Taurus Gold. Uruguay. Black Angus, grainfed for +200 days. New York strip

45€ • 300 g • Taurus Gold. Uruguay. Black Angus, grainfed for +200 days. Entrecote Rib-eye

30€ / 41€ • 180 g / 260 g

Filet Mignon

31€ / 42€ • 180 g / 260 g

Pepper crusted Filet Mignon

47€ • 300 g • Spring Creek. Canada. Premium beef. Grainfed.

Gold winner of "World Steak Challenge" 2018. New York strip

52€ • 300 g • Jack's Creek. Australia. Black Angus. Grainfed.

Gold winner of "World's Best Steak" 2021. Entrecote Rib-eye "Australian Cube Roll"

We recommend to taste steaks with vegetables and French fries fried in duck fat



### OUR DRY-AGED PREMIUM SELECTION STEAKS

(served with a sauce)

Please ask the waiters what weight of steaks we have today

### DRY-AGED "STEAK SUPPLY" PREMIUM SELECTION BIG STEAKS

(2-3 persons, served with a sauce) 100 g:

T - bone

11.5€

Porterhouse

We recommend to taste steaks with vegetables and French fries fried in duck fat

### SIDE DISHES

8.5€ Portobello mushrooms with garlic butter

6€ Creamy spinach with taste of truffles

7€ Heirloom Chioggia beets with honey and fennel seeds

5€ Grilled colored carrots with honey and fennel seeds

7€ Grilled vegetables

4€ Green salad

2€ Garlic baked in the oven



### FRENCH FRIES

4.9€ French fries fried in duck fat

6.5€ French fries fried in duck fat with truffle oil and parmesan cheese

5.9€ Potato terrine

4.9€ Crushed baby potatoes with olive oil and rosemary

4.9€ Mashed potatoes with oil with truffles

### SAUCES AND BUTTER

2€ Čepřackuri similar to chimichurri

3€ Black pepper sauce

2€ Tomato sauce

2€ Blue cheese sauce

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