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,

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





Outdoor seating or terrace

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



Serves late weekend breakfast/brunch Serves lunch daily

Parking available

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 **f** 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 **f** Restoranas Kristoforas

* only in the bar area

Also recognised by 'Michelin'

Gaspar's



'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.

The restaurant and its chef, Justinas Misius, embrace a

14horses_restaurant f 14Horses * only with advanced reservation

Michelin Bib Gourmand 2024 and 2025

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

amandus.restaurant **f** Amandus * agreed in advance

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 mugè' 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 Kūdru 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, quests gather to dine at a surprise spot somewhere in the

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.

TEX MEX & Mexican Cuisine

Tasty

Recommended

by locals

Vilnius

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

'Michelin' 1-Star Restaurants

o nineteen18_lithuania f Nineteen18

Džiaugsmas

Vilniaus q. 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 **f** Džiaugsmas

Pilies g. 28

'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 **f** Pas mus restoranas

T. Ševčenkos g. 16A

'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 (if you can find a seat). Satisfy your hunger and feed

Pas mus

Michelin * 2024 Michelin * 2025

Demo

Michelin * 2024 Michelin * 2025

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 your mind - this restaurant won a Michelin Green Star in recognition of its sustainable practices.

demo_restoranas f DEMO Restoranas

Also recognised by 'Michelin'

Barn Bistro

Michelin Bib Gourmand 2025

Visy Šventųjų g. 7-110

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

barnbistro

Dine

Gedimino pr. 35

Michelin 'Recommended' list 2024 and 2025

received a special Michelin award in 2025

At 'Dine', it's never hit or miss - consistency is one of the restaurant's hallmarks. That's thanks to a menu built on time-tested culinary hits featuring seafood, fish, and meat

dine_restoranas f Dine restoranas

Michelin 'Recommended' list 2024 and 2025

Lithuanian cuisine. A tasting menu is also available.

Michelin 'Recommended' list 2024 and 2025

telegrafas_restaurant **f** Telegrafas

* only on the terrace ** on Sundays

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

L. Stuokos-Gucevičiaus q. 7

Michelin 'Recommended' list 2024 and 2025

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 f Elven

Justa Pasta

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

🖸 justapasta.vilnius 🕈 Justa Pasta * on Sundays

Southeast Asian Cuisine

Saigon Jakšto g. 7, Saltoniškių g. 9

portions are generous.

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

🖸 saigon, vilnius **f** Saigon vietnamietiška virtuvė

Briusly Islandijos q. 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.

o briusly.restaurant f 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 f Viet.ines

Ryžių Jūra

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

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 f GOGI GUY * only on Verkiu q.

Donde

Here, you'll discover what sets Texas food apart from Mexican cuisine. The host, Indré, 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

o dondetacos f Donde

La Capital

honest tacos.

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 f LaCapital

No Forks

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.

onoforksmexicangrill f No Forks Mexican Grill

Naugarduko g. 12

El Gato Negro

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 f 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. acasa_peligrosa f Casa Peligrosa

Neakivaizdinisvilnius

Telegrafas

Universiteto g. 14

Pacai

Once home to the city's telegraph office, this space now houses a restaurant with one of the most exclusive views in the capital, overlooking the cathedral. Served here are the chef's creations made from top-quality, locally sourced ingredients. On Sundays, guests are treated to an impressive buffet-style brunch.

Also recognised by 'Michelin'

Stikliai

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

Michelin 'Recommended' list 2024 and 2025

restaurant's own farm in Dubingiai. @ relaisstikliaihotel f 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

augustin_vilnius f Augustin

Japanese Cuisine

OIŠY Izakaya

Experience the feeling of being in a traditional Tokyo izakaya bar and get to know Japanese cuisine not only sushi, but also through authentic izakaya style dishes. Perfect for both a quick lunch and a relaxing evening out.

* only on Sundays

Sushi Masters

Liejyklos g. 8

I Hate Sushi

Vytauto g. 35

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 f Sushi Masters Vilnius

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

and the adventurous. Located in Žvėrynas, this manifesto against standards presents a creative, boundary-pushing take on tradition

ihate.sushi f | Hate Sushi

Kamikadzė Klaipėdos g. 1

Experienced chef Keishi Yamauchi from Japan works in the

'Kamikadze' kitchen, so the ramen here is thick, with a deep

Vilnius twist. 🖸 kamikadzevilnius **f** Kamikadzė Japony virtuvė

Tachi Machi

Basanavičiaus q. 9A

airs and graces but is full of character. Nestled between fragment of a Tokyo side street. The okonomiyaki here (Japanese pancakes) reign supreme.

tachimachivilnius f Tachi Machi - JapaneseOkonomiyaki Restaurant

Užupio picerija

A place where eating pizza feels like a little escape to Italy - no plane ticket required. This pizzeria has even been pizzas, and 'The New York Times' ranked it among the 15 best pizzerias in the world.

umami flavour reminiscent of meditation, and the tempura is crispy. Visually, Kamikadzė is Japanese wabi-sabi with a Vilniaus g. 23

This down-to-earth Japanese street food spot has no Basanavičiaus Street and Reformatų Park, it's like a small

Italian Cuisine

Da Antonio

Le Travi

Užupio g. 19

Užupio pizzeria f Užupio pizzeria

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 **f** Da Antonio Restaurants

Michelin Bib Gourmand 2024 and 2025

on every plate. No empty ciao bellas here. Just honesty. Warmth. Flavour. firenzevilnius **f** Firenze Ristorante

'Neakivaizdinis Vilnius' Mobile app available







Pylimo g. 23-3

Michelin Bib Gourmand 2024 and 2025

Amandus Užupio g. 22

14Horses

Dominikonų g. 11

local ingredients.

Elven

Scandinavian from the very first step. Like a true Northerner, 'Elven' doesn't make a fuss – but you can

Vokiečių g. 20 Michelin 'Recommended' list 2024 and 2025 Modern Italian flavours without breaking the bank, but it's



oisy_izakaya f OIŠY Izakaya

mango and tuna rolls - offering something for both purists

Pylimo g. 46, Verkių g. 29A

Mexican Grill Vokiečių g. 9



detail, with Italian hospitality brought to life by an open kitchen and a welcoming Italian host letravivilnius f Le Travi



Pilies q. 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

flyingtomato.pizza f Flying Tomato Pizza

In Italy, this place would be called a bisteccheria. But

taste, not for fashion.

Firenze

Paupio g. 16

the menu here goes further - inspired by fresh produce grown under the Tuscan sun. 'Firenze' offers a spacious

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

terrace, quality Italian ingredients, and real authenticity

The Urban

J. Basanavičiaus g. 3

Garden

in the menu.

Verkių g. 29A

Miesto

Antakalnio g. 17-13

laboratorija

This healthy food oasis offers everything from breakfast to

early dinner, complete with a play corner for little ones. The

dishes here are colourful, vegetarian, or vegan, and packed

with ingredients that are beneficial to the body. The interior

theurbangarden_vilnius f The Urban Garden

features subtle Balinese motifs, which you'll find even more of

Vafliy namai Tri Muta

Another family restaurant with entertainment for children.

The star attractions here are the waffles, beloved by the

little ones. They're not just sweet desserts but also hearty.

This place feels like a hidden city oasis, tucked among the

trees of Sapiegų Park, and it has a big heart (you'll feel it

when you visit). The crockery doesn't match, but the spirit

also features vegan and gluten-free waffle options.

dishes - for example, with pulled pork or salmon. The menu

🖸 casalafamilia_ 🕈 Casa La Familia

TH' MILES Y Rotonda

Barboros Radvilaités q. 6A

This is a peaceful stop in Sereikiškių Park. At midday, it offers family-friendly lunch options; in the afternoon, coffee and cake with a view of Gediminas Castle; and in the evening possibly even a private celebration with a reservation. 'Rotonda' also occasionally hosts special activities for children and has a dedicated play area for them.

o rotonda_parko_restoranas f Rotonda

THAMAS kimchi toasts, or a classic cheesecake - every bite is worth the trip to Verkiu Street. Užupio g. 13, Naugarduko g. 41

o boka_bakery f Boka bakery

Pleassurie

Here, classic pastry and culinary traditions meet modern nutritional wisdom – think baked goods made without refined sugar, white wheat flour, gluten, or lactose. It is a place where you can find treats tailored to all kinds of diets, from keto to vegan.

pleassurie f Pleassurie

Heydekrug

heydekrug_kepykla f Heydekrug kepykla

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 **f** Saint Germain restoranas

Stebuklai THANKEY

L. Stuokos-Gucevičiaus q. 1, Gynéju q. 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

🖸 stebuklai 🕈 Stebuklai

offering its own take on the menu.

Galo do Porto

Aušros Vartų g. 11

Backstage

Vokiečių g. 6; T. Ševčenkos g. 16H

Cafe

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:

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

If there's one place in Vilnius where breakfast takes on

Every breakfast dish has its own personality. Take Paupys

DMV, for example - they offer an unexpected twist on a

Spricas Brunch

Just a stone's throw from Vilnius Bus and Train Stations,

'Spricas Brunch' remains a relatively undiscovered gem for late breakfasts. The vibe is refreshingly

ritual status and bread is practically a cult, it's DMV.

classic: Eggs Benedict served with soft-shell crab.

🖸 dvmkepykla 🕈 Druska Miltai Vanduo Kepykla

between the New Town and Old Town locations.

🖸 cafebackstage **f** Backstage Cafe

Druska Miltai

Aukštaičių g. 7; Verkių g. 29D

Vanduo

* only on Verkių g.

Šv. Stepono a. 33

Breakfast & Brunch Spots

grilled espetada skewers, bacalhau cod in all its forms, and cataplanas - which may sound like magic spells, but are in

Pylimo a. 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 f MO bistro x DMV

Farmer and

Vilniaus g. 25

Michelin 'Recommended' list 2024 and 2025

wine. What stays constant is the freshness - paired with farmhouse warmth and elegantly refined presentation.

farmerandtheocean f Farmer & The Ocean

with the house signature: an invigorating Italian spritz.

Nestled on the corner of Naugarduko and Pylimo Streets,

breakfast flavours from around the world come together -

American-style tuna melts, Mexican-style taco bell wraps,

or Turkish eggs with yoghurt, they've got you covered. The

so whether you fancy Japanese egg sandwiches,

spricasbrunch f Špricas

LOLA

Naugarduko g. 2A

Chinkali Namai

Architektų g. 11

Kinza

Naugarduko g. 14

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.

Authentic Central Asian flavours brought to life by Chef

Nig'matilla Tolaganov, who invites you to return whenever

Not far from the hustle and bustle of Kalvarijų Market, this unpretentious spot for falafel (and more) invites you to

Ugruzina

only add to their unique character.

azerai_ f Azerai

* not at all locations

Kalvarijų g. 59A-1 One look at this place's wildly popular Instagram profile, and you'll know exactly what to expect - authenticity

but never dry, and the hummus - silky smooth. Visitors

praise the place for its authentic Levantine cuisine and

🗖 petra.bakery.shawarma 🕈 Petra Bakery & Shawarma

Jeruzalės g. 21, Geležinkelio g. 8A, Architektų g. 152A,

'Azerai' is a family of kebab spots serving up authentic

It's more than just food - it's a cultural experience that

distinctive interiors (and a lively social media presence)

reflects the rich gastronomic diversity of Vilnius. The

flavours that set them apart from your typical kebab joint.

wallet-friendly prices.

Azerai

Vokiečių g. 8

Food Markets

🖸 vafliunamai **f** Vaflių namai

Paupio turgus Trans

Located in Vilnius' modern Paupys district, this food market brings together 17 restaurants, 3 bars, and several small shops offering flavours from around the world - from Georgian khachapuri to Japanese ramen. There's something for everyone, which is why it has become a favourite meeting spot for locals. The interior, by the way, feels like a tropical greenhouse, with glass ceilings, nearly 1,500 lush plants, and plenty of natural light.

paupio_turgus **f** Paupio turgus

Benedikto turgus

Ukmergės g. 259A

Located on Ukmerges Street, this glass-and-light-filled pavilion feels more like Barcelona's Boqueria or Paris' Marché des Enfants Rouges than a traditional Lithuanian market. Its wide array of offerings tempts you to sample everything – from fresh vegetables and dairy products to gourmet flavours from around the world. A balcony on the second floor invites you to savour your finds in peace while watching the vibrant rhythm of the market below.

benedikto.turgus
BENEDIKTO TURGUS

Senatoriu pasažas

butcher offering Angus beef and other fresh cuts, a wine bar specialising in biodynamic wines, and a bookshop filled with titles on food and sustainability.

senatoriupasazas f Senatorių Pasažas

Halès turgus

Pylimo g. 58

This is the oldest operating market in Vilnius, where long-standing traditions meet contemporary gastronomy. Housed in a historic building designed by architect Wacław Michniewicz in 1906, the market stands out for its steel structures reminiscent of the Eiffel Tower. Inside, you'll find everything from fresh fruit and vegetables to forest delicacies and goods from local producers - including

Saduto Tuto

Gastrobars

TH' WILLY

AVA TO THE

Fresh, silky Mediterranean flavours paired with natural, biodynamic wine - that's the secret to this place's success. The menu is made for sharing, ranging from freshly baked challah with homemade labneh to schnitzel sandwiches. The name comes from the 1974 Lithuanian film 'Sadūto Tūto' ('The Whispered Word'), which tells the story of friendship, secret codes, and the bonds formed in youth: if one friend says the phrase, the other cannot say 'no'.

Sadutotuto f Saduto Tuto

Vilniaus g. 22-3

'Estradà' is more than just a bar - it's a place where city be pleasantly surprised by the labneh or brioche sandwiches, all served to the backdrop of carefully curated music.

Pylimo g. 21

The heart of this place, with its impressive wine collection. is Narimantas Miežys - one of the best sommeliers in the

fresh brews of your favourite blend. By night, it becomes 'plusone' - a place where glasses clink, stories are shared over natural wine, and whispers circle around the joy of shared food. The kitchen here has no walls - it's inspired by the Middle East but bound by no rules.

plusone.vilnius f Plusone · Vilnius

For Meat Lovers

Michelin 'Recommended' list 2024 and 2025

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 f MOMO grill Vilnius

Smash By Mama sakė paeis

...turns out mum was right when she said we'd smash it! Sometimes there's a queue for burgers here - but the

Markus & Co

This place has been around for 30 years (!) for good reason and is still hailed as one of the best steakhouses in 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 q. 18

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

meatingroom f Meating Room Vilnius

Protėviai Odminių g. 3

Michelin 'Recommended' list 2024 and 2025

The heart of this restaurant is an open fire, on which various meat dishes are cooked, such as 60-day aged beef. entrecôte, koji-marinated beef, or Australian wagyu sirloin. The menu also includes a variety of appetisers and fish dishes.

Here, ancient rituals and modern gastronomy come together.

proteviai f Proteviai * small dogs allowed

best part is that the entire breakfast menu is served all day. O lolavilnius f LOLA Vilnius

Habits Aukštaičiu 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

habitsbakery f Habits Bakery

consumers enjoy the real thing.

unpretentious, encouraging you to linger over vibrant Neringa plates - from curd pancakes to sublime toast topped with beef steak - and, of course, you'll need to kick off the day

THAMA OF Y

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. vet the subtle renovation means it has also retained its history -

it is part of the national heritage conservation of Lithuania. 🖸 neringarestoranasirbarai **f** Neringa Restoranas ir Barai

Žemaičių ąsotis HE OF T

Naugarduko g. 32-

'Žemaičių ąsotis' ('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.

f Žemaičių Asotis

Snekutis

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

Vegan & Vegetarian

There are at least five burger options (from Beyond Meat

that invite you to slow down and sayour 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

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

classics and simply good things. Ever tried pizza topped with

cottage cheese, fried bread, dill, potatoes, or other ingredients?

interior. It's not Indian, though - it's inspired by Lithuanian

sweetlove_caffe **f** Sweet Love Caffe

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

The 'Kiras' cafés and bakeries are ambassadors

championing the cause of vegan desserts and nostalgic

RoseHip Vegan

o unapologetically veggie patties,

most ardent of omnivores give it their nod.

orosehip_vegan f RoseHip Vegan Bistro

Bistro

Pylimo g. 22D

* on Sundays

Caffe

Totoriu g. 3

Now's your chance!

Kiras

Sweet Love

in search of something authentic - often brought together by a sports match shown on the large screen.

snekutis_baras f Šnekutis

Šv. Jono g. 7

Michelin 'Recommended' list 2024 and 2025

on? Chef Tomas Rimydis invites you on a culinary journey through time - from the 16th century to the present day. Each dish tells a story from the past. The restaurant offers tasting dinners with a menu that changes six times a year.

ertlio_namas f Ertlio Namas

Here, recipes from interwar Lithuania are revived using organic ingredients from the restaurant's own farm in Dubingiai. The menu features dishes like homemade (made from a traditional Lithuanian spirit, distilled in a similar way to moonshine). The latter was originally

interiors. Caramel chickpea cake, poppy seed loaf, and

favourites that manage to surprise even the most devoted

This isn't just any vegan restaurant. It's a manifesto proving

that food without animal products can be incredibly tasty,

sugar can be perfect. It takes plenty of determination,

creativity, love, and expertise - and these 'hooligans' have

This is a relative newcomer to the plant-based restaurant

eatery, which is why 'Colibri' offers vegan Vietnamese

dishes on its menu. It also serves as an open space for

scene. It's the sister restaurant of 'Saigon' - the Vietnamese

and desserts that are gluten-free or crafted without refined

Snickers-style cupcakes are just a few of the menu

fans of traditional bakes.

In holigans.lt f Holigans

Colibri Vegan

events and community gatherings.

o colibri.vegan.food f Colibri Vegan food

Barboros Radvilaites q. 7

Holigans

Verkių g. 27

it all.

Food

stikliai alude tavem f Stikliai Tavem

This 400-year-old building complex has been reborn as a contemporary hub of sustainable gastronomy in Vilnius' Old Town, The passage is home to two Michelinrecognised restaurants - 'Nineteen18' and '14Horses'. You'll also find a bakery using flour from local farms, a

homemade bread, tea, coffee, cheese, and even wine.

Estradà

culture, music, and community come together. As Vilnius's first open-stage music venue, it offers entertainment alongside food inspired by the Mediterranean region. You'll

estradavilnius **f** Estrada

SOMM

Baltic States. The food menu is designed to complement

Closer to Nature

Panama Food Garden

Vykinto g. 17A

you on a culinary journey from the shores of Asia to the Mediterranean. There are several spots to settle in: an cosy terrace.

🖸 panamafoodgarden 🕈 Panama Food garden

Veranda Kestučio g. 39

simply feels good.

veranda.namu.restoranas **f** Namų restoranas Veranda

Pasakų g. 9 Michelin 'Recommended' list 2024 and 2025

An informal fine dining restaurant nestled among the pine forests of Valakampiai. It serves seasonal dishes crafted from locally grown vegetables, wild forest ingredients,

and other fresh produce. For many, this place remains a remarkable culinary discovery. In other words, it's a fairy tale that takes place on Pasakų Street, which aptly means Fairy

Vingio istorijos

fabrikelis_ f Fabrikelis

M. K. Čiurlionio g. 100 Located behind the legendary Vingis Park stage, this café

with a covered terrace invites you to enjoy food close to nature, both in summer and winter. It's perfect for a quiet morning with a book or supper with friends. The menu is extensive, offering something for every taste - from lazy brunches to evening dinners.

vingioistorijos f Vingio Istorijos

Pušynai Nemenčinės pl. 37

The place is just a short drive from Vilnius city centre; nestled among pine trees, it may evoke memories of seaside holidays on the Curonian Spit in Nida, A green

pusynai,foodonfire f Pušynai Food on Fire

Dine & Dance

Pachamama Dinner Club

Discover Peruvian flavours in Vilnius. This spot showcases and Peruvian ingredients. The dishes are made for sharing. making it a favourite among groups of friends. As a result,

pachamamavilnius **f** Pachamama Dinner Club

weekend dinners often turn into lively gatherings.

Bizzare Restaurant & Bar

Pylimo g. 38

Evenings at 'Bizarre' come with a delicious sense of unpredictability - and that's exactly the appeal that draws people here. The menu is playful yet carefully crafted, from their small plates to unexpected desserts. It's the kind of place you visit not just to eat, but to escape - into the slightly wild, always stylish side of life in Vilnius.

bizarre vilnius f Bizarre Vilnius Restaurant&Bar

world's megacities - through flavour (ranging from

subtly reimagined Asian icons to Western classics), the

HeJi Lukiškių g. 3

Michelin 'Recommended' list 2024 and 2025 Thanks to this place, Vilnius boldly flirts with the atmosphere here (with live DJs and vocalists), and toptier service. In 2025, HeJi sommelier Martynas Pravilionis received a special Michelin award.

negi.restaurant f HeJi Restaurant

Motif Didžioji g. 30 Michelin 'Recommended' list 2024 and 2025

This is where food meets the joy of living. On your plate - Tokyo, Lima, or Paris. Admittedly, there is a leaning towards Tokyo, especially with Chef Karolis Narušis at the helm (former owner of the now-closed 'Narushi' and a graduate of London's 'Nobu'). At weekends, dinner here

im.motif f MOTIF

effortlessly turns into a party.

Tempo V39 Vilniaus g. 39 This trendy new spot brings together Mediterranean

cuisine, natural wine, and a carefully curated selection of groovy vinyl tracks - all vying for your attention and The concept has struck a chord with people, and the

Saint Germain

fact a real fiesta of seafood.

galodoporto f Galo do Porto

MO Bistro

you're craving aromatic, rich, and silky-textured culinary experiences. Here, vegan and meat dishes sit comfortably 丁子 バルーツ side by side, so everyone is sure to find something to satiate their appetite. inzavilnius f KINZA

the Ocean

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

Petra Bakery & Falafel

Kalvarijų g. 59

savour the flavours of the Middle East. The falafel is crispy

Lithuanian Cuisine

and food that fires up not just the body, but the soul too. Khinkali, khachapuri, kebabs, kharcho soup... Get ready for a long, satisfying, and soul-warming feast. @ ugruzina69 f Ugruzina

Ertlio namas

Curious about what the nobles of this region once dined

Stikliai Taverna Gaono g. 7

sausages, lamb goulash, bread, and samanė ice cream

created for an official royal visit and has since received international acclaim.

A food retreat in one of Vilnius' most romantic corners -

THANKEN

authentic wooden house, a distinctive greenhouse, and a

THE MAN WE SERVE

Another spot in Žvėrynas, closer to nature. Here, the pace naturally slows down. 'Veranda' is a wooden house with a blooming courtyard, weekend jazz, and a menu that's unpretentious yet full of familiar flavours. You don't come here for prestige or to be seen - you come because it

Fabrikėlis

courtyard, the clink of glasses, lively guests, a sports field, and food cooked over an open fire set the scene. The menu showcases traditional Lithuanian dishes with a contemporary twist.

La Madeleine

MON

Šv. Mikalojaus g. 3

mon.vin f mon.vin

Boka Bakery

Verkiy g. 31A

'La Madeleine' is a place where old recipes never go out of style, and the pasteries exude the essence of France. Here, they are not just a decoration for your coffee, but the main attraction. According to visitors, the pastry chefs here 'don't only put butter into every pastry but also their hearts!'

Kaziulionis; outside, you can enjoy the surroundings of a

vine-covered courtyard. In addition to sweet treats, they

serve locally roasted coffee and gourmet breakfasts.

Located in Ogmios miestas, this theatre of baked goods

has a glass partition as the stage curtain. You're invited

to watch the entire handmade process - from dough-

kneading to the final swipe of glaze. Pistachio croissants,

Desserts & Bakery Treats

lamadeleine_kepyklele **f** La Madeleine

THE MAN OF THE

THAM

If you wander away from the bustle of Vokiečių Street toward the guiet of St Nicholas (Šv. Mikalojaus) Street, you'll stumble upon 'mon.' - a café known for its refined selection of desserts. Inside, you'll find paintings by Linas

Aukštaičių g. 7

also available.

There are no gimmicks or trends here, so you won't find colourful glazes or Instagram-worthy towers. Instead, expect depth of flavour and a dance of textures. The baked goods are fluffy, moist, and satisfyingly filling without feeling heavy. You're getting the real deal - everything is made with proper butter and real sour cream – no fat substitutes. Lower-sugar options are

the wine, with tartares, carpaccio, and sashimi featuring

Vištidė

somm_lt f Somm

Raugyklos g. 3-13

prawns, portobello mushrooms, and snails

This place feels like a friend's apartment, where Italianstyle snack dinners often spiral into impromptu parties. During these gatherings, Emilija and Alessia - the hosts – not only select outstanding natural wines but also share the stories behind them. It's the perfect spot for a solo glass of wine in winter, a summer date, or

prominently. The standout dish? A sizzling pan of tiger

anything in between.

Plusone

Šv. Mykolo q. 4 By day, it's 'Kitchen Coffee', filled with the aroma of

THAM

MOMO Grill

This restaurant, owned by Chef Vytautas Samavičius, is

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 f Mama sake paeis

Pilies a. 23

setting the mood for a perfect 'dine and dance' night. place has quickly shot to popularity. Tempo_v39 f Tempo V39

THE MALES Šv. Stepono g. 22, Aukštaičių g. 12, Saltoniškių g. 9