



A PLACE WHERE THE STORY OF ŽVĖRYNAS IS BEING CONSTANTLY CREATED

THE PLACE, WHERE THE HOME RESTAURANT „VERANDA“ IS NOW LOCATED, HAS ITS OWN STORY STARTING IN 1901. THE WRITTEN SOURCES DISCLOSE THAT IN THIS YEAR THE OFFICE OF MARTISON COULD BE FOUND HERE. MARTISON WAS A BUSINESSMAN AT THAT TIME AND HE RULED THE WHOLE TERRITORY OF ŽVĖRYNAS. IN 1902, HE DEVELOPED A DISTRIBUTION PLAN OF ŽVĖRYNAS, ACCORDING TO WHICH HIS LAND WAS DIVIDED INTO THE FORMED SITES WAS SOLD. AS A RESULT OF THIS, THE FORMATION OF THE CURRENT URBAN STRUCTURE BEGAN.

THANKS TO MARTINSON, ŽVĖRYNAS, WHICH HAD BEEN OUTSIDE THE CITY EARLIER, WAS CONNECTED TO THE CITY OF VILNIUS. MOREOVER, IN EXCHANGE FOR LAND, WHICH MARTINSON DEDICATED TO THE URBAN USE, HE SECURED THE CONSTRUCTION OF THE CURRENT ŽVĖRYNAS BRIDGE.

IN 2005, WHEN THE HOME RESTAURANT 'VERANDA' WAS SET UP IN THIS PLACE, IT OPENED A NEW PAGE IN THE STORY OF THE HOUSE LOCATED HERE AND THE ENTIRE CURRENT AREA OF ŽVĖRYNAS, AND IN THE STORY OF COMMUNICATION AND TASTING OF ITS RESIDENTS AND GUESTS.

IMPROVISATION IN THE KITCHEN

PRIORITY OF THE KITCHEN OF THE HOME RESTAURANT 'VERANDA' IS NATURAL FOOD PRODUCTS. NATURAL AND FRESH PRODUCTS PLUS CULINARY IMPROVISATION – ALL THIS WE SERVE EVERY DAY.

LIVE JAZZ – FOR THOSE WHO LIKE JAZZ

WE PLAY LIVE JAZZ IN THE HOME RESTAURANT 'VERANDA' EVERY TUESDAY, FRIDAY AND SATURDAY. WE WELCOME ALL WHO LONG FOR JAZZ, OR LIVE IN A JAZZY RHYTHM. FOR MORE INFORMATION ON THE JAZZ WE WILL BE PLAYING, LOOK AROUND IN 'VERANDA' OR VISIT VERANDA.LT

FOR TABLES OF 7 OR MORE GUESTS, A 10% SERVICE CHARGE WILL BE ADDED TO THE BILL,
AS A TOKEN OF APPRECIATION FOR THE TEAM THAT SERVED YOU.

WE VALUE TRANSPARENCY AND BELIEVE THAT THIS APPROACH IS THE BEST WAY TO REMAIN A FAIR AND HONEST BUSINESS.

STARTERS

CRISPY THREE-CHEESE CROQUETTES

CREAM CHEESE | MOZZARELLA | CHEDDAR | PANKO |
HOMEMADE TOMATO JAM
13.50

WARM ZUCCHINI CARPACCIO

PISTACHIO RELISH | HARD CHEESE
12.50 EUR

OPTIONAL ADD-ONS:

CHICKEN FILLET – 5.00 / BEEF TENDERLOIN – 9.00

SPRAT FILLETS

BABY POTATOES | CUCUMBER SALAD | SUN-DRIED CHERRY TOMATOES | YOGURT SAUCE
14.00

LIGHTLY SEARED ARGENTINE BEEF TENDERLOIN

HUMMUS | BLACK BEANS | BUTTER-FRIED POTATOES | CAPERS | HERB OIL
18.90

SELECTION OF CHEESES

THREE DIFFERENT CHEESES | TOMATO JAM | OLIVES | BREADSTICKS
15.50

SELECTION OF MEATS

THREE DIFFERENT MEATS | BACON JAM | OLIVES | WHOLE GRAIN BREAD
15.50

CRACKED-PEPPER TUNA FILLET

MARINATED DAIKON RADISH | HOMEMADE CAPER MAYONNAISE | PICKLES |
TOASTED SESAME OIL WITH SHALLOTS
16.50

TUNA TARTARE

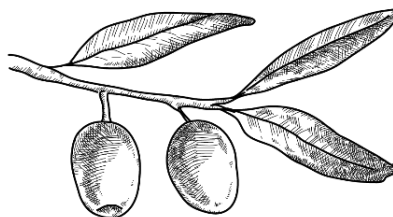
MUSTARD | MANGO | CAPERS | RED ONION | PINE NUTS
16.00

VALENCIA ALMONDS

WITH TRUFFLE OR PROVENÇAL HERBS
7.50

LIGHTLY SPICED OLIVES

7.50



SOUPS

CREAMY BUTTERNUT SQUASH SOUP

WITH TOASTED SEEDS

7.00

BEEF SOUP WITH SPICY NDUJA & JALAPEÑO

10.00

SALAD

SOFT CHEESE

CARAMELIZED BEETROOT | KALAMATA OLIVES |
HERB DRESSING | CHERRY TOMATOES | BASIL PESTO |

12.50

BEEF

SEMI-DRIED CHERRY TOMATOES | KALAMATA OLIVES | BLACK BEANS |
CAPERS | AVOCADO | RED ONION | ADJIKA | HERB DRESSING

19.00

NICOISE WITH YELLOWFIN TUNA

GREEN BEANS | BABY POTATOES | CHARRED CORN | QUAIL EGG |
SEMI-DRIED CHERRY TOMATOES | RASPBERRY VINAIGRETTE

19.00

HOMEMADE PASTA

AT „VERANDA“, WE MAKE OUR OWN PASTA ACCORDING TO THE TRADITIONAL PRODUCTION TECHNIQUES –
FROM HARD-GRAIN FLOUR, WITHOUT EGGS AND USING HIGH QUALITY COPPER „CASARECCE“ PASTA MOLDS

WITH CRAYFISH TAILS

CREAM | SUN-DRIED TOMATOES | CRAYFISH TAILS | ONIONS | SPINACH

18.50

WITH PORCINI MUSHROOMS AND CHICKEN FILLET

CREAM | PORCINI MUSHROOMS | SUGAR SNAP PEAS | ONIONS

18.50

WITH PORCINI MUSHROOMS AND BEEF

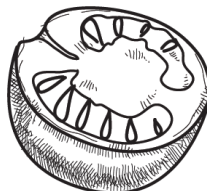
CREAM | PORCINI MUSHROOMS | SUGAR SNAP PEAS | ONIONS

21.50

WITH PORCINI MUSHROOMS

CREAM | PORCINI MUSHROOMS | SUGAR SNAP PEAS | ONIONS

16.50



MAIN COURSES

CHICKEN BREAST

CITRUS BULGUR WITH QUINOA | SUGAR SNAP PEAS |
ROASTED CARROTS | SUN-DRIED TOMATO RELISH
21.00

PORK TENDERLOIN

ROASTED POTATO SLICES | CARAMELIZED BEETROOT | PORCINI MUSHROOM SAUCE
21.00

BEEF RIBEYE

ROASTED BABY POTATOES | SAUTÉED GREEN BEANS WITH GARLIC |
CHARRED BELL PEPPER SAUCE
41.00

SLOW-BRAISED BEEF CHEEK

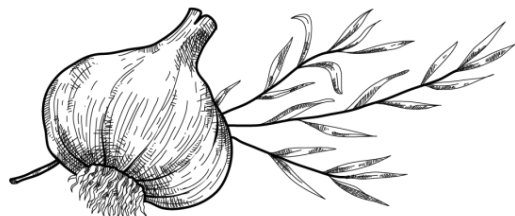
MASHED POTATOES | CARAMELIZED BEETROOT | RED WINE SAUCE
26.00

CATFISH FILLET

BLACK RICE | CAULIFLOWER | OYSTER MUSHROOMS | BEURRE BLANC SAUCE
25.00

CAULIFLOWER STEAK

CITRUS BULGUR WITH QUINOA | ROASTED CARROTS |
SUGAR SNAP PEAS | LEMONGRASS SAUCE
18.50



DESSERTS

TRADITIONAL ENGLISH BANOFFEE PIE

BUTTER BISCUITS | BANANAS | CARAMEL | MASCARPONE CREAM
9.50

WARM CARROT CAKE

CREAM CHEESE FROSTING | CANDIED PINE CONES
8.50

CASHEW CREAM CAKE

BISCOFF BISCUITS | CASHEWS | MAPLE SYRUP | VANILLA
9.50

PANNA COTTA

GREEK YOGURT | CREAM | VANILLA | EXOTIC FRUIT COULIS
7.50

BOURBON VANILLA ICE CREAM

- WITH CHERRIES AND CINNAMON
 - WITH BISCOFF CREAM
- 7.50

COFFEE AND TEA

BLACK COFFEE | ESPRESSO 3.00

CAPPUCCINO | COFFEE WITH MILK 3.50

LATTE 4.00

FLAT WHITE 4.50

MATCHA LATTE 4.50

COLD MANGO MATCHA 5.90

ADDITIONALLY:

COLD COFFEE +0.50

COFFEE WITH OAT MILK +0.50

DECAFFEINATED COFFEE +0.50

NATURAL "VERANDA'S" TEA:

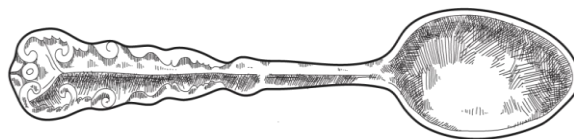
MADE FROM RASPBERRY BERRIES 4.00

MADE FROM SEA BUCKTHORN BERRIES

MADE FROM GINGER WITH LEMON AND HONEY

SCALDED TEA:

GREEN, BLACK, FRUIT, HERBAL TEA 3.00



SOFT DRINKS

WATER (STILL/CARBONATED) 0.75 L	
FILTERED TO PRESERVE NATURAL MINERALS	3.00
ENVIRONMENTALLY FRIENDLY AND WITHOUT HARM TO NATURE	
MINERAL WATER „AKVILĖ“ (STILL/CARBONATED) 0,33 L	2.50
NATURAL APPLE JUICE FROM LITHUANIAN FARMS 0,2 L	3.90
JUICE (ORANGE, PINEAPPLE, PEACH, TOMATO) 0,2 L	3.90
„VERANDA'S“ HOMEMADE LEMONADE 0,33L	4.90
„PEPSI“ 0,2 L	3.50
TONIC WATER „THOMAS HENRY“ 0,2 L	3.90
„THOMAS HENRY GINGER BEER“ 0,2 L	3.90
KVASS „DAUJOTŲ“ 0,33 L	3.90
„ACALA PREMIUM KOMBUCHA“ 0,33 L	9.50
SPARKLING FERMENTED TEA DRINK	

FRESH JUICE

ORANGE JUICE 0,25 L	6.50
GRAPEFRUIT JUICE 0,25 L	6.50

NON-ALCOHOLIC COCKTAILS

VANILLA ICE-CREAM COCKTAIL 0,33 L	6.50
RASPBERRY ICE-CREAM COCKTAIL 0,33 L	6.50
WELLNESS GREEN COCKTAIL 0,33 L	8.00
APPLE, BANANA, PINEAPPLE, SPINACH LEAVES, MACA, BEE POLLEN	

