

RESTAURANT PACAI

The flavor profiles of different world cuisines are often crafted from a variety of local ingredients. Yet each of these ingredients, on its own, can find a new home in the recipes of other cultures. Through openness and curiosity, we explore boundaries and seek balance — believing that, ultimately, there are more similarities between us than differences.

We create approachable dishes using ingredients familiar to our international guests. A classic ratatouille is paired with a tzatziki sorbet, or a beef tartare is enriched with kimchi (Korea), tamari (Japan), and cured bacon (Lithuania).

One thing we promise: we use only the freshest seasonal ingredients, most of which we source from local farms that have become our close partners and friends.

All the effort we pour into our craft culminates in a single bite, a sip, a fleeting moment of joy that inevitably fades away. This is the beauty of culinary art, and it is why each of these moments is so precious to us.

Truly yours,
Restaurant PACAI team

TASTING

LITHUANIAN CHEESE TARTLET

with compressed cucumbers, fresh fennel,
and local honey

HAMACHI TACO

marinated fish in a homemade tomato flatbread with
rhubarb and kimchi emulsion sauce

BREAD AND CHIMICHURRI BUTTER

BLUEFIN TUNA TARTARE

with cucumber and apple relish, fresh Japanese
radish, topped with yuzu ponzu sauce

WAFFLE

served with beef tartare, smoked egg yolk,
and wild garlic

VEGETABLE RATATOULLIE

roasted vegetables on a homemade tomato and bell
pepper sauce, served with tzatziki sorbet

HALIBUT

flavored with pumpkin and orange purée, served with
lemon quinoa, segments of orange and kumquat, and
almond sauce

RASPBERRIES MOUSSE

with elderflower ice cream and rhubarb

PETIT FOUR

BITES

- TOMATO TARTLET** 6
with a creamy sheep's cheese sphere, dried
olives and basil
- HAMACHI TACO** 7
marinated fish in a homemade tomato flatbread
with rhubarb and kimchi emulsion sauce
- SALMON TARTLET** 7
flavored with Japanese yuzu flower, plum, and
verbena pepper
- EGGPLANT TARTLET** 6
with tomato tartare and fresh mint
- LITHUANIAN CHEESE TARTLET** 6
with compressed cucumbers, fresh fennel,
and local honey
- ASPARAGUS TARTLET** 6
fermented asparagus on smoked egg cream
with wild garlic sauce
- OYSTER** 9
served with compressed summer apples and
sorrel cream
- OYSTER** 9
with PACAI mignonette

SOUPS

SALADS

ZUCCHINI COLD SOUP	16
topped with seasonal homemade sheep's cheese with mint oil	
COCONUT FISH SOUP	22
flavored with homemade shrimp dumplings, asparagus, and citrus fruits	
CAESAR SALAD	19
Romaine lettuce with anchovies	
+ Tuna fillet	17
+ Guinea fowl fillet	13
+ Tiger prawns	11
GARDEN SALAD	16
seasonal vegetables with quince dressing	
+ Tuna fillet	17
+ Guinea fowl	13
+ Tiger prawns	11
SPRING SALAD	19
with Labneh cheese grilled plums, honey glaze and nuts	

STARTERS

- WAFFLES** 22
served with pressed sour cream and herb cream,
topped with trout roe
- HOMEMADE KASTINYS** 20
served with roasted young Lithuanian potatoes,
sprinkled with toasted hemp seed powder and
topped with vendace roe
- BLUEFIN TUNA TARTARE** 29
cucumber and apple relish with fresh Japanese
radish and yuzu ponzu sauce
- BEEF TARTARE** 31
with egg yolk marinated in tamari sauce, kimchi
mayonnaise, homemade potato chips, and
Lithuanian bacon
- BEETROOT AND PEARL BARLEY BALLS** 11
flavored with goat cheese and beetroot purée
- SCALLOPS** 22
with ginger-leek purée, tomato and caper salsa,
pancetta crisp and hazelnut sauce
- GRILLED ASPARAGUS** 25
smoked egg yolk served with wild garlic
mayonnaise, yuzu lemon sauce and trout roe
- CHEESE PLATE** 23
with fresh berries and homemade crackers
- CHARCUTERIE BOARD** 28
served with seasonal vegetables
- STURGEON CAVIAR** 120
30g

MAIN COURSES

WAGYU BEEF BURGER	30
English cheddar cheese, arugula, heirloom tomatoes and crispy bacon	
HALIBUT	39
served with pumpkin and orange purée, lemon quinoa, segments of orange and kumquat topped almond sauce	
LANGOUSTINE ORZO PASTA	31
with citrus segments and seafood	
VEGETABLE FLOWER	22
roasted vegetables on homemade tomato and bell pepper sauce, served with tzatziki sorbet	
BEEF	
USDA prime sirloin	63
Jack's Creek tenderloin	79
accompanied by seasonal asparagus, wild garlic, brown butter potatoes, and mint chimichurri sauce	
SCOTTISH SALMON	37
sorrel cream with young citrus potatoes, fresh peas, broccolini salad, and kefir sauce	
DUCK BREAST	33
served with buttered pumpkin, sous-vide blackberries, Brussels sprouts, pickled onion, and plum kimchi sauce	
ASPARAGUS RAVIOLI	17
with wild garlic and toasted almonds	

DESSERTS

- GREEK YOGURT WITH TOMATOES AND STRAWBERRIES 13
almonds, and basil ice cream
- RASPBERRY LAVA CAKE 14
with cherry and cardamom ice cream
- MILLE FEULLE 13
served with rhubarb jam and orange sponge, flavored with diplomat
cream and rhubarb–hibiscus sorbet
- PARMESAN CHEESE MOUSSE CAKE 13
with pineapple cream and nut meringue
- DECONSTRUCTED 'ŠIMTALAPIS' 13
poppy seed mousse with raisin caramel
and crispy pastry