

Since 2012

MENU

RIB ROOM

RESTAURANT - CATERING

FUSION STARTERS

Tuna and mango tartar **18€**

Red caviar | squid ink | tapioca cracker | microgreens | Asian spices

Thai style beef tartare **19€**

Pickled egg yellow | pine nuts | sprouts | crispy grilled ciabatta | fresh basil

Sautéed scallops **16€**

Mango salsa, | tom yam shrimp butter | turmeric tulle

FRESH NOTES

Fresh mango and avocado salad Pinoy style **12€**

Shrimps | lotus root | fresh mint | light lemon and honey dressing

Just Cesar salad **9€**

With: shrimps 7 | grilled chicken breast 6 | vegan meatballs 6

White wine poached pear and Gorgonzola cheese salad **9€**

Green herbs | buckwheat popcorn | cranberry dressing

SOUPS

Tom Yam Talay – Classic Thai soup **16€**

Seafood | glass noodles | bit of coconut milk

Abdoogh Khiar – Persian-style cold yogurt soup **8€**

Pita bread | mint | dry rose petals | raisins | cucumbers

Soup of the day **6€**

Only on work day

SWEET IMPROVISATIONS

Red velvet and raspberry roll **9€**

Raspberry sorbet | raspberry caviar | fresh mint

Passion fruit Crème Brulee **9€**

Fresh berries | lemon chocolate sand | mango caviar

Chocolate fondant **9€**

Burned chocolate crisps | cherries coulis | fresh basil | dark chocolate crumbs

Special dessert of the day **6€**

(Please ask your waiter if you require any information regarding allergens)

MAIN COURSES OVER THE COALS

PORK

Glazed pork ribs **22€**

Purple potato crisp | sesame | black olive crumbs | teriyaki-sesame sauce

Oriental style small pork ribs **20€**

Sweet chili | roasted habanero with goat cheese and bacon

Iberico pork short ribs **24€**

Smoked BBQ sauce | crispy bacon | Eggplant

BBQ pork ribs **22€**

BBQ and blueberries sauce | grilled asparagus

Rib Room's Quartet **39€**

Iberico ribs | BBQ ribs | Oriental ribs | Glazed ribs

LAMB

Classic lamb chops **29 €**

Garlic mint sauce | baba ghanoush

Lamb rump **25 €**

Pomegranate sauce | roasted curry carrots

BEEF & VEAL

Classic beef steak

(kids' size 160gr / 280gr) **31€ / 43€**

Red wine sauce | leek terrine

Beef short ribs **24€**

Red wine sauce | honey roasted shallots

Veal chop **23€**

Smoking rosemary | grilled lemon | Herbs and garlic butter

FISH AND SEAFOOD

Teriyaki salmon in banana leaf **20€**

Coconut and red caviar sauce | roasted sweet potato | sprouts

Grilled tiger prawns **21€**

Garlic | parmesan cheese | garlic baguette

MAIN COURSES - RIB ROOM ONLY

Turmeric chicken **19 €**

Golden paprika sauce | poached Bok Choy | puffed rice

Fillet of halibut **20€**

Coconut milk sauce | sweet potato mash | snow pea

Roasted eggplant **17€**

Eggplant tortellini | creamy spinach sauce | nuts | sprouts

Rabbit and vegetable roll **21€**

Leek terrine | mint pesto | white asparagus | sprouts

Roasted mushrooms **17€**

Carrot hummus | fresh herbs | mushroom cream | purple potato crisp

SOMETHING EXTRA 4,5 €

French Fries flavored with truffle oil | Buckwheat with crispy bacon | Napa cabbage Summer Kimchi with sesame | Fried rice with crispy shallots and fried egg | Roasted baby potatoes with cheese and bacon | Green leaf salad with honey and lemon dressing | Crispy oyster mushrooms with bit of truffle oil and fresh herbs | Porto Bello mushroom roasted camembert cheese | Assorted tomato salad with yoghurt dressing | Fried mushrooms with herbs and sour cream | Grilled vegetables

Executive Chef

Miroslav Styčinskij

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WINE LIST

SPARKLING WINE

- Borgo Gritti Prosecco DOC, Italy 125ml **7,5€** 750ml **42€**
Agusti Torello Mata Brut Reserva Cava DO, Spain 125ml **9€** 750ml **54€**
Ca'Val Valobiadene Prosecco Superiore DOCG Brut Milleisimato, Italy 750ml **48€**
Château Martinolles Cremant Limoux Blanc, France 750ml **58€**
Meinklang Prosa ROSE, Austria 750ml **54€**

CHAMPAGNE

- Pommery Brut Royal 375ml **52€** 750ml **82€**
Moutard Pere&Fils Brut Grande Cuvee 750ml **92€**
Diebolt-Vallois Extra Brut Tradition 750ml **90€**
Doyard Mahe Champagne Cuvee Empreinte Brut, Blach De Blancs 750ml **96€**
Pommery Brut ROSE 750ml **140€**
Louis Roederer Brut VINTAGE 750ml **170€**

WHITE WINE

- De Martino Estate, Chile 125ml **8€** 750ml **45€**
Chardonnay
Altanza Bianco Rioja, Spain 125ml **8€** 750ml **45€**
Sauvignon Blanc
 Niepoort Drink Me Nat Cool White Vinho Verde, DOC Portugal 750ml **46€**
Azal, Arinto, Avesso, Trajadura, Loureiro
Banfi Vigne Regali Principessa Gavia DOC, Italy 750ml **50€**
Cortese
Bott - Geyl Gewurztraminer Les Elements Alsace AOC, France 750ml **60€**
Gewurztraminer
Mount Riley Marlborough, New Zealand 750ml **55€**
Sauvignon Blanc
Bründlmayee Landwine, Austria 750ml **58€**
Grüner Veltliner
Banfi San Angelo Toscana IGT, Italy 750ml **60€**
Pinot Grigio
J. Moreu & Fils Petit Chablis AC, France 750ml **60€**
Chardonnay
Hunawehr Reserve Alsace AOC, France 750ml **70€**
Riesling
Kracher Cuvée Spätlese Burgenland, Austria (sweet wine) 750ml **40€**
Pinot Blanc, Chardonnay, Welschriesling
 Georg Breuer "Sans" Rheingau, Germany 125ml **7€** 750ml **42€**
Riesling

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RED WINE

De Martino Estate Maipo DO, Chile 125ml **8€** 750ml **45€**

Carmenere

Altanza Reserva Rioja, Spain 125ml **8€** 750ml **45€**

Tempranillo

San Gregorio Las Martas Calatayud DO, Spain 750ml **50€**

Garnacha

Susana Balbo Ben Marco Malbec Valle de Uco Mendoza, Argentina 750ml **52€**

Malbec

Mount Riley Marlborough, New Zeland 750ml **55€**

Pinot Noir

Planeta Plumbago Nero d'Avola Sicilia DOC, Italy 750ml **50€**

Nero d'Avola

Banfi Chianti Classico Toscana DOCG, Italy 750ml **52€**

Sangiovese

Varvaglione Papale Oro Primitivo Di Manduria DOP, Italy 750ml **69€**

Primitivo

Chateau de Saint Cosme Cotes du Rhone Rouge AOP, France 750ml **60€**

Syrah


Brundlmayer Pinot Noir Reserve, Austria 750ml **80€**

Pinot Noir , Corvinone, Corvina, Rondinella

 Brigaldara Amarone della Valpolicella Cavolo DOCG, Italy 750ml **120€**
Corvinone, Corvina, Rondinella

ROSE WINE


Ultimate Rose Provence AOP, France 750ml **55€**

 Chateau de L'escarelle Palm Rose Mediterranee IGP, France 125ml **8€** 750ml **48€**

SPARKLING TEA

0% Van Nahmen Sparkling Juicy Tea Riesling Verbine Jasmin, Germany 125ml **7€** 750ml **42€**

0% Copenhagen Sparkling Tea Bla, Denmark 750ml **49€**

 The wine is produced from grapes cultivated in accordance with organic viticultural standards

0% Non-alcoholic wine / sparkling tea

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DRINKS

SOFT DRINKS

Still mineral water 250 ml / 750 ml **3 / 5€**

Sparkling mineral water 250 ml / 750 ml **3 / 5€**

Coca Cola / Coca Cola Zero / Sprite **3,5€**

Schweppes Tonic **3,5€**

Energy Drink RED BULL **4€**

Franklin& Sons LTD (Natural Tonic / Ginger Beer) **3,5€**

Juice (apple | multifruit | mango | peach | blackcurrant | orange | tomato) **3,5€**

Freshly squeezed juice 200ml **5€**

HOT DRINKS

Black coffee **2,8€**

Espresso **2,8€**

Double Espresso **4€**

Coffee with milk **3,5€**

Cappuccino **3,5€**

Latte **3,9€**

Flat white **3,9€**

Infusion tea **3,5€**

Berry pure drink **3,8€**

Cacao **3,2€**

Mulled wine (cold season only) **8€**

BEER

Švyturio Extra 300ml / 500ml **5 / 7€**

Grimbergen Blanche 250ml / 500ml **5 / 7€**

Grimbergen Double Ambree 250ml / 500ml **5 / 7€**

Carlsberg 500ml **6€**

Bocmano ūsai 330ml **5,5€**

Keturi vėjai 330ml **5,5€**

Bėganti kopa 330ml **5,5€**

Kronenbourg Blanch alko-free 330ml **4,5€**

Švyturys GO alko-free **5€**

CIDER

Tinginio pantis 330ml **5,9€**

Tinginio pantis alko-free 330ml **5€**

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DRINKS

BRENDY 40ML

Torres 10 YO **7€**
Esplendido **6€**
Saint Remy VSOP **8€**

COGNAC 40ML

Hennessy VSOP **12€**
Hennessy XO **28€**
Courvoisier VS **9€**
Courvoisier VSOP **12€**
Courvoisier XO **28€**
Lheraud Cuvee 20 **18€**

RUM 40ML

Bacardi Carta **6€**
Bacardi Bianco **6€**
Zacapa Solera Gran **13€**
Reserva Mount Gay **14€**
HSE Extra Vieux **16€**

CALVADOS 40ML

Garnier Tres Vieux 12 **10€**

GIN 40ML

Bombay Sapphire **5€**
Tonqueray **6€**
Gordon's Premium Pink **6€**

LITHUANIAN DRINKS 40ML

Krupnikas - honey and herb liqueur **6€**
Žagarė - cherry liqueur **6€**
Trejos devyneriai - local herb liqueur **6€**
Žalios devyneriai - sweet herbs liqueur **6€**
Stumbro starka - bitter with the aroma of dried apples and pear **6€**
Malūnininkų - bread bitter **6€**
Suktinis - mead nectar **6€**
Žalgiris 20ml (70%) - mead balsam **9€**

VODKA 40ML

Lithuania Gold **5€**
Finliandia **6€**
Linie Aquavit **7€**
Cachaca Samba **6€**

PORT 40ML

Porto Fogo Tawny Port **7€**
Quinta Do Pego **7€**

GRAPPA 40ML

3 Corone Invecchiata **8€**

VERMOUTH

Martini 80ml **6€**
Campari 80ml **6€**
Carpano Classico 40ml **6€**

TEQUILA 40ML

Cazcabel Reposado **7€**
Cazcabel Blanco **7€**

LIQUER 40ML

Jägermeister **6€**
Limoncello **6€**
Bailey's **5€**
Vana Tallinn **5€**
Vana Tallinn Cream **5€**
Kahlua **5€**
Fernet Branca **7€**
Grand Marnier **8€**
Marashino Luxardo **5€**