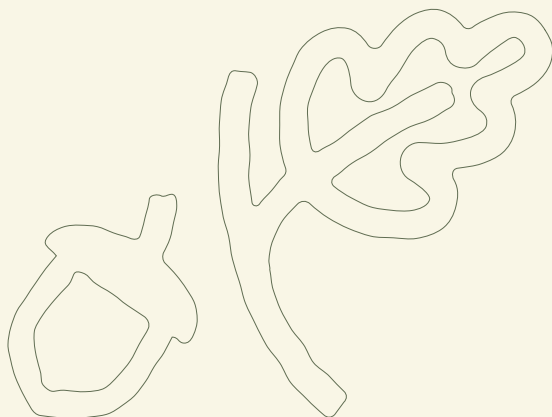


LABAI

FOR FAMILIES
AND STORIES

MENU



**FOR THOSE WHOM WE LOVE VERY MUCH,
WE ALWAYS WISH:**

Get together and have VERY much fun;

Choose VERY calmly from
the extensive menu;

Have a VERY tasty breakfast,
lunch or dinner;

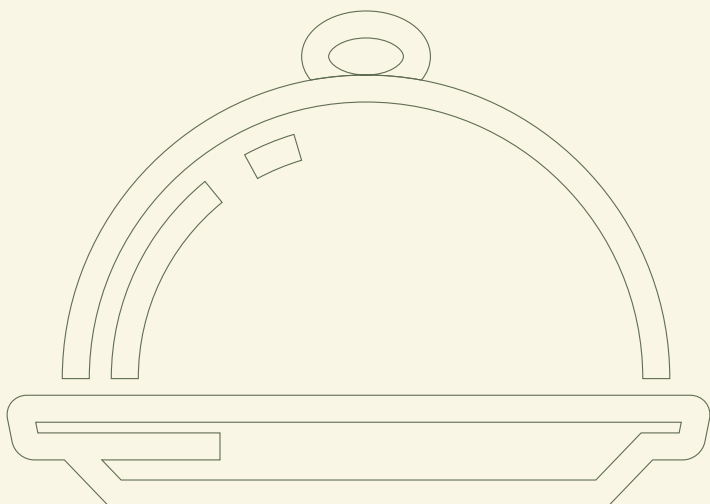
Rest your eyes with a VERY nice look out of
the windows;

Have a VERY pleasant talk.

Not just a little, not for a while, but for
long and VERY much.

***„I just wanted to say that you are wildly,
wildly... And I love you very, very much.“***

S. Šaltenis, “Nut Bread”



CUSTOMERS' FAVOURITE

FOLLOW US:



SNACKS & SALADS



FRIED PRAWNS WITH SWEET & SPICY SAUCE

10 €

Prawns, garlic, sweet and spicy sauce, homemade bread

PINK TUNA TARTARE WITH GREEN APPLES

10 €

Tuna fillet, ginger, sesame oil, sriracha sauce, coconut milk, herb dressing, bread crisps

DUCK LIVER PÂTÉ WITH FIG-PASSION FRUIT JAM

11 €

DISH TO SHARE FOR 2-3 PEOPLE

Duck liver, figs, passion fruit, brioche bread



BAKED CAMEMBERT

11 €

Camembert, brioche, honey, hazelnuts, dried cranberries, greens, honey



HONEY FROM MILIUS FARM, STRAČIŪNAI



SPA VILNIUS BREAD CHIPS WITH HOMEMADE ANCHOVY SAUCE

5,50 €

Black bread chips, garlic powder, homemade anchovy sauce

BEETROOT & GOAT CHEESE SALAD

10 €

Goat cheese, beetroot, rucola, mandarin meat, pistachios, fig balsamic



CAESAR SALAD WITH CHICKEN CROQUETTES

12 €

Fried chicken, romaine lettuce, homemade anchovy mayonnaise, cherry tomatoes, parmesan leaves



SNACKS & SALADS



6-MONTH MATURED CHEESE WITH HEATHER & ORANGE-CHILLI PEPPER RELISH

9,50 €

Aged cow's milk cheese, spread, toasted bread



CHEESE FROM "VARINIS PUODAS" KABELIAI FARM



12-MONTH MATURED HEATHER CHEESE WITH OLIVE & FIG JAM

9,50 €

Aged cow's milk cheese, spread, toasted bread



CHEESE FROM "VARINIS PUODAS" KABELIAI FARM

BALAITĖ CHEESE WITH ASH WITH CRANBERRY & DRIED TOMATO SPREAD

8,50 €

Cow's milk cheese, spread, toasted bread

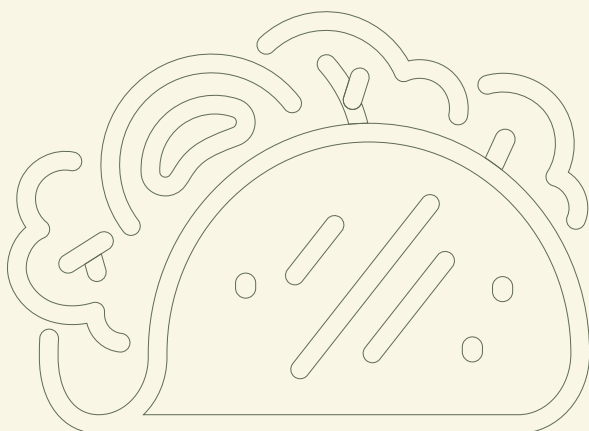


CHEESE FROM "VARINIS PUODAS" KABELIAI FARM

DRIED MEATS & CHEESES PLATTER

15 €

Dried meat chips, dried pork sticks, parma ham, olives, salty sticks, roasted chickpeas, brie cheese, goat's cheese, dried apricots, dried tomato & cranberry spread



SOUPS



CREAMY PORCINI SOUP

6,50 €



**THICK CRAB BROTH
WITH FRIED LEEKS & PRAWNS**

13 €

Crab broth, onions, carrots, leeks,
tomatoes, red wine

BEEF BROTH WITH TORTELLINI

5 €

Spinach, meat-filled tortellini pasta,
carrots, greens



MAIN DISHES



MUSSELS IN CURRY & COCONUT SAUCE

17 €

Mussels, coconut milk, cream, green curry paste, fried onions, garlic, white wine, greens

GRILLED SALMON STEAK WITH ANCHOVY HERB SAUCE

21 €

Salmon, baby potatoes, carrots, bell pepper, asparagus tips, salsa verde herb sauce with anchovies



FRIED OCTOPUS

32 €

Octopus, mango, chili pepper, tomato, eringi mushrooms, Kalamata olives, onions, olive oil

PASTA WITH SHRIMP

15 €

Pasta with chorizo, shrimp & cream

GRILLED POLLOCK FILLET

14 €

Pollock fillet in a seed crust, garlic mashed potatoes cherry tomato & caper salsa

DUCK BREAST WITH ROASTED APPLES & POTATO GRATIN

23 €

Duck fillet, green apples, potato-broccoli gratin, blackberry-wine sauce

BEEF NECK SOUS VIDE WITH BLACK GARLIC

21 €

Beef neck, potato purée, nutmeg, cherry tomatoes, black garlic

BBQ PORK RIBS WITH GRILLED VEGETABLES

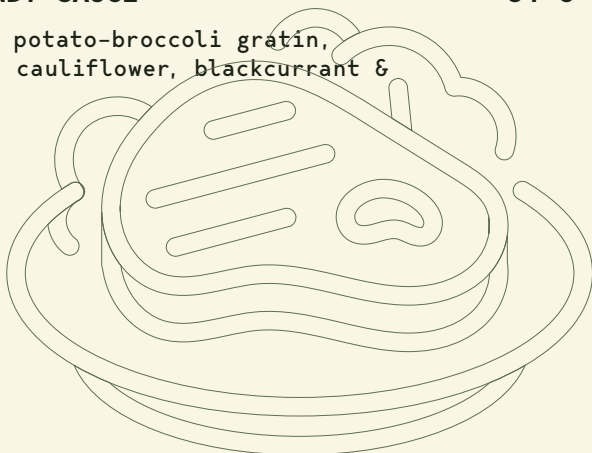
18 €

500 g pork ribs, corn on the cob, tomato, courgette, bell pepper, french fries

HEIFER TENDERLOIN STEAK WITH GRATIN AND BLACKCURRANT & BRANDY SAUCE

34 €

Heifer tenderloin, potato-broccoli gratin, caramelised onion, cauliflower, blackcurrant & brandy sauce



VEGETARIAN DISHES

BAKED SWEET POTATO

WITH QUINOA & ASSORTED VEGETABLES

8 €

Sweet potato, quinoa, tomatoes, beans, chickpeas, red peppers, yellow peppers, green peppers



RAVIOLI WITH BURRATA & PUMPKIN PASTA

12 €

Ravioli, burrata, pumpkin pesto, cream

GREEN BUCKWHEAT & VEGETABLE

STEW WITH VEGAN FALAFELS

9 €

Green buckwheat, spinach, peas, beans, onion, falafel

PORTOBELLO MUSHROOM CARPACCIO

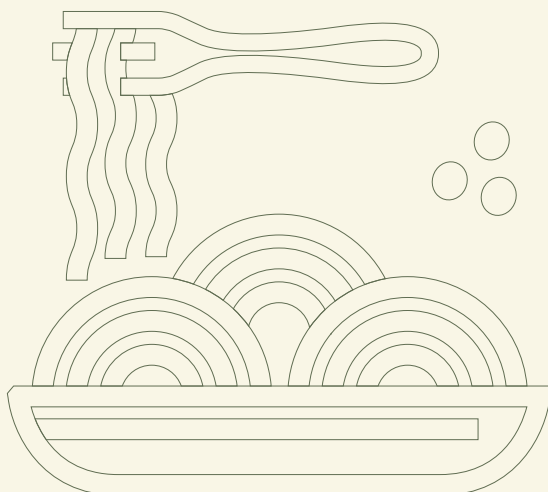
8 €

Portobello mushrooms, miso cream, pistachios, arugula, chimichurri sauce

EXTRA GARNISHES

MASHED POTATOES / ROASTED POTATOES / FRESH VEGETABLES / ROASTED VEGETABLES

3 €



DESSERTS



SPA VILNIUS HOMEMADE ICE CREAM 80 G

4,50 €

Signature curd
Various berries or fruits
Ask the waiter



SPA VILNIUS HOMEMADE APPLE PIE

6 €

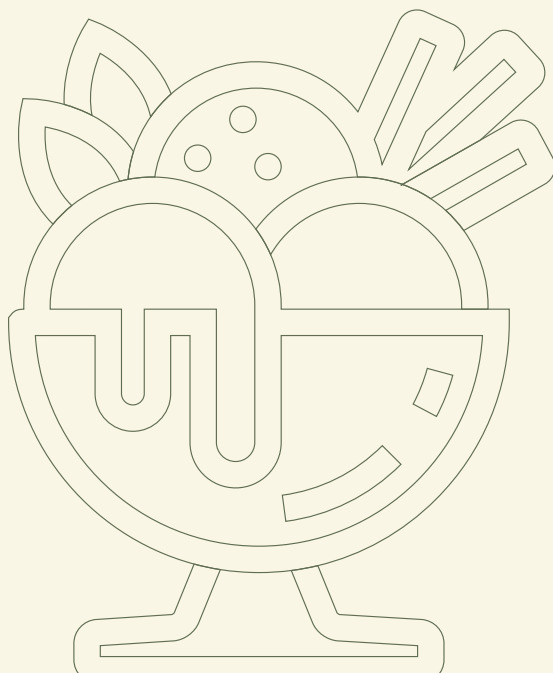
PISTACHIO CRÈME BRÛLÉE

7 €



**COTTAGE CHEESE DOUGHNUTS
WITH SALTED CARAMEL**

6 €



TEA

LITHUANIAN HERBS TEA



SPA VILNIUS

4 €

Echinacea flowers, golden root, leuzea, oregano grass, thorn fruit, peppermint leaves, elderflower elixir



ENERGIZING

4 €

Gold root, oregano grass & thyme grass



PEACE

4 €

St John's wort, lemon balm leaves & raspberry leaves



RESILIENCE

4 €

Tormentil root, chamomile blossoms & linden blossoms

LINDEN BLOSSOM

3 €

A traditional tea, cherished in our region, soothes, carries a scent of luxury, and supports your health.

CHAMOMILE BLOSSOM

3 €

Natural, tasty tea with a meadow scent soothes, refreshes, and delights with its flavour.



TEA

BAGGED TEA

SENCHA GREEN TEA

3 €

Chinese green tea made from long leaves is known for its distinctive aroma, refreshing taste, & delicate yellowish hue.

ENGLISH SUPERIOR BLACK TEA

3 €

An aromatic blend of large-leaf Assam and Ceylon teas offers a rich, full-bodied flavour.

FRUIT TEA

3 €

Red fruit tea recalls the taste of homemade fruit jam & the aroma of the finest garden fruits.

SPICED TEA

INDIAN GOLD

4 €

Authentic Indian flavours - mango, cinnamon, turmeric, and natural sweetness from licorice root, perfectly complemented by milk.

MASALA CHAI

4 €

A traditional Indian tea made with black tea, milk, and aromatic spices like cinnamon, cardamom, ginger, cloves, and black pepper, sweetened with sugar or honey.

TEA EXTRAS

HONEY / MASHED CRANBERRIES / MASHED SEA BUCKTHORN / LEMON

1 €



HONEY FROM MILIUS FARM, STRAČIŪNAI



CRANBERRIES & SEA BUCKTHORN FROM LITHUANIAN NATURE


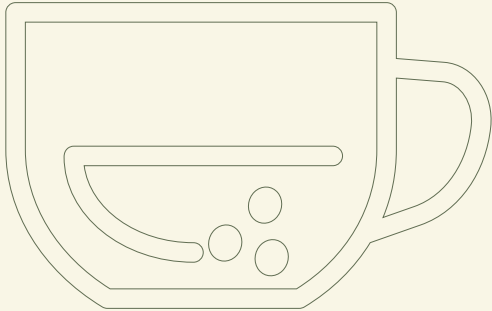

MILK / VEGETABLE MILK

0,50 €




COFFEE

Organic coffee Lavazza Tierra Alteco

ESPRESSO		2,50 €
BLACK		2,50 €
LATTE		3,50 €
CAPPUCCINO		3,50 €
FLAT WHITE		4 €
DECAFFEINATED		3 €
LITHUANIAN DANDELION ROOTS		3 €

A particularly tasty coffee alternative, traditionally used in Lithuania, with notes of caramel and cocoa, beneficial for digestion & blood sugar balance.

SOFT DRINKS

	SPA VILNIUS HOMEMADE LEMONADE (400 ML)	3 €
	(1000 ML)	5 €
BIOLEMONADE	(355 ML)	4,50 €
Various flavours		
MINERAL WATER	(330 ML)	2 €
	(750 ML)	4 €
Carbonated / still		
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 €
KOMBUCHA "KAIP KAM"	(330 ML)	4,50 €
ACALA WHITE WINE STYLE	(330 ML)	7 €
ACALA SPRIZT STYLE	(330 ML)	7 €

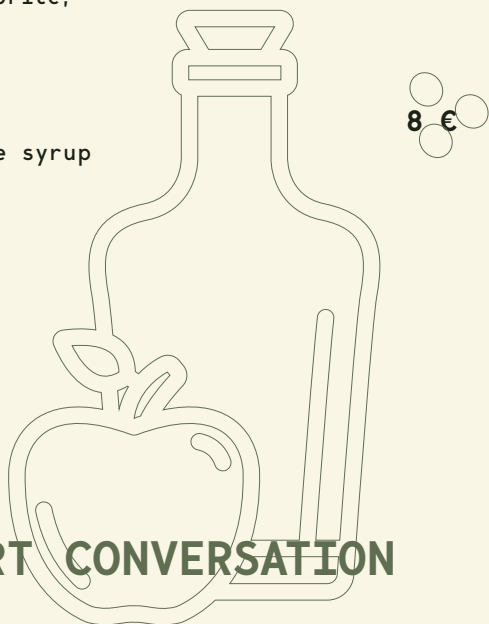
NON-ALCOHOLIC COCKTAILS

APEROL SPRITZ 8 €
Aperol syrup, sparkling wine, soda water

GINGER 9 €
Giger Beer, orange syrup, lemon syrup,
Britvic Tonic

LEMON LIME & BITTERS 8 €
Lime juice, sugar syrup, Sprite,
Angostura Bitter

PINE BUD 8 €
Pine bud, lime juice, agave syrup



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 (150 ML) 10 €

RED WINE SAN GREGORIO EL
VERGAL TEMPRANILLO CALATAYUD 2022 (100 ML) 7 €

WHITE WINE RIBERA DEL SEGURA
SAUVIGNON BLANC VDT (100 ML) 6 €

YOU ARE KINDLY ASKED TO INFORM
A WAITER ABOUT YOUR REQUESTS
AND POSSIBLE ALLERGIES.



spavilnius