

# Tasty Vilnius

A map of the city's most delicious flavours.

Vilnius is curious, creative, and full of discoveries. It's a city where you can travel to Peru for lunch, Japan for dinner, and Mexico for the weekend. No passport, no luggage.

This map features 100 places selected by Vilnius residents – from culinary adventurers to fans of cosy breakfast spots. This is not a tourist guide,

but rather recommendations from locals: where to find the best ramen, where to have dinner with your dog on the terrace, where the vegan menu sounds like poetry, and so on.

We hope that 'Tasty Vilnius' will help answer the common question of where and what to eat, and help you discover the city through its gastronomic culture.

## LEGEND

- Offers vegetarian/vegan dishes
- Dog-friendly
- Serves late weekend breakfast/brunch
- Serves lunch daily
- Outdoor seating or terrace
- Parking available

## Also recognised by ‘Michelin’

**Gaspar's**  
Pylimo g. 23-3  
**Michelin Bib Gourmand 2024 and 2025**  
Originally from Goa (India), with Portuguese roots and British culinary training, owner and Chef Gaspar Fernandes creates dishes by fusing flavours from cultures around the world. His signature touch – a unique spice blend sent to him by relatives back in India.  
 gasparsrestaurant Gaspar's

**Kristoforas**  
Didžioji g. 31  
**Michelin Bib Gourmand 2025**  
It's like a secret society for Vilnius gourmets, hidden beneath a blue frescoed ceiling in the very heart of the city – on the second floor of the Town Hall. The cuisine draws on the foundations of French and Italian gastronomy, while the refined atmosphere is relaxed and never stiff.  
 restoranas.kristoforas Restoranas Kristoforas  
*\* only in the bar area*

**14Horses**  
Dominikonų g. 11  
**Michelin Bib Gourmand 2024 and 2025**  
The restaurant and its chef, Justinas Misius, embrace a 'from field to plate' philosophy – and there's no shortage of fields at the 'Farmer's Circle' farm, which also owns '14Horses'. The menu offers curated sets to help you sample a broader selection of dishes. The cuisine is rooted in the flavours of the Baltics – expect boldness and originality on every plate.  
 14horses\_restaurant 14Horses  
*\* only with advanced reservation*

**Amandus**  
Užupio g. 22  
**Michelin 'Recommended' list 2024 and 2025**  
In the calm of Užupis, far from the bustle of the Old Town, Chef Deivydas Praspaliauskas invites you to a dinner that begins like a performance. Guests gather at 19.00 to savour a three-hour symphony of flavours. The menu changes monthly, echoing the seasons and the diversity of local ingredients.  
 amandus.restaurant Amandus  
*\* agreed in advance*

## ‘Michelin’ 1-Star Restaurants

**Nineteen18**  
Dominikonų g. 11  
**Michelin \* 2024   Michelin \* 2025**  
As soon as you set foot in 'Nineteen18', curated by Chef Andrius Kubilius, you'll instantly sense the refined, minimalist Scandinavian sophistication. Every elegant bite makes a bold statement – 'quality over quantity'. It's a destination for those who value the philosophy of *slow food* and appreciate micro-seasonal cuisine.  
 nineteen18\_lithuania Nineteen18

**Pas mus**  
Pilies g. 28  
**Michelin \* 2024   Michelin \* 2025**  
'Pas Mus' is another place where a Michelin star truly signals quality. Although located on the bustling Pilies Street, the restaurant is modestly tucked away – easy to pass by without realising that one of Vilnius' most intriguing culinary experiences lies within, crafted by Chef Vita Bartininkaitė.  
 pasmusrestoranas Pas mus restoranas

**Džiaugsmas**  
Vilniaus g. 28  
**Michelin \* 2024   Michelin \* 2025**  
Chef Martynas Praškevičius' restaurant quietly but confidently sets the tone for contemporary Lithuanian cuisine – which is why it consistently ranks among the country's best. Every dish is a careful synthesis of seasonal, locally sourced ingredients and spices from around the world. To keep everything fresh, the menu is updated whenever the micro-season changes.  
 dziaugsmas.restoranas Džiaugsmas

**Demo**  
T. Ševčenkos g. 16A  
**Michelin \* 2024   Michelin \* 2025**  
'Demo' is the fourth spot in Vilnius to be awarded a Michelin star – for the second year in a row. Chef Tadas Eidukevičius' creations are served among the concrete, art, and great soundtracks of this post-industrial space in an old microchip factory. You are invited to go *all-in* with a signature tasting menu, pick your own culinary adventure from the *à la carte*, or simply snack on a few *small plates* (if you can find a seat). Satisfy your hunger and feed your mind – this restaurant won a Michelin Green Star in recognition of its sustainable practices.  
 demo\_restoranas DEMO Restoranas

## Also recognised by ‘Michelin’

**Barn Bistro**  
Visų Šventųjų g. 7-110  
**Michelin Bib Gourmand 2025**  
Although tiny, this place has been praised by visitors since the day it opened – and this year, it earned a Michelin rating. People come here in search of something surprising, yet refreshingly unpretentious. It sounds like a tough balancing act, but not for Chef Arnas Petronis, who also received a special Michelin award in 2025.  
 barnbistro

**Elven**  
L. Stuokos-Gucevičiaus g. 7  
**Michelin 'Recommended' list 2024 and 2025**  
Scandinavian from the very first step. Like a true Northerner, 'Elven' doesn't make a fuss – but you can sense that everything here is considered down to the finest detail, from the smoked butter to the uncluttered simplicity of the Nordic interior. It's a place for those who shun pretentiousness but value culinary experimentation, fresh fish, and seafood.  
 elven.restaurant Elven

**Justa Pasta**  
Vokiečių g. 20  
**Michelin 'Recommended' list 2024 and 2025**  
Modern Italian flavours without breaking the bank, but it's not just the great value that gets people talking – it's also the laid-back, no-pressure vibe. Everything here is tasty, cosy, and refreshingly down-to-earth. Like visiting a friend who can cook – and won't judge you for asking for extra cheese.  
 justapasta.vilnius Justa Pasta  
*\* on Sundays*

## Vilnius Taste Calendar

### Gastonomic Feasts Throughout the Year

February

**Donut Festival**  
For nearly two weeks during the donuts Festival, Vilnius invites you to sample donuts from around the world at cafés across the Old Town – and vote for your favourites.

March

**St Casimir's Fair**  
Each spring, this traditional fair brings Vilnius to life with music, folk art, crafts and seasonal treats. 'Kaziuko mugė' marks the joyful start of the season.

May–June

**Pink Soup Festival**  
The city turns pink for the most Instagrammable event of the year! All eyes – and cameras – are on šaltibarščiai, Lithuania's iconic cold beetroot soup. Expect colour, creativity and a fresh springtime buzz.

August

**Vilnius Burger Fest**  
Burger heaven at Tymas Market. Restaurants serve up one-of-a-kind creations, picnic blankets appear in Kūdrų Park, and good music keeps the appetite going strong.

August

**'Le Dîner en Blanc'**  
An elegant white picnic with a twist – the location stays secret until the last moment. Dressed head to toe in white, guests gather to dine at a surprise spot somewhere in the city.

November

**Gastronomy Week**  
A week-long invitation to explore the local culinary scene. Restaurants in Vilnius and beyond create unique tasting menus for curious food lovers and adventurous palates.

December

**Christmas Village**  
The scent of the season fills the air. Around the Christmas tree, hot chocolate steams, nuts crackle, and pancakes and waffles tempt visitors from the glowing wooden chalets.

## Southeast Asian Cuisine

**Saigon**  
Jakšto g. 7, Šaltoniškių g. 9  
The first authentic Vietnamese restaurant in Vilnius, which, despite the emergence of many new places, has remained popular among lovers of Asian cuisine. The flavours here are bold, the prices are reasonable, and the portions are generous.  
 saigon.vilnius Saigon vietnamietiška virtuvė

**Briusly**  
Islandijos g. 4  
A meeting place that has been around for two decades and is still trendy and popular. The dishes here combine Thai fire, Japanese discipline, Korean rock 'n' roll, and a touch of the local chefs' punk spirit. It's a favourite spot for young people both day and night.  
 briusly.restaurant Briusly

**Viet.inės**  
Visų Šventųjų g. 5  
A Vietnamese street food spot for those who appreciate authenticity. Alongside traditional *pho* soup and *bun rieu*, you'll find vegan options accompanied by fermented or marinated ingredients. Check out why the homemade lemonade and Vietnamese coffee are so popular. Dinner here sometimes ends with pop-up parties.  
 viet\_ines Viet.inės

**Ryžių Jūra**  
Sv. Ignoto g. 14  
At 'Ryžių Jūra' (Sea of Rice), take a journey through the flavours of Japan, Korea, and Thailand. The most recommended dishes by visitors are the ramen, *Tom Yum* soup, *Gochujang* chicken, and *Japchae* (sweet potato starch noodles). This is a sea you will want to dip into again and again when you are looking for bold flavours..  
 ryziu\_jura RYŽIŲ JŪRA

**Gogi Guy**  
Pylimo g. 46, Verkių g. 29A  
Discover modern Korea in the heart of Vilnius. In this place where Korean cuisine, traditional soju drinks, and K-pop culture come together. The menu includes the famous *Dorsirak* (Korean lunch box), crispy chicken, and many other Korean street foods. By the way, have you tried the *panna cotta* cat yet?  
 gogiguy.vilnius GOGI GUY  
*\* only on Verkių g.*

# Tasty Vilnius

Recommended by locals



## TEX MEX & Mexican Cuisine

**Donde**  
T. Ševčenkos g. 19  
Here, you'll discover what sets Texas food apart from Mexican cuisine. The host, Indrė, grew up in Texas, where grabbing a taco on the way to school was part of daily life. She knows exactly what makes a taco great, which is why you won't find any trend-chasing here – just good honest tacos.  
 dondetacos Donde

**La Capital**  
Šaltoniškių g. 7C  
A standout on the local Latin American food scene, this place sees street food culture dance a wild salsa with the bold, time-honoured flavours of Mexico. Here, every taco tells a story, and every spoonful of birria is a tiny revolution.  
 lacapital.mexican.cuisine LaCapital

**No Forks Mexican Grill**  
Vokiečių g. 9  
Another must-visit taco stop in the heart of Vilnius Old Town. And the burritos here are crisp on the outside, bursting with juicy character inside. The vegan options are not just an afterthought – they seriously hold their own.  
 noforksmexicangrill No Forks Mexican Grill

**El Gato Negro**  
Naujardūko g. 12  
**Michelin Bib Gourmand 2025**  
This is an authentic Mexican restaurant. The *quesabirria* is crispy on the outside and so juicy that you won't be able to get enough of it. The fajitas are just as they should be, hitting all the right notes – the perfect harmony of spice, warmth, and bold flavours. And the laid-back atmosphere will feel like dinner at a Mexican friend's – make yourself at home. *Nuestra casa es su casa*. Just one thing – they're closed during the summertime.  
 elgatonegrovilnius El Gato Negro

**Casa Peligrosa**  
Visų Šventųjų g. 5  
A place where contemporary Mexico simmers beneath the thick vaults of a 17th-century monastery – full of heat, smoke, and citrusy notes. You'll find *tacos*, *barbacoa* slow-cooked meat, and *quesadillas* here, but the menu doesn't stop at the classics.  
 casa\_peligrosa Casa Peligrosa

## Italian Cuisine

**Užupio picerija**  
Paupio g. 3  
A place where eating pizza feels like a little escape to Italy – no plane ticket required. This pizzeria has even been awarded a certificate recognising its authentic Neapolitan pizzas, and 'The New York Times' ranked it among the 15 best pizzerias in the world.  
 uzupio.pizzeria Užupio pizzeria

**Da Antonio**  
Vilniaus g. 23  
**Michelin 'Recommended' list 2024 and 2025**  
Looking for a place where lunch becomes a leisurely ritual and dinner feels like a gourmet adventure? 'Da Antonio' is your slice of *la dolce vita*. The menu is generous – from delicate *Vitello Tonnato* to handmade *Ravioli con Ricotta e Spinaci*. Every bite is like a love letter to Italy, penned by the chef.  
 daantoniovilnius Da Antonio Restaurants

**Le Travi**  
Užupio g. 19  
**Michelin Bib Gourmand 2024 and 2025**  
A go-to spot for fresh Italian pasta (and more), where the menu changes daily – check on Instagram to see what's on offer today. The space is authentic down to the smallest detail, with Italian hospitality brought to life by an open kitchen and a welcoming Italian host.  
 letravivilnius Le Travi

**Flying Tomato Pizza**  
Pilies g. 8  
This is where they bake pizzas like no other – here, fermentation culture has been elevated to a cult. The thin, crispy, subtly sour crust is somewhere between a Neapolitan classic and wild sourdough experiments based on long fermentation (up to 48 hours). As soon as you take a bite, you can tell that everything is done for taste, not for fashion.  
 flyingtomato.pizza Flying Tomato Pizza

**Firenze**  
Paupio g. 16  
In Italy, this place would be called a *bisteccheria*. But the menu here goes further – inspired by fresh produce grown under the Tuscan sun. 'Firenze' offers a spacious terrace, quality Italian ingredients, and real authenticity on every plate. No empty *ciao bellas* here. Just honesty. Warmth. Flavour.  
 firenzevilnius Firenze Ristorante

NeakivaizdinisVilnius  
 neakivaizdinis\_vilnius

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**‘Neakivaizdinis Vilnius’ Mobile app available**

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## Also recognised by ‘Michelin’

**Pacai**  
Didžioji g. 7  
**Michelin 'Recommended' list 2024 and 2025**  
This hotel restaurant welcomes not only guests but the whole city – from breakfast through to dinner. There are no artificial showpieces on the menu. Instead, it's all about familiar ingredients, creatively paired to unlock the flavours of modern Lithuanian cuisine. A tasting menu is also available.  
 hotelpacai Hotel PACAI, Vilnius  
*\* only on the terrace   \*\* on Sundays*

**Stikliai**  
Gaono g. 7  
**Michelin 'Recommended' list 2024 and 2025**  
This was the first restaurant to open after Lithuania regained its independence – and 'Stikliai' remains a pioneer of fine dining in the country. Set in a secluded garden beneath a glass dome, it draws lovers of classic French cuisine. Many of the ingredients are grown at the restaurant's own farm in Dubingiai.  
 relaisstikliaihotel Stikliai Hotel

**Augustin**  
Didžioji g. 18  
**Michelin Bib Gourmand 2025**  
Excellent food reigns supreme here, and humble vegetables become the stars of the table in the skilled hands of chef Darek Medvedev, recipient of the 2025 Michelin Young Chef Award. That said, there are also some meat and fish options if your dietary cravings call for them.  
 augustin\_vilnius Augustin

## Japanese Cuisine

**OiŠY Izakaya**  
Trakų g. 2  
Experience the feeling of being in a traditional Tokyo *izakaya* bar and get to know Japanese cuisine not only through classic sushi, but also through authentic *izakaya*-style dishes. Perfect for both a quick lunch and a relaxing evening out.  
 ois\_y\_izakaya OiŠY Izakaya  
*\* only on Sundays*

**Kamikadzė**  
Klaipėdos g. 1  
Experienced chef Keishi Yamauchi from Japan works in the 'Kamikadzė' kitchen, so the ramen here is thick, with a deep *umami* flavour reminiscent of meditation, and the *tempura* is crispy. Visually, Kamikadzė is Japanese *wabi-sabi* with a Vilnius twist.  
 kamikadzevilnius Kamikadzė Japonų virtuvė

**Sushi Masters**  
Liejyklos g. 8  
The chefs here are renowned not only for their high-quality sushi, but also for their refined service and cosy atmosphere, which is perfect for both dinner and business lunches. On Thursdays, the restaurant offers *omakase* dinners, where the chef presents a tasting menu of about 15 dishes.  
 sushi\_masters\_vilnius Sushi Masters Vilnius

**I Hate Sushi**  
Vytauto g. 35  
This place stands out from other places not only because of its provocative name but also due to its unique approach and bold reinterpretation of sushi culture. The menu surprises with variety – from wagyu beef sushi to mango and tuna rolls – offering something for both purists



## Other European Flavours

### Saint Germain

Literatų g. 9

The French spirit, translated into everyday language: no snobbery, no plush velvet curtains – just fresh meat or fish, butter-scented bread, devilishly good sauce alchemy, all washed down with wine. A restaurant that doesn't play at being Parisian; it pays homage by letting you experience Paris.

 saintgermainresto  Saint Germain restoranas

### Stebuklai

L. Stuckos-Gucevičiaus g. 1, Gynėjų g. 14

**Michelin 'Recommended' list 2024 and 2025**

Famed for its magical raw and grilled dishes, this place often surprises by doing what it does best – crafting flavour experiences that go beyond the boundaries of an ordinary dinner. It's a perfect choice for a special occasion. By the way, there are two 'Stebuklai' locations in Vilnius – one near the Cathedral and the other by the Parliament – each providing a different view and offering its own take on the menu.

 stebuklai  Stebuklai

### Galo do Porto

Aušros Vartų g. 11

It feels like you've taken your seat in Vilnius and been transported to Porto, with the scent of Atlantic breezes in the air. The menu serves up Portuguese classics:

## Breakfast & Brunch Spots

### Backstage Cafe

Vokiečių g. 6; T. Šeivčenkos g. 16H

This place isn't just about coffee or scrambled eggs – it's an aesthetic experience that helps slow down the pace, easing you into the morning. While coffee runs deep in its DNA, the extensive and generously portioned breakfast menu is available until 15:00. Just a heads-up: there are two branches, and the menus differ slightly between the New Town and Old Town locations.

 cafebackstage  Backstage Cafe

### Druska Miltai Vanduo

Aukštaičių g. 7; Verkių g. 29D

If there's one place in Vilnius where breakfast takes on ritual status and bread is practically a cult, it's DMV. Every breakfast dish has its own personality. Take Paupys DMV, for example – they offer an unexpected twist on a classic: Eggs Benedict served with soft-shell crab.

 dvmkepkykla  Druska Miltai Vanduo Kepykla  
\* only on Verkių g.

### Špricas Brunch

Šv. Stepono g. 33

Just a stone's throw from Vilnius Bus and Train Stations, 'Špricas Brunch' remains a relatively undiscovered gem for late breakfasts. The vibe is refreshingly

## For Meat Lovers

### MOMO Grill

Totorių g. 1

**Michelin 'Recommended' list 2024 and 2025**



This restaurant, owned by Chef Vytautas Samavičius, is praised for its smoked meat and fish dishes. In terms of ingredients, it is his conscious choice not to make the dishes overly complicated. While the recipes seem simple at first glance, once the kitchen has fully embraced creativity and shared the joyful feeling for food, the dishes will pleasantly surprise you, resulting in an enjoyable dining experience that you will remember long afterwards. At 'MOMO Grill', most dishes are designed for sharing.

 momo\_grill  MOMO grill Vilnius

### Smash By Mama sakė paeis

Pilies g. 23

...turns out mum was right when she said we'd smash it! Sometimes there's a queue for burgers here – but the melt-in-your-mouth bites and glowing online reviews make it worth the wait. The star of the menu is the OG *Smash Burger*, though vegetarians won't feel left out either.

 mama.sake.smash  Mama sakė paeis

### Protėviai

Odminių g. 3

**Michelin 'Recommended' list 2024 and 2025**

Here, ancient rituals and modern gastronomy come together. The heart of this restaurant is an open fire, on which various meat dishes are cooked, such as 60-day aged beef, entrecôte, *kajii*-marinated beef, or Australian wagyu sirloin. The menu also includes a variety of appetisers and fish dishes.

 protėviai  Protėviai  
\* small dogs allowed

grilled *espetada* skewers, *bacalhau* cod in all its forms, and *catoplanas* – which may sound like magic spells, but are in fact a real fiesta of seafood.

 galodoportu  Galo do Porto

### MO Bistro

Pylimo g. 17

If you're looking for a place where creativity spills over from the neighbouring museum, 'MO Bistro' is the spot. It's recommended for those who value substance, not just style. While you wait for your meal, your attention will be drawn to Kęstutis Grigaliūnas' captivating artistic creations that enhance the atmosphere. The space also hosts events that elevate the culinary experience.

 mobistro.vilnius  MO bistro x DMV

### Farmer and the Ocean

Vilniaus g. 25

**Michelin 'Recommended' list 2024 and 2025**

The name says it all – as if a Lithuanian farm has fallen head over heels for the ocean. Here, the season sets the menu and nature sets the pace. One day, it could be whitebait, such as smelt scented with the breeze of the Curonian Lagoon; the next, mussels steaming in their shells with a splash of sparkling wine. What stays constant is the freshness – paired with farmhouse warmth and elegantly refined presentation.

 farmerandtheocean  Farmer & The Ocean

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unpretentious, encouraging you to linger over vibrant plates – from curd pancakes to sublime toast topped with beef steak – and, of course, you'll need to kick off the day with the house signature: an invigorating Italian *spritz*.

 spricasbrunch  Špricas

### LOLA

Naugarduko g. 2A


Nestled on the corner of Naugarduko and Pylimo Streets, breakfast flavours from around the world come together – so whether you fancy Japanese egg sandwiches, American-style tuna melts, Mexican-style *taco* bell wraps, or Turkish eggs with yoghurt, they've got you covered. The best part is that the entire breakfast menu is served all day.

 lolavilnius  LOLA Vilnius

### Habits

Aukštaičių g. 5

Originally hailing from Kaunas, 'Habits' has opened its embassy in Vilnius' Paupys district. Known for its unique baked goods, it also serves signature brunches – choose from scrambled eggs fit for a king (Millionaire's Eggs) to Jerusalem Bagels. Discover what all the online buzz is about: let's just say that the social media content by 'Habits' is devoured almost as eagerly as real-life consumers enjoy the real thing.

 habitsbakery  Habits Bakery

### Habits Bakery

Vilniaus g. 25

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### Merkus & Co

M. Antokolskio g. 11

This place has been around for 30 years (!) for good reason and is still hailed as one of the best steakhouses in Vilnius. The steaks are true perfection – no exaggeration, and combined with the generous portion sizes, top-tier service, and live music at weekends, you'll understand why this whole experience has stood the test of time.

### Meating Room

Vilniaus g. 18

'Meating Room' is a great place for meetings, barbecues, and tapas. The menu highlights include delicacies such as Uruguayan pomenite beef steak, Argentine marbled rib eye, duck legs, baked oysters, and even fresh Canadian lobsters. At weekends, the barbecue feast turns into a party.

 meatingroom  Meating Room Vilnius

### Protėviai

Odminių g. 3

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 protėviai  Protėviai  
\* small dogs allowed

## Middle Eastern & Caucasian Cuisine

### Kinza

Naugarduko g. 14

Authentic Central Asian flavours brought to life by Chef Nig'matilla Tolaganov, who invites you to return whenever you're craving aromatic, rich, and silky-textured culinary experiences. Here, vegan and meat dishes sit comfortably side by side, so everyone is sure to find something to satiate their appetite.

 kinzavinilus  KINZA

### Chinkali Namai

Architektų g. 11

Located in Lazdynai – one of the oldest of the 'new' districts of Vilnius constructed in Soviet times – 'Chinkali Namai' feels like a step back in time. But then again, *chinkali* (khinkali) isn't a modern dish, so it all makes sense and fits together. A tip for first-timers ready to eat these filled Georgian dumplings in the traditional way: grab the 'stem' and sprinkle it with salt and pepper.

### Petra Bakery & Falafel

Kalvarijų g. 59

Not far from the hustle and bustle of Kalvarijų Market, this unpretentious spot for falafel (and more) invites you to savour the flavours of the Middle East. The falafel is crispy

### Farmer and the Ocean

Vilniaus g. 25

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### Neringa

Gedimino pr. 23

This is a living fragment of history inside the 'Neringa Hotel'. Since 1959, this Vilnius establishment has attracted bohemians, artists, and intellectuals. To this day, the menu is updated with respect for tradition, so you can still try the legendary Chicken Kyiv. The interior has been renewed, yet the subtle renovation means it has also retained its history – it is part of the national heritage conservation of Lithuania.

 neringarestoranasirbarai  Neringa Restoranas ir Barai

### Žemaičių ašotis

Naugarduko g. 32-1

'Žemaičių ašotis' ('The Samogitian Jug') is like a time capsule. For locals, it feels like a return to their childhoods – but seen through adult eyes. It offers authentic Lithuanian and Samogitian cuisine prepared according to ancient recipes. No interpretations.

 zemaičiu\_ąsotis  Žemaičių Ašotis

### Šnekutis

Šv. Mikalojaus g. 15

If you're after a spot where traditional Lithuanian cuisine meets the laid-back bustle of Vilnius Old Town, 'Šnekutis' (which translates as 'the little chatterbox') is the place to go. Locals and travellers from around the world gather here

### Habits Bakery

Vilniaus g. 25

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### RoseHip Vegan Bistro

Pylimo g. 22D

There are at least five burger options (from *Beyond Meat* to unapologetically veggie patties), colourful Buddha bowls that invite you to slow down and savour life, and a solid line-up of snacks. All of the food here is plant-based, but there's no preaching – just flavour and attitude. Even the most ardent of omnivores give it their nod.

 rosehip\_vegan  RoseHip Vegan Bistro  
\* on Sundays

### Sweet Love Caffe

Totorių g. 3

At first glance, this café looks like an illustration from a book of Indian fairy tales. But the food is just as imaginative as the interior. It's not Indian, though – it's inspired by Lithuanian classics and simply good things. Ever tried pizza topped with cottage cheese, fried bread, oil, potatoes, or other ingredients? Now's your chance!

 sweetlove\_caffe  Sweet Love Caffe

### Kiras

Totorių g. 7, Pylimo g. 21B, Konstitucijos pr. 7A

The 'Kiras' cafés and bakeries are ambassadors championing the cause of vegan desserts and nostalgia

### Farmer and the Ocean

Vilniaus g. 25

The name says it all – as if a Lithuanian farm has fallen head over heels for the ocean. Here, the season sets the menu and nature sets the pace. One day, it could be whitebait, such as smelt scented with the breeze of the Curonian Lagoon; the next, mussels steaming in their shells with a splash of sparkling wine. What stays constant is the freshness – paired with farmhouse warmth and elegantly refined presentation.



unpretentious, encouraging you to linger over vibrant plates – from curd pancakes to sublime toast topped with beef steak – and, of course, you'll need to kick off the day with the house signature: an invigorating Italian *spritz*.

 spricasbrunch  Špricas

### LOLA

Naugarduko g. 2A

Nestled on the corner of Naugarduko and Pylimo Streets, breakfast flavours from around the world come together – so whether you fancy Japanese egg sandwiches, American-style tuna melts, Mexican-style *taco* bell wraps, or Turkish eggs with yoghurt, they've got you covered. The best part is that the entire breakfast menu is served all day.

 lolavilnius  LOLA Vilnius

### Habits

Aukštaičių g. 5

Originally hailing from Kaunas, 'Habits' has opened its embassy in Vilnius' Paupys district. Known for its unique baked goods, it also serves signature brunches – choose from scrambled eggs fit for a king (Millionaire's Eggs) to Jerusalem Bagels. Discover what all the online buzz is about: let's just say that the social media content by 'Habits' is devoured almost as eagerly as real-life consumers enjoy the real thing.

 habitsbakery  Habits Bakery

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

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