



## WHAT WE TRY TO BE RIGHTFULLY FAMOUS FOR



### TAPAS "ESPLENDIDAS"

Oh, these small, darling snacks... We have rummaged for the recipes all over Spain – with infatuation. Yet some things we have also crafted on our own. With knowledge and a lot of heart

#### Olivas "FAMOSAS"

Black olives (pitted), marinated in our very own (and somewhat famous) way – with honey, garlic and herbs. Just trust us 6,-

#### Ejotes "PIÑONELLA"

Green bean sprouts, pan-fried and topped with cheese, pine nuts and a bit of nutmeg. An excellent snack but also serves very well as a side to some roast 6,-

#### Setas "NEGRO Y BLANCO"

Button mushrooms & Co., dry-fried in our patented, secret spice mix of *different* kind of peppers ("HOUDINI MAGIC MIX"™, if you will). With a touch of fried garlic. Rather intensive, but hooks you on like there's no tomorrow... Also works wonders as a side, especially with red meat 8,-

#### Hummus "CARLITO'S WAY"

Chickpea-and-sesame seed purée: velvety smooth and home-made honest. Intimated and realised by Chef Karolis (*Charles or Carlos*). He is adamant that he personally takes the consequences ☺ Arrives with slivers of fresh veg 8,-

#### Gambas "CLUB NAUTICO"

Tiger prawns pan fried extra-hotly in olive oil, with garlic, a touch of fresh Chile pepper and a dash of white wine. It is enjoyed by the captains and the sailors; likewise – by their ladies and their little ones (just minus the pepper) 12,-

#### Gambas "ARMADA"

Tiger prawns, fried with smoked bacon (!), button mushrooms, a touch of garlic, grated cheese and fresh cream. Outstanding and potent dish – like the Spanish Armada ☺ Warning: it's quite filling 12,-

#### Gambas "DIABLO OLOROSO"

Tiger prawns, dry-fried in our very own (secret) dry spices (HMM™), also with a bit of cardamom and garlic. Sweet-and-spicy with a lot of charming aroma 12,-

#### Chipirones "SANTA CRUZ"

Deep fried baby squid: small, puffy and delicate. Just a few dips in spiced flour and then speed-fried. On the side: home-made mayo with fresh mint folded in. A whiff of Canary Island holidays 8,-

#### Croquetas "MADRILEÑAS"

With little crumbs of *chorizo* sausage folded in: quite possibly it doesn't get any more "tapas" than this. Excellent with light beer; even more so with light wine; with a good life – always 6,-

#### Espárragos "OCULTOS"

Fresh asparagus wrapped in a napkin of *serrano* ham and pan-fried. Served with our HOME-MADE mayo, with a swirl of *pesto* sauce folded in. There are those who go for doubles of this here sexy little dish 6,-

#### Patatas "MEJORAS"

Young potatoes with *chorizo* sausage: the legumes are parboiled and then pan-fried with some spicy little things, some chopped garlic, fresh rosemary and with this-and-that. Quite filling and very aromatic. A serious business, this 8,-

#### Bistec "TÁRTARO"

Raw beef's RESPONSIBLE address to the masses (the beef is very finely *chopped*, adamantly not ground!) With 13 ingredients all in all and a quail egg mixed in. Those who dared, had good taste ensnared. Goes magnificently with a shot of cold vodka or with some SERIOUS tequila. But most of all – anyway you want it ☺ 16,-

#### Bocadillo "CRISTOBAL" (Abierto)

Christopher's favourite (open) sandwich: *ciabatta* bread, spread with real butter; covered with real sausage with truffles (!); with very thin slices of fresh tomatoe and a drizzle of extra virgin olive oil and some fresh *cilantro*. Been there, done that 6,-

#### Pan "LITUANICA"

Deep-fried Lithuanian bread with garlic – our great and ancient tradition, which the Spanish have not seen even in their dreams... ☺ With a lot of runny cheeeeeese and home-made cream (If you're visiting Lithuania for the first time and want to try some of our excellent national beer, there simply is no way you can miss out on this here snack. A dearly loved Classic!) 6,-

#### Platillo "DUQUE"

Duke's plate of four *cheeses* (served with *ciabatta* bread). Ideally: with wine and amongst 2-3 friends! 16,-

#### Platillo "PRINCESA"

Princess' plate of four *meat cuts* (served with *ciabatta* bread). Ideally: with wine and amongst 2-3 friends! 16,-



### TACOS "BANDIDOS"

Authentic recipes form San Francisco, from the famous (and infamous) Mission District latino quarter ("La Misión"). No less

#### ✓ "CARNE" (BEEF): luxuriously, refreshingly, dearly elegantly

The ham is marinated in full secrecy. Everything is drizzled over with fresh *pico de gallo* salad, with fresh *cilantro*. Served with *crema con queso* 7,-

#### ✓ "CERDO" (PORC): leathally, intensively, drop-dead-gorgeously

The knuckle is cooked during the night, with spices. Then it gets some tender open flame love on the grill (!) It is served with marinated red onions and radishes, along with fresh *cilantro*. Hallowed with *nopalitos* (marinated cactus "meat") 7,-

#### ✓ "POLO" (CHICKEN): crazily, fragrantly, viva-la-fiestically

The chicken is pulled, then fried with serious spices whilst our *guac* is made a-fresh daily and *a mano*. Decorated with marinated red onion and fresh *cilantro*. Hallowed with *nopalitos* (marinated cactus "meat") 7,-

*NB: we prepre our tacos only with wheat tortilla (not corn) and serve soft (not crispy)*

#### Nachos "GAUCHOS"

Honestly, sincerely and a lot of: hallowed with *nopalitos* (marinated cactus "meat"), drizzled with *pico de gallo* salad. Arrives with *crema con queso* and our home-made *guac* on the side. Defy that, if you can ☺ 11,-

#### Guacamole "TRES AMIGOS"

We make ours from scratch – daily (!) With a lot of fresh *cilantro*, fresh lime juice and THREE kinds of fresh pepper 7,-

# EVEN MORE GOODIES

## "FOOD AS REMEDY": NON-BORING SOUPS

### "ROJO DEL MAR"

A viscous seafood bonanza wizzarded with tomatoe purée, serious spices, reassuring hotness and – obviously – with the tasty inhabitants of the deep blue. Virtually, a some such main course in its own right. And boy does it bring back the health... ☺ **11,-**

### "SHALL-TEE-BARSH-CHAY" (Only during the warm season!)

Lithuania's very national, traditional and beloved cold beetroot soup, the colour and taste of which never fails to bring a huge smile. Served with boiled potatoes on the side, obviously. Latino or no latino, we somehow just can't exist without it when the sun's out... ☺ Just go for it – you won't regret it! **6,-**

### "CARPE DIEM"

This one's here the so called "soup of the day", but we really do try for it to be worth to "seize the day". (How is it for you this time???) **6,-**

## "AVE SANITAS": GENEROUS SALADS

### "CLÁSICA"

Buffalo milk *burrata* cheese, fresh basil, cherry tomatoes, home-made *pesto*, extra virgin olive oil. Endearingly familiar **13,-**

### "INTRIGA"

Boiled buckwheat grain, fresh spinach leaves, red onion "whiskers", carrots, cumin, fresh chives, extra virgin olive oil. Healthily cravable **9,-**

### "FORTUNA"

Slices of roasted duck breast, a lot of beautiful greens, the "meat" of fresh pink grapefruit. A true treasure **13,-**

*NB: we roast the duck so it's pink inside, just like any good house should. If, however, you opt for the "well done" – do say so...*

## "REPLETE AND COHERENT": MIGHTY BURGERS / SERIOUS SAUSAGES

### Burgers:

#### "KING-KONG"

With beef: minced in-house, lightly matured in natural spices and beautifully done on the rarer side. A lot of vegetable freshness, honest *romesco* sauce and a few other tasty bits. Muscular yet charming **13,-**

#### "GODZILA"

With chicken: pulled, fried, with our fresh *guacamole*, red onion "whiskers" and a few other jollies. Possibly, rather threatening to look at yet an atomic darling from within **11,-**

(The burgers are served traditionally: with french fries)



### Sausages:

#### "TOREADOR"

Beef: wonderfully flavoursome and REAL. Dark, robust yet tender **13,-**

#### "PORCAMOR"

Pork: plump, beautiful, JUICY darlings. Pink, generous and happy **11,-**

(The sausages are served with parboiled and fried smoky-garlicky young jacket potatoes)

**HOWEVER:** be it a need for something on the side – just choose and speak up

## "ONLY BETWEEN THE INITIATED": LIP-SMACKING RIBS / NAUGHTY WINGS



### Ribs "BANDERA PIRATA"

**Long ones:** from *Iberico* pigs fed with acorns. Our absolutely SERIOUS "trump in the sleeve". We are proud, we care and we are not silent about it. And we raise *our own* PIRATE FLAG in Vilnius **18,-**

(The ribs are served with fresh coleslaw salad)

**HOWEVER:** be it a need for something on the side – just choose and speak up

### Chicken Wings "ABUELA"

**Cosy-zesty-spicy:** oven-roasted (none deep-frying whatsoever). Served with *competently firefightery* and creamy blue cheese sauce **14,-**

(Goes MARVELOUSLY WELL with our house "MARGARITA PÍCARA" – and all jug of it! As Grandma in Mexico would have it: "If after all that you can still say "*competently firefightery*" without a cock-up, you can still go a long way at the bar..." ☺)

# AND... THIS HOUSE'S VERY SOUL: „LA PARRILLA MÁGICA” – LIVE, AUTHENTIC, SEXY GRILL

**Amigos, ATTENTION:** due to steak meat's cutting and preparation intricacies the price quoted is for 100 g of pure weight of a portion before grilling. Absolutely do ask our staff WHICH piece sizes the Chef has today (sometimes we deviate between 150 g and 350 g...) Except T-BONE: it's a different story there (see below)

**Also:** if you don't let us know otherwise, we shall grill *all beef* towards the substantially red ("medium rare")

**Also-2:** please, choose the sides from our heartfelt list (see below), as ALL grill dishes arrive "naked" – just like mother nature intended... ☺

**Also-3:** do consider one *steak* portion's accomodating for 2-3 persons (if not severly starving). We don't skimp: neither on quality, *nor* size ☺



## ★ Beef Steak "HANGER" (Finland)

Thin, cute meat of the inner underbelly: lean, but very beefy-flavoursome. Not conventional yet fashionable cut, also called "the butcher's steak" – for the butchers of yore usually kept this piece for themselves... **9,- / 100 g**

## ★ Beef Steak "BLACK ANGUS RIB EYE" (Farmers: "The Black", Uruguay)

An excellent and juicy choice. The cattle on this farm are raised on the green meadows of Uruguay all year round, with the final diet of corn for 120 days. Seriously rocks your socks off **11,- / 100 g**

## ★ Beef Steak "BLACK ANGUS STRIPLOIN PRIME" (Farmers: "Creek Stone", Kansas, USA)

A total grill classic: a striploin as it should be! This farm is jolly proud to be amongst the 1% of the world's best "Black Angus" cattle growers. A truly memorable bite **13,- / 100 g**

## ★ Beef Steak "UMI BMS 5+ STRIPLOIN" (Farmers: "Umi", Uruguay)

The 5+ category (*Beef Marble Score*) is attributed to the beef of exceptional "marbling" (the "pattern" of inter-muscular fat). Strictly hormone-free diet with the final 200 days corn-fed. This translates into wonderful tenderness, fantastic "beefiness" and a feast for the advanced taste buds every time **13,- / 100 g**

## ★ Beef Steak "WAGYU STRIPLOIN" (Farmers: "Ink", Uruguay)

We are all very lucky here in that we have simply EXCELLENT *wagyu* beef, grown according to the Japanese tradition but for a European price! We put a spell on you: do not miss such a chance **14,- / 100 g**

## ★ Beef Steak "30 DAYS DRY AGED T-BONE" (Lithuania)

This project by our Chef Karolis needs to be seen to be believed... Don't be scared: the view shocks only at the very beginning. Then it is the taste that does. Especially, the closer to the bone you get... **Attention:** the weight happens between 500 g and 650 g – please, calculate carefully ☺ **13,- / 100 g**

## ★ Half of Chicken "PARA CALMA"

Marinated in a drop of honey, a pinch of fresh lemon grass, with a touch of mango... Very juicy and fragrant. For those who today feel flamboyantly calm **14,-**

## ★ Half of Chicken "PARA PASIÓN"

Marinated with FRESH *jalapeño* and *habanero* peppers (so's on the spicy side!), with a pinch of cinnamon and a dash of orange juice... For those who today are experiencing a reined-in passion **14,-**

## ★ Breast of Duckling "PATO HONESTO"

Tender, juicy, with minimal spices. We grill it pink, and proud of it. Just delicately, honestly... *ducky* **16,-**

## ★ Whole Dorado Fish "AMOR DE PESCADOR"

Stuffed with a few pieces of lemon, slices of fresh fennel and basil leaves. Crispy on the outside, posh on the inside. Truly, a fisherman's love **16,-**

## ★ Octopus "PULPO SICILIANO"

A long, graceful and authentic leg (well, a tentacle, really), decorated with a multicolor of salad and sauce. We really try for it to be tender, fragrant and truly sunny **22,-**

## HEARTFELT SIDES:

3,-

- ✓ Fresh veg salad, drizzled with a touch of home-made *vinaigrette*
- ✓ Grilled vegetables (tickled with just a pinch of our secret *HMM™* spices)
- ✓ Chef's very own marinated vegetables (these ones you just **HAVE** to taste...)
- ✓ Home-made coleslaw
- ✓ French fries, with a touch of home-made truffle sauce on the side
- ✓ Parboiled and oven-roasted smokey-garlicky young jacket potatoes
- ✓ Boiled *bulgur* grain with fresh *ruccola* (rocket salad), fresh sweet paprika, cherry tomatoes and a drop of extra virgin olive oil
- ✓ Boiled buckwheat grain with fresh vegetables and parsley *pesto*

## OUR HOME-MADE AUTHENTIC SAUCES:

2,-

### "CHIMICHURRI"

Famously classic, zingy-spicy, ultra-fresh, herbatious and simply excellent with... EVERYTHING (even fish). Mesmerising. **MES-ME-RI-SING**

### "CHIPOTLEZCAL"

Some such smoky, a tad spicy, bright-red magic, to which we also add a dram of Mexico wizards' secret: *mezcal*. Quietly luxurious

### "MAGIC MUSHROOMS"

Gentle yet persistant wild *porcini* and (tame) button mushroom alliance, blessed with a tiny spoonful of mustard, a dash of white wine and a dollop of cream. Viscously elegant

### "MIŠKO BROLIJ" ("BROTHERHOOD OF THE WOOD")

With smoked (!) cranberries, a dash of red wine, juniper berries, garlic and rosemary. Pleasantly intense

# "FOR THE SWEET-TOOTHS": OUR DESSERTS



## "CREMA CATALANA"

Fresh and light whip-up with that ubiquitous burned sugar crust: Catalonia's answer to *crème brûlée*. Ours is with a pinch of cinnamon to boot. Playfully 7,-

## "CHURROS CON CARAMELO"

Fried fluffy dough "ropes", decorated with white snow (It's only sugar! Look at the price...) With a wonderfully sticky and a touch salty warm caramel sauce on the side. Merrily 7,-

## "TARTA DE QUESO"

A.k.a. "burnt" Basque cheesecake: of very light texture, without any dough base, sensationally creamy and outstanding. Celebratory 7,-

## "HELADO PISTACHO"

Darling little bombs of pistachio ice cream of SUPERB QUALITY, blessed with warm chocolate trickle and chopped fresh mint drizzle. Elegantly 6,-

