

M♦EAT

— SteakHouse —

BREAKFAST MENU SATURDAY - SUNDAY 10:00 - 13:00



Eggs Benedict



Hemingway

English muffin, salt cured salmon, goat cheese, Hollandaise sauce
10€

Capri

English muffin with stracciatella cheese, tomatoes and hollandaise sauce seasoned with basil
9€

Brazilian Mokeka

Prawns, relish with crushed tomatoes, peppers, limes, coconut cream, melted butter topping and pita
13€



American

Crispy butter bread with cheddar cheese, meat sauce gravy, chives
11€

Sicilian

Vegetable caponata, ricotta cheese with black truffle paste
13€

Marine

Salmon and cod baked scone, fresh vegetable salad, smoked paprika hollandaise sauce
14€

.....
We accept the last orders of the breakfast menu
30 minutes before the end of the breakfast time

..... **Breakfast burger**

Burger bun, scrambled eggs, chopped
crispy bacon, caramelized sweet onions,
chipotle mayonnaise sauce

9,5€

English breakfast

With blood sausage, Merquez sausages, stewed beans in
tomato sauce, portobello mushroom, tomatoes, crispy
sprinkles of bacon and fried potato scone

16€

Turkish poached eggs in yogurt "Cilbir"

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

13€



Giant caramel French toast

Served with coconut ganache cream, passion fruit and raspberry puree

(minimum for 2 persons, preparation takes 15 minutes)

14€

Croissant with butter and jam

3,5€



..... **For Kids**

Curd pancakes with mascarpone cream and berries

7,9€

American pancakes with maple syrup

(preparation takes 20 minutes)

9,8€

Crispy bacon to pancakes + 3,5€

.....
We accept the last orders of the breakfast menu
30 minutes before the end of the breakfast time



Drinks and non-alcoholic cocktails

Freshly squeezed orange/grapefruit/ juice 0.2l / 0.4l

4 / 7€

Espresso

2,6€

Double espresso

3,9€

Black coffee

2,6€

Black coffee with milk

3,3€

Cappuccino

3,3€

Latte macchiato

3,6€

Tea

3,5€

"Mimoza" non-alcoholic

(non-alcoholic sparkling wine, orange juice)

6,5€

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

8,5€

"Tanqueray Gin&Tonic" non-alcoholic

(Tanqueray non-alcoholic drink, tonic, green lemon)

8,5€



Alcoholic drinks

Marques de La Concordia Seleccion Especial Vintage Brut Cava

120 ml / 750 ml (sparkling wine)

5,8 / 32€

"Mimoza" cocktail (sparkling wine, orange juice)

6,5€

"Aperol Spritz" cocktail

(sparkling wine, aperol, sparkling mineral water, orange)

9,5€

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COLD STARTERS

- 9€ Cheese donuts with tomato jam
- 11.9€ Grilled pulled eggplant with spices. Yoghurt sauce with poppy seeds, pita
- 11€ Beef tongue slices served on brioche bread with caramelised onions and wasabi ice cream
- 12€ Homemade Foie Gras mousse. Served with black currant gel, pickled mustard seeds and toasted brioche bread
- 9.5€ Green vegetable salad with herb dressing *Extra:*
 - + 4/8 € • Grilled shrimps 3 pcs. / 6 pcs.
 - + 15 € • Aged beef filet

TARTAR

- 16€ Tuna tartare with black truffles, potato crisps and avocado ice cream
- 15€ Mexican style aged beef tartar with salsa pico de gallo, chipotle peppers and corn chips
- 15€ Aged beef tartar with boletus emulsion and potato chips with truffle oil
- 16€ Aged beef carpaccio with thin potato fries and tuna sauce

WARM STARTERS

- 16€ Oven baked shrimps with garlic butter. Served with green salad and toasted bread
- 12.5€ Tacos with pulled beef (2 pcs.). Yoghurt, pico de gallo salsa
- 12.5€ Tacos with dynamite shrimps (2 pcs.). Pineapple salad
- 12.5€ Hummus with deep fried cauliflower. Physalis, basil oil, sesame, pita

SOUPS

- 9.5€ Oven finished French onion soup
- 9.5€ Creamy root vegetable soup with pork gravy, Cheddar cheese and crispy bacon. Served with a Cheddar cheese biscuit.

BURGERS

- 16.5€ Classic burger with aged beef, aged Cheddar cheese, tomatoes and caramelized onions
- 19.5€ 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 - MAIN MEAT COURSES

- 22€ Breaded chicken fillet stuffed with butter. Served with carrots cooked in butter, potato terrine and fresh cucumber sticks
- 24€ Breaded chicken fillet stuffed with truffle butter. Served with carrots cooked in butter, potato terrine and fresh cucumber sticks
- 24€ Beef Stroganoff with aged beef tenderloin, mashed potatoes with truffle oil and in house fermented cucumbers

MEAT MAIN COURSES

- 22€ Cedar plank duck magret. Served with a sauce
- 19.5€ BBQ corn fed poussin chicken. Served with green salad
- 18.5€ Free herded pork ribs served with cucumber in lime sauce



FISH AND SEAFOOD

- 25.5€ Grilled salmon. Served with Jerusalem artichoke puree and Chioggia beets with honey and fennel seeds
- 24.5€ Grilled sea bass. Served with grilled vegetables
- 29.5€ 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 and nut crumble
- 8€ Vanilla creme brulee with caramelized apples and cinnamon biscuit ice cream
- 9€ Chocolate fondant cake with liquid chocolate filling. Served with coffee bean ice cream
- 8€ Japanese raspberry cheesecake with lychee-calamansi sauce 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):

33€ • 300 g • Black Angus, grassfed and grainfed. Argentina. Entrecote Rib-eye

33€ • 300 g • Black Angus, grassfed and grainfed. Argentina. 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

30€ / 41€ • 180 g / 260 g

Filet Mignon

31€ / 42€ • 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



OUR DRY-AGED PREMIUM SELECTION STEAKS

(served with a sauce)

Please ask the waiters what weight of steaks we have today

DRY-AGED "STEAK SUPPLY" PREMIUM SELECTION BIG STEAKS

(2-3 persons, served with a sauce) 100 g:

T - bone

11.5€

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€ Heirloom Chioggia beets with honey and fennel seeds

5€ Grilled colored carrots with honey and fennel seeds

7€ Grilled vegetables

4€ Green 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 terrine

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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