

# Summer deck menu

## Appetizers

### **Octopus appetizer - 12**

Octopus tentacles, mini potatoes, chorizo, leeks, olive oil

### **Baked green-lipped mussels – 7**

Vegetable salsa, “Žementalis” cheese

### **Pickled beetroot appetizer – 6**

Pickled beetroots, apple cream, hard cheese

### **Spicy chorizo sausages – 5**

Chili sauce, herbs

### **“Nachos” – 6**

Ground pork, beans, tomato sauce, “Žementalis” cheese, jalapeño peppers

### **Platter of spreads – 10**

Chicken liver pate, ricotta cheese with walnuts, grape chutney, caramelised onions, brioche buns

### **Fried bread with garlic – 4**

### **Fried bread with cheese sauce – 6**

## Soup

### **Traditional Lithuanian cold beetroot soup – 4**

## **Main courses**

**Beef steak 200 g – 16**

**Pork ribs 350 g – 9**

**Pork shashlik with pickled baby onions 250 g – 10**

**Chicken supreme (chicken breast with a shoulder) 350 g – 11**

**Pulled duck burger – 9**

Pulled duck meat, brioche bun, cheddar cheese, salad, tomato, mango sauce

**Dry-aged beef burger – 9**

Dry-aged beef, brioche bun, crispy bacon, cheddar cheese, salad, pickled cucumbers, home-made tomato sauce

**Tiger prawns – 15**

**Rainbow trout 250 g - 13**

## **Side dishes**

**“Campfire” baked potato in foil – 3,5**

**“Campfire” baked mini potatoes - 3**

**Grilled vegetables - 4**

**Seasonal fresh vegetables – 3**

**Boiled rice - 2**

## **Sauces**

**Smoked paprika and cream sauce (Spicy) - 2**

**Saffron sauce - 3**

**Onion jam with bacon - 2**

**Mushroom sauce - 2**