

The background is a monochromatic green with a textured, painterly appearance. A faint, abstract face is visible in the center, composed of dark green and black strokes. Vertical black lines of varying thicknesses run across the entire image, creating a striped effect. The text is centered at the bottom in a white, sans-serif font.

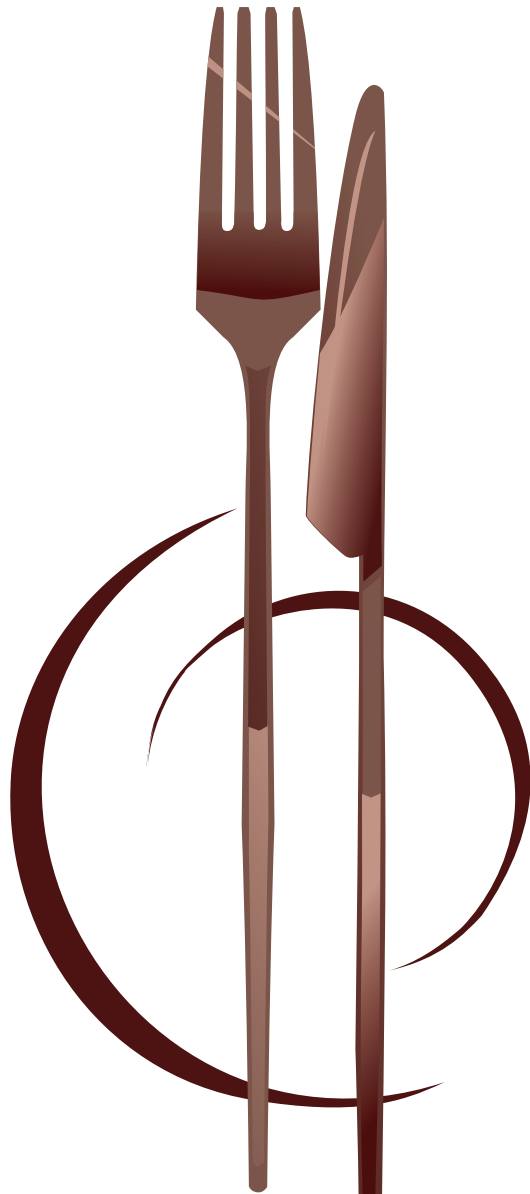
All the world's a stage,
And all the men and women merely players

William Shakespeare

Everyone who is here, at least for a while, gets the right to feel like whatever they want - a gourmet, a sommelier, a music connoisseur or just a person born under a lucky star.

Everything becomes possible on stage!

Take a seat. Listen. Smell it. Feel it.
Be a part of the enchanting spectacle.



scena

the place where good taste meets

1

introduction

Cold pink beetroot soup with quail eggs 6,00

Grilled duck and boletus soup 7,90
... additional effects – forest smell

The “Queen of fish” soup – served with grilled prawns and salmon, 7,70
in a silky cream broth

We tried popcorn, it doesn't help, so we guarantee fresh bread



grilled duck and boletus soup



the "Queen of fish"

2

action

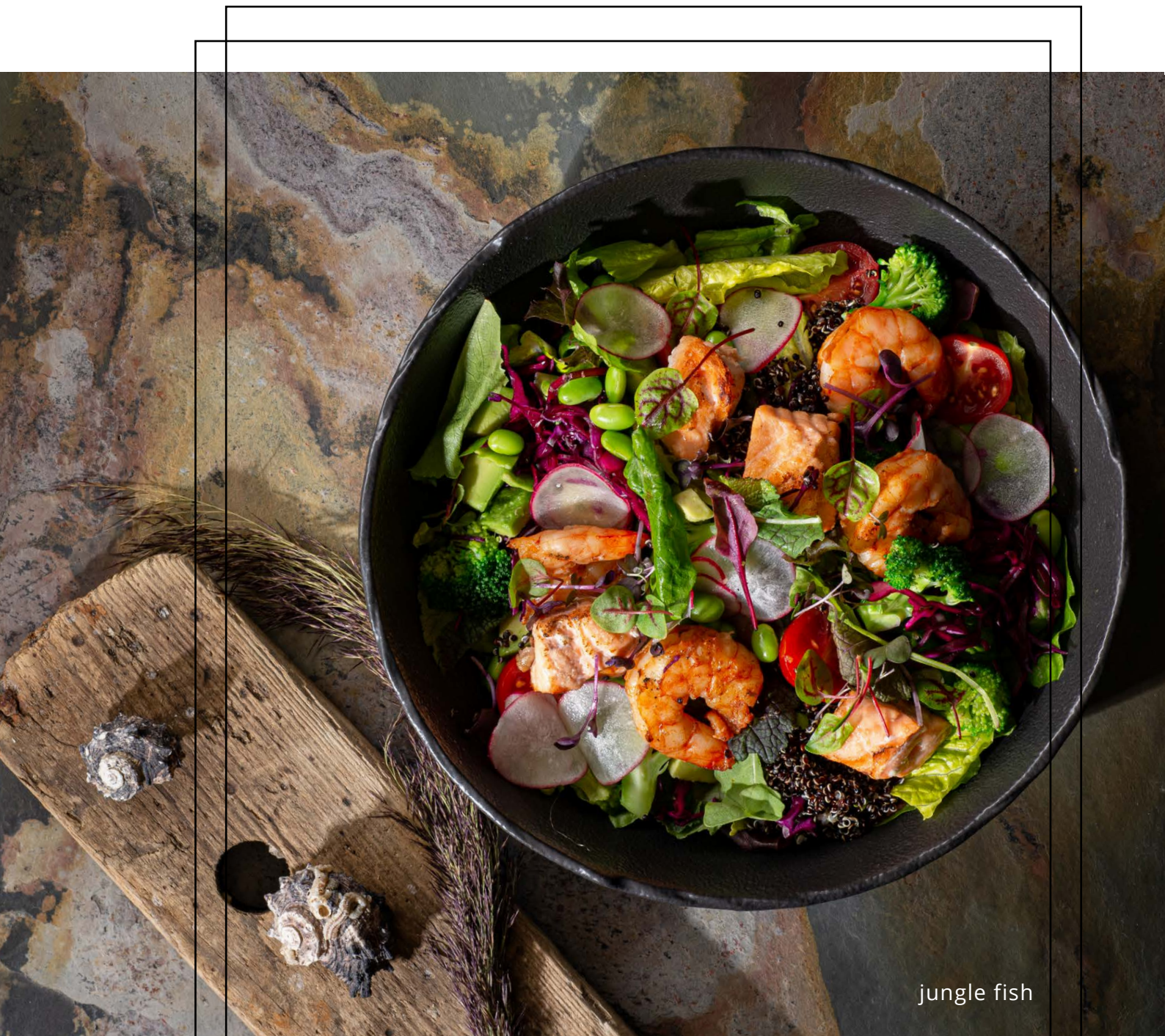
Bird of the Green Valley

Grilled chicken and quail eggs on a bed of green lettuce topped with tomatoes, red cabbage, quinoa, avocados, Edamame (soybeans), radishes and broccoli

14,20



bird of the Green Valley



jungle fish

Jungle fish

Grilled salmon fillet and shrimp on a bed of green lettuce topped with tomatoes, red cabbage, quinoa, avocados, Edamame (soybeans), radishes and broccoli

15,40

“Hellas”

Greek-style salad with crispy feta, baked in a filo pastry shell, with tomatoes, cucumbers, olives, peppers, radishes, red onions and honey-mustard dressing

12,30

3

a break

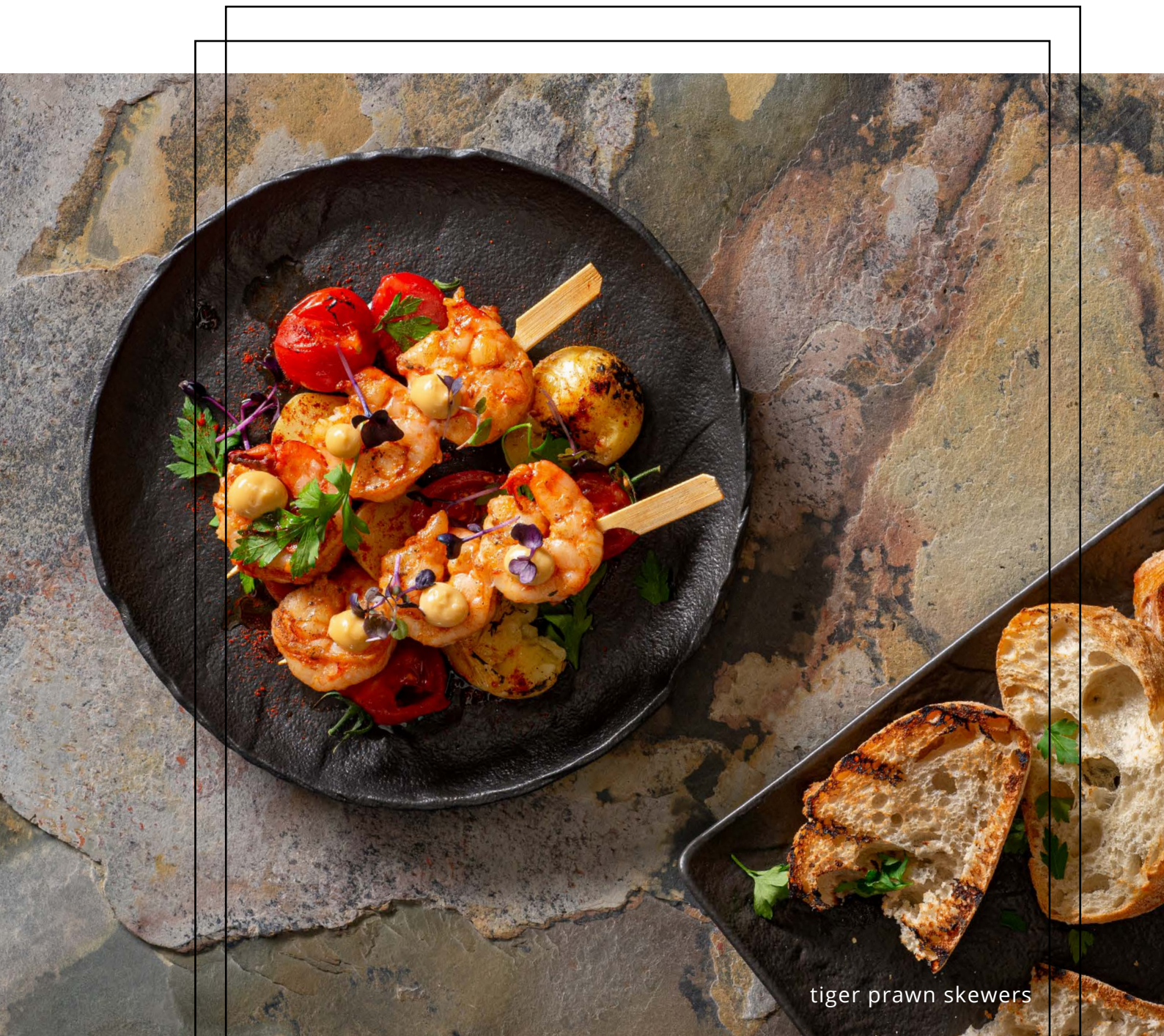
Grilled curd cheese with levander honey and special cucumbers 8,70

Salmon tartare with lime-miso sauce, mango, and smoked trout roe 11,00

Beef tartare with capers, anchovies, cornichons, smoked egg yolk and aged hard cheese 11,00



beef tartare



Grilled prawn skewers, seasoned with Teriyaki mayonnaise, served with grilled potatoes, spanish style tomatoes and a mini salad	11,50
Scandinavian herring and grilled baby potatoes with red onions jam sprinkled with dill oil	8,90
Baked cottage cheese pancakes with mascarpone cream and mashed raspberries	6,60
Fried slices of Ciabatta bread with red Pesto and cheese sauce	5,40



grilled beef steak

culmination

4

Grilled chicken breast with a side of the wing, served with grilled sweet potatoes and baked, richly flavored blue cabbage	16,00
Grilled duck breast served with smoked beets and grilled fresh plums	23,00
Grilled beef steak served with baby potatoes and carrots fried in bone marrow butter, asparagus and caramelized onion and green pepper sauce	26,00
Grilled mussels flavored with herbs, cream and garlic butter	16,00
Paella with grilled seafood and chicken	22,00



paella

Grilled barramundi fillet on a bed of green pea purée and black quinoa, served with grilled broccoli sprouts and chimichurri sauce 22,30

Grilled eggplant with oyster mushrooms, hazelnuts, and roasted red pepper cream (vegan) 16,50

Pork "Tomahawk" steak served with mango and bell pepper chutney, baby potatoes, and charred corn salsa 18,50





Pork "Tomahawk" steak

5

epilogue

Ice cream	6,00
Creamy chocolate dessert with mango, ice cream and a subtle hint of chili spice	7,00
Pannacotta with mashed raspberries	6,10
Peach tartlet with torched italian meringue	6,70
Filo pastry cake, filled with oranges, with mascarpone cream and ice cream on top	8,50



peach tartlet



fillo pastry cake

6

drinks

HAAGE mineral water still	3,50 330 ml
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HAAGE mineral water sparkling	3,50 330 ml
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FRITZ-KOLA sparkling (original or sugar-free)	3,90 330 ml
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FRITZ-LIMO sparkling with natural juices (apples, lemons, melons, oranges, cherry-elder)	3,90 330 ml
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Juices and juice drinks (apples, oranges, mangoes, multi vitamins, grapefruits, tomatoes)	3,20
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ACALA premium kombucha (red or white wine style)	5,00 330 ml
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Homemade lemonade with mint and green lemons	5,00
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Fruit puree lemonade	3,30
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Fruit and berries smoothie	6,00
Grilled bread kvass	3,00 400 ml
Black coffee	2,50
Espresso	2,50
Double espresso	3,00
Black coffee with milk	3,00
Cappuccino	3,20
Latte	3,20
Mocha	3,20
Cacao	3,50
Ice coffee with milk and caramel	3,70
Tea (bag)	2,00
Tea (from fruit puree)	3,00
Herbal tea in a jug	5,00

7

other drinks

BEER

Genys Brewing Co. "Kalifornikacija" APA (draft)	5,50 400 ml
Genys Brewing Co. "Organic tattoo Lager" Pale Lager (draft)	5,50 400 ml
Genys Brewing Co. "Baltas melas" Witbier (can)	5,00 440 ml
Genys Brewing Co. "Tamsus miškas" Baltic Porter (can)	5,00 440 ml
Genys Brewing Co. "NON ALCO Kalifornikacija" (can)	5,00 440 ml
Guinness (bottle)	4,80 330 ml

CIDER

Kopparberg Apple (draft)	5,00 400 ml
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SPARKLING WINE

Chandon Garden Spritz cocktail	30,00 750 ml
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LAMBERTI Prosecco Extra Dry DOC	6,00/30,00 150 ml/750 ml
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ZONIN Prosecco Brut 1821 DOC	8,00 200 ml
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SALASAR Cremant De Limoux AOP (Brut/Rose Brut)	35,00 750 ml
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BACH Extrisimo Semi Seco Cava	28,00 750 ml
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ZONIN Cuvee Zero (NON ALCO)	22,00 750 ml
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CHAMPAGNE

VEUVE CLICQUOT Brut Yellow label, Brut, Champagne	45,00 375 ml
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VEUVE CLICQUOT Brut Reserve Cuvee, Brut, Champagne	85,00 750 ml
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DESSERT WINES

QUINTA DO CRASTO Finest Reserve, Portas	7,00/35,00 75 ml/750 ml
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ANSELMANN Riesling Eiswein Gold color. Oily texture. Aromas of ripe passion fruit, dried apricots and hazelnuts	14,00/70,00 75 ml/375 ml
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HOMEMADE WINE (white/red)	4,00/10,00/16,00 150 ml/450 ml/750 ml
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40 ml/700 ml
* 500 ml

BRANDY

Fernando De Castilla
Solera Reserva De Jerez 4,00/59,00

WHISKEY

Johnnie Walker Black Label, 5,00/79,00
12 Y.O. (Scotland)
Glenmorangie Original 6,00/89,00
Single Malt 10 Y.O. (Scotland)
Bushmills Original (Ireland) 3,50/59,00
Kamiki (Japan) 6,00/89,00*

VODKA

Belvedere 5,00/79,00

LIQUER

Luxardo Fernet Amaro 3,00/45,00
SHANKY'S Whip Black Irish 4,00/59,00
Whiskey Liqueur

RUM

Pampero Aniversario Reserva 5,00/79,00
Exclusiva
Zacapa Centario Solera Gran 8,00/125,00
Reserva 23 Y.O.

TEQUILA

Casamigos Blanco 7,00/99,00
Casamigos Reposado 7,00/99,00

GIN

Tanqueray London Dry 4,00/59,00
Tanqueray Blackcurrant Royale 4,50/69,00

COGNAC

Hennessy VS 6,00/89,00

COCKTAILS

What are we mixing today - ask your waiter

WINE

150 ml/750 ml

Chateau Gassier Le Pas Du Moine, 9,00/45,00
rose, dry, Provence

A soft pink shade that contains the first ones aromas of strawberries, raspberries and cherries. Buttery texture with perfectly maintained balance of berry sweetness and acidity

Quintas De Melgaco Alvarinho, 7,00/35,00
white, dry, Vihno Verde

Aromas of green apple, white peach and citrus paired with a yellow-green hue and a fruity, light-textured flavor

Pounamu Sauvignon Blanc, 7,00/35,00
white, dry, Marlborough

Fruity taste, with perfectly balanced acidity, nose tickling with the aroma of white gooseberry and currant leaves

Anselmann Riesling Kabinett, 6,00/30,00
white, semi-dry, Pfaltz

A ripe aroma of pears, persimmons and limes, white stone fruit sweetness and mild acidity

Mascota Vineyards Unanime 9,00/45,00
Chardonnay, white, dry, Mendoza

Nose tickling tropical fruits, light hazelnuts and sweet aroma of honey intertwined with the smooth taste of tropical fruits

Tenuta Ca'bolani Pinot Grigio DOC, 35,00
white, dry, Friuli

Scented with acacia and citrus fruits, with a pleasant aftertaste of yellow plums, limes and herbs

Castello D'albola Chianti Classico DOCG, 40,00
red, dry, Toscana

Intense ruby color, aromas of black cherries, black plums and cinnamon and vanilla. Well-balanced berry sweetness, soft tannins, long aftertaste of black berries

Maison Champy Bourgogne 9,00/45,00
Pinot Noir AOC, red, dry, Burgundy

Cherry and vanilla aroma, clear ruby color and black berry taste with pleasantly expressed acidity

Masseria Altemura Sasseo Primitivo 7,00/35,00
Salento IGT, red, dry, Puglia

Cherries, prunes, dark chocolate and vanilla aromas intertwined with an elegant and long aftertaste of blackcurrant jam

Mascota Vineyards Unanime Malbec, 40,00
red, dry, Mendoza

Black berry jam is hidden in the deep ruby color aroma with hints of vanilla and cinnamon, medium intense tannins and long, complex aftertaste



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