RIB ROOM

RESTAURANT - CATERING

Since 2012

A LA CARTE MENU

FUSION STARTERS

TUNA AND MANGO TARTAR 18 €
Red caviar I squid ink I tapioca cracker I microgreens I Asian spices

THAI STYLE BEEF TARTARE 20 €
Pickled egg yellow I pine nuts I sprouts I crispy grilled ciabatta I fresh basil

SHRIMP CARPACCIO 16 €
Endive I lime-soy glaze I black olives I crispy rice paper I sprouts

FRESH COLORS

FRESH BURRATA CHEESE SALAD 13 €
Roasted cherry tomato I bell pepper I green olive salad I pesto I balsamic pearls

FRESH MANGO AND AVOCADO SALAD PINOY STYLE 14 €
Shrimps I lotus root I fresh mint I light lemon and honey dressing

CESAR SALAD 11 €
With: shrimps 7€ I grilled chicken breast 6€ I vegan meatballs 6€

SOUPS

TOM YAM TALAY – CLASSIC THAI SOUP 18 €
Seafood I glass noodles I bit of coconut milk

RICH LAMB AND VEGETABLE SOUP 14 €
Served with garlic bread

SOUP OF THE DAY 8 €
Only on work day

MAIN COURSES

TURMERIC CHICKEN 21 €
Golden paprika sauce I poached Bok Choy I puffed rice

SOUS VIDE BEEF CHEEKS 28 €
Red wine and pepper sauce I baba ganoush I asparagus I fresh herbs

PAN-FRIED TROPICAL MUSHROOMS 20 €
Carrot hummus I fresh herbs I mushroom cream Ipurple potato crisp

ROASTED EGGPLANT 18 €
Stracciatella I pine nuts I sprouts I pomegranate

" Each color in this menu has its own story and unique flavor "

Executive Chef Miroslav Styčinskij

MAIN COURSES OVER THE COALS

TERIYAKI SALMON IN BANANA LEAF 20 €
Coconut and red caviar sauce I roasted sweet potato I sprouts

GRILLED TIGER PRAWNS 21 €
Garlic I parmesan cheese I garlic baguette

FILLET OF HALIBUT WITH SHRIMPS 21 €
Sprouts I parsley root I green pea and mint mash I light paprika sauce

GLAZED PORK RIBS 22 €
Purple potato crisp I sesame I black olive crumbs I teriyaki-sesame sauce

ORIENTAL STYLE SMALL PORK RIBS 20 €
Sweet chili I roasted habanero with goat cheese and bacon

CLASSIC BEEF STEAK (160 gr | 280 gr) 31 / 43 €
Herb and blue cheese butter I roasted leek I red wine and peppers sauce

IBERICO PORK SHORT RIBS 23 €
Smoked BBQ sauce I crispy bacon I Eggplant

BBQ PORK RIBS 22 €
BBQ and blueberries sauce I grilled asparagus

RIB ROOM'S QUARTET 39 €
Iberico ribs | BBQ ribs| Oriental style ribs I Glazed ribs

SOMETHING EXTRA 5 €

Special tomato salad with bit of soy bean sprouts and yoghurt | Fresh green salad with sprouts, nuts and lemon dressing | Napa cabbage Summer Kimchi | Just French Fries Rib Room way with Truffle oil | Nasi Goreng - Simply fried rice with egg with fried egg on top | Simple fried mushroom (oyster and chantarelle mushrooms) with sour cream | Portobello mushroom roasted with Camembert cheese and sundries tomato | Mini potatoes roasted with bacon and cheddar cheese with bit cream cheese.

SWEET IMPROVISATIONS

CHOCOLATE FONDANT 9 €
Berry compote | vanilla ice-cream I fresh berries

MERINGUE AND RASPBERRY ROLL 8 €
Raspberry sorbet I fresh berries I mint

GALANGAL ROOT PANA COTTA 10 €
Cranberry caviar I strawberries I fresh mint

SPECIAL DESSERT OF THE DAY 6 €
Only on work day

Menu created by Executive Chef
Miroslav Styčkinckij

RIB ROOM

RESTAURANT - CATERING

Nuo 2012

DRINKS MENU

SOFT DRINKS

Mineral water 250 ml / 750 ml	3 / 5€
Sparkling mineral water 250 ml / 750 ml	3 / 5€
Coca Cola / Coca Cola Zero	3,5€
Sprite	3,5€
Schweppes Tonic	3,5€
Franklin & Sons LTD *(Natural Tonic / Ginger beer)*	3,5€
Juice *(apple | multifruit | mango | peach blackcurrant | orange | tomato)*	3,5€
Freshly squeezed juice 200 ml	5€
Energy drink RED BULL	4€

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 300 ml / 500 ml	5 / 7€
Grimbergen Blanche 250 ml / 500 ml	5 / 7€
Grimbergen Double Ambree 250 / 500 ml	5 / 7€
Carlsberg 500 ml	6€
Bocmano ūsai 330 ml	5,5€
Keturi vėjai 330 ml	5,5€
Bėganti kopa 330 ml	5,5€
Kronenbourg Blanc alko-free 330 ml	4,5€
Švyturtys GO alko-free 500ml	5€

CIDER

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

BRENDY

	40ml
Torres 10 YO	7€
Esplendido	6€
Saint Remy VSOP	8€

GIN

	40ml
Bombay Sapphire	5€
Tonqueray	6€
Gordon's Premium Pink	6€

COGNAC

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

RUM

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

RIB ROOM

RESTAURANT - CATERING

LIQUER

	40ml
Jägermeister	6€
Limoncello	6€
Bailey's	6€
Vana Tallinn	5€
Vana Tallinn Cream	5€
Kahlua	5€
Fernet Branca	7€
Grand Mannier	8€
Marashino Luxardo	5€

CALVADOS

Garnier Tres Vieux 12	10€

TEQUILA

Cazcabel Reposado	7€
Cazcabel Blanco	7€

VODKA

	40ml
Lithuania Gold	5€
Finlandia	6€
Linie Aquavit	7€
Cachaca Samba	6€

PORTAS

Porto Fogo Tawny Port	7€
Quinta do Pego	7€

GRAPPA

3 Corone Invecciata	8€

VERMUTAS

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

LITHUANIAN DRINKS

	40ml
Krupnikas - honey and herb liquer	6€
Žagarė - cherry liquer	6€
Trejos devynerios - local herb liquer	6€
Žalios devynerios - sweet herbs liquer	6€
Stumbro Starka - bitter with the aroma of dried apples and pears	6€
Malūninkų - bread bitter	6€
Suktinis - mead nectar	6€
Žalgiris 20 ml (70%) - mead balzam	9€

RIB ROOM
RESTAURANT - CATERING
Nuo 2012

WINE LIST

SPARKLING WINE

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

CHAMPAGNE

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

WHITE WINE

	125 ml	750 ml
De Martino Estate, Chile *Chardonnay*	7€	42€
Altanza Bianco Rioja, Spain *Sauvignon Blanc*	8€	48€
ECO Niepoort Drink Me Nat Cool Vinho Verde DOC, Portugal *Azal, Arinto, Avesso, Trajadura, Loureiro*		46€
Banfi Vigne Regali Principessa Gavia Piemonte DOCG, Italy *Cortese*		50€
Bott - Geyl Gewurztraminer Les Elements Alsace AOC, France *Gewurztraminer*		60€
Mount Riley Sauvignon Blanc Marlborough, New Zealand *Sauvigion Blach*		55€
Bründlmayer Grüner Veltliner Landwien, Austria *Grüner Veltliner*		58€
Banfi San Angelo Toscana IGT, Italy *Pinot Grigio*		60€
J. Moreu & Fils Chablis AC, France *Chardonnay*		60€
Hunawihr Riesling Reserve Alsace AOC, France *Riesling*		70€
Kracher Cuvée Spätlese Burgenland, Austria (sweet wine) *Pinot Blanc, Chardonnay, Welschriesling*		40€
0% Georg Breuer "Sans" Riesling Rheingau, Germany *Riesling*	7€	42€

ECO Vynas pagamintas iš vynuogių, kurios buvo augintos laikantis ekologinės vyndarystės standartų

0% Vynas / Putojanti arbata pagaminta nenaudojant alkoholio

RIB ROOM

RESTAURANT - CATERING

ROSE WINE

	125 ml	750 ml
Ultimate Rose Provence AOP, France	8€	55€

RED WINE

	125 ml	750 ml
De Martino Estate Maipo DO, Chile *Carmenere*	7€	42€
Altanza Reserva Rioja, Spain *Tempranillo*	8€	48€
San Gregorio Las Martas Calatayud DO, Spain *Garnacha*		50€
Susana Balbo Ben Marco Malbec Valle de Uco Mendoza, Argentina *Malbec*		52€
Mount Riley Marlborough, New Zealand *Pinot Noir*		56€
Planeta Plumbago Nero d'Avola Sicilia DOC, Italy *Nero d'Avola*		50€
Banfi Chianti Classico Toscana DOCG, Italy *Sangiovese*		52€
Varvaglione Papale Oro Primitivo Di Manduria DOP, Italy *Primitivo*		69€
Chateau de Saint Cosme Cotes du Rhone Rouge AOP, France *Syrah*		60€
Brundlamyer Pinot Noir Reserve, Austria *Pinot Noir*		80€
Brigaldara Amarone della Valpolicella Cavolo DOCG, Italy *Corvinone, Corvina, Rondinella*		120€

SPARKLING TEA

	125 ml	750 ml
0% Van Nahmen Sparkling Juicy Tea Riesling Verbine Jasmin, Germany	6€	42€
0% Copenhagen Sparkling Tea Bla, Denmark		49€

ECO The wine is produced from grapes cultivated in accordance with organic viticultural standarts.

0% Non-alcoholic wine/sparkling tea.