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## ABOUT US

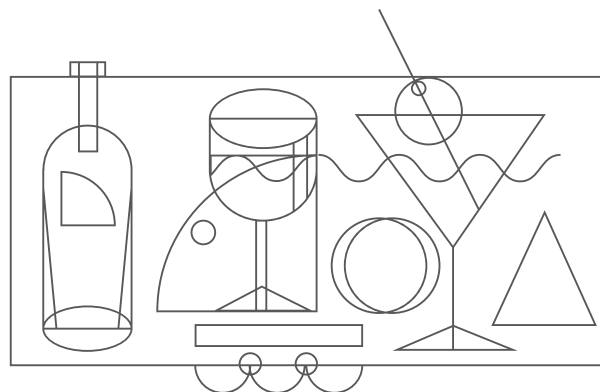
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Sofija bar takes its name after Countess Sofija Tyzenhauzaitė, who is well known not only for her hospitality when she hosted legendary parties on this very spot three centuries ago but also as Lithuania's first female writer.

At Sofija we offer a variety of cocktails, wines and spirits. While our bar team focuses on both classic cocktails and our own special creations from unique Baltic ingredients, Silvija our Sommelier shows pride in offering a wide selection of beverages sourced from across the Baltics as well as some of the finest wines and champagnes from around the world.

To be fair, Sofija is not only about drinks. Our passionate Head Chef Andrius offers authentic food inspired by Lithuanian and Baltic nature, lifestyle and history.

Both bar and kitchen source as many ingredients from our very own local 500-hectare farm as possible. The farm is called Farmers Circle and is found near Ukmergė. To get the best possible ingredients we also use small local farms around Vilnius and take advantage of the fresh catch from the lakes and the Baltic Sea.





## FARMERS CIRCLE

Near the town of Ukmergė is the village of Radiškis, where we have our own 500 hectare farm, Farmers Circle. We source most of our vegetables from the farm. We also make sure to preserve, pickle and ferment from our harvest for use later in the year.

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## SNACKS

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**IN HOUSE MARINATED OLIVES**  
**5 EUR**

**WHOLE GRAIN WHEAT *GRISSINI***  
**3 EUR**

**NUT MIX**  
**4 EUR**

**OYSTERS**  
BLACK BREAD, QUINCE,  
HOT PEPPERS  
**2.5 EUR/PER UNIT**

**CESAR SALADS**  
BACON, BREAD, 48 MONTHS  
OLD "DŽIUGAS" CHEESE  
**16 EUR**

**FERMENTED FRIES**  
POTATOES FROM FARM „FARMERS CIRCLE“,  
ASHES AND VINEGAR POWDER, BOLETUS  
MAYONNAISE  
**7 EUR**

**VEGETABLES BOWL**  
FRESHLY PICKED VEGETABLES FROM  
„FARMERS CIRCLE“, SOUR  
CREAM, WILD GARLIC, HERBS  
**15 EUR**

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## TARTARS

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**BEEF**  
BEEF TENDERLOIN, EGG YOLK, BOLETUS OIL,  
SMOKED MACKEREL MAYONNAISE  
**18 EUR**

**BEETROOT**  
SMOKED BEETROOTS, FERMENTED CURRANTS,  
BIRCH SAP SYRUP, CHEESE, HERBS, EGG YOLK,  
NUT OIL, PINE NUTS  
**14 EUR**

12% service charge will be added to your final bill.

If you have a food allergy or special dietary requirements, kindly notify a member of our team before you order.



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## SANDWICHES

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### BEEF BURGER

BEEF PATTY, BOLETUS MAYONNAISE, IN LOW TEMPERATURE BOILED EGG YOLK, CHEDER CHEESE, BACON, MARINATED ONIONS

**18 EUR**

### SMØRREBRØD WITH COD LIVER

RYE BREAD, COD LIVER, APPLES, HERBS, ONION,S SEMI-DRIED TOMATOES

**10 EUR**

### BURRATA SANDWICH

FRESH BURRATA CHEESE, CUCUMBERS, PINE NUTS, TOMATOES, HERBS

**16 EUR**

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## PLATES

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### FISH

EEL, SALMON, CATFISH, COD LIVER, BRISTLINGS, NATURALLY FERMENTED BREAD, BUTTER, SMOKED MACKEREL MAYONNAISE, POTATOES

**24 EUR**

### MEAT

SALTED DUCK BREAST, DRIED BEEF HAM, SALTED FAT, SAUSAGE, SALTED PORK SIRLOIN, FERMENTED VEGETABLES, NATURALLY FERMENTED BREAD, BUTTER, BACON JAM

**20 EUR**

### CHEESE

CHEESES FROM CHEESEMAKERS "PASKUI SAULĖ IR OŽKAS", BREAD CRACKERS PLUM JAM, ONION JAM, APPLES

**18 EUR**

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## DESSERTS

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### STICKY TOFFEE PUDDING

**9 EUR**

### GINGER BREAD CAKE

**9 EUR**

### CHOCOLATE CAKE

WHITE CHOCOLATE ICE-CREAM, CINNAMON AND CARAMEL SAUCE, PUFFED BUCKWHEAT

**9 EUR**

12% service charge will be added to your final bill.

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