

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.

LEGEND

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

'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 Vida Bartinkaitė.

✉ pasmusrestoranas | ↗ Pas mus restoranas



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 microbrewery. 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



Dine

Gedimino pr. 35

Michelin 'Recommended' list 2024 and 2025

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✉ dine_restoranas | ↗ Dine restoranas



Justa Pasta

Vokiečių g. 20

Michelin 'Recommended' list 2024 and 2025

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✉ justapasta.vilnius | ↗ Justa Pasta



* on Sundays

Pacai

Didžioji g. 7

Michelin 'Recommended' list 2024 and 2025

'Pacai' 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 microbrewery. 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.

✉ hotelpacai | ↗ Hotel PACAI, Vilnius



* only on the terrace ** on Sundays

Telegrafas

Universiteto g. 14

Michelin 'Recommended' list 2024 and 2025

'Telegrafas' 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 microbrewery. 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.

✉ telegrafas_restaurant | ↗ Telegrafas



** on Sundays

Stikliai

Gaono g. 7

Michelin 'Recommended' list 2024 and 2025

'Stikliai' 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 microbrewery. 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.

✉ relaisstikliaihotel | ↗ Stikliai Hotel



* only on Sundays

Augustin

Didžioji g. 18

Michelin Bib Gourmand 2025

'Augustin' 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 microbrewery. 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.

✉ augustin_vilnius | ↗ Augustin



** on Sundays

OIŠY Izakaya

Trakų g. 2

Michelin 'Recommended' list 2024 and 2025

'OIŠY Izakaya' 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 microbrewery. 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.

✉ oisy_izakaya | ↗ OIŠY Izakaya



* only on Sundays

Tachi Machi

Basanavičiaus g. 9A

Michelin Bib Gourmand 2024 and 2025

'Tachi Machi' 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 microbrewery. 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.

✉ tachimachi.vilnius | ↗ Tachi Machi – Japanese Okonomiyaki Restaurant



** on Sundays

Le Travi

Užupio g. 19

Michelin Bib Gourmand 2024 and 2025

'Le Travi' 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 microbrewery. 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.

✉ letravi.vilnius | ↗ Le Travi



** on Sundays

Neakivaizdinis Vilnius

Mobile app available

Download on the App Store

Get on Google Play

Also recognised by 'Michelin'

Gaspar's

Pylimo g. 23-3

Michelin Bib Gourmand 2024 and 2025

Gaspar's 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 microbrewery. 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.

Kristoforas

Didžioji g. 31

Michelin Bib Gourmand 2025

'Kristoforas' 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 microbrewery. 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.

✉ restoranas.kristoforas | ↗ Restoranas Kristoforas



* only in the bar area

Amandus

Užupio g. 22

Michelin 'Recommended' list 2024 and 2025

'Amandus' 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 microbrewery. 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.

✉ amandus.restaurant | ↗ Amandus



* agreed in advance

14Horses

Dominikonų g. 11

Michelin Bib Gourmand 2024 and 2025

'14Horses' 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 microbrewery. 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.

✉ 14horses_restaurant | ↗ 14Horses



* only with advanced reservation

Vilnius Taste Calendar

Gastronomic Feasts Throughout the Year

February

Donut Festival

For nearly two weeks during the donut 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. Kazuoli muges 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 Saltibarčiai, 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 Kūdri Park, and good music keeps the appetite going strong.

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.

Tasty Vilnius

Recommended by locals

Other European Flavours

Saint Germain

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 restoranai

Stebulkai

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 'Stebulkai' 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.

[stebulkai](#)  Stebulkai

Galo do Porto

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.

[farmerandtheocean](#)  Farmer & The Ocean

Breakfast & Brunch Spots

Backstage Cafe

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.

[cafedbackstage](#)  Backstage Cafe

Druska Miltai Vanduo

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.

[dvmkepykla](#)  Druska Miltai Vanduo Kepykla

* only on Verkių g.

Špricas Brunch

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

This restaurant, owned by Chef Vytautas Samavicius, 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 saké paeis

...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 saké paeis

Middle Eastern & Caucasian Cuisine

Kinza

Naugarduko g. 14

Authentic Central Asian flavours brought to life by Chef Nigmatilla Talaganov, 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.

[galodporto](#)  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

Vilnius 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

Lithuanian Cuisine

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.

[neringarestoranairbarai](#)  Neringa Restoranai ir Barai

Žemaičių qasotis

Naugarduko g. 32-1

'Žemaičių qasotis' (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.

[lolailinus](#)  LOLA Vilnius

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.

[neringarestoranairbarai](#)  Neringa Restoranai ir Barai

Habits

Aukštaitiū 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

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

[stikliai.alude_tavern](#)  Stikliai Tavern

Snekutis

Šv. Mikalojaus g. 15

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

[stikliai.alude_tavern](#)  Stikliai Tavern

Vegan & Vegetarian

Markus & Co

M. Antokolsko 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.

[meatingroom](#)  Meating Room

Vilnius g. 18

'Meating Room' is a great place for meetings, barbecues, and tapas. The menu highlights include delicacies such as Uruguayan pomerite 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

Protéviai

Odžinėlių 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, koji-marinated beef, or Australian wagyu sirloin.

The menu also includes a variety of appetisers and fish dishes.

[proteviai](#)  Protéviai

* small dogs allowed

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. Even tried pizza topped with cottage cheese, fried bread, dill, 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 nostalgic

* small dogs allowed

Holigans

Verkių g. 27

This isn't just any vegan restaurant. It's a manifesto proving that food without animal products can be incredibly tasty, and desserts that are gluten-free or crafted without refined sugar can be perfect. It takes plenty of determination, creativity, love, and expertise – and these 'holigans' have it all.

[holigans.lt](#)  Holigans

Colibri Vegan Food

Barboros Radvilaitės g. 7

This is a relative newcomer to the plant-based restaurant scene. It's the sister restaurant of 'Saigon' – the Vietnamese eatery, which is why 'Colibri' offers vegan Vietnamese dishes on its menu. It also serves as an open space for events and community gatherings.

[colibri.vegan.food](#)  Colibri Vegan food

Fabrikėlis

Passakų 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,

Panama Food Garden

Vykių g. 17A

A food retreat in one of Vilnius' most romantic corners – Žvėrynas, beneath the willow trees. The menu takes you on a culinary journey from the shores of Asia to the Mediterranean. There are several spots to settle in: an authentic wooden house, a distinctive greenhouse, and a cosy terrace.

[panamafoodgarden](#)  Panama Food garden

Veranda

Kęstučio g. 39

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 simply feels good.

[veranda.namu.restoranai](#)  Namy restoranai Veranda

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 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.

[pušynai.foodonfire](#)  Pušynai Food on Fire

Vingio istorijos

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](#)  Vingio istorijos

Fabrikėlis