

# M•EAT

— SteakHouse —

## SUMMER VEGETABLES DISHES .....

- 10€ Cucumber salad Tzatziki with Labneh, mint and roasted almonds
- 11.5€ Oven-roasted cherry tomatoes with yogurt, poppy seeds and sumac
- 11.5€ The real babaganoush
- 11.9€ Green fattoush salad. Melon, cucumber, green Labneh cheese
- 12.5€ Flame-kissed romaine lettuce with Greek yogurt sauce and lime-tarragon dressing
- 2.5€ Pita (*we recommend to taste summer dishes with pita*)

## COLD STARTERS .....

- 16.9€ Tuna ceviche with yuzu dressing and citrus slices
- 15.9€ Mexican style aged beef tartar with salsa pico de gallo, chipotle peppers and corn chips
- 15.9€ Oriental style aged beef tartar with yoghurt, butter, turkish peppers and herbs

## WARM STARTERS .....

- 16.5€ Oven baked shrimps with garlic butter. Served with green salad and toasted bread
- 12.9€ Hummus with deep fried cauliflower. Physalis, basil oil, sesame, pita
- 12.9€ Mochiko chicken a.k.a. H.F.C. with spicy sriracha mayonnaise and togarachi sprinkles

## SOUP .....

- 8.5€ Cold tomato soup. Yellow tomato sorbet, buckwheat granola with bacon crunch, quail eggs

## FOR CHILDREN .....

- 15€ Crispy chicken pieces with honey and butter sauce, French fries and fresh cucumber slices
- 12€ Pinsa (like pizza) with mozzarella cheese, San Marzano tomato sauce and pork ham
- 8.5€ Pasta with San Marzano tomato sauce, hard cheese and basil
- 9.8€ Traditional cheese curd pancakes with mascarpone cream and berries

## DESSERTS .....

- 9€ Chocolate fondant cake with liquid chocolate filling. Served with coffee bean ice cream
- 8€ Caramel panna cotta. Mango compote, nuts crumble
- 8.5€ Lithuanian cheese curd cake with berries and fruit sauce



... Please ask the waiters about the allergens in the dishes ...

# M•EAT

## SteakHouse

### WAGYU BEEF

(served with a sauce)

Please ask the waiters what weight of steaks we have today

68€ • 100 g • Japanese Kagoshima wagyu New York strip A5

### AGED BEEF

(served with a sauce)

34€ • 300 g • Black Angus, grassfed and grainfed. Argentina. Entrecote Rib-eye

34€ • 300 g • Black Angus, grassfed and grainfed. Argentina. New York strip

42€ • 300 g • Taurus Gold. Uruguay. Black Angus, grainfed for +200 days. New York strip

47€ • 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

We recommend to taste steaks with vegetables and French fries

### MEAT MAIN COURSES

23€ Cedar plank duck magret. Served with a sauce

20€ Free herded pork ribs served with cucumber in lime sauce

25€ Beef Stroganoff with aged beef tenderloin, French fries fried in duck fat and cucumber in lime sauce

12.5€ Mititei - Romanian style grilled sausages without casing (3 pcs.) with mustard

12.5€ Pork neck Shashlik skewers (2 pcs.) with homemade ketchup



### BURGER

16.5€ Classic burger with aged beef, aged Cheddar cheese, tomatoes and caramelized onions

We recommend to taste burger with French fries and homemade tomato sauce



### FISH AND SEAFOOD

26€ Cedar plank salmon. Served with Chioggia beets with honey and fennel seeds

25.5€ Grilled sea bass. Served with grilled vegetables

30€ Octopus baked in the oven. Served with roasted baby potatoes and baked baby tomatoes



### SIDE DISHES

8.9€ Portobello mushrooms with garlic butter

7€ Heirloom Chioggia beets with honey and fennel seeds

5.5€ Grilled colored carrots with honey and fennel seeds

7.5€ Grilled vegetables

4.5€ Green salad

### FRENCH FRIES

5€ French fries fried in duck fat

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

5€ Crushed baby potatoes with olive oil and rosemary

### SAUCES

2€ Čepřackuri similar to chimichurri

3€ Black pepper sauce

2€ Tomato sauce

2€ Blue cheese sauce