

# HALĖS MARKET



VILNIUS



Some say that in order to really get to know a country and its people, you need to visit their markets. With this in mind, we invite you to discover the oldest market in Vilnius, Halės Turgus! If only it could, this market would tell thousands of interesting stories.

---

## THE VERY BEGINNING

In the 15th century, the site of the current marketplace was initially named the Horse Market. Later, in the 16th century, it became known as the Grain Market, when, after the city wall was built, it found itself in the suburbs. In 1906, at the intersection of Pylimo and Bazilijonų Streets, a new market was erected, designed by Vilnius architect and engineer Vaclovas Michnevičius with help from local entrepreneur Petras Vileišis. For a long time, the building now known as Halės Market continued to be called the Grain Market, and only in 1914 did the name Halės Market take over. This is the oldest marketplace still operating in Vilnius.

## IT'S INTERESTING!

The market's roof and modern form, completed in 1906, coincided with the metal structures – bridges, towers, and railway stations – sprouting up across in Europe at the time. Our Halės is a relative and a peer of the famous Krakow and Budapest Markets, and rests on a metal frame similar to the Eiffel Tower! The building has stood for more than 100 years as Halės Market.

---



Dining



Drinks



Deli



Meat



Bakes



Cheese

# THE MARKET TRADITION IN VILNIUS

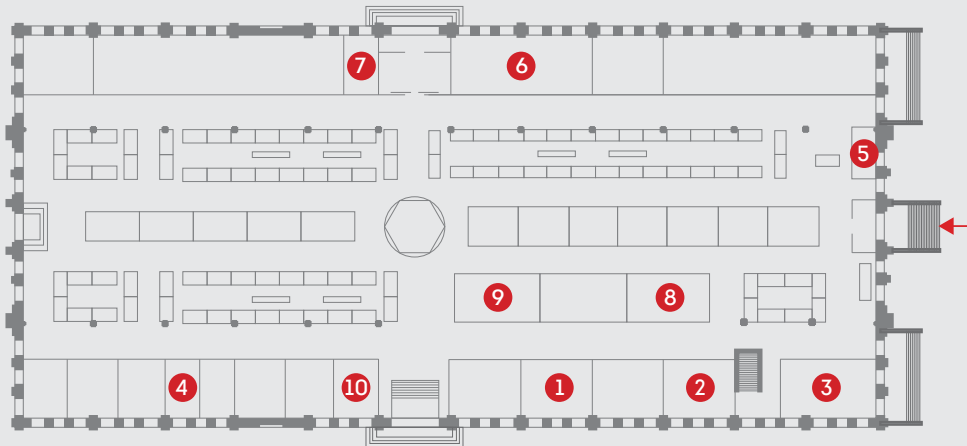
The market tradition in Vilnius dates back to 1604, when the first Kaziukas Fair took place in the city centre, and this tradition has been going strong ever since. Every year, on the first weekend of March, Kaziukas Fair takes place in the streets of Vilnius, turning the entire city into an open-air market, with thousands of craftspeople, vendors and tourists filling the city's streets.

## THE MARKET TODAY

Today, Halės Market is a very popular place: entrepreneurs with original ideas and those selling locally-produced organic food with unique recipes willingly settle here. These include bakeries, butchers, as well as cheese, wine and bagel shops. Everyone will find something interesting and delicious, because Halės Market is the place to taste and buy authentic local products.

## SMELLS, TASTES AND COLOURS

In spring, Halės blossoms with an array of alluring scents, flavours and colours. The number of vendors outdoors increases and they start selling seasonal delicacies like radishes, spring onions, lettuce, cucumbers and spring mushrooms. In the summer, the marketplace greets visitors from afar with the irresistible aromas of various berries, freshly picked Boletus and piles of Chanterelles sticking out of baskets. Honey still dripping off honeycombs or already churned attracts with its scent and delights with its flavour, and the sea of flowers are an impressive sight, to say the very least. In the autumn, visitors to the market will meet a large number of vendors and buyers with their wicker baskets full of freshly harvested produce, which is at its least expensive and freshest. In the late autumn, local farmers and vendors working outdoors move to the inside of Halės, where they sell vegetables, fruit and roots gathered during the summer. Halės smells of pickled and marinated vegetables. Pickled gherkins, garlic, tomatoes, sauerkraut, and variety of vegetable salads enchant visitors with their colours and flavours.



## HALĒS MARKET

Pylimo g. 58

**Tue-Sat** 7:00 - 18:00

**Sun** 7:00 - 15:00

- |                         |                              |
|-------------------------|------------------------------|
| 1. Roots sūriai         | 6. HALĒS DELI "GEGIO STALUI" |
| 2. Halēs beigēļi        | 7. Depeche Coffee            |
| 3. Baras Youngs' Club   | 8. Wingis Bistro             |
| 4. „Ačiū” sulčiņū baras | 9. Halēs mēsainis            |
| 5. Smoke House          | 10. Halēs plovās             |



# 1. ROOTS SŪRIAI



Working hours:  
III-VII 9:00-16:00

[www.facebook.com/  
RootsVilnius](https://www.facebook.com/RootsVilnius)



"ROOTS" presents the largest selection of Lithuanian handcrafted cheese in the country. All products are created according to authentic recipes and tastes cherished by Lithuanian farmers. Each product is a journey of taste, turning an everyday eating ritual into a feast for the palate. All the gastronomic masterpieces are carefully selected and combined with fine drink options by the shop team, and can be enjoyed on the spot or taken to go for use in a memorable home-cooked meal.

The "ROOTS" tasting shop provides customers with unexpected taste discoveries and offers carefully selected products, including: Goat, sheep, and cow cheeses of different maturity; matured apple cheeses; dried or cured meat products; rye bread; natural yogurt; craft beer; wines of small Lithuanian winemakers; mead - the world's oldest alcoholic beverage whose recipe was described in the Indian Rigveda texts 6,000 years ago.

## 2. HALĖS BEIGELIAI



Working hours:  
II-VII 9:30-15:00

[facebook.com/  
Beigelistai](https://www.facebook.com/Beigelistai)



The bagel – a ring-shaped bread roll of unique flavour – was invented and first baked by Jews living in the territory of the Grand Duchy of Lithuania. From here, bagels spread all over the world. Today, because of its magical balance of crispness and elasticity, which is obtained using a unique baking process (before baking, the ring-shaped roll is briefly boiled in water), bagels now make up one of the most popular breakfast dishes in the United States and Great Britain. The tastiest bagel, of course, is one right out of the oven. Warm, soft and sweet smelling, it is perfect with a morning cup of coffee; while a bagel cut and garnished with mild cream cheese, freshly salted or smoked salmon and crispy vegetables can be a great addition to your daily lunch. Several years ago, “Beigelistai” started baking bagels again. They offer different varieties and flavours of bagels, including the most popular one – the New York-style bagel. Here you will also find bagels with various fillings: the new york-style bagel; cream cheese and salmon; vegan option with bean cream and a lot more.

### 3. BARAS YOUNGS' CLUB

---



---

**Working hours: II-IV 18:00-1:00,  
18:00-3:00, VI 12:00-16:00/18:00-3:00**

**[facebook.com/  
YoungsClubVilnius](https://facebook.com/YoungsClubVilnius)**



Welcome to one of the quirkiest and most popular parties in town. Yes, a nightclub in the city's century-old food market! If you're young at heart and ready for some night time adventures, head over to Youngs' Club, where the DJs pump up the volume and keep the party going until dawn! It's a perfect place for the curious at heart, those always in search of something new, and people who are open to testing different paths. You'll be mixing with locals, artists and fun-loving people. It's not every day you can see a food market in such a different light. Get your favourite cocktail or chat with a friendly bartender to find a hidden gem on the menu. And once Saturday morning hits, you can get your energy levels back up over brunch with friends in the same market. You'll feel like you're in another universe while watching people shop for local products right by your side. Stay longer and you're back at yet another spectacular party.

---

## 4. AČIŪ SULČIŲ BARAS



**Working hours:**  
II-VII 9:00 – 16:00

[facebook.com/  
Aciu.sulciubaras](https://www.facebook.com/Aciu.sulciubaras)



AČIŪ Juice Bar is a haven for health enthusiasts, offering a wide range of juices and smoothies made from high-quality fruits and vegetables. With a focus on seasonal ingredients, AČIŪ ensures every sip is packed with nutrients without diluting their natural goodness. Whether you're looking to boost your immune system or just seeking a refreshing treat, AČIŪ has something for everyone. You can even customize your own juice blend for a personal touch.

- "Maximum Kiwi" – spinach, lettuce, sunflower sprouts, kiwi, apple, banana (for a refreshing burst of energy).
- "Magnesium Kick" – spinach, kiwi, parsley, banana, apple (the crowd's favorite for its nutrient-rich profile).
- "Bright Eyes" – mangoes, oranges, carrots, blueberries (to give your vision a vitamin-packed boost).
- "Ginger Piña Colada" – pineapple, banana, orange, ginger (to boost the immune system).



## 5. SMOKE HOUSE



**Working hours:**  
Tue-Sat: 10:00-17:00, Sun: 10:00-15:00

[facebook.com/  
halessmokehouse](https://www.facebook.com/halessmokehouse)



"Smoke House" showcases the culinary delight of the Litvak pastrami sandwich, or its improved version, the Reuben Sandwich, which garners widespread acclaim from both tourists and locals. These sandwiches are celebrated not only for their exquisite taste but also for their deep historical connections to Lithuania. Originally introduced in New York by Lithuanian native Sussman Volk a century ago and subsequently refined by Reuben Kulakofsky, the Reuben Sandwich has emerged as one of America's most famous offerings, all the while retaining its Lithuanian roots. The process of marinating pastrami beef in a blend of various spices and salt for approximately 4 days, followed by smoking it over oak wood at a low temperature for 6-8 hours, epitomizes the meticulous and revered daily routine at "Smoke House." This dedication to authenticity and quality underscores the establishment's commitment to preserving and celebrating a significant piece of Lithuanian culinary heritage.

## 6. HALĖS DELI “GEGIO STALUI“ – THE BEST PLACE TO TRY A STEAK!



Working hours: II-V 9:00-17:00,  
VI 9:00-16:00, VII 9:00-15:00

[facebook.com/  
Halesdeli](https://www.facebook.com/Halesdeli)



A great place for hungry people who appreciate high-quality meat products. Do not be surprised when you see a lot of people at lunchtime - this is the perfect place to have lunch. Visitors are particularly attracted to the fact that in addition to tasting great, the food always offers great value for money. Gegis is a Baltic deity who Samogitians named the third day of Easter after. Symbolically, on that day, chickens were brought to the church to be sanctified. On the festive table, there were dishes made of game and poultry, symbolising the gods of heaven. The meat (turkey, rabbit, quail, venison, duck, goose, chicken, beef, mutton, lamb, pork, goat) comes from small farmers all over Lithuania - Žemaitija, Aukštaitija, Dzūkija and Suvalkija.

## 7. DEPECHE COFFEE



**Working hours: II-VI 8:00-16:00,  
VII 8:00-15:00**

**[facebook.com/  
depechecoffee](https://www.facebook.com/depechecoffee)**



Recognizing the importance of quality coffee for the residents of Vilnius, Depeche Coffee stands out with its transparent roasting process at the Hales Market. They ensure freshly roasted, artisanal coffee is accessible to everyone, not just to market visitors but also through online orders for home delivery or local parcel locker pick-up. Dedicated to meeting the taste of every coffee lover, Depeche Coffee offer a wide selection of single-origin and regional coffees perfect for brewing and filter methods, along with various blends designed for espresso machines. This blend of quality, accessibility, and variety makes it the go-to destination for those in pursuit of their perfect cup.

## 8. WINGIS BISTRO



**Working hours: II-III 11:00-16:00, IV 11:00-16:00/  
17:00-00:15, V-VI 11:00-2:00, VII 11:00-16:00**

**[facebook.com/  
WingisBistro](https://www.facebook.com/WingisBistro)**



Are you ready to spice up your day? Scrumptious chicken wings marinated with Jamaican spices will take you on an exotic trip. Get your lunch boost or join the party. Cheer for your sports team with a friendly crowd while watching a live broadcast. Grab Mexican snacks – nachos and tacos are your best friends here, but the Jamaican jerk chicken ... you just won't believe it. It's like a magnet drawing you in. And you don't even know the best part – the food is prepared using local ingredients bought right from the nearby stalls, so you can be sure it's as fresh as it gets. Wingis will take care of your empty stomach to keep your weekend pub-crawling session going. So drop by for a bite and stay for some drinks at this striking place. Tequilas, Margaritas, bubbles, and local beers are at your service. This place should be on your adventure map!



## 9. HALĖS MĖSAINIS



**Working hours: III-IV 12:00-22:00,  
V 12:00-00:00, VI 10:00-00:00, VII 10:00-18:00**

**facebook.com/  
halesmesainis**



Halės Mėsainis, the first and only smash burger spot in town, is celebrated for its fiery burgers and perfectly matched spicy sauces. Dedicated to using the finest Lithuanian products for freshness, they bake buns daily in a nearby Halle market bakery and source dry-aged Black Angus beef from a local butchery only 30km away. For spice enthusiasts, this spot not only offers the spiciest burgers but also an array of hot sauces to take home, blending heat and flavor in every bite.

Featured Selections:

- Halės Burger: Features dry-aged Black Angus beef and a local variant of Cheddar called Čėdarkas;
- B.L.T Burger: Made with bourbon-marinated and alder-smoked bacon.

## 10. HALĖS PLOVAS



**Working hours:**  
II-VII 11:00 – 15:00

[facebook.com/  
profile.php?id=100063639427078](https://facebook.com/profile.php?id=100063639427078)



Located in the bustling Hales Market, Hales Plovas celebrates a decade of culinary tradition since its owner's inspiring Silk Road journey. This unique spot specializes in plov, a beloved Central Asian dish, offering a variety of recipes that reflect the rich cultural tapestry of the region. The essence of Hales Plovas lies in its commitment to authenticity and flavor, rooted in years of perfecting the art with a traditional kazan from Uzbekistan. Each serving is a testament to creativity, passion, and the universal joy of sharing a good meal. Here, guests are invited to explore the diverse and boundless tastes of plov, prepared with experience and love. According to locals, it's the finest plov you'll find in Vilnius—a hidden gem where every bite tells a story.