

M•EAT

SteakHouse

COLD STARTERS

- 8€ • Cheese donuts with tomato jam
- 11.9€ • Grilled shredded eggplant. Yoghurt with poppy seeds, pita
- 10.5€ • Beef aged tongue slices served on brioche bread with caramelized onions and wasabi ice cream
- 10.9€ • Homemade foie gras. Served with black currant gel, marinated mustard and toasted brioche bread
- 9€ • Fresh vegetable salad with herb dressing
- Extra:*
 - + 4/8€ • Grilled shrimps 3 p. / 6 p
 - + 15€ • Aged beef filet
- 15.5€ • Smoked eel fish with baby potatoes, apples, quail eggs and watercress sauce

TARTAR

- 15.9€ • Tuna tartare with truffle oil, potato crisps and avocado ice cream
- 12.9€ • Mexican aged beef tartar with pico de gallo, chipotle peppers and corn chips
- 13.9€ • Aged beef tartar with boletus emulsion and potato chips with truffle oil
- 14.9€ • Aged beef carpaccio with thin potatoes fried in duck fat and tuna sauce

WARM STARTERS

- 15.5€ • Oven baked shrimps with garlic butter. Served with fresh salad and toasted bread
- 12€ • Tacos with shredded beef (2 pcs.). Yoghurt, pico de galla salad
- 12€ • Tacos with dynamite shrimps (2 pcs.). Pineapple salad
- 12.5€ • Hummus with pieces of fried cauliflower. Physalis, basil oil, sesame, pita

SOUPS

- 9€ • Oven baked French onion soup
- 9€ • Pureed root vegetable soup with pork gravy, cheddar cheese and crispy bacon. Served with a cheddar cheese biscuit.

BURGERS

- 15.9€ • Classic burger with aged beef, aged cheddar cheese, tomatoes and caramelized onions
- 18.9€ • 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



*Ask waiters about the allergens in the dishes
For groups of seven or more guests 10% service fee is applied*

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VILNIUS CLASSICS - HOT MEAT COURSES

- 21€ • MEAT chicken fillet stuffed with butter. Served with carrots stewed in butter, potato pave and cucumber
- 23€ • MEAT chicken fillet stuffed with truffle butter. Served with carrots stewed in butter, potato pave and cucumber
- 22€ • Befstrogen with aged beef filet, mashed potatoes with truffle oil and our sautéed cucumbers

MEAT COURSES

- 21€ • Cedar plank duck magret. Served with a sauce
- 19.5€ • BBQ corn fed chicken. Served with fresh salad
- 18€ • Free herded pig ribs served with cucumber in lime sauce



FISH AND SEAFOOD

- 25€ • Cedar plank salmon. Served with chioggia beets with honey and fennel seeds
- 24€ • Grilled sea bass. Served with grilled vegetables
- 29€ • Octopus baked in the oven. Served with roasted baby potatoes and baked baby tomatoes

VEGETARIAN COURSES

- 16.5€ • Grilled vegetable set. Zucchini, portobello mushroom, baby potatoes, small tomatoes, colored carrots and chioggia beets with honey and fennel seeds
- 13€ • Grilled avocado with vegetable ratatouille and hard cheese



DESSERTS

- 8€ • Caramel chocolate panna cotta. Mango compote / nuts crumble
- 7€ • Vanilla creme brulee with caramelized apples and biscuit cinnamon ice cream
- 8.9€ • Chocolate fondant cake with liquid chocolate filling. Served with coffee bean ice cream
- 7€ • Japanese cheesecake with passion fruit and mango puree and coconut ganache cream



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WAGYU BEEF

(served with a sauce):

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

65€ · 100 g · Japanese Kagoshima wagyu New York strip A5

AGED BEEF

(served with a sauce):

32€ · 300 g · The Black. Uruguay. Black Angus, grassfed. Entrecote Rib-eye

32€ · 300 g · The Black. Uruguay. Black Angus, grassfed. New York strip

39€ · 300 g · Taurus Gold. Uruguay. Black Angus, grainfed for +200 days. New York strip

45€ · 300 g · Taurus Gold. Uruguay. Black Angus, grainfed for +200 days. Entrecote Rib-eye

28€ / 39€ · 180 g / 260 g ·

Filet Mignon

29€ / 40€ · 180 g / 260 g ·

Pepper crusted Filet Mignon

47€ · 300 g · Spring Creek. Canada. Premium beef. Grainfed.

Gold winner of "World Steak Challenge" 2018. New York strip

52€ · 300 g · Jack's Creek. Australia. Black Angus. Grainfed.

Gold winner of "World's Best Steak" 2021. Entrecote Rib-eye "Australian Cube Roll"

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



BEEF

(served with a sauce):

46€ · 300 g · Grass-fed heifers in the European Union. Premium plus quality entrecote Rib-eye

38€ · 300 g · Grass-fed heifers in the European Union. Premium plus quality New York strip

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

10.5€

Porterhouse

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

SIDE DISHES

8.5€ · Portobello mushrooms with garlic butter

6€ · Creamy spinach with taste of truffles

7€ · Chioggia beets with honey and fennel seeds

5€ · Grilled colored carrots with honey and fennel seeds

7€ · Grilled vegetables

4€ · Fresh salad

2€ · Garlic baked in the oven



FRENCH FRIES

4.9€ · French fries fried in duck fat

6.5€ · French fries fried in duck fat with truffle oil and parmesan cheese

5.9€ · Potato pave

4.9€ · Crushed baby potatoes with olive oil and rosemary

4.9€ · Mashed potatoes with oil with truffles

SAUCES AND BUTTER

2€ · Čepřackuri similar to chimichurri

3€ · Black pepper sauce

2€ · Tomato sauce

2€ · Blue cheese sauce

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