



DON SIMON

S I N C E 2 0 1 3

R E S T A U R A N T

SNACKS

MEAT AND CHEESE SET with wine 25 €
Lithuanian smoked cottage cheese, italian Parmigiano Reggiano, swiss soft cow cheese, english "Wensleydale", ripened parma ham, spanish cured sausage, served with walnuts, fig jam and ciabatta slices (7, 8)

OUR HOME MADE BUSCHETTAS 18 €
Three types of bruschettas with fresh burrata cheese and: our marinated salmon, prosciutto crudo, slow-baked tomatoes, served with fresh seasonal greens and ciabatta (1, 7, 8)

CHEF'S TEMPURA SHRIMP FOR 2 15 €
Succulent tiger prawns, fried in a fluffy tempura batter, served with a mildly spicy sauce (8 pcs.) (1, 2, 3, 5)

FOCACCIA - TRADITIONAL ITALIAN BREAD 12 €
With jalapeno, mozzarella and backon (1, 3, 7)

MARINATED OLIVES WITH ORANGE 8 €
Served with roasted slices ciabatta

SALAD

NICOISE WITH GRILLED TUNA FILET 17 €
Grilled tuna steak (we can serve as you wish: rare, medium or well done), romaine lettuce, fresh cucumbers, black olives, bean sprouts, cherry tomatoes, paprika, quail eggs, fries, anchovies, homemade focaccia (1, 3, 4, 10)

TROPEA SALAD WITH GRILLED SALMON 16 €
Traditional salad from Calabria with grilled salmon, cherry tomatoes, lightly marinated red onions, bell pepper, cucumber, radish, romaine and lolo rosso salad, seeds and fresh honey-lemon sauce. Goes well with lasagna (10, 12)

CEASAR with grilled chicken breast 15 €
Romaine lettuce, Parmigiano Reggiano, quail eggs, chicken breast, Sicilian anchovy sauce, pizza sole (1,3,4,7)

CEASAR with grilled tiger prawns 16 €
Romaine lettuce, Parmigiano Reggiano, quail eggs, tiger prawns, Sicilian anchovy sauce, pizza sole (1,3,4,7)

104 SAKE SASHIMI AVOCADO BOWL 14 €
Salmon, ripe avocado, fried red onions, rice and a mildly spicy sauce. (1, 4)

SOUPS

RAMEN WITH PORK 14 €
Served with fresh vegetables, marinated soybeans seedlings, marinated egg, fried shiitake mushrooms, chopped green onions, seaweed, seesam seeds, corn, Japanese fish cake

CHILLI CONCARNE 14 €
Spicy minced beef, red beans and tomato stew, with cheese baked in the shoulder, served with ciabatta and garlic butter (1,3,7)

MARSEILLE FISH SOUP 14 €
Thick seafood soup with tomatoes, squid, tiger prawn, octopus, mussels with shells, salmon, white wine, onion and parsley, served with ciabatta and garlic butter (2, 4)

PINK COLD SOUP with wild potatoes 8 €
(during the summer season) Traditional Lithuanian soup made according to the Don Simon owner's mother's recipe

MAIN DISHES

SLOW-ROASTED LAMB STOCK WITH DEMI-GLACE SAUCE (400 g.) 32 €
Lamb steak (New Zealand), cooked at low temperature for 12 hours, served with rich demi-glace sauce, buttery mashed potatoes, hemp seeds and coleslaw salad (10, 13)

GRILLED OCTOPUS 25 €
Grilled octopus leg, served with slow-baked tomatoes, fried potatoes, chorizo sausage, fried garlic mayonnaise, mildly hot peppers and fresh basil (2, 4, 6)

GRILLED DUCK BREAST STEAK 24 €
Served with buttery mashed potatoes, baked spinach, baby carrots and homemade red wine sauce (7,9,12)

GRILL SALMON STEAK 21€
Served with buttery mashed potatoes, baked spinach, grilled asparagus and homemade red wine sauce (4,12)

PORK NECK STEAK WITH BARBEQUE SAUCE 21 €
Marinated pork neck, served with fried potatoes, fresh vegetables and barbeque sauce (12)

SPECIAL RAVIOLI with boletus and gorgonzola cheese . . 15 €
Traditional italian homemade dumplings stuffed with boletus served with gorgonzola and creamy cheese sauce with pine nuts (1, 3, 7, 8)

LASAGNA 14 €
By following an authentic recipe made from Florence this lasagna is made with minced beef and pork ham, vegetables, bechamel, tomato and lots of cheese (1,3,7,9)

HOME PASTA WITH "MAR TIRRENO"

WHIT TIGER PRAWNS 16 €
The perfect synergy of sea and land: succulent tiger prawns and aromatic Sicilian anchovies combine with gently caramelised courgettes. This dish takes on a special depth thanks to the notes of white wine, while lime zest adds a refreshing citrus accent (1, 2, 3, 4, 7)

HOME PASTA "POLLO E NDUJA" 15 €
Succulent, perfectly cooked chicken pieces merge with a soft, creamy heart of burrata cheese. Subtly spicy Calabrian 'nduja sausage adds southern fire and depth. All this is covered with "al dente" cooked pasta, smothered in a warm cream sauce. Fresh chopped parsley adds a greenness that you want to smell before the first bite (1, 7)

HOME PASTA A LA CARBONARA 14 €
Authentic Italian spaghetti, seasoned with a delicate egg and cream cream, topped with bacon, freshly ground black pepper and parmesan cheese - a classic taste that reveals the culinary heritage of Rome, adapted to Lithuanian tastes (1, 3, 7)

PIZZA TONDA ROMANA

DON SIMON SPECIALE 19 €

A light but rich Italian combination that combines soft ricotta, creamy burrata and rich mozzarella. Aged Parma ham provides a refined saltiness, while savory nduja adds a pleasant spiciness. It's all finished with crunchy pistachios and fresh, lightly peppery basil. This is a real gourmet journey through Italy. (1, 3, 5, 7, 8)

DONNA MICHELLE 16 €

This pizza combines two amazing sauces – black truffle and our homemade tomatoes, this delicious combination is topped off with buffalo milk mozzarella, Italian prosciutto cotto ham/bacon and roasted mushrooms (1, 3, 7)

SPICY MEXICAN 16 €

Stomach filling, generously drapped with minced beef, topped with fresh onions, pickled onions, fresh jalapenos, piri-piri pepper and our homemade tomatoes sauce (1, 3, 7)

CRISPY CALABRIAN 16 €

With extra spicy nduja, delicious “Vetrichina” salami, mozzarella, fresh burrata, fresh jalapenos, fresh basil and our homemade tomatoes sauce (1, 3, 7)

WITH CHICKEN BREAST 15 €

Midly, spicy, light, and pure in flavor. Marinated chicken breast, italian mozzarella, pomodorino del Piennolo del Vesuvio D.O.P tomatoes, sun-dried tomatoes, all enhance with a touch of barbeque sauce, freshy chopped parsley, and Don Simon's signature house tomato sauce (1, 3, 6, 7, 11)

BBQ PULLED PORK 15 €

For BBQ fans, with BBQ pulled pork, our marinated red onions, chopped spring onions, capers, mozzarella, a little bit jalapenos and „Don Simon“ homemade tomato sauce (1, 3, 7)

PEPPE CHORIZA 15 €

With our house tomatoes sauce, mozzarella, spanish chorizo and fresh basil (1, 3, 7)

HAM AND MUSHROOMS. 16 €

With our homemade Don Simon tomato sauce, mozzarella, buffalo mozzarella, italian prosciutto cotto and our extraordinary fried mushrooms (1, 3, 7)

LITHUANIAN COTTAGE (CURD) CHEESE 15 €

With cottage cheese, sun-dried tomatoes, basil and pine nuts sauce, sour cream, our homemade tomatoes sauce and “Pomodorino del Piennolo del Vesuvio D.O.P” tomatoes (1, 3, 7, 8)

HAM 14 €

With Don Simon homemade tomato sauce, mozzarella and italian prosciutto cotto, served with fresh arugula (1, 3, 7)

CLASSIC MARGHERITA 12 €

With mozzarella, Don Simon homemade tomato sauce, fresh basil and arugula (1, 3, 7)

FOR KIDS

“I DON'T KNOW” 10 €

Home cottage cheese pancakes, served with strawberry jam, sourcream and seasonal berries

“I WANT TO GO TO MC' DONALDS” 10 €

Chicken nuggets with sauce, Belgium style fries and fresh cucumbers.

“I WANT TO WATCH CARTOONS” 9 €

Home pasta with cream-butter sauce and cheese

Additional with chicken breast 2 €



SWEETS

CLASSIC CRÈME BRÛLÉE WITH VANILLA (3, 7) . . . 8 €

LAVA CAKE CHOCOLATE COOKIE (1, 3, 7)10 €

NATURAL COCONUT ICE CREAM IN COCONUT SHELL (1, 3, 7) 8 €

ARE YOU PLANNING A PARTY?

Don Simon flavors in your home or office. We prepare exclusive single-bite sandwich sets for takeaway.

Let us take care of your meals. Ask the staff for the assortment and order.

Important information for restaurant guests:

Tips are not included. A 10% service charge applies to companies of 6 or more guests. When ordering takeaway, an additional packaging fee applies. Pizza box, reusable bag - €0.50. If you are allergic to any food products, please inform our staff what are You allergic to

List of food allergens:

- 1. Cereals containing gluten (i.e. wheat, rye, barley, oats and their crossbred varieties) and their products;*
- 2. Crustaceans and their products;*
- 3. Eggs and their products;*
- 4. Fish and their products;*
- 5. Peanuts and their products;*
- 6. Soybeans and their products;*
- 7. Milk and its products (including lactose);*
- 8. Nuts, i.e. almonds, hazelnuts, walnuts, cashew nuts, carob, bertoletti, pine nuts, pistachios macadamia and Queensland nuts and their products;*
- 9. Celery and their products;*
- 10. Mustard and their products;*
- 11. Sesame seeds and their products;*
- 12. Honey;*
- 13. Hemp seeds.*



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