

# Kiemas

When Kiemas arrives in Nida

Small plates - food to share

## RAW

- Aguachile with tuna 16,9  
Physalis / corn / radish / pickled red onions
- Aged beef Korean style tartare 15,9  
Hummus / pine nuts / pita

## COLD DISHES

- Cold tomato soup 8,5  
Yellow tomato sorbet / buckwheat granola with bacon crunch / quail eggs
- Green *fattoush* salad 11,9  
Melon / cucumber / green "Labneh" cheese
- Pumkin with burrata 13,9  
Persimmon / passion fruit / pine nuts / truffles / grilled ciabatta slices
- Grilled shredded eggplant 12,9  
Yoghurt with poppy seeds / pita
- Baked spicy carrots 11,9  
Tahini sauce / herb gremolata / pecans

## WARM DISHES

- Hummus with pieces of fried cauliflower 12,9  
Physalis / basil oil / sesame / pita
- Pork meatballs 13,9  
Mango glaze / hummus / basil oil
- Tacos with shredded beef (2 pcs.) 11,9  
Yoghurt / pico de galla salad
- Tacos with dynamite shrimp (2 pcs.) 12,9  
Pineapple salad
- Cheeseburger with wagyu beef 18,9  
Chipotle ketchup / mustard pickles

## SWEET

- Caramel chocolate panna cotta 8  
Mango compote / nuts crumble
- Chocolate cream 8  
Brownie / passion fruit jam / caramelized pecans

# M•EAT

SteakHouse

## MEAT STEAK HOUSE CLASSICS .....

- 16.5€ • Oven baked shrimps with garlic butter. Served with fresh salad and toasted bread
- 15.9€ • Oriental style aged beef tartar with yoghurt, butter, turkish peppers and herbs
- 9.8€ • Curd pancakes with mascarpone cream and berries



## DESSERTS .....

- 8.5€ • Curd cake with berries and fruit sauce



..... **WAGYU BEEF** .....

(served with a sauce):

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

68€ · 100 g · Japanese Kagoshima wagyu New York strip A5



..... **AGED BEEF** .....

(served with a sauce):

34€ · 300 g · The Black. Uruguay. Black Angus, grassfed. Entrecote Rib-eye

34€ · 300 g · The Black. Uruguay. Black Angus, grassfed. New York strip

42€ · 300 g · Taurus Gold. Uruguay. Black Angus, grainfed for +200 days. New York strip

47€ · 300 g Taurus Gold. Uruguay. Black Angus, grainfed for +200 days. Entrecote Rib-eye

29€ / 40€ · 180 g / 260 g · Filet Mignon

30€ / 41€ · 180 g / 260 g · Pepper crusted Filet Mignon

**MEAT COURSES** .....

22€ · BBQ corn fed chicken. Served with fresh salad

23€ · Cedar plank duck magret. Served with a sauce

20€ · Free herded pig ribs with cucumber in lime sauce

23€ · Befstrogen with aged beef filet, French fries fried in duck fat and cucumber in lime sauce



**BURGER** .....

18,9€ · Wagyu special "MEAT" burger with bacon jam, aged cheddar cheese and rucola

**FISH AND SEAFOOD** .....

26€ · Cedar plank salmon. Served with chioggia beets with honey and fennel seeds

26€ · Oven baked sea bass. Served with grilled vegetables

30€ · Octopus baked in the oven. Served with roasted baby potatoes and baked tomatoes



**SIDE DISHES** .....

8,9€ · Portobello mushrooms with garlic butter

7€ · Chioggia beets with honey and fennel seeds

5,5€ · Grilled colored carrots with honey and fennel seeds

7,5€ · Grilled vegetables

4,5€ · Fresh salad



**FRENCH FRIES** .....

5€ · French fries fried in duck fat

6,5€ · French fries fried in duck fat with truffle oil and parmesan cheese

5€ · Crushed baby potatoes with olive oil and rosemary



**SAUCES** .....

2€ · Čeprackuri similar to chimichurri

2,5€ · Black pepper sauce

2€ · Tomato sauce

2€ · Blue cheese sauce



• • • Ask the waiters about the allergens in the dishes • • •

# M♦EAT

— SteakHouse —

## BREAKFAST MENU

MONDAY - SUNDAY

10:00 - 14:00



**Eggs Benedict**



### **Classic**

English muffin, ham, Hollandaise sauce

11,9€

### **Spanish poached eggs**

Patatas bravas, serrano ham, red pepper sauce, black olive mayo, smoked paprika, Hollandaise sauce

11,9€

### **Hemingway**

English muffin, salt cured salmon, goat cheese, Hollandaise sauce

11,9€

### **Lithuanian style poached eggs**

Fried potato scone and mushroom sauce

11,9€

..... **Curried eggs** .....

Coconut curry, cilantro, pita bread

11,9€

### **Turkish poached eggs in yogurt "Cilbir"**

Yogurt sauce, herb relish, clarified butter with Turkish spicy pepper and toasted home-made bread

13,9€



### **Fruit salad**

5,9€

### **Croissant with butter and jam**

3,9€



# M♦EAT

— SteakHouse —



..... **For Kids** .....

Curd pancakes with mascarpone cream and berries

9,8€

Curd cake with fruit sauce

8,5€



### Drinks and non-alcoholic cocktails

Freshly squeezed orange juice 0.2l / 0.4l

4 / 7€

"Aperol Spritz" non-alcoholic (non-alcoholic sparkling wine,  
non-alcoholic aperol, sparkling mineral water, orange)

9€

"Tanqueray Gin&Tonic" nealkoholinis  
(Tanqueray non-alcoholic drink, tonic, green lemon)

9€

"Mimoza" non-alcoholic (non-alcoholic sparkling wine, orange juice)

8€



### Alcoholic drinks and cocktails

Marques de La Concordia Seleccion Especial Vintage Brut Cava 150 ml /  
750 ml (sparkling wine)

7,4 / 34€

"Mimoza" (sparkling wine, orange juice)

9€

"Aperol Spritz" (sparkling wine, aperol, sparkling mineral water, orange)

10€

"Gin&Tonic" (gin, tonic, lime)

10€

"Paloma" (tequila, grapefruit lemonade, lime)

10€