M·EAT

SteakHouse

STARTERS

9€ Cheese donuts • tomato jam
11.9€ Beef tongue slices • brioche bread • caramelized onions • wasabi ice cream
12.5€ Homemade Foie Gras mousse • black currant gel • pickled mustard seeds • toasted brioche
9.5€ Green vegetable salad • herb dressing
Extra:
+ 4/8 € • Grilled shrimps 3 pcs. / 6 pcs.
+ 15 € • Aged beef filet

16.5€ Tuna tartare • black truffles • potato crisps • avocado ice cream
16.5€ Mexican style aged beef tartar • pico de gallo • chipotle peppers • corn chips
16.5€ Aged beef tartar • roasted hemp seeds • thin potato fries • mustard ice cream
16€ Oven baked shrimps • garlic butter • green salad • toasted bread
12.9€ Hummus • deep fried cauliflower • Physalis • basil oil • sesame • pita

SOUP

9.8€ Oven finished French onion soup

BURGERS

16.5€ Classic burger with aged beef • aged Cheddar cheese • tomatoes • caramelized onions
19.5€ Wagyu special "MEAT" burger • bacon jam • aged Cheddar cheese • rucola

VILNIUS CLASSICS - MAIN MEAT COURSES

23€ Breaded chicken fillet stuffed with butter • carrots • French fries fried in duck fat • fresh cucumbers sticks
25€ Breaded chicken fillet stuffed with truffle butter • carrots • French fries fried in duck fat • fresh cucumbers sticks
24€ Beef Stroganoff • aged beef tenderloin • mashed potatoes • truffle oil • fermented cucumbers

MEAT MAIN COURSES

22€ Cedar plank duck magret • sauce
19.5€ Free herded pig ribs • cucumber • lime sauce

FISH AND SEAFOOD

24€ Cedar plank salmon • Chioggia beets • honey • fennel seeds
29.5€ Octopus baked in the oven • roasted baby potatoes • baked baby tomatoes

VEGETARIAN COURSE

16.5€ Grilled vegetable set • zucchini • portobello mushroom • baby potatoes • small tomatoes • colored carrots • Chioggia beets • honey • fennel seeds

DESSERTS

8.5€ Caramel panna cotta • Mango compote • nuts crumble
8€ Vanilla creme brulee • caramelized apples • cinnamon biscuit ice cream
9€ Chocolate fondant cake • coffee bean ice cream



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

M·EAT

SteakHouse

WAGYU BEEF

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):

34€ / 300 g • Black Angus. Latin America. Grainfed for +120 days. **Striploin New York strip**

38€ / 300 g • Black Angus. Latin America. Grainfed for +120 days. **Entrecote Rib-eye**

39€ / 300 g • Las Piedras. Uruguay. Black Angus, grainfed for +200 days. **Striploin New York strip**

48€ / 300 g • Las Piedras. Uruguay. Black Angus, grainfed for +200 days. **Entrecote Rib-eye**

30€ / 42€ • 180 g / 260 g •
Filet Mignon

31€ / 43€ • 180 g / 260 g •
Pepper crusted Filet Mignon

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

DRY-AGED "STEAK SUPPLY" PREMIUM SELECTION BIG STEAKS

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

T - bone 14.5€ **Porterhouse**

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



SIDE DISHES

6.5€ Portobello mushrooms • garlic butter
5.8€ Chioggia beets • honey • fennel seeds
4.5€ Grilled colored carrots • honey • fennel seeds
5.8€ Grilled vegetables
4€ Green salad
6.5€ Padron peppers
2€ Garlic baked in the oven

FRENCH FRIES

4.9€ French fries fried in duck fat
6.5€ French fries fried in duck fat • truffle oil • parmesan cheese
4€ Crushed baby potatoes • olive oil • rosemary
4.9€ Mashed potatoes • truffle oil

SAUCES

3€ Black pepper sauce
2€ Tomato sauce
2€ Blue cheese sauce



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