

HALÈS MARKET



VILNIUS



Some say that in order to really get to know a country and its people, you need to visit their markets. With this in mind, we invite you to discover the oldest market in Vilnius, Halės Turgus! If only it could, this market would tell thousands of interesting stories.

THE VERY BEGINNING

In the 15th century, the site of the current marketplace was initially named the Horse Market. Later, in the 16th century, it became known as the Grain Market, when, after the city wall was built, it found itself in the suburbs. In 1906, at the intersection of Pylimo and Bazilijonų Streets, a new market was erected, designed by Vilnius architect and engineer Vaclovas Michnevičius with help from local entrepreneur Petras Vileišis. For a long time, the building now known as Halės Market continued to be called the Grain Market, and only in 1914 did the name Halės Market take over. This is the oldest marketplace still operating in Vilnius.

IT'S INTERESTING!

The market's roof and modern form, completed in 1906, coincided with the metal structures – bridges, towers, and railway stations – sprouting up across in Europe at the time. Our Halės is a relative and a peer of the famous Krakow and Budapest Markets, and rests on a metal frame similar to the Eiffel Tower! The building has stood for more than 100 years as Halės Market.



Dining



Drinks



Deli



Meat



Bakes



Cheese

THE MARKET TRADITION IN VILNIUS

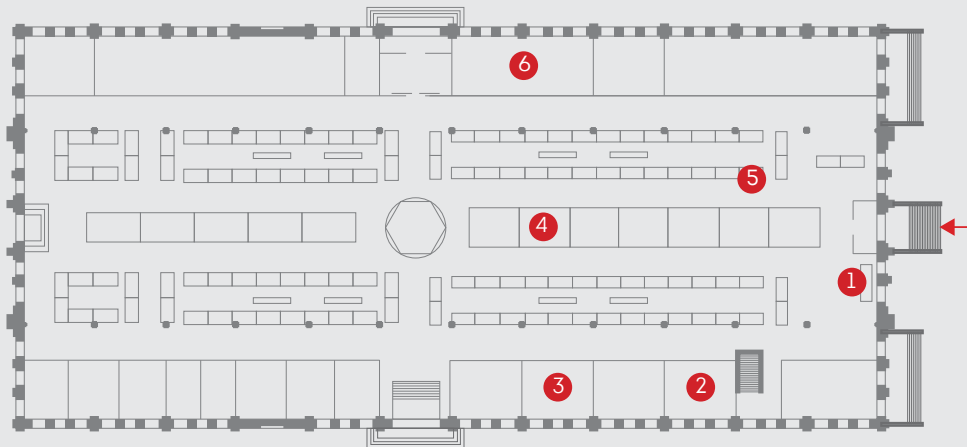
The market tradition in Vilnius dates back to 1604, when the first Kaziukas Fair took place in the city centre, and this tradition has been going strong ever since. Every year, on the first weekend of March, Kaziukas Fair takes place in the streets of Vilnius, turning the entire city into an open-air market, with thousands of craftspeople, vendors and tourists filling the city's streets.

THE MARKET TODAY

Today, Halės Market is a very popular place: entrepreneurs with original ideas and those selling locally-produced organic food with unique recipes willingly settle here. These include bakeries, butchers, as well as cheese, wine and bagel shops. Everyone will find something interesting and delicious, because Halės Market is the place to taste and buy authentic local products.

SMELLS, TASTES AND COLOURS

In spring, Halės blossoms with an array of alluring scents, flavours and colours. The number of vendors outdoors increases and they start selling seasonal delicacies like radishes, spring onions, lettuce, cucumbers and spring mushrooms. In the summer, the market-place greets visitors from afar with the irresistible aromas of various berries, heads of Boleto or piles of freshly collected Chanterelles sticking out of baskets. Honey still dripping off honeycombs or already churned, attracts with its scent and delights with its taste, and the sea of flowers are an impressive sight, to say the very least. In the autumn, visitors to the market will meet a large number of vendors and buyers with their wicker baskets full of freshly harvested produce, which is at its least expensive and freshest. In the late autumn, local farmers and vendors working outdoors move to the inside of Halės, where they sell vegetables, fruit and roots gathered during the summer. Halės smells of pickled and marinated vegetables. Pickled gherkins, garlic, tomatoes, sauerkraut, and variety of vegetable salads – enchant visitors with their colours and flavours.



HALĖS MARKET

Pylimo g. 58

Tue-Sat 7:00 – 18:00

Sun 7:00 – 15:00

- 1. Juice Bar
- 2. Beigelistai
- 3. Roots
- 4. Kadaginė

- 5. Country bacon
by Mečislovas Mlečka
- 6. Halės Deli
- 7. Keulė Rūkė



1. HALÈS MARKET JUICE BAR



Working hours:

Tue-Sun 8:00 – 16:00



The Juice Bar has been operating for nine years and is very popular among market visitors. Many celebrities of the city, and even the Vilnius Spanish Community, like to meet here. Fair-haired Jelena works diligently at the Halès Juice Bar. She always offers a delicious fruit or vegetable cocktail and makes suggestions based on what's healthiest for the body. Jelena's credo - it must be tasty! Drinking juice is healthy for everyone - young or old. Jelena works until 16:00.

Here are a few recommendations among Jelena's many juice and vegetable cocktails:

- "Čanga" (bananas, oranges, lemon, honey, yogurt, milk);
 - "Nut Milk" (nuts, bananas, milk, coconut, cinnamon);
 - Nut, ice cream and juice cocktails with apples, pears, oranges, melons;
 - "Warming" green cocktails: cranberry, ginger, honey, sprouts (what's available), spinach, banana;
 - For the liver: milk thistle seeds, sea buckthorn berries, parsley, celery root, pumpkin juice.
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2. VILNIUS' BAGELS - CAN A MARKET EXIST WITHOUT SOME JEWISH INFLUENCE?



Working hours:
Tue-Sun 9:00 - 16:00

facebook.com/Beigelistai



The bagel – a ring-shaped bread roll of unique flavour – was invented and first baked by Jews living in the territory of the Grand Duchy of Lithuania. From here, bagels spread all over the world. Today, because of its magical balance of crispness and elasticity, which is obtained using a unique baking process (before baking, the ring-shaped roll is briefly boiled in water), bagels now make up one of the most popular breakfast dishes in the United States and Great Britain. The tastiest bagel, of course, is one right out of the oven. Warm, soft and sweet smelling, it is perfect with a morning cup of coffee; while a bagel cut and garnished with mild cream cheese, freshly salted or smoked salmon and crispy vegetables can be a great addition to your daily lunch. Several years ago, "Beigelistai" started baking bagels again. They offer different varieties and flavours of bagels, including the most popular one - the New York-style bagel. Here you will also find bagels with various fillings:

- Classic - with cream cheese and salmon;
- Vegan - with humus or bean cream;
- With meat - with shredded beef or roasted bacon and an egg;
- Sweet.

3. “ROOTS” TASTING SHOP – A PARADISE FOR CHEESE LOVERS



Working hours:
Wed-Sun 9:00 – 16:00

www.facebook.com/RootsVilnius



“ROOTS” presents the largest selection of Lithuanian handcrafted cheese in the country. All products are created according to authentic recipes and tastes cherished by Lithuanian farmers. Each product is a journey of taste, turning an everyday eating ritual into a feast for the palate. All the gastronomic masterpieces are carefully selected and combined with fine drink options by the shop team, and can be enjoyed on the spot or taken to go for use in a memorable home-cooked meal.

The “ROOTS” tasting shop provides customers with unexpected taste discoveries and offers carefully selected products, including:

- Goat, sheep, and cow cheeses of different maturity and colourful flavour range, and widely used in an endless number of dishes, or simply tasted with a glass of wine;
- Matured apple cheeses - a wonderful dessert and a great gift from Lithuania;

- Dried or cured meat products;
- Rye bread;
- Natural yogurt;
- Craft beer;
- Wines of small Lithuanian winemakers;
- Mead - the world's oldest alcoholic beverage whose recipe was described in the Indian Rigveda texts 6,000 years ago.

4. “KADAGINĖ” (RUSTIC MEAT PRODUCTS) – DELICACIES WITH THE AROMA OF LITHUANIAN RUSTIC SMOKE



Working hours:
Tue-Sun 9:00 – 15:00

Location in the market: 18A



Valeras is continuing his family's long tradition - he produces and sells his own smoked meat products. Although he grew up in the city, today he smokes meat following the traditions of meat smoking taken over from his wife's village. Only natural spices are used in the production. Foreign guests gladly taste the rustic country bacon, sausages, hams and pig knuckles seasoned to perfection and smoked with alder smoke and a hint of juniper.

- Smoked sausages are attractive meat sticks smelling of juniper. Hard, and made from premium beef and pork;
- Smoked sausage is a traditional Lithuanian sausage, which stays true to ancient recipes. Matured naturally, smoked in a rustic-type smoker with the smoke of alder and juniper;
- Smoked pig ears - internationally recognised as the most delicious snack. This delicacy is particularly suitable alongside a cold beer.

5. SALTED AND SMOKED COUNTRY BACON BY FARMER MEČISLOVAS MLEČKA



Working hours:
Tue-Sun 9:00 – 16:00



You will not find a more Lithuanian product than smoked country bacon. You start salivating just looking at it or smelling it: a brownish, crunchy, easily chewed skin and delicious aroma of smoke. Country bacon is rich in vitamins A, D, E, as well as carotene. The main thing - it contains about 60% vital non-saturated fat (arachidonic) acids. Most people who try Mečislovas' products undoubtedly end up coming back for more. For the past 14 years, even foreign diplomats have been buying salted, smoked or cured meat products made by Mečislovas. And accidental tourists are pleasantly surprised by the newly found flavours.

- Smoked or salted country bacon just melts in your mouth and leaves you feeling satiated;
 - Cold-smoked ham - a joy for your palate! A natural, traditional Lithuanian product matured by turning it in brine. Natural spices provide the ham with a delicate taste and aroma;
 - Smoked loin is an aromatic, juicy product of a subtle taste and the highest quality and is made from pork loin.
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6. HALÈS DELI "GEGIO STALUI" – THE BEST PLACE TO TRY A STEAK!



**Working hours: Tue-Fri 8:30 – 19:00;
Sat-Sun 8:30 – 17:00**

www.facebook.com/Halesdeli



A great place for hungry people who appreciate high-quality meat products. Do not be surprised when you see a lot of people at lunchtime - this is the perfect place to have lunch. Visitors are particularly attracted to the fact that in addition to tasting great, the food always offers great value for money. Gegis is a Baltic deity who Samogitians named the third day of Easter after. Symbolically, on that day, chickens were brought to the church to be sanctified. On the festive table, there were dishes made of game and poultry, symbolising the gods of heaven. The meat (turkey, rabbit, quail, venison, duck, goose, chicken, beef, mutton, lamb, pork, goat) comes from small farmers all over Lithuania - Žemaitija, Aukštaitija, Dzūkija and Suvalkija.

- Here you can buy and taste locally baked sausages, cured meats and other ready-made products. And Jūratė, the shop's founder, will advise you how to choose the best steak!
- Come enjoy the lunch of the day and you will be treated to apple juice from Dzūkija;
- Particular attention is paid to only offer fresh meat produced on Lithuanian organic farms;
- Hot homemade food makes every bite amazing;
- Always fresh and delicious;
- They also serve breakfast on Saturdays and Sundays;

7. “KEULĖ RŪKĖ” – FOR THOSE WHO ARE INTERESTED IN ALTERNATIVE!



Working hours: Mon-Thu 11:30 – 20:00; Fri 11:30 – 04:00; Sat 12:00 – 04:00; Sun 12:00 – 20:00

Pylimo St. 66,

www.facebook.com/keule.ruke



A work of astonishing street art that attracts tourists from all over the world can be found on the outside wall of this scandalous barbeque eatery! The original mural depicted a kiss between Vladimir Putin and Donald Trump, but after being defaced – they are now seen sharing a smoke together. The barbecue eatery “Keulė Rūkė” is a great place to enjoy an alternative environment, Lithuanian beer and popular food – exclusive Lithuanian pork ribs or long-smoked meat burgers. Excellent prices, portion sizes and taste ratio! Due to its popularity, you may need to wait for these delicacies for up to an hour. Courageous people who like adrenaline usually visit this place, so when you are inside, prepare yourself to see some shocking interior décor details. More interesting places to lay your backside on can be found outdoors. If you’re lucky enough, you’ll be able to listen to jazz, blues and other “piggishly tasty” music. We recommend:

- To see and take a picture with the street art mural;
- Tasting burgers or pork ribs;
- Waiting in the queue and chatting with locals;
- Listening to “piggishly tasty” music, while sitting in a bathtub.

LOCATION IN TOWN

