

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 Khir – Persian-style cold yogurt soup 8€

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

Soup of the day 6€

Only on work day

### 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

Grilled jerusalem artichoke (vegan) 17€

Shiitake mushrooms | smoked sweet paprika sauce | sprouts | crispy basil

Roasted mushrooms 17€

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

# 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 42€

Iberico ribs | BBQ ribs | Oriental ribs | Glazed ribs

## 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

## SOMETHING EXTRA 5€

Grilled vegetables | Roasted baby potatoes with cheese and bacon | Fried rice with crispy shallots and fried egg | Napa cabbage Summer Kimchi with sesame | Crispy oyster mushrooms with bit of truffle oil and fresh herbs | Porto Bello mushroom roasted camembert cheese |

## EXTRA 4,5€

French Fries flavored with truffle oil | Assorted tomato salad with yoghurt dressing | Green leaf salad with honey and lemon dressing | Buckwheat with crispy bacon | Fried mushrooms with herbs

## SWEET IMPROVISATIONS

Red velvet and raspberry roll 9€

Raspberry sorbet | raspberry caviar | fresh mint

Passionfruit parfait 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)

## BEEF & VEAL

Classic beef steak

(160gr / 280gr) 32€ / 44€

Red wine sauce | leek terrine

Beef short ribs 36€

Red wine sauce | honey roasted shallots

Veal chop 39€

Smoking rosemary | grilled lemon | herbs and garlic butter

## LAMB

Classic lamb chops 37€

Garlic mint sauce | baba ghanoush

Lamb rump 34€

Pomegranate sauce | roasted curry carrots

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# WINE LIST


## SPARKLING WINE

	125ml	750ml
Borgo Gritti Prosecco DOC, Italy	7,5€	42€
Agusti Torello Mata Brut Reserva Cava DO, Spain	9,0€	54€
Ca'Val Valobiadene Prosecco Superiore DOCG Brut Milleisimato, Italy		48€
Château Martinolles Cremant Limoux Blanc, France		58€
Meinklang Prosa ROSE, Austria		54€

## CHAMPAGNE

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

## WHITE WINE


	125ml	750ml
De Martino Estate, Chile	8,0€	45€
<i>Chardonnay</i>		
Altanza Bianco Rioja, Spain	8,0€	45€
<i>Sauvignon Blanc</i>		
 Niepoort Drink Me Nat Cool White Vinho Verde, DOC Portugal		46€
<i>Azal, Arinto, Avesso, Trajadura, Loureiro</i>		
Banfi Vigne Regali Principessa Gavia DOC, Italy		50€
<i>Cortese</i>		
Bott - Geyl Gewurztraminer Les Elements Alsace AOC, France		60€
<i>Gewurztraminer</i>		
Mount Riley Marlborough, New Zealand		55€
<i>Sauvignon Blanc</i>		
Bründlmayee Landwine, Austria		58€
<i>Grüner Veltliner</i>		
Banfi San Angelo Toscana IGT, Italy		60€
<i>Pinot Grigio</i>		
J. Moreu & Fils Petit Chablis AC, France		60€
<i>Chardonnay</i>		
Hunawihr Reserve Alsace AOC, France		70€
<i>Riesling</i>		
Kracher Cuvée Spätlese Burgenland, Austria (sweet wine)		40€
<i>Pinot Blanc, Chardonnay, Welschriesling</i>		
0% Georg Breuer "Sans" Rheingau, Germany	7,0€	42€
<i>Riesling</i>		

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## RED WINE

	125ml	750ml
De Martino Estate Maipo DO, Chile <i>Carmenere</i>	8,0€	45€
Altanza Reserva Rioja, Spain <i>Tempranillo</i>	8,0€	45€
San Gregorio Las Martas Calatayud DO, Spain <i>Garnacha</i>		50€
Susana Balbo Ben Marco Malbec Valle de Uco Mendoza, Argentina <i>Malbec</i>		52€
Mount Riley Marlborough, New Zealand <i>Pinot Noir</i>		55€
Planeta Plumbago Nero d'Avola Sicilia DOC, Italy <i>Nero d'Avola</i>		50€
Banfi Chianti Classico Toscana DOCG, Italy <i>Sangiovese</i>		52€
Varvaglione Papale Oro Primitivo Di Manduria DOP, Italy <i>Primitivo</i>		69€
Chateau de Saint Cosme Cotes du Rhone Rouge AOP, France <i>Syrah</i>		60€
Brundlmayer Pinot Noir Reserve, Austria <i>Pinot Noir, Corvinone, Corvina, Rondinella</i>		80€
 Brigaldara Amarone della Valpolicella Cavolo DOCG, Italy <i>Corvinone, Corvina, Rondinella</i>		120€

## ROSE WINE

	125ml	750ml
Ultimate Rose Provence AOP, France		55€
 Chateau de L'escarelle Palm Rose Mediterranee IGP, France	8,00€	48€

## SPARKLING TEA

0% Van Nahmen Sparkling Juicy Tea Riesling Verbine Jasmin, Germany	7,00€	42€
0% Copenhagen Sparkling Tea Bla, Denmark		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 MENU

## 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 250ml	3,5€
Schweppes Tonic 250ml	3,5€
Energy Drink RED BULL 250ml	4,€
Franklin& Sons LTD (Natural Tonic / Ginger Beer) 250ml	3,5€
Juice (Please ask your server about juice assortment options) 250ml	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	3,9€
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 500ml	5€

## CIDER

Tinginio pantis 330ml	5,9€
Tinginio pantis alko-free 330ml	5€

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# DRINKS MENU

## BRENDY 40 ml

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

## COGNAC 40 ml

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

## RUM 40 ml

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

## CALVADOS 40 ml

Garnier Tres Vieux 12	10€
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## GIN 40 ml

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

## LITHUANIAN DRINKS 40 ml

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 40 ml

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

## PORT 40 ml

Porto Fogo Tawny Port	7€
Quinta Do Pego	7€

## GRAPPA 40 ml

3 Corone Invecchiata	8€
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## VERMOUTH

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

## TEQUILA 40 ml

Cazcabel Reposado	7€
Cazcabel Blanco	7€

## LIQUER 40 ml

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€