M·EAT

SteakHouse

STARTERS

9€ Cheese donuts with tomato jam
11€ Beef tongue slices served on brioche bread with caramelized onions and wasabi ice cream
12.5€ 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
16€ Tuna tartare with black truffles, potato crisps and avocado ice cream
16€ Mexican style aged beef tartar with salsa pico de gallo, chipotle peppers and corn chips
16€ Aged beef tartar with roasted hemp seeds, thin potato fries and mustard ice cream
16€ Oven baked shrimps with garlic butter. Served with green salad and toasted bread
12.5€ Hummus with deep fried cauliflower. Physalis, basil oil, sesame, pita

SOUPS

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

VILNIUS CLASSICS - MAIN MEAT COURSES

22€ Breaded chicken fillet stuffed with butter. Served with carrots cooked in butter, French fries fried in duck fat and fresh cucumber sticks
24€ Breaded chicken fillet stuffed with truffle butter. Served with carrots cookeded in butter, French fries fried in duck fat and fresh cucumber sticks
24€ Beef Stroganoff with aged beef tenderloin, mashed potatoes with truffle oil and in house fermented cucumbers

MEAT MAIN COURSES

21€ Cedar plank duck magret. Served with a sauce
19€ Free herded pig ribs served with cucumber in lime sauce

FISH AND SEAFOOD

23.5€ Cedar plank salmon. Served with Chioggia beets with honey and fennel seeds
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

DESSERTS

8.5€ Caramel panna cotta. Mango compote, nuts 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

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

M·EAT

SteakHouse

WAGYU BEEF

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):

35€ / 300 g • Rioplatense Gold. Argentina. Black Angus, grainfed for +200 days. New York strip
35€ / 300 g • Rioplatense Gold. Argentina. Black Angus, grainfed for +200 days. Entrecote Rib-eye
39€ / 300 g • Rioplatense Blue. Argentina. Black Angus, grainfed for +200 days. New York strip
48€ / 300 g • Rioplatense Blue. Argentina. Black Angus, grainfed for +200 days. Entrecote Rib-eye

30€ / 42€ • 180 g / 260 g •
Filet Mignon

31€ / 43€ • 180 g / 260 g •
Pepper crusted Filet Mignon

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

DRY-AGED "STEAK SUPPLY" PREMIUM SELECTION BIG STEAKS

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

T - bone 14.5€ Porterhouse

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

SIDE DISHES

6.5€ Portobello mushrooms with garlic butter
5.8€ Chioggia beets with honey and fennel seeds
4.5€ Grilled colored carrots with honey and fennel seeds
5.8€ Grilled vegetables
4€ Green salad
6.5€ Padron peppers
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
4€ Crushed baby potatoes with olive oil and rosemary
4.9€ Mashed potatoes with oil with truffles

SAUCES AND BUTTER

3€ Black pepper sauce
2€ Tomato sauce
2€ Blue cheese sauce

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