

BREAKFAST

I – V 10:00 – 12:00
VI – VII 10:00 – 14:00

English Breakfast Fried eggs, sausages, mushrooms, bacon, fried tomatoe, stewed beans	9,80
Eggs Benedict: with salmon with Parma ham	8,80
Omelette Served with parma ham, mushrooms, cherry tomatoes, onions and basil	8,80
Casadilla with Chicken Tortilla with fried chicken, vegetables and cheese, served with fresh vegetable salad	8,80
American Pancakes Served with fried bacon and maple syrup	8,80
Curd Croquets with Homemade Jam	8,80

SALADS AND COLD APPETIZERS

Classic Caesar Salad Fresh salad dressed with anchovy sauce, parmesan cheese, served with toasted garlic bread	7,80
You can choose tasty and fresh roasted additions:	
Chicken fillet	3,00
Tiger prawns	4,50
Beef Salad Fresh salad leaves, served with fried beef, cherry tomatoes, cucumbers, avocado, zucchini, chili pepper, pickled onions and Chimichurri sauce	14,80
Tuna Bowl Marinated tuna served with soy noodles, wakame seaweed, quail eggs, cucumber, avocado, onion leaves, fly roe and teriyaki sauce	14,80
Matured Beef Carpaccio Beef cutout slices, served with fresh salad leaves, parmezan cheese and pine nuts	11,80
French Matured Beef Tartar Served with drop of vodka, raw quail egg, marinated red onions, mushrooms and capers, flavored with mushroom mayonnaise	12,80
Tuna Tartar Served with berries, mango, basil, ponzu dressing and toasted bread	12,80

SOUPS

Traditional Cold Beetroot Soup Served with fried potatoes slices	5,80
Spicy Beef Soup	7,80
Soup of the Day (please ask your waiter)	3,80



MAIN COURSE

Aromatic Chicken Fillet

13,80

Chicken Fillet, marinated with Teriyaki marinade, served with parsnip puree, fried cauliflowers, mushrooms and red wine sauce

Duck Breast

16,80

Served with pumpkin puree, fried colored carrots and pumkin, flavored with cherry sauce

Pork Shashlik

16,80

Served with mini potatoes, pickled vegetables and adjika

BBQ Pork Ribs

16,80

Served with potatoes slices, fresh vegetable salad and BBQ sauce

Burger with Matured Beef

11,80

Brioche bun with classic burger sauce, served with dry-aged minced beef, bacon, Cheddar cheese, marinated cucumbers, served with french fries

Matured Beef Steak

28,80

Served with mini potatoes, fried broccoli and mushrooms, flavored with classic Madeira sauce

Salmon Fillet

16,80

Salmon Fillet with Harissa glaze, served with fried zucchini, pea pods, cherry tomatoes, blue onion, basil and lemon

Grilled Dorado

16,80

Served with fried seasonal vegetables and Chimichurri

Mussels with White Wine – Cream Sauce

14,80

Served with french fries

Octopus

19,80

Served with mini potatoes, fried chorizo sausages and cheery tamatoes, flavored with Saffron mayonnaise and Chimichurri sauce

Pasta with Chicken

10,80

Spaghetti noodles, served with roasted chicken, sun dries tomatoes, basil, cream sauce and Parmesan cheese

Pasta with Seafood

12,80

Spaghetti noodles, served with shrimps, salmon and octopus slices, mussels, basil and cream sauce



PIZZA

Margherita

8,80

Tomato sauce, Mozzarella cheese, Parmesan cheese, basil

Capriciosa

8,80

Tomato sauce, Mozzarella cheese, ham, mushrooms, artichokes, black olives

Polo

8,80

Tomato sauce, Mozzarella cheese, chicken, cherry tomatoes, sun dried tomatoes, basil

Parma

9,80

Tomato sauce, Mozzarella cheese, parma ham, Parmesan cheese, rucola, cherry tomatoes

Pepperoni

9,80

Tomato sauce, Mozzarella cheese, pepperoni, jalapeño

Mexicano

9,80

Tomato sauce, Mozzarella cheese, bacon, minced beef, Cheddar cheese, blue onion, jalapeño

Pancetta

9,80

Tomato sauce, Mozzarella cheese, Pancetta bacon, mushrooms

RECOMMENDED FOR KIDS

Chicken Croquettes with Cream Sauce

9,80

Served with french fries, cucumber, tomatoes and cream sauce

Pizza with Ham and Cheese

8,80

Pasta with Cream Sauce

7,80

American Pancakes with Homemade Jam

8,80

Curd Croquets with Homemade Jam

8,80

French Fries with Tomato Sauce

4,80



SNACKS, SPREADS

Fried Lithuanian Bread Sticks with Cheese Cream	7,80
Crispy Chicken Wings	9,80
Roasted Prawns with Wasabi Sauce	9,80
Cheese Assorti Served with jam, grapes and olives	14,80
Meat Assorti Served with marinated cucumbers and baby onions	15,80
Snack Set Fried bread, roasted prawns, chicken wings, meat assorti, three sauces	19,80

DESSERTS

Crème Brulee with Fresh Vanilla	8,80
Classic Pavlova Merengue with wiped cream, Toffee sauce and caramelized nuts	8,80
Chocolate Saufflè with Ice cream	8,80
Ice Cream Set You can choose: with fruits, caramel or chocolate	6,80
Milk - Ice Cream Cocktail Vanilla, strawberry or chocolate	7,80

If you have allergies for any ingredients,
please ask your waiter before ordering food



ALCOHOL DRINKS

VODKA (40ml)

Smirnoff Red Vodka	4,50
Belvedere Vodka	7,50

TEQUILA (40ml)

Jose Cuervo Especial Silver, Reposado	4,50
Don Julio Blanco, Reposado	10,00

BRANDY, COGNAC (40ml)

Fernando De Castilla	5,50
Hennessy VS	7,00
Hennessy VSOP	10,00
Hennessy XO	25,00
Ararat Nairi 20YO	10,00

RUM (40ml)

Captain Morgan Spiced Rum	4,50
Captain Morgan White Rum	4,50
Santiago De Cuba Anejo	5,00
Kraken Black Spiced	5,00
Pampero Aniversario Reserva Exclusiva	6,00
Zacapa Solera 23YO	10,00

VERMOUTH (80ml)

Martini Bianco, Rosato, Rosso, Dry	5,50
Lillet Blanc	5,50

WHISKY (40ml)

Johnnie Walker Red Label	4,50
Johnnie Walker Black Label 12YO	6,00
Johnnie Walker Gold Reserve	10,00
Johnnie Walker Blue Label	25,00

Copper Dog Speyside Blended Malt	5,50
Chivas Regal 12YO	7,00
Talisker Isle Of Skye Single Malt 10 YO	9,00

Bushmills Original	4,50
Bushmills Single Malt 10 YO	6,00
Bulleit Bourbon	6,00

GIN (40ml)

Tanqueray Gin	5,00
Tanqueray Blackcurrant Royale	5,50
Gordon's Premium Pink	4,50
Gordon's Tropical Passionfruit	4,50
Beefeater Blood Orange	5,00
Bombay Sapphire	5,00
Monkey 47	7,00

BITTER, LIQUER (40ml)

Campari Bitter	4,50
Luxardo Aperitivo	4,50
Luxardo Limocello	4,50
Baileys Irish Cream	4,50
Disaronno Amaretto	4,50
Jägermeister	5,50

SOFT DRINKS

Coca-Cola, Sprite (250ml)	3,00
Indian Tonic (200ml)	3,00
Mondariz water Sparkling, still (330ml)	3,00
Tap water with lemon (500ml)	0,90
Juice (250ml) Orange, pineapple, apple, cranberry, tomato, grape	3,00

Fresh juice (200ml) Orange, grapefruit	4,50
Kombucha Acala (330ml) Amber Garden, Spritz Style	5,00
Volfas Engelman kvass (400ml)	3,50
Red Bull (250ml)	3,50

COFFEE

Espresso	2,50
Double Espresso	4,00
Espresso Macchiato	2,80
Black coffee	2,50
Black coffee with milk	2,80
Cappuccino Classic, caramel, hazelnut, coconut	3,00

DECAF-
FEINATED
+0,50

Latte Classic, caramel, hazelnut, coconut	3,00
Cacao	2,50
Irish coffee	5,00
ICE COFFEE (600ml)	
Ice coffee with cream Classic, caramel, hazelnuts, coconut	5,00

TEA

Black, fruit, green with ginseng	2,80
----------------------------------	------



CHAMPAGNE (750ml)

Moët & Chandon Brut Imperial (France, Champagne, white, dry)	105,00	Moët & Chandon N.I.R. (France, Champagne, rose, semi sweet)	125,00
Moët & Chandon Ice Imperial (France, Champagne, white, semi dry)	125,00	Veuve Clicquot Brut Rose (France, Champagne, rose, dry)	125,00

WINE (150ml / 750ml)

WHITE WINE

Lamberti Pinot Grigio (Italy, Veneto, dry)	5,80/29,00
Errazuriz Sauvignon Blanc (Chile, Aconcagua valley, dry)	5,80/29,00
Anselmann Riesling Kabinett (Germany, Pfaltz, medium dry)	6,80/34,00
Penfolds Chardonnay (Australia, dry)	7,80/39,00
B&G Vouvrey Chenin Blanc (France, Loire valley, medium dry)	34,00
Pounamu Sauvignon Blanc (New Zeland, Marlborough valley, dry)	39,00
Saint Martin Chablis (France, Burgundy, dry)	59,00

ROSE WINE

Chateau Gassier Le Pas Du Moine (France, Provence, dry)	9,80/49,00
---	-------------------

SPARKLING WINE

Zonin Prosecco (Italy, Veneto, white, dry)	6,20/31,00
Zonin Prosecco Rose (Italy, Veneto, rose, dry)	6,20/31,00
Salasar Cremant (France, Languedoc, white, dry)	39,00

RED WINE

Luciente Semi Sweet Tinto (Spain, Castilla y Leon, semi sweet)	5,40/27,00
B&G Merlot Reserve (France, Languedoc, dry)	5,80/29,00
Ventisquero Reserva Pinot Noir (Chile, Casablanca valley, dry)	5,80/29,00
Zonin Montepulciano D'Ambruzzo DOC (Italy, Abruzzo, dry)	31,00
Vidal - Fleury Cotes du Rhone Rouge (France, Rhone valley, dry)	39,00
Masseria Altemura Sasseo Primitivo (Italy, Puglia, dry)	39,00

HOT WINE (150ml)

Engel Gluhwein (Germany, red, sweet)	4,80
--	-------------

ALCOHOL-FREE WINE

Barrels & Drums Chardonnay (Sweden, white, medium dry)	4,80/24,00
B&G Sparkling (France, white, medium dry)	4,80/24,00
Acala Purple Moon kombucha (750ml)	14,00

BEER, CIDER

BEER (400ml)

Volfas Engelman Rinktinis (Light)	4,80
Warsteiner (Light)	4,80
Volfas Engelman Balta Pinta (White)	4,80
Volfas Engelman Blanc (White)	4,80
Volfas Engelman Porteris (Dark)	4,80
Corona Extra (355ml)	4,80

ALCOHOL-FREE BEER (330ml)

Warsteiner Fresh	3,80
CIDER (330ml)	
Hoggy's Pear	4,80

