

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*

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.

Tasty Vilnius

Recommended by locals

‘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

Dine
Gedimino pr. 35

Michelin 'Recommended' list 2024 and 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 that is smoked in-house.

dine_restoranas Dine restoranas

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*

Southeast Asian Cuisine

Saigon
Jakišto g. 7, Šaltiniškių g. 9

Michelin 'Recommended' list 2024 and 2025

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

Michelin 'Recommended' list 2024 and 2025

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

Ryžių Jūra
Šv. Ignoto g. 14

Michelin 'Recommended' list 2024 and 2025

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

Michelin 'Recommended' list 2024 and 2025

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.*

Viet.inės
Visų Šventųjų g. 5

Michelin 'Recommended' list 2024 and 2025

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

Viet.inės
Visų Šventųjų g. 5

Michelin 'Recommended' list 2024 and 2025

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

TEX MEX & Mexican Cuisine

Donde
T. Ševčenkos g. 19

Michelin Bib Gourmand 2025

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

El Gato Negro
Naugarduko 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

La Capital
Šaltiniškių g. 7C

Michelin 'Recommended' list 2024 and 2025

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

Michelin 'Recommended' list 2024 and 2025

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

Italian Cuisine

Užupio picerija
Paupio g. 3

Michelin 'Recommended' list 2024 and 2025

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

Michelin 'Recommended' list 2024 and 2025

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

Neakivaizdinis VILNIUS

neakivaizdinisvilnius.lt

neakivaizdinisvilnius

neakivaizdinis_vilnius

The project was implemented by the International Relations and Tourism Department of Vilnius City Municipality.

Publication creator: Inga Norke

Places recommended by: Deimante Bulbenkaitė (fashion journalist), Orijus Gasanovas (influencer, traveller), Agnė Gilytė (influencer, podcast creator, entrepreneur), Dovilė Filmanavičiūtė (influencer), Inga Jablonskė (founder of WoW University, entrepreneur), Alija Lobanovaite (influencer), Urtė Mikelevičiūtė (influencer), Eva Sakovska (art curator), Giedrė Selenytė (art curator), Laura Šimkūnaitė (influencer), Rimvydas Širvinskas-Makalius (entrepreneur, influencer), Mantas Velykis (web developer), and others.

Design solutions: RŪT

Translation: Hannah Shipman-Gricienė

Cover photo: Robertas Daskevicius

Layout: Vilma Černauskaitė

‘Neakivaizdinis Vilnius’ Mobile app available

‘Neakivaizdinis Vilnius’ Mobile app available

© Vilnius City Municipality, 2025

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

Telegrafas
Universiteto g. 14

Michelin 'Recommended' list 2024 and 2025

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.

telegrafas_restaurant Telegrafas

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. Stuokos-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. Ševčenkos 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.

 dvmkepykla  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 *cataplanas* – which may sound like magic spells, but are in fact a real fiesta of seafood.

 galodoporto  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

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.

 spricasbrunch  Špricas

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.

 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

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.

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

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*

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

 petrabakery.shawarma  Petra Bakery & Shawarma

Azerai

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

'Azerai' is a family of kebab spots serving up authentic flavours that set them apart from your typical kebab joint. It's more than just food – it's a cultural experience that reflects the rich gastronomic diversity of Vilnius. The distinctive interiors (and a lively social media presence) only add to their unique character.



 azerai_  Azerai

** not at all locations*

Ugruzina

Kalvarijų g. 59A-1



One look at this place's wildly popular Instagram profile, and you'll know exactly what to expect – authenticity and food that fires up not just the body, but the soul too. Khinkali, khachapuri, kebabs, khachso soup... Get ready for a long, satisfying, and soul-warming feast.

 ugruzina69  Ugruzina

Žemaičių ąsotis

Naugarduko g. 32-1

'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.

 zemaičiu_ąsotis  Žemaičių ąsotis

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

Vegan & Vegetarian

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, drill, 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

 kiras.vilnius  Kiras

but never dry, and the hummus – silky smooth. Visitors praise the place for its authentic Levantine cuisine and wallet-friendly prices.

 petrabakery.shawarma  Petra Bakery & Shawarma

Azerai

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

'Azerai' is a family of kebab spots serving up authentic flavours that set them apart from your typical kebab joint. It's more than just food – it's a cultural experience that reflects the rich gastronomic diversity of Vilnius. The distinctive interiors (and a lively social media presence) only add to their unique character.

 azerai_  Azerai

** not at all locations*

Ugruzina

Kalvarijų g. 59A-1

One look at this place's wildly popular Instagram profile, and you'll know exactly what to expect – authenticity and food that fires up not just the body, but the soul too. Khinkali, khachapuri, kebabs, khachso soup... Get ready for a long, satisfying, and soul-warming feast.



 ugruzina69  Ugruzina

Ugruzina

Kalvarijų g. 59A-1

One look at this place's wildly popular Instagram profile, and you'll know exactly what to expect – authenticity and food that fires up not just the body, but the soul too. Khinkali, khachapuri, kebabs, khachso soup... Get ready for a long, satisfying, and soul-warming feast.

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

 snekutis_baras  Šnekutis

Ertlio namas

Šv. Jono g. 7

Michelin 'Recommended' list 2024 and 2025

Curious about what the nobles of this region once dined 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  Ertlio Namas

Stikliai Taverna

Gaono g. 7

Here, recipes from interwar Lithuania are revived using organic ingredients from the restaurant's own farm in Dubingiai. The menu features dishes like homemade sausages, lamb goulash, bread, and *samanė* ice cream (made from a traditional Lithuanian spirit, distilled in a similar way to moonshine). The latter was originally created for an official royal visit and has since received international acclaim.

 stikliai_alude_tavern  Stikliai Tavern

Stikliai Taverna

Gaono g. 7

Here, recipes from interwar Lithuania are revived using organic ingredients from the restaurant's own farm in Dubingiai. The menu features dishes like homemade sausages, lamb goulash, bread, and *samanė* ice cream (made from a traditional Lithuanian spirit, distilled in a similar way to moonshine). The latter was originally created for an official royal visit and has since received international acclaim.

interiors. Caramel chickpea cake, poppy seed loaf, and Snickers-style cupcakes are just a few of the menu favourites that manage to surprise even the most devoted fans of traditional bakes.

 kiras.vilnius  Kiras

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

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

 kiras.vilnius Kiras

Children welcome

The Urban Garden

J. Basanavičiaus g. 3

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 features subtle Balinese motifs, which you'll find even more of in the menu.

 theurbangarden_vilnius  The Urban Garden

Vaflių namai

Verkių g. 29A

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 dishes – for example, with pulled pork or salmon. The menu also features vegan and gluten-free waffle options.

 vafliunamai  Vaflių namai

Miesto laboratorija

Antakalnio g. 17-13

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

Azerai

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

'Azerai' is a family of kebab spots serving up authentic flavours that set them apart from your typical kebab joint. It's more than just food – it's a cultural experience that reflects the rich gastronomic diversity of Vilnius. The distinctive interiors (and a lively social media presence) only add to their unique character.

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.

 azerai_  Azerai

Benedikto turgus

Ukmergės g. 259A

Located on Ukmergės 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

Stikliai Taverna

Gaono g. 7