



Step into a world of flavors, where different cuisines from around the globe harmoniously unite, creating a symphony of taste that will mesmerize your senses.

Come and join us at Simboly Restaurant, where diverse flavors converge in perfect harmony. Let your palate embark on an extraordinary adventure, filling your moments with pure pleasure and uplifting your spirits.

Discover the enchanting synergy that only Simboly can offer – a place where various tastes find their common ground, creating an unforgettable dining experience.

Simboly Restaurant:
Uniting Cultures, Elevating Tastes, and Creating Memories.
Taste it to believe it!

Rolandas Čížikas,
Restaurant „Simboly“ chef





SNACKS

Black sturgeon caviar (30 g) 3, 4, 10

potatoes, quail eggs, chive mayonnaise

/ 45,00 /

Cured duck breast

/ 9,00 /

Angus beef basturma

/ 14,00 /

Duck liver pate 1, 3, 7

dried plum cream, candied orange slices and home-made brioche toasts

/ 9,00 /

Cheese set 1, 2, 3, 4

fig jam and home made brioche

/ 16,00 /

SIMBOLY bread doughnuts 1, 7

cheese sauce

/ 8,00 /

Marinated olives with garlic and rosemary

/ 8,00 /

*Please be aware that our food may contain common allergens.
If you have a food allergy, please notify your server.*



FIRST COURSES

Nicoise salad 3, 4, 6, 11

baked tuna, marinated quail eggs, potatoes, asparagus beans

/ 16,00 /

Beef tartare 3, 6, 10, 11

pickled mustard, black garlic mayonnaise, marinated quail egg, enoki mushrooms, chive oil, French fries

/ 16,00 /

Mackerel roll with seaweed 4, 7

pickled radishes, apple granita, smoked sour cream and horseradish sauce, kale oil, nasturtium

/ 12,00 /

Roasted beetroot salad with salted lemons and cottage cheese 7, 8

hazelnuts, raspberries, mint, honey

/ 11,00 /

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SOUPS

Boletus cappuccino 7,9

with nutmeg and sage

/ 9,00 /

Clear fish soup for two persons 2,4,14

/ 25,00 /

SIMBOLY seasonal

/ 9,00 /

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MAIN COURSES

Beef fillet 1, 6, 7, 9, 11

*baby potatoes roasted in boletus butter, candied leeks,
black bean and fermented Kampot pepper sauce, onions pickled in a bowl*

/ 39,00 /

RECOMMENDED WINE

ZENATO Ripassa Valpolicella Superiore D. O. C. (Italy) 150 ml

/ 9,00 /

Venison sirloin 7, 8

*layered beetroot terrine, guanciale, sauerkraut chutney,
burnt butter with coffee, hazelnuts, cranberry*

/ 27,00 /

RECOMMENDED WINE

CANTINE SAN MARZANO Talo Primitivo di Manduria D.O.P. (Italy) 150 ml

/ 6,00 /

Lambs rump 7, 9, 11

*carrots roasted in salt, pumpkin seed dukkah, mint yoghurt,
beef consommé and pomegranate sauce*

/ 25,00 /

RECOMMENDED WINE

BODEGA Catena Zapata (Argentina) 150 ml

/ 6,00 /

Duck breast 6

*beetroot and pansy blossom cream, salsify root,
rice vinegar glaze, black mushrooms*

/ 27,00 /

RECOMMENDED WINE

Tramari Rosé di Primitivo (Italy) 150 ml

/ 6,00 /

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MAIN COURSES

Halibut with cauliflower and pistachio crust 1, 4, 7

*cauliflower and tonka bean cream, goat's cheese dumpling,
salicornia, buttery fermented cabbage sauce*

/ 25,00 /

RECOMMENDED WINE

90 Ceppi Sauvignon Blanc Friuli D.O.C. (Italy) 150 ml

/ 6,00 /

Squid tentacles 4, 7

baby potato, nduja, lemon pesto, cheese crisp

/ 23,00 /

RECOMMENDED WINE

ANNO DOMINI Pinot Grigio (Italy) 150 ml

/ 6,00 /

Miso eggplant 1, 4, 6, 7, 8

yoghurt, "Muhammara", pomegranate seeds, pistachio nuts, herb sauce

/ 23,00 /

RECOMMENDED WINE

SEPP MOSER Classic Style Grüner Veltliner Niederösterreich BIO (Austria) 150 ml

/ 6,00 /

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DESSERTS

SIMBOLY seasonal

/ 12,00 /

SIMBOLY ice cream 7

/ 7,00 /

Hazelnut cream with coffee mousse 1, 3, 7, 8

/ 9,00 /

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FIVE-COURSE DEGUSTATION DINNER

Beef tartare 3, 6, 10, 11

*pickled mustard, black garlic mayonnaise, marinated quail egg,
enoki mushrooms, chive oil, French fries*

Boletus cappuccino 7, 9

with nutmeg and sage

Sorbet

Venison sirloin 7, 8

*layered beetroot terrine, guanciale, sauerkraut chutney,
burnt butter with coffee, hazelnuts, cranberry*

or

Squid tentacles 4, 7

baby potato, nduja, lemon pesto, cheese crisp

Hazelnut cream with coffee mousse 1, 3, 7, 8

/ 59,00 / per person

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DRINKS





HOT DRINKS

COFFEE

Espresso

/ 3,00 /

Double espresso

/ 4,00 /

Americano

/ 3,00 /

Double Americano

/ 4,00 /

Milk coffee

/ 4,00 /

Latte

/ 4,50 /

Cappuccino

/ 4,50 /

Cocoa

/ 3,00 /

Iced coffee

/ 5,00 /

TEA

In silk bags

Black, Green, Fruit, Mint melissa, Chamomile

/ 2,50 /



SOFT DRINKS

Water San Benedetto Antica Fonte (0,33 l)

sparkling, still

/ 3,00 /

Water San Benedetto Antica Fonte (0,65 l)

sparkling, still

/ 6,00 /

Acala Premium Kombucha (0,33 l)

/ 5,50 /

Sparkling beverages (0,25 l)

Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Schweppes Tonic, Schweppes Russchian

/ 3,00 /

Rauch juice (0,2 l)

Orange, Multivitamin, Apple, Blackcurrant, Pineapple, Cranberry and Cherry

/ 3,00 /

Natural juices (0,2 l)

Orange, Grapefruit, Orange and Grapefruit Mix, Apple, Carrot

/ 5,00 /



BEER CIDER

BEER

Warsteiner Premium Verum (0,3 l)

/ 5,00 /

Warsteiner Premium Verum (0,4 l)

/ 6,00 /

Corona Extra (0,335 l)

/ 5,00 /

Non-alcoholic beer (0,33 l)

Warsteiner lager beer

/ 4,00 /

CIDER

Tinginio Pantis (0,33 l)

pear, apple

/ 4,00 /



ALCOHOLIC DRINKS

BRANDY (40 ml)

Lustau Brandy Solera Reserva

/ 6,00 /

TORRES 5 Y

/ 5,00 /

TORRES 10 Y

/ 7,00 /

TORRES 20 Y

/ 10,00 /

VODKA (40 ml)

Stumbras Premium Organic

/ 5,00 /

Finlandia

/ 6,00 /

elit™

/ 7,00 /

Grey Goose

/ 8,00 /



ALCOHOLIC DRINKS

TEQUILA (40 ml)

Don Julio Blanco

/ 9,00 /

Don Julio Reposado

/ 9,00 /

GRAPPA (40 ml)

Nonino Grappa Vuisinar

/ 6,00 /

Franciacorta Grappa Chardonay Riserva

/ 7,00 /

GIN (40 ml)

Cross Keys

/ 5,00 /

Hendrick's Gin

/ 6,00 /

Tanqueray

/ 6,00 /

OSMOZ Classic

/ 7,00 /



ALCOHOLIC DRINKS

LIQUORS (40 ml)

Heering Cherry Liqueur

/ 5,00 /

Rossi A'Asiago Limoncello

/ 5,00 /

Jagermeister

/ 6,00 /

Amarula

/ 6,00 /

Baileys Irish cream

/ 7,00 /

MARTINI (80 ml)

Martini Bianco

/ 5,00 /

BOURBON (40 ml)

Makers Mark Bourbon Whisky

/ 8,00 /

CALVADOS (40 ml)

Papidoux Calvados X.O.

/ 5,00 /



ALCOHOLIC DRINKS

COGNAC (40 ml)

Courvoisier Napoleon VS

/ 7,00 /

Hennessy V.S.

/ 7,00 /

CHATEAU De Montifound Cognac Ariane VS

/ 9,00 /

CHATEAU De Montifound Cognac Ariane XO

/ 11,00 /

Remi Landier X.O.

/ 12,00 /

Lheraud Vieux Millenaire

/ 13,00 /

Courvoisier X.O.

/ 15,00 /

ARMANYAK (40 ml)

Bas Armagnac Domaine de Petit Lasis 1987

/ 24,00 /

Domaine de Jaulin Bas Armagnac 1973

/ 25,00 /



ALCOHOLIC DRINKS

WHISKEY (40 ml)

Deanston 12 Y.O. Single Malt

/ 7,00 /

Nikka Days

/ 7,00 /

Nikka From The Barrel

/ 9,00 /

Glenfiddich 12 Y.O Single Malt

/ 8,00 /

Eddu Silver Broceliande

/ 8,00 /

Monkey Shoulder

/ 6,00 /

Monkey Shoulder Smokey

/ 7,00 /

The Balvenie Doublewood 12 Y.O.

/ 10,00 /

Chivas Regal 12 Years

/ 10,00 /

Chivas Regal Royal Salute

/ 15,00 /



ALCOHOLIC DRINKS

WHISKEY (40 ml)

Chivas Regal 25 Years

/ 20,00 /

Glenmorangie Signet Single Malt

/ 30,00 /

Bunnahabhain 12 Y.O. Single Malt

/ 8,00 /

Bunnahabhain 25 Y.O. Single Malt

/ 35,00 /

RUM (40 ml)

Angostura 1919

/ 6,00 /

Ron Diplomatico Mantuano

/ 7,00 /

BUMBU Original Craft

/ 9,00 /

Angostura 1787

/ 12,00 /

Zacapa Centario 23 Y.O. Solera Gran Reserva

/ 12,00 /



CHAMPAGNE SPARKLING WINE

CHAMPAGNE

PIPER Heidsieck Brut (200 ml)

France / Cote des Bar / Chardonnay, Pinot Noir

/ 30,00 /

MOUTARD Grande Cuvée Brut (375 ml)

France / Champagne / Pinot Noir

/ 35,00 /

TAITTINGER Champagne Brut Reserve (375 ml)

France / Champagne / Chardonnay, Pinot Noir, Pinot Meunier

/ 45,00 /

SPARKLING WINE (150 ml)

LA CHETEAU Rose Brut Cremant de Loire A.C.

France / Loire

/ 6,00 /

CODORNIU Brut Cava D.O.

Spain / Penedes / Macabeo, Xarel-lo, Parellada

/ 6,00 /

VALDO Etichetta Nera Prosecco D.O.C

Italy / Prosecco DOC / Glera

/ 6,00 /

ANNO DOMINI Prosecco Diamante DOC Bio Vegan

Italy / Veneto / Glera

/ 7,00 /



WINE

WHITE WINE (150 ml)

VILLA ANTINORI Bianco Toscana I.G.T.

Italy / Toscan / Trebbiano, Malvasia, Pinot Bianco, Pinot Grigio, Riesling

/ 6,00 /

ANNO DOMINI Pinot Grigio DOC Delle Venezie Bio Vegan

Venice / Chardonnay

/ 8,00 /

MONTES Reserva

Chile / Casablanca Valley / Sauvignon Blanc

/ 6,00 /

DR. BÜRKLIN WOLF Riesling trocken Pfalz Q.b.A. BIO

Germany / Pfalz / Riesling

/ 7,00 /

ANNO DOMINI Sauvignon Blanc I.G.T.

Trevenuezie / Sauvignon Blanc

/ 6,00 /

90 Ceppi Sauvignon Blanc Friuli D.O.C.

Italy / Friuli / Sauvignon Blanc

/ 6,00 /

SEPP MOSER Classic Style Grüner Veltliner

Niederösterreich BIO Austria / Kremstal / Grüner Veltliner

/ 6,00 /



WINE

ROSE WINE (150 ml)

Tramari Rosé di Primitivo

Italy / Puglia / Primitivo

/ 6,00 /

RED WINE (150 ml)

RAYMOND HUET Signature M. Rolland Bordeaux A.O.P

France / Bordeaux / Merlot, Cabernet Sauvignon

/ 6,00 /

VILLA ANTINORI Rosso Toscana I.G.T.

Italy / Cabernet, Merlot, Sangiovese, Syrah

/ 7,00 /

CANTINE SAN MARZANO Talo Primitivo di Manduria D.O.P.

Italy / Puglia / Primitivo

/ 6,00 /

BODEGA Catena Zapata

Argentina / Catena Malbec

/ 7,00 /

Calmel & Joseph Villa Blanche Syrah Pays d'Oc IGP

France / Languedoc / Syrah

/ 7,00 /



WINE

DESSERT WINE (80 ml)

GRAHAM'S Fine Ruby Porto D.O.

Portugal / Porto

/ 5,00 /

GRAHAM'S 10 Y.O. Tawny Porto D.O.

Portugal / Porto

/ 6,00 /

NON-ALCOHOLIC WINE (150 ml)

CODORNIU Brut Zero Alcohol Free Sparkling White

Spain / Penedes / Macabeo, Xarel-lo, Parellada

/ 6,00 /

La Baume Saint Paul (white)

France / Saint Paul / Chardonnay

/ 6,00 /

La Baume Saint Paul (red)

France / Saint Paul / Cabernet, Shiraz

/ 6,00 /



COCKTAILS

OLD FASHIONED

rum, bourbon, bitter, cherry

/ 12,00 /

FOOL'S GOLD

whiskey, sprite, lime juice, lime

/ 12,00 /

PEACH SPRITZ

liqueur, sparkling wine, mineral water, orange

/ 14,00 /

APEROL SPRITZ

Aperol aperitif, sparkling wine, mineral water, orange slice

/ 14,00 /

MOJITO

rum, sprite, brown sugar, sprig of mint, lime

/ 12,00 /

NON-ALCOHOLIC COCKTAILS

APEROL SPRITZ

Aperol syrup, sparkling non-alcoholic wine, mineral water, orange slice

/ 10,00 /

MOJITO

non-alcoholic rum, sprite, brown sugar, sprig of mint, lime

/ 10,00 /