



50 FLAVOURS OF VILNIUS

THE BEST RESTAURANTS IN VILNIUS



INTRODUCTION

For centuries, Vilnius has been home to various cultures bringing their own culinary heritages to the city. These days, the city's restaurants offer much more than traditional old world cuisine. The streets of the UNESCO-listed city are filled with aromas from all over the world, hinting to contemporary flavour combinations and modern food preparation techniques.

Locally sourced produce can perform small miracles that make for big surprises. Vilnius' restaurants focus on seasonal cuisine, improvisation, and unique culinary experiences. And though they differ in flavours, concepts and traditions, they're all contributing to the city's budding food scene, which takes guests on delicious flavour-filled adventures.

Whether in a fancy restaurant or a cosy family bistro, each restaurant shares a love for food, and makes this passion a key ingredient in everything they serve.

This guide offers a glimpse into the best restaurants in the city. They were selected based on the recommendations of the Lithuanian Hotel and Restaurant Association, and the Good Food Academy. Some of these restaurants have been recognised among the top 30 in Lithuania in 2019, and some of them made the 50 Best Discovery in 2019.

Each of the descriptions featured in this guide provides an outline of the restaurant's philosophy, the approach each chef takes to their food, and some of their most popular dishes. No matter which restaurant you choose, you're guaranteed to enjoy the flavours of Vilnius.

Bon appétit!

ICONS

Explanations of the icons used in the publication



Number of places inside



Number of places on the outdoor terrace



Free parking



Paid parking



Multimedia

1

14HORSES



NEW BALTIC CUISINE

Dominikonų g. 9 (from May 2020)

+370 612 50845

14horses@nfr.lt

www.14horses.lt

80 € 40 €  PAID
  

Let's share in this restaurant's passion for colourful and unique flavours. Whether you choose to visit 14Horses for lunch, dinner or Sunday brunch, you'll always be welcomed with a big dose of generosity and hospitality. Seasonality dictates the menu, so expect dishes based on products that come directly from the local Farmers Circle. As natural seasons change fast, some of the dishes may only be available for a few days. 14Horses is going home this spring and will relocate to the historical Vainai family mansion in the Old Town.





Pilies g. 34

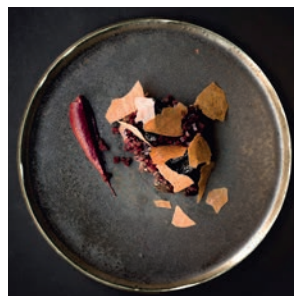
+370 675 41191

info@amandus.lt

www.amandus.lt

75 H 12 H  PAID 

A Scandinavian spirit in the kitchen is transferred to the restaurant's halls and the dishes on the tables. A love for food shines through the restaurant – it awakens the senses, nourishes the body, and surprises the eyes with an aesthetic and creative presentation. The restaurant, which is housed in Hotel Artagonist, can easily become an artistic experience. There is a different lunch menu every day, and the restaurant transforms into a theatre of gastronomy by evening with its tasting dinner. The special atmosphere created by the chef Deivydas Praspaliauskas is always fascinating. Guests can enjoy a new tasting menu on the first Tuesday of each month.





Didžioji g. 35/2

+370 523 60840

info.vilnius@radissonblu.com

www.astorijabrasserie.lt

76  14   

This restaurant offers classic French dishes prepared according to recipes found in historic cookbooks. The simple recipes have been perfected over time: authentic Salad Nicoise, mussels, and foie gras are among the French staples served at Astorija Brasserie. The menu changes twice a year, but the classic dishes are safe. The restaurant also celebrates different special days and micro-seasons: mulled wine is served during Christmas and asparagus dishes are served for spring. Sommelier Jolanta Smičienė, one of the best Champagne experts in Lithuania, is happy to introduce guests to French wines and traditions.





Savičiaus g. 7

+370 614 89223

info@balzac.lt

60  60  

French cuisine with staple dishes like four-onion soup, mussels, and snails, as well as some more modern recipes. The traditional French interior and historical elements of the building make for a cosy environment. The kitchen is always in the creative process, enticing guests with a different lunch offer every day. For dinner, the chef offers a changing menu reflecting the various flavours of France.





Pylimo g. 38

+370 612 64444

reservations@bizarre.lt

www.bizarre.lt

180  40 FREE
PAID


Two different types of cuisine share a 1,000-square-metre space. The first floor is dedicated to Asian and Peruvian cuisine: sushi, Japanese sake, or Peking duck make guests feel like they're on a journey. It's easy to share the bite-size delicacies and taste everything with friends. The second floor invites Mediterranean cuisine lovers for an unforgettable experience – each evening, the chef prepares dishes with fish, seafood or meat. It's easy to float to the cocktail bar for an after party, and the restaurant offers a fancy brunch on weekends. The chef, Ernestas Viršilas, has managed a number of Michelin-star kitchens and easily creates a harmony between the two kitchens, the fancy environment, and bold flavours.





Olimpiečių g. 1

+370 521 99498

info@boff.lt

www.boff.lt

43 H 22 H 

This restaurant brings a strong meat-eating culture and traditions that follow a simple vision – combining quality ingredients and mastery of preparation. The taste of natural meat is much more important than seasoning at this restaurant. Steaks from around the world prepared from sustainably raised beef, sheep and lamb, as well as a wide variety of seafood snacks, are perfect from the first bite. Like every true steakhouse, guests have the freedom to improvise, choose their side dishes, and decide how they like their meat cooked. The menu created by the chef Mher Gevorkjan is not dauntingly large, but the dishes are perfectly selected, leaving no room for confusion.





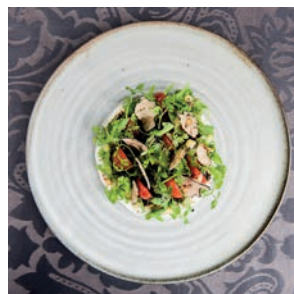
Vilniaus g. 23

+370 526 20109

www.antonio.lt

48 ₺ 20 ₺  PAID 

Once a famous pizzeria, today Da Antonio offers many snacks, meats, and fish dishes, as well as an impressive list of desserts. The restaurant offers traditional Italian cuisine with a modern touch. Chef Dmitrij Babenko could even impress a real Italian, and his kitchen is constantly experimenting – new dishes are added each season, unusual products are used to create new flavours, and unique ravioli shapes and fillings are the norm, making ravioli the staple at Da Antonio. The restaurant also offers an extensive list of wines from all over Italy.





Gedimino pr. 35

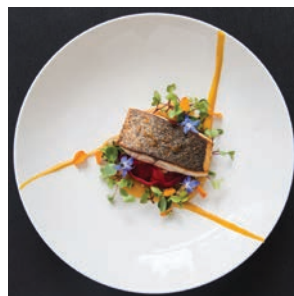
+370 672 23272

dine@time2time.lt

60 h



It was simply inevitable that food and wine would be ideally paired when chef Egidijus Lapinskas and sommelier Arminas Darasevičius joined forces to open this restaurant. Complex European cuisine impresses guests with light and subtle flavours. The menu is filled with refined creations where seafood, fish, and meat play a key role. Guests can also choose a tasting menu complete with wine pairings. The restaurant is divided into two spaces: colourful details contrasted by white prevail on one side of the room, while the other side is more temperate and dark.





Vilniaus g. 28

+370 631 11153

info@dziaugsmas.com

www.dziaugsmas.com

64  15  

Although this restaurant has been named the best in Lithuania for two consecutive years, was recognised several times by the White Guide, and made the 50 Best Discovery list in 2019, Džiaugsmas doesn't claim to be a fine dining establishment. In fact, it's quite the opposite – Džiaugsmas' chef and owner, Martynas Praškevičius, invites people to relax and really taste and share their meals, some of which are even meant to be eaten with your hands. Quality is their recipe for success: all of the main ingredients on the menu are Lithuanian and of the highest class, purchased directly from local farmers. Džiaugsmas has both an a la carte and a tasting menu.



10 EL MERCADO

SPANISH CUISINE



Didžioji g. 3

+370 649 55522

hola@elmercado.lt

65  70  

This modern Spanish restaurant is made for family and friends, and is like a bustling Spanish marketplace. The new concept includes dishes from each Spanish region. Guests are offered the classics, like paella and its lesser-known sibling fideua, grilled steaks, fish, seafood, and an array of tapas. The restaurant is divided into two zones: the gastro lounge is a great place for breakfast, a quick lunch or evening snacks, while the second floor creates a relaxing seaside atmosphere, inviting guests to indulge in a worry-free life and share both food and experiences that are sure to make brunch last until the early evening.





Šv. Jono g. 7

+370 637 33300

info@ertlionamas.lt

www.ertlionamas.lt

 108  16   

This restaurant creates a surprising opportunity to travel back in time and take a gastronomic journey from the 13th to 19th centuries in Lithuania. Fine Lithuanian cuisine, contemporary culture, and modern technology are blended effortlessly in this unique family space found in the historic 17th-century house of the German mason Jurgis Ertlis. It's easy to feel like ancient nobility while eating pigeon, duck, or borsch with tortellini. The menu depends on the season and changes six times a year. The dishes are prepared following the recipes of different periods and guests are told the story of their origin at the table. For the most authentic experience, pairing food with mead or Lithuanian wine is recommended.



12 GALO DO PORTO

PORTUGUESE CUISINE



Aušros Vartų g. 11

+370 686 18317

reservations.galodoporto@gmail.com



This is the only restaurant in Vilnius and Lithuania that has a menu made up entirely of Portuguese cuisine. Galo do Porto also has an impressive collection of Port wine from Portugal. The kitchen cooks a daily *cataplana* (a typical stew made with seafood, meat, or fish with Lisbon sauce), though that's not the only dish reflecting the mastery of this restaurant. You can also taste juicy *espetado* (fish or meat skewers), a Portuguese *francesinha* sandwich, dried cod, and other delicious hits. Plus, the restaurant's colourful interior is reminiscent of sunny Portugal.



13

GASPAR'S

MODERN CUISINE
INSPIRED BY INDIA

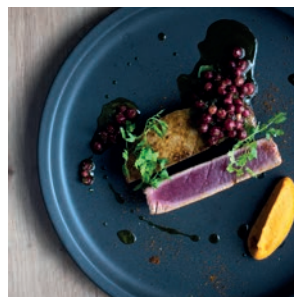
Pylimo g. 23-3

+370 657 07050

info@gaspars.lt

 35  12  

Gaspar hails from the island of Goa in India, which is where he sources the special spice mix that differentiates his menu from everyone else's in the city. He recently undertook a renovation project to let more natural light into the restaurant, saying, "I want all my guests to feel the sun's rays as we would in India." After updating the interior, the menu was overhauled as well. The dishes are now even more authentic, with more attention paid to flavours, particularly from the Goa region, which has a strong Portuguese influence.





Bokšto g. 6

+370 699 37770

rezervuok@gastronomika.lt



Gastronomika is home to one of the most famous chefs in Lithuania and was recognised as one of the country's best restaurants in 2017. After changing locations at the beginning of 2020, Chef Liutauras Čeprackas is ready to welcome guests in the heart of Old Town on Bokšto Street. In addition to its classic tasting menu, Gastronomika now offers an a la carte menu as well. In both cases, Chef Liutauras, a gold-medal graduate of the prestigious Le Cordon Bleu culinary school, attempts to create an emotion that is nearly impossible to define in a few words and limit to one genre. By the way, Gastronomika is the first restaurant in Lithuania to meet all of the fine dining standards.





Pilies g. 2

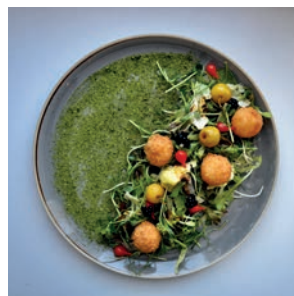
+370 633 22677

info@restoranasgrey.lt

www.restoranasgrey.lt

190  100  

Even though grey dominates this restaurant's interior, the flavours are full of colour. The stars of the restaurant are dishes grilled in the open kitchen. Guests can create their own appetiser boards or try traditional Lithuanian dishes, such as potato dumplings with meat, grilled cottage cheese, and potato pancakes. The bar has more than 100 different wines that can be paired to complement any of the dishes. The restaurant space can accommodate even the largest celebrations, and it offers an impressive view of the Cathedral and Gediminas' Tower from the outdoor terrace.



16 IMPERIAL

CLASSICAL CUISINE



Subačiaus g. 2

+370 523 88388

www.imperialrestaurant.lt

28 H 70 H PAID P

This restaurant offers classic cuisine with a touch of different culinary traditions and no compromises on taste. Guests are serviced by royal protocol, which is unusual in the region's democratically-styled restaurants. The small rituals create a festive environment, even on a normal day. It's a harmony of the stylish interior and food - lobster, caviar, and game meat are cooked to perfection. Each month is dedicated to a different micro-season ingredient, so the restaurant is a culinary adventure, even for its regular guests. A part of the menu stays fixed - New York style marbled steak or the famous foie gras can be savoured year-round. The restaurant also offers a special menu with Lithuanian cuisine designed to make guests feel like 16th-century nobility.



17 LAURO LAPAS

MODERN ITALIAN CUISINE



Pamėnkalnio g. 24

+370 610 01215

info@laurolapas.lt

46



A modern home-style restaurant inspired by the Italian spirit. The small space is ideal for experiments in the quest for the best flavours. The menu is very small; consisting of a few dishes that are constantly changing, depending on what's in season. Depending on personal taste, the preparation traditions and old recipes can be easily changed, e.g. the famous panna cotta made with buttermilk is just as tasty, but is also a lighter dessert. It's a great place to meet over lunch and worth returning to for an informal dinner – there is always something different to surprise guests with.





Maironio g. 13

+370 521 21389

hazienda@mabre.lt

www.mabre.lt

80  40  

Housed in a 16th-century monastery right in the heart of Vilnius Old Town, this classic style steakhouse has been serving guests with aged beef dishes for more than twenty years. Whether you order a hearty T-bone steak or a light Carpaccio, quality is what's most important. The meat comes from all around the world – Lithuanian game and beef compete with beef from Argentina or Australia. Chef Rima Remeikienė has been taking care of the restaurant's menu for many years, adding seafood and fish so guests can enjoy a full range of grilled dishes.





Savičiaus g. 3

+370 656 99009

info@mason.lt

62  75  

The largest portion of Mason's dishes come from French and Italian cuisine. One part of the menu changes every couple of weeks, offering a taste of seasonal produce; but another part of the menu sticks to guest favourites, like grilled octopus, or Camembert with a red onion chutney. The restaurant is divided into several zones: a small bar at the entrance, a restaurant on the second floor, and a winter garden on the terrace. For brunch, traditional egg dishes, porridge or crepes are complemented with shrimp soup.





A. Juozapavičiaus g. 13

+370 612 35200

info@meat.lt

www.meat.lt

65 ₺ 30 ₺ PAID 

The star of the restaurant is, of course, meat. Dry-aged beef, burgers, and tartars make for a hearty meal that promises to excite the taste buds. The meat is aged in the restaurant's maturing chamber, which is the largest of its kind in the Baltics. The taste of the Lithuanian beef is just as good or may even surpass that of imported meat. Even though the main focus is on the meat, fish and vegetarian dishes are also grilled here. The brunch menu shines a new light on breakfast: traditional eggs Benedict are accompanied by rancheros style, Spanish or Turkish poached eggs.





Šv. Mykolo g. 4

+370 688 22210

info@mykolo4.lt

www.mykolo4.lt

35 ₺ 20 ₺ PAID P

This family bistro maintains an allegiance to Vilnius' 19th century bourgeoisie culinary traditions. The restaurant is housed in a historic building and the recipes it uses are collected from old cookbooks and notebooks belonging to the Vilnius bourgeoisie, though they are adjusted to suit French contemporary high gastronomy. Guests are served simple homey meals for lunch, while evenings are for feasting and making everyone feel like they're at a party thrown by ancient Lithuanian nobility. Stuffed quail, deer with carrot puree and parsnip, lamb leg and exceptional wines and mead make every day special.



22 MUROS



STEAK HOUSE |
SHARING-PLATE

Didžioji g. 7 (Hotel PACAI)

+370 525 08075

info@muros.lt

www.hotelpacai.com

56  30  

MUROS – is Vilnius’s answer to the world food scene. A new sharing-plate and steak restaurant, located in the Hotel PACAI and curated by well-known chef Liutauras Ceprackas, delivers ultimate dining experience inspired by best steakhouses from New York to Madrid. Each and every of 250 different labels of wine tells an unforgettable stories about traditions, craft and knowledge. The MUROS provides elegant and attentive service influenced by European fine dining with ease and comfort of American style. Finest ingredients, developed cooking techniques, passion for hospitality converge to our definition of “Good Life”.





Dominikonų g. 9 (from May 2020)

+370 608 08950

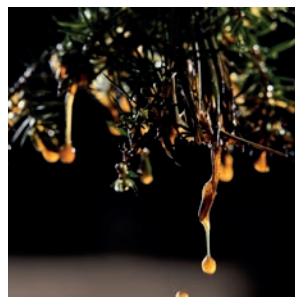
nineteen18@nfr.lt

www.nineteen18.lt

40 h



Nineteen18 made the 50 Best Discovery list in 2019 and was named second-best in the Baltics by the White Guide. The restaurant's name commemorates 1918, the year of the Restored State of Lithuania. Contemporary Baltic cuisine is created using local products from farms and nature, and follows the 12-month cycle. In the spring of 2020, the restaurant will reopen in a new venue - the historic Vainai family mansion on Dominikonų Street. The Head Chef Matas Paulinas improvises over natural and historical themes to create a unique gastronomic experience in the form of tasting menus.





Gedimino pr. 9

+370 634 77776

info@pachamama.lt

www.pachamama.lt

180 H 108 H PAID P MULTI M

Pachamama Dinner Club brings the essence of Peruvian cooking traditions and bright flavours from the Nikkei kitchen to Vilnius. The dishes are prepared with high quality products, and include cured fish, seafood, exceptional meats and delicious snacks for sharing. The Latin American menu blends the traditional Peruvian food experience with exciting influences from Japan, China and Spain. The stars of the menu – ceviche, tuna tacos, beef anticucho, rib eye steak and octopus – are sure to provide an extraordinary dining experience. More than a restaurant, Pachamama Dinner Club's lively interior and energetic staff encourage guests to have a true Latin American dining experience. Evenings on the weekends cannot be missed; they combine DJs and live music for an immersive and interactive dinner with cocktails and a festive party.





Vykinto g. 17A

+370 650 82829

hello@foodgarden.lt

40  40   PAID 

This restaurant brings guests back to summers spent at a resort where time slowed down and the wood flooring squeaked under their feet. Steaks, aromatic Asian dishes, seafood marinated in rich sauces and fish from the Baltic Sea are served here. The menu reflects the changing seasons and change is also evident while enjoying food in the restaurant's greenhouse. Exotic flowers and herbs used for the dishes create a resort atmosphere. The space is ideal for long dinners shared between friends or slow brunches with vegetable pancakes, eggs, and green smoothies.





Paupio g. 12

+370 676 09912

restoranas@paupio12.lt

78 44 PAID
H H P

A cosy family restaurant that puts a lot of focus on organic and fresh produce, including its own herb garden. The open kitchen allows guests to see how each dish is created, and different cuisines blend well in the menu – fresh Mediterranean fish, Italian pizza baked in a traditional oven, or grilled steaks. Most of the menu consists of well-known dishes that guests undoubtedly love. Families are welcome here for a slow lunch or dinner, and the restaurant offers a special area for kids to enjoy.





Nemenčinės pl. 37

+370 687 00909

info@pinewoodbar.lt

www.pinewoodbar.lt

50  35  

Pinewood reveals a different side of Vilnius. This restaurant-bar is located in nature, further away from the bustle of the city. In winter, it's as cosy as being at home. In the summertime, the shade from the pines and the singing birds make you feel like you're relaxing in the resort town of Nida. Smoke, coal, and wood are some of the keywords that inspire Pinewood's menu. By the way, in addition to the usual *a la carte* menu, this restaurant offers what they call a gastronomic journey, i.e. a tasting menu where smaller portions can help you better experience the entire menu.





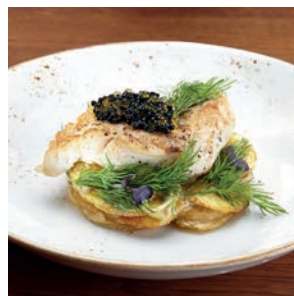
Pranciškonų g. 2

+370 670 77993

bistropranciskonai@gmail.com

100 ₺ 35 ₺  

After many years, Dainius Vasiliauskas, owner of one of the best restaurants in the country, Saint Germain, opened yet another restaurant-bistro. You won't find any restaurant-style stuffiness or white tablecloths, but Pranciškonai offers particularly high-quality French cuisine. Over the four years of the restaurant's existence, the menu has become firmly established and offers nearly perfect flavours, thanks in part to its loyal clientele. Among the best of the best are the lamb, octopus, and burger with *foie gras*. This place is definitely a local favourite, which is why you'll find an atmosphere that is uniquely Vilnius.





Didžioji g. 18

+370 606 83503

queensberryrestaurant@gmail.com

85



This contemporary Lithuanian restaurant and winery has a different take on Lithuanian culinary heritage – the traditional potato dumplings or hot potato sausages are best tasted in a minimalistic environment, rather than a wooden rural interior. But there is more to the restaurant than traditional dishes – guests have a chance to try rarer Lithuanian dishes, like eel or duck. These dishes go surprisingly well with wine, especially if it's Lithuanian – a sommelier will help guests choose from more than 50 Lithuanian wines. Brunch with omelettes, crepes, porridge, and sandwiches is served on weekends.



30 RIB ROOM

EUROPEAN CUISINE | GRILL



Šeimyniškių g. 1

+370 521 03012

info@ribroom.lt

www.ribroom.lt

90  30  

This restaurant focuses on contemporary rib recipes; they serve eight styles of ribs that take some 16 hours to prepare. Since it's housed in the Holiday Inn Hotel, which welcomes guests from all over the world, the Rib Room's menu has dishes influenced by all types of regional cuisines, from Asian to American and much more. Plus, grilling high-quality meat and seafood on a charcoal grill produces a smoky aroma like no other.





Gedimino pr. 43

+370 684 86456

info@risesushi.lt

40 H 6 H  PAID 

A cosy restaurant where time stands still, but sushi arrives promptly. Everything is prepared in the here and now. An open kitchen behind the bar makes the preparation process transparent – there are no secrets. An ascetic interior, minimalism both in terms of the restaurant's interior and what's on each plate, as well as the attention paid to the quality of food and preparation techniques help transport guests to Japan. The menu is compact, but one of the restaurant owners, chef Egidijus Lapinskas, offers diners a chance to try new and different flavours – one bite sushi is a great way to share various dishes. Moreover, sommelier Arminas Darasevičius has created the largest wine by the glass menu, making it extremely easy to pair food and drinks.





Didžioji g. 26

+370 525 07473

info@saula.lt

75 € 100 € PAID P

This restaurant housed in a 17th-century cellar invites guest to savour contemporary Lithuanian cuisine. It's not a place to look for authentic traditional recipes; the usual ingredients are used to put a modern twist on the classics. Game meat, Jerusalem artichokes, and pearly grains resemble the food traditionally eaten by nobility. The restaurant bakes its own bread, makes jams, and grows herbs in its garden. All of the dishes are made from Lithuanian products, and the menu goes into depth about each of their origins. Choosing a favourite dish on the menu is easy since it's based on local produce and changes both according to the season and the treasures found in the marketplace each morning.





Vilniaus g. 29

+370 656 11330

bistro@selfish.lt

www.selfish.lt

60 € 20 € PAID P

A love of travelling and a passion for unique ingredients are reflected in the menu of the family bistro Selfish. The restaurant smells of the ocean and the menu is filled with fresh oysters and seafood. Seafood is not a luxury here; it's a common food. The cosy atmosphere invites guests to relax and pay special attention to the fresh products while discovering new flavours. Champagne and wine are usually a great pair to make the seafood shine. Mussels and a long lunch with family or friends are a Sunday tradition at this restaurant.





Bernardinų g. 8

+370 625 66868

restaurant@shakespeare.lt

www.shakespeare.lt

60 H 12 H  PAID  MULTI 

This restaurant's name is a clue to its atmosphere – like something out of a historical English movie. Its main hall is reminiscent of the rich libraries of British nobility, while the bar next door, which specialises in whisky – a provincial gentlemen's club. Shakespeare has a menu that doesn't follow a single culinary tradition and is rather international. Still, they offer one the best English Breakfasts in town, with options like steak and scrambled eggs. The location is truly historical; its main hall is where Lady Zawadzka cooked and wrote in the 18th–19th centuries. She authored a cookbook and encyclopaedia covering this region's culinary tradition entitled, *Kucharka litewska* [The Lithuanian Cook].





Literatų g. 9

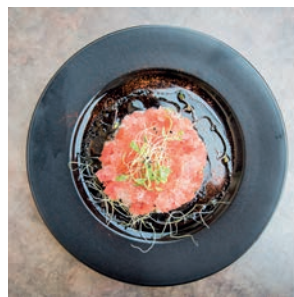
+370 526 21210

vynine@vynine.lt

www.saintgermain.lt



A high-end restaurant that has been serving its guests exciting flavours in a Provence setting for 14 years. Everything starts with great ingredients, an impressive wine list, and a commitment to excellence. This French restaurant's menu delights with sophisticated dishes and variety of ingredients – the harmony of flavours is definitely well thought out. Since the menu rarely changes, the recipes have been perfected over time; however, they can never get mundane. Classics like beef tartar, tomato or boletus soup, beef Stroganoff, tuna fillet, and a special risotto have been on the menu since the restaurant opened. The cosy bohemian atmosphere is easy to love, and notable patrons have included Jeremy Irons, John Malkovich, Daniel Craig, and Naomi Watts.





Visų Šventųjų g. 5

+370 673 89002

info@sofadepancho.lt

www.sofadepancho.lt

40 h



The aromas and flavours of authentic Mexican cuisine entice guests to share their food in this small and colourful space. Tacos with different fillings get the most attention, but the chef also serves lamb and mussels. The restaurant's free spirit invites everyone to celebrate life and enjoy great food. Sofa de Pancho has a large collection of tequila by small distilleries and famous brands, but pairing Margaritas with food is also a good idea.





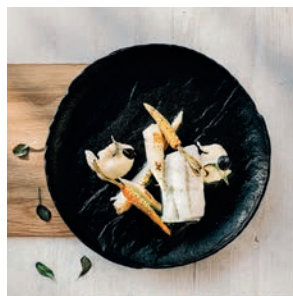
Rinktinės g. 3

+370 520 70707

restaurant@courtyardvilnius.com

 100 H 35 H  PAID 

A modern kitchen bringing the flavours of Northern Europe and the Baltic States together, Solt Dining is located in the Courtyard Vilnius City Center hotel. This restaurant's pride and soul is Chef Jevgenijus Volkovas, a member of Lithuania's National Chef team and best chef of 2016. His dishes invite guests to delight in modern flavours while rediscovering local ingredients like curd, carrots, sorrel, lamb, trout, and others. It's also interesting and convenient that each meal and even each dessert on the menu is carefully paired with a particular wine. By the way, Chef Jevgenijus also curates the bar menu, which is dominated by American classics. On the second Sunday of every month, Solt Dining offers an American-style brunch.





Pylimo g. 21

+370 684 64622

info@somm.lt

www.somm.lt

65  20   

The idea of this restaurant is simple – tapas and wine. However, every dish is created passionately and following the highest standards of quality. Which is more important, food or wine? The menu can change a couple of times an evening, but the flavours will keep surprising. The restaurant offers a large selection of quality raw fish, seafood, and meat snacks. One of the most popular dishes among guests consists of little hot pans filled with tasty morsels baked in a wood oven. Six professional sommeliers help guests navigate the list of 400 wines and pair them perfectly with their meals. Tasting menus with wine pairings are also available, as are wine-tasting dinners that include visits to winemakers.





Gynėjų g. 14

+370 694 98978

info@stebuklai.com

www.stebuklai.com

62 € 40 € PAID
H H P

This restaurant is renowned for its grilled dishes and little miracles. The food looks impressive on the plates, but flavours ultimately trump looks. The miracles lie in the food's simplicity: fresh high-quality ingredients, the harmony of flavours, and masterful presentations that don't overwhelm dishes are key to success. The menu changes every season, but loyal patrons can find their favourite dishes all the time: tuna or beef tartar, as well as the burrata with pistachio cream are here to stay. The restaurant is also a guest magnet for brunches – eggs Benedict, huevos rancheros, fluffy cottage cheese pancakes, and English breakfasts are all a welcome surprise.





Gaono g. 7

+370 526 49580

restaurant@stikliaihotel.lt

www.stikliai.com

80  16   

A gastronomic restaurant, a tavern, and a pastry cafe named Poniu Laimė set in the 16th-century building housing the Relais & Chateaux Stikliai Hotel have been preparing food for world leaders, members of royal families, and stars for three decades. The restaurant's chef, Gerdvilas Žalys, is creating a new identity for Lithuanian cuisine based on the high standards of the 19th century – his goal is to keep developing traditions for future generations. The restaurant uses vegetables, various berries, apples, and pears grown at its very own farm.





Vokiečių g. 11

+370 686 19995

uzsakymai@sugamour.lt

135 ₺ 40 ₺  PAID 

A flight to Paris has never been so short. Even the City of Lights can't boast of a place where love is served on a plate. Sugamour is a dessert boutique where pastries and desserts can be compared to jewellery perfected down to the smallest detail: heavenly napkins, precious cutlery, velvet chairs, time almost standing still, and cosy lighting. Guests love Sugamour because breakfast here lasts from early morning until late afternoon. Classic eggs Benedict or their Italian, Portuguese, Greek or even Lithuanian recipes provide diners with a range of choices. Sugamour's a la carte menu is a modern take on French classics.





Užupio g. 22

+370 685 60767

info@sweetroot.lt

www.sweetroot.lt

30 € 15 € PAID

A dinner at this restaurant is like a puzzle consisting of a number of subtle dishes and one-bite stories. Natural flavours, together with locally sourced and seasonal products, make for fresh takes on traditional food. Vegetables and herbs straight from the restaurant's garden, as well as berries and mushrooms from the nearby meadows and forests, appear on plates to tell their tasty tales. It's always a good idea to come back – the changes in the menu are dictated by nature itself; only the bread and the farmers' butter stay the same year-round. A modern presentation, a light and calm space, and sincere local cuisine create a new dinner tradition.





Užupio g. 30

+370 656 98000

info@sturmusvyturys.lt

www.sturmusvyturys.lt

40 € 40 € PAID P

The only fresh Lithuanian fish restaurant is exceptional, to say the very least. Guests can choose their favourite fish from the ice tray on the counter. No one knows what the fishermen will find in their nets, so the dishes and flavours here change every day. Improvisation and imagination come to life in copper cookware as fish is paired with seasonal products, and the restaurant's interior makes guests feel like they're in a small fishing village in Lithuania Minor.





L. Stuokos-Gucevičiaus g. 1

+370 520 80805

info@sventaragiosodas.lt

www.sventaragiosodas.lt

106  50   PAID  MULTI 

This restaurant's menu creates a harmony between old Baltic traditions and famous European cuisines. The astonishing view of the Cathedral through the large windows and the restaurant's name, which alludes to the old Šventaragis Valley, remind guests of the historical area the restaurant is located in. Dukes used to dine here centuries ago, and today anyone that enjoys fresh and tasty food is invited to feast here, too. The restaurant serves early breakfast every day and a long brunch on Sundays. Tasting dinners are always a great option for a more exclusive and immersive experience.





Universiteto g. 14

+370 522 01600

telegrafas.vilnius@kempinski.com

54  28   

Located in the Grand Hotel Kempinski Vilnius, Telegrafas invites guests to experience luxury in their own way. For some it can be the personal attention they receive, and for others its the fancy dinnerware or the highest quality products. Everything here is top tier. The restaurant's chef is a man of nature – a scout and fisherman – which is why his dishes use a lot of local products, several bright flavours, clear ingredients, and perfected combinations. By the way, when you visit don't miss the chance to expand your knowledge of wines with Telegrafas' sommelier Martynas Pravilionis, who has been named the best sommelier in Lithuania three times and placed in the top four worldwide in 2019.





Didžioji g. 3

+370 643 28888

50 € 30 € PAID P

This Mediterranean restaurant focuses on quality and in-season ingredients. Each dish, from raw fish to seafood and grilled exotic meat, is balanced and well thought out. The small restaurant is about communication; guests can see the impressive tartars being made. The Caciucco – a traditional fish soup from Tuscany – or risotto with crabmeat served in a crab shell, make for a delicious atmosphere. The splendid interior with a view of Vilnius Old Town is a great place to sit for coffee and enjoy traditional desserts with a unique twist.



INTERPRETATION OF MODERN DISHES



Mindaugo g. 27

+370 612 02247

time@time2time.lt

80 h



This restaurant in the Comfort Hotel LT stands out for its Scandinavian minimalism. Fresh seasonal produce sourced directly from farmers is prepared slowly, smoked in-house if needed, and ultimately becomes the foundation for delicious creative experiments. Guests are introduced to the flavours of simple dishes and invited to enjoy the small things in life. The partially open kitchen makes it easy to get a glimpse of the culinary experiments and improvisations going on inside it. The menu here changes twice a day depending on the products the restaurant purchases that morning, so guests are always in for a surprise. The restaurant is also known for its Sunday brunch with oysters and Prosecco.





Vilniaus g. 30

+370 666 74777

info@trinityvilnius.lt

168  98   

A holy trinity of food and drinks, Trinity is housed in a former convent right next to the bustling S. Maniuška Square and the beautiful Church of St. Catherine. The aperitivo bar lures guests in with authentic Italian inspirations and timeless drinks and cocktails, while the restaurant Piatto offers Mediterranean classics with a modern twist, and Trinity's Digestivo bar is a great place to finish an evening off with great conversations and genius ideas.





This restaurant's motto is, "natural, fresh, culinary inspiration." Set in a historical wooden house in a calm area of Vilnius, Veranda is like a lively family dining room. With authentic recipes, a cosy backyard, a separate space for children, and live jazz, there's always something going on. Jazz also influences the kitchen, where seasonal Lithuanian produce is made into elegant European dishes. When it's warm, guests can try special dishes prepared on the wood-fired grill. The restaurant also invites guests to buy a bottle of wine they enjoyed at dinner to go.

EUROPEAN CUISINE

Kęstučio g. 39

+370 527 30107

info@veranda.lt

www.veranda.lt

80  100   





Didžioji g. 31

+370 682 19172

vilnius@zuvine.lt

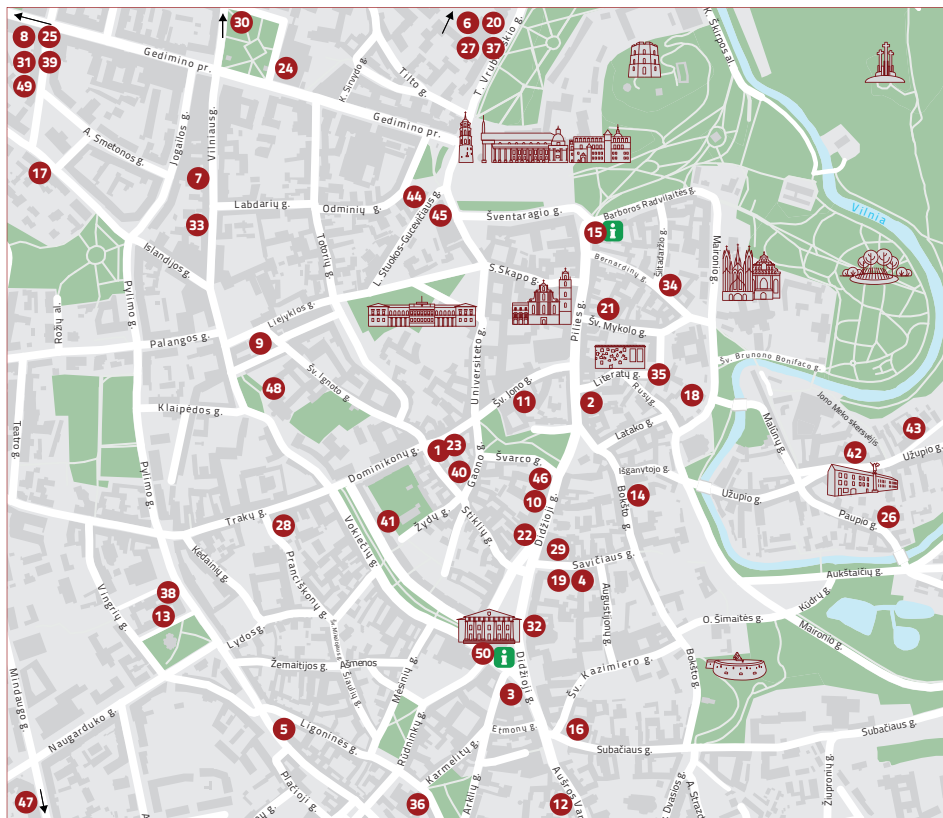
www.zuvine.lt

100  100  PAID  MULTI 

Žuvinė's pride is its seasonal Lithuanian fish. The restaurant's owners live by the sea, where they can curate the journey of fresh fish to the restaurant in the capital. The selection of fish depends on the season. The menu also has quite a few well-established dishes, including the traditional *bouillabaisse* fish stew from Marseille. Žuvinė is located in the historical Vilnius Town Hall, with vaults, arches and frescos that are centuries old. This place is not only child-friendly, as it offers a kid's menu, but even dogs are allowed into this legendary building.



MAP



LIST OF RESTAURANTS

Nr.	Name	Nr.	Name	Nr.	Name
1	14Horses	18	Mabre Steakhouse	35	Saint Germani
2	Amandus	19	Mason	36	Sofa de Pancho
3	Astorija Brasserie	20	Meat	37	Solt
4	Balzac	21	Mykolo 4	38	Somm
5	Bizarre	22	Muros	39	Stebuklai
6	Böff	23	Nineteen18	40	Stikliai
7	Da Antonio	24	Pachamama Dinner Club	41	Sugamour
8	Dine	25	Panama Food Garden	42	Sweet Root
9	Džiaugsmas	26	Paupio 12	43	Šturmy švyturys
10	El Mercado	27	Pinewood	44	Šventaragio sodas
11	Ertlio namas	28	Pranciškonai	45	Telegrafas
12	Galo do Porto	29	Queensberry	46	Ti'ana
13	Gaspar's	30	Rib Room	47	Time
14	Gastronomika	31	Rise	48	Trinity
15	Grey	32	Saula	49	Veranda
16	Imperial	33	Selfish	50	Žuvinė
17	Lauro lapas	34	Shakespeare		

CULINARY STUDIOS

Name	Adress	Phone number	Website
Beatos studija	Gedimino pr. 27	+370 670 07008	beatosstudija.lt
Čiop čiop	Žvejų g. 2 Žalgirio g. 135	+370 663 66667	ciopciop.lt
Gastronomika	T. Ševčenkos g. 16i	+370 699 37770	gastronomika.lt
Kulinarijos studija	Krokuvos g. 2	+370 610 21169	kulinarijosstudija.lt

WORTH TO VISIT

Name	Adress	Phone number	Website
Halės Market	Pylimo g. 58	+370 5 262 5536	halesturgaviete.lt
Uptown Bazaar	Kauno g. 16	-	Facebook: Uptown Bazaar
Benedikto Market	Ukmergės g. 259A	+ 370 655 50790	benediktoturgus.lt
Downtown Food Hall & Kino deli	Smetonos g. 5	+370 671 81151	downtown.lt
Gourmet Panorama	Saltoniškių g. 9	-	panorama.lt

FOOD EVENTS

Name	Date	Website
Žmogšala Beer Fair	February	Facebook: Zmogsala
Vilnius Coffee Festival	March	vilniuscoffeefestival.lt
Vilnius Whisky Festival	April	vilniuswhiskyfestival.lt
Open Kitchen	April – September	openkitchen.lt
Vyno dienos Wine Exhibition	May	vynodienos.lt
Vegfest	June	Facebook: Vegfest LT
Vilnius Burger Fest	July	Facebook: Vilnius Burger Fest
Le Dîner en Blanc	August	vilnius.dinerenblanc.com
Lithuanian Gastronomy Week	November	Facebook: Lietuvos gastronomijos savaitė
Oyster Festival	November	austriufestivalis.lt
Vilnius Beer Festival	November	vafest.lt



Design:

MB Gero maisto akademija

Layout design:

Creative agency EZCO

Texts:

Karina Juodelytė – Moliboga

Bradley Castelli

Inga Norkė

Press:

UAB Grafija

Photos:

Robertas Daskevičius

Monika Krilavičienė

Gediminas Gražys

Norbert Tukaj

Mantas Golubevas

Dovaldė Butėnaitė

Giedrė Rozmanaitė

Every care has been taken to ensure accuracy in the compilation of this publication. Creators cannot, however, accept responsibility for errors or omissions, but where such are brought to our attention, future publications will be amended accordingly. The publication reflects the situation as of December 2019.

© **Publisher Public Institution
“Go Vilnius”**

www.govilnius.lt

