

M•EAT

— SteakHouse —



STARTERS

- 5€ • Toast with shrimps grilled in oven with butter
- 7,5€ • Cheese donuts with tomato jam
- 8,5€ • Beef aged tongue slices served on brioche bread with caramelized onions and wasabi ice cream
- 8,5€ • Homemade foie gras. Served with black currant gel, marinated mustard and toasted brioche bread

COLD STARTERS

- 7€ • Fresh vegetable salad with sprouts and white balsamic vinegar dressing
Extra:
+ 3,5 / 7€ • Grilled shrimps 3 p. / 6 p.
+ 7€ • Aged beef
- 8,5€ • Salad with beets, chicory, spinach, oranges, crispy goat cheese and beet dressing
- 12€ • Smoked redfish salad with apples, quail eggs, pickles and salmon caviar
- 13€ • Salad with avocado, crispy artichokes, spinach, dried small tomatoes and labneh
- 13€ • Appetizer with wine. Dried ham, marinated olives, cheese and grissini

HOT STARTERS

- 9,5€ • Grilled avocado with vegetable ratatouille and hard cheese
- 11,9€ • Oven baked shrimps with garlic butter. Served with fresh salad and toasted bread
- 15,5€ • Octopus baked in the oven. Served with roasted baby potatoes and baked baby tomatoes



TARTAR

- 12,9€ • Tuna crudo
- 12€ • Aged beef carpaccio with thin potatoes fried in duck fat and tuna sauce
- 10€ • Asian style beef tartar with puffed rice and spicy bell pepper emulsion
- 10€ • Mexican aged beef tartar with pico de gallo, chipotle peppers and corn chips

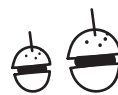


SOUPS

- 7,5€ • Oven baked French onion soup
- 8,9€ • Norwegian crawfish cream soup with vegetables and shrimp

BURGERS

- 11,9€ • Classic burger with aged beef, aged cheddar cheese, tomatoes and caramelized onions
- 13,5€ • 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

DESSERTS

- 5,5€ • Coconut panna cotta with passion fruit sauce, yoghurt spongecake and meringue crunch
- 6€ • Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream
- 6,5€ • Chocolate fondant cake with liquid raspberry and chocolate filling.
Served with coffee bean ice cream
- 7,9€ • Homemade hazelnut ice cream, mascarpone cream, candied walnuts,
Baileys liqueur and biscotto





WAGYU BEEF

(served with a sauce):

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

55€ · 100 g · Japanese Kagoshima wagyu New York strip A5

AGED BEEF

(served with a sauce):

27€ · 300 g · Novillo Real. Uruguay. Black Angus, fed grain for 120 days. Entrecote Rib-eye

27€ · 300 g · Novillo Real. Uruguay. Black Angus, fed grain for 120 days. New York strip

35€ · 300 g · Taurus Gold. Uruguay. Black Angus, fed grain for +200 days. New York strip

37€ · 300 g · Taurus Gold. Uruguay. Black Angus, fed grain for +200 days. Entrecote Rib-eye

22€ / 28€ · 200 g / 300 g ·

Filet Mignon

23€ / 29€ · 200 g / 300 g ·

Pepper crusted Filet Mignon

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 STEAKS WE HAVE TODAY.



DRY-AGED "STEAK SUPPLY" PREMIUM SELECTION BIG STEAKS

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

T - bone

9,5€

Porterhouse

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

VILNIUS CLASSICS - HOT MEAT COURSES

16€ · MEAT chicken fillet stuffed with butter. Served with carrots stewed in butter and potato pave

16€ · Befstrogen with mashed potatoes with truffle oil and our sautéed cucumbers

MEAT COURSES

16€ · Cedar plank duck magret. Served with a sauce

17€ · Jamaican jerk chicken. Served with fresh salad

16€ · Free herded pig ribs served with cucumber in lime sauce

19,5€ · Glazed lamb heel. Served with orange - mustard salad

FISH AND SEAFOOD

21€ · Cedar plank salmon. Served with chioggia beets with honey and fennel seeds

17€ · Grilled sea bass. Served with grilled vegetables

29€ · Octopus baked in the oven. Served with roasted baby potatoes and baked baby tomatoes

VEGETARIAN COURSE

12€ · Grilled vegetable set. Zucchini, portobello mushroom, baby potatoes, small tomatoes, colored carrots with honey and fennel seeds

SIDE DISHES

6€ · Portobello mushrooms with garlic butter

5,5€ · Creamy spinach with taste of truffles

5€ · Chioggia beets with honey and fennel seeds

4€ · Grilled colored carrots with honey and fennel seeds

5€ · Grilled vegetables

3€ · Fresh salad

4,5€ · Orange - mustard salad

FRENCH FRIES

2,9€ · French fries fried in duck fat

3,9€ · French fries fried in duck fat with truffle oil and parmesan cheese

3,9€ · Crushed baby potatoes with olive oil and rosemary

3€ · Mashed potatoes with oil with truffles

SAUCES AND BUTTER 2€

Čeprackuri similar to chimichurri, Black pepper sauce, Béarnaise sauce, Tomato sauce, Blue cheese sauce

