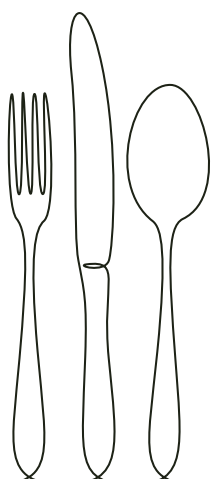


LABAI

FOR FAMILIES
AND STORIES



MENU

STARTERS

- Beef Tartare with Burnt Sesame Mayonnaise** 14
Beef tenderloin, shallots, capers, soy sauce, sesame oil, shrimp crackers
- Fried Shrimps with Sweet Chili Sauce** 11
Shrimps, garlic, sweet chili sauce, Worcestershire sauce, butter, homemade bread crisps, sesame seeds
- Duck Liver Spread with Fig & Passion Fruit Jam** 11
Duck liver, fig & passion fruit jam, brioche
PERFECT FOR SHARING (2-3 PERSONS)
- Salmon Tartare with Guacamole** 10,50
Salmon fillet, onions, gherkins, capers, avocado, ciabatta crisp, lime
- Matjes Herring with Beetroot Hummus** 9
Matjes herring, beetroot hummus, capers, lime, rocket salad
- "Varinis Puodas" Cheese Selection (for 1 person)** 11,50
"Viržinis" cheese: aged 6 months, aged 12 months, ash-coated cheese, Kalamata olives
CHEESE FROM "VARINIS PUODAS" FARM IN KABELIAI
- Share & Taste (for 4-6 persons)** 28
Cured ham, goat cheese stuffed peppers, artichokes, olives, cranberry spread, breadsticks, Danish blue cheese, Camembert, dried apricots, walnuts, brioche, duck liver pâté, meat crisps
- Baked Camembert** 12
Camembert, brioche, hazelnuts, dried cranberries, rocket salad
HONEY FROM MILIŲ FARM (STRAČIŪNAI)
- SPA VILNIUS Homemade Bread Crisps with Homemade Anchovy Sauce** 5,50
Dark bread crisps, garlic powder, homemade anchovy sauce



SALADS

- Grilled Buffalo Burrata** 15
Mixed salad leaves, rocket salad, spinach, sun-dried tomatoes, burrata, Kalamata olives
- Caesar Salad with Shrimps** 15
Romaine lettuce, homemade anchovy mayonnaise, shrimps, teriyaki sauce, croutons, cherry tomatoes
- Caesar Salad with Grilled Chicken** 13
Romaine lettuce, homemade anchovy mayonnaise, grilled chicken fillet, croutons, cherry tomatoes
- Salad with Hummus, Goat Cheese & Roasted Beetroot** 12
Hummus, beetroot, goat cheese, rocket salad, walnuts, honey & balsamic dressing

SOUPS

- Creamy Porcini Mushroom Soup** 6,50
- Beef Broth with Caramelized Onions & Burrata Ravioli** 6,90
Spinach, burrata ravioli, root vegetables, caramelized onions, herbs
- Rich Crab Broth with Roasted Leeks & Shrimps** 13
Crab broth, onions, carrots, leeks, tomatoes, red wine



MAIN COURSES

- Beef Tenderloin Steak with Burnt Onion Cream** 32
Beef tenderloin, onion cream, portobello mushrooms, spinach
- Roasted Halibut Fillet in Burnt Butter with Black Lentils & Butternut Squash** 32
Halibut fillet, lentils, butternut squash, wine, green pea purée
- Lamb with Ginger Carrot Purée** 28
Lamb loin, asparagus shoots, carrot & ginger purée, sun-dried tomatoes
- Grilled Octopus Tentacle** 24
Octopus, French fries, shallots, herbs, Hollandaise sauce, capers
- Corn-Fed Chicken Supreme with Truffle Mayonnaise** 17
Corn-fed chicken, homemade truffle mayonnaise, pickled vegetables
- Mussels in Curry & Coconut Sauce** 17
Mussels, coconut milk, cream, green curry paste, roasted onions, garlic, white wine, herbs
- Grilled Pork Ribs with Vitelotte Sweet Potato & Nut Purée** 18
Pork ribs, purple sweet potatoes, hazelnuts, carrot cream, sun-dried tomatoes, sesame seeds
- Pasta with Shrimps** 15
Pasta, chorizo sausage, shrimps, cream
- Reef Perch Fillet** 16
Reef perch fillet, pea purée, sun-dried tomatoes



VEGETARIAN

- Ravioli with Burrata & Pumpkin Purée** 12
Ravioli, burrata, pumpkin purée, cream
- Portobello Carpaccio** 9
Miso cream, pistachios, rocket salad, chimichurri sauce
- Roasted Butternut Squash with Goat Cheese** 11
Butternut squash, nut butter, goat cheese, rocket salad, balsamic cream

EXTRA GARNISHES

- Mashed potatoes / French fries /
Fresh vegetables / Fried vegetables** 3

DESSERTS

- Crème Brûlée with Lavender Blossoms** 7
- Curd Doughnuts with Salted Caramel** 6
- SPA VILNIUS Homemade Apple Pie** 6
- LABAI Tiramisu** 7
- SPA VILNIUS Homemade Ice Cream (80 g)** 5
Signature curd / assorted berry or fruit flavors
ASK YOUR WAITER



TEA

LITHUANIAN HERBS TEA

- SPA VILNIUS** 4
Echinacea blossoms, golden root, leuzea, oregano, rosehips, peppermint leaves, elderflower elixir
- Energizing** 4
Golden root, oregano herb, thyme
- Calmness** 4
St. John's wort, lemon balm leaves, raspberry leaves
- Immunity** 4
Tormentil root, chamomile blossoms, linden blossoms
- Linden Blossom** 3
A traditional tea cherished in our region, soothing in nature, delicately aromatic and beneficial for wellbeing
- Chamomile** 3
Natūrali, gardi arbata su pievų kvapu ramina, gaivina ir džiugina skoniu

TEA EXTRAS

- Honey / Crushed Cranberries / Lemon /
Crushed Sea Buckthorn** 1
HONEY FROM MILIŲ FARM, STRAČIŪNAI
CRANBERRIES AND SEA BUCKTHORN FROM LITHUANIAN NATURE
- Milk / Plant-Based Milk** 0,50



TEA

CLASSIC

- Sencha** 3
A refined Chinese green tea made from long leaves, offering a refreshing taste, delicate aroma and soft golden hue
- English Superior** 3
An aromatic blend of Assam and Ceylon large-leaf teas with a rich and full-bodied flavor
- Fruit Infusion** 3
A vibrant red fruit tea reminiscent of homemade preserves and the aroma of ripe orchard fruits

SPICED

- Indian Gold** 4
Authentic Indian flavors of mango, cinnamon and turmeric, balanced with the natural sweetness of licorice root and softened with milk
- Masala Chai** 4
Traditional Indian tea prepared with black tea, milk and aromatic spices including cinnamon, cardamom, ginger, cloves and black pepper, finished with honey or sugar

COFFEE

ORGANIC COFFEE LAVAZZA TIERRA ALTECO

- Espresso** 2,50
- Black Coffee** 2,50
- Latte** 3,50
- Cappuccino** 3,50
- Flat White** 4
- Decaffeinated Coffee** 3
- Lithuanian Dandelion Root Coffee** 3



REFRESHMENTS

SPA VILNIUS Homemade Lemonade	400 ml	3
	1000 ml	5
Organic Lemonade	355 ml	4,50
Various flavors		
Mineral Water	330 ml	2
	750 ml	4
Bio Cola	355 ml	4,50
Coca-Cola / Sprite / Fanta	250 ml	3
Freshly Squeezed Juice	200 ml	3,50
Orange / Grapefruit		
Bottled Juice	250 ml	3,50
Homemade Kvass	400 ml	4
	1000 ml	6
"Kaip kam" Kombucha	330 ml	4,50
Acala White Wine Style	330 ml	7
Acala Sprizt Style	330 ml	7

NON-ALCOHOLIC COCTAILS

Aperol Spritz	8
Aperol syrup, sparkling wine, soda water	
Ginger	9
Ginger Beer, orange syrup, lemon syrup, Britvic tonic	
Lemon Lime & Bitters	8
Lime juice, sugar syrup, Sprite, Angostura Bitters	
Pink Harmony	8
Red grapefruit syrup, green apple concentrate, gin, egg white	



HEART-TO-HEART CONVERSATION

Wine Le Petit Etoile Chardonnay 0 %	100 ml	5
Sparkling Wine Barton & Guestier 0 %	100 ml	5
Sparkling Wine Copenhagen Sparkling Tea BLÅ 0 %	100 ml	7
Sparkling Wine La Tordera Alne Prosecco Extra Dry	100 ml	7
Champagne Dumenil Noirs de Montagne Premier Cru	100 ml	11
Red Wine Borgo dei Trulli Primitivo Salento IGP	100 ml	6
White Wine Ribera del Segura Sauvignon Blanc Vdt	100 ml	6





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