

## Vegetables

**SEASONAL VEGETABLES | 14**  
Steamed cooked, extra virgin olive oil

**FARM TOMATOES | 10**  
Multicolor tomatoes, oregano, olive oil

**MIXED SALAD | 10**  
Avocado, cucumber, Granny smith apple

**SPINACH | 8**  
Pine nuts, raisins

## Desserts

**SWEET POTATO | 14**  
Hay panna cotta, chocolate, licorice ice cream

**TIRAMISÚ | 14**  
Mascarpone cloud, Savoyard biscuit, personal blend coffee, rum

**THREE CHOCOLATE | 14**  
Opera biscuit, five spices, salted dark chocolate, caramel, chocolate ice cream

**CREATIVITY AND INSTINCT | 12**  
Coffee, caramel, white chocolate, poppy seeds ice cream

**WAFER BISCUIT | 14**  
Passion fruit sorbet, vanilla cloud, chocolate sauce

## Kids menu

**CAPRESE SALAD | 12**  
Mozzarella cheese, tomatoes, basil

**CHICKEN SOUP WITH PASTINA | 12**

**GNOCCHI AL POMODORO | 12**

**TAGLIOLINI BUTTER PARMIGIANO | 14**

**CHEESEBURGER | 20**  
French fries, cheese, salad

**CHICKEN NUGGETS | 14**  
French fries, salad

**MILK-SHAKE | 8**  
Chocolate, Vanilla, Strawberry

\*For information about allergens present in the dishes, please ask your waiter.

## Restaurant Palanga

Here, flavors follow the rhythm of the seasons. The menu is born from what nature offers at any given moment. In the dishes created by Italian chef Giorgio Pignagnoli, classic Italian flavors subtly blend with Lithuanian ingredients. At their core lies a commitment to freshness, authenticity, and taste that speaks for itself.

Many of the ingredients comes directly from local farms and trusted suppliers. Each product is selected based on seasonality and quality, allowing every dish to reveal the authentic character – from delicate vegetables to aged meats or fresh fish.

Food here is prepared slowly and mindfully, with deep respect for the origin of each ingredient and attention to every detail. We invite you to savor real food and the quiet joy of being present – discovering new flavors, engaging in meaningful conversations, and sharing peaceful moments together.

## Our homemade bread

### FLATBREAD | 3

Indian paratha

### SEED BREAD | 5

Lime and salt butter, Di Giovanna  
Gerbino Organic Extra Olive Oil

### WHOLE GRAIN SOURDOUGH BREAD | 5

Lime and salt butter, Di Giovanna  
Gerbino Organic Extra Olive Oil

## Starters

### RED DRUM CEVICHE | 24

Green leche de tigre, Granny smith apple,  
aromatic salad

### BLUEFIN TUNA CARPACCIO | 26

In Cipriani style

### AMBERJACK TATAKI | 28

Salicornia, romaine lettuce, black caviar

### BEEF TARTARE | 24

Celeriac rémoulade, tuna sauce, sesame  
tuille, estragon

### DUCK BREAST | 28

Shrimps toast, bigarade sauce, orange

### BLACK CAVIAR AMUR ROYAL

Citrus pancakes and sour  
cream 20 g | 40

Citrus pancakes and sour  
cream 30 g | 58

### OYSTER GILLARDEAU N2 | 8

Dressing to choose: mignonette  
or ponzu sauce

### CHEESE SELECTION | 35

Sourdough bread with apricots  
and nuts

## Small bites

### MINI BURGERS | 21

Beef, cheddar cheese, romaine lettuce,  
tomato, pickled cucumbers,  
cocktail sauce

### HOMEMADE HUMMUS | 16

Chickpeas, fresh vegetables,  
aromatic herbs

### POTATO PANCAKES | 22

Salmon tartare, trout caviar,  
sour cream, dill

### CULATELLO DI ZIBELLO | 18

Flatbread, pickled vegetables

## Primi piatti

### SPAGHETTI | 22

Tomato sauce, lemon zest, basil leaves

### PASTA MISTA | 28

Italian fish broth, agrumes, fish and  
shellfish

### PANSOTTI | 26

Herbs, calamari, black ink sauce,  
anchiovies sauce

### RISOTTO | 25

Dashi broth, ramson, peanut butter,  
oyster sauce

### TRADITIONAL LASAGNA | 24

Béchamel sauce, veal ragù, lemon zest

## From the land

### LAMB CHOPS | 42

Carrots, curcuma, tamarind sauce

### BEEF WELLINGTON | 80

(to share)  
Duxelles, mustard, celeriac purè,  
bordelaise sauce

## From the sea

### BLUEFIN TUNA | 42

Swiss chard, black ink sauce, foie gras

### TURBOT | 40

Cacao and salt shell, brandade  
mille-feuille, king oyster mushrooms

### SOLE | 70

(to share)  
In Mugnaia style, spinach, potato purée