



Restoranas „Farmer&Ocean” Vilniaus g.

Welcome to My Tartare Journey!

Food has always been my passion, and there's nothing quite like a delicious, well-presented meal. Among all dishes, tartare holds a special place in my heart. The thrill of trying beef or fish tartare in different restaurants is a never-ending adventure. Here, I will present my favorites, not just in Lithuania, but abroad as well.

A couple of years ago I started documenting my tartare experiences, taking notes on flavors and ingredients. I've sampled mainly in Lithuania, with five more from my travels abroad. Now, I'm excited to launch a dedicated food blog to share my best TOP tartare adventures - Reviews. Join me as I explore this delicious dish and inspire others to savor the world of tartare!



TARTARES REVIEWS

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PLUSONE



Beef tartare

Plusone has officially taken the top spot for my favorite beef tartare in the city.

The tartare is perfectly seasoned, rich, and balanced. It comes with delicious focaccia and a creamy sauce on the side, which makes the whole meal even better. Simple, generous, and seriously satisfying.

If you're a tartare fan, this one belongs on your list.



FARMER & OCEAN



Farmer & the Ocean is a restaurant whose menu is a harmonious blend of Lithuanian, Nordic and Southern traditions, brought to life by the bounty of local farms, the Mediterranean and the Atlantic Ocean.

Tartar at Farmer & the Ocean: beef caponcini; tuna tartar.



ŽUVINĚ PALANGA

This dish features finely diced raw tuna, expertly seasoned to enhance its natural flavor. The tartare is complemented by a rich soy balsamic sauce that adds depth and a slight tanginess, perfectly balancing the fish's freshness. Accompanying the tartare are crisp, fresh apples, which provide a sweet and refreshing crunch. The combination of the savory tuna, the umami of the soy balsamic, and the sweetness of the apples creates a harmonious blend of flavors and textures. This elegant dish can be served as an appetizer or a light entrée, making it a delightful choice for seafood lovers and a great addition to any gourmet meal.





LE RELAIS GASCON PARIS

Homemade raw beef tartare. The portion is large and savoury, served with potato wedges and fresh salad.

ČESKÁ BEER RESTAURANT WARSAW



TARTARE WITH TOAST"

Beef tartare made from fresh beef served with Czech toast

130 g

Česká Beer Restaurant in Warsaw is a fantastic spot for a good food quality lovers! The beef tartare is exceptional—fresh and flavorful—while the schnitzels are crispy and tender, making for a delicious meal. The drinks are great too and the best of all,

The prices are very reasonable, offering excellent value for such high-quality food and drinks. If you're looking for a great dining experience in Warsaw, this place is a must-visit!

SAINT MALO



Saint Malo is a French restaurant in the center of Vilnius, charming guests with its cozy atmosphere. The restaurant offers two tartares on its menu, one of them being beef. The classic beef tartare is served with French fries and a green salad.

The beef is seasoned with pickles, capers, egg yolk, Dijon mustard, and shallots. Tabasco and tomato sauce are also added. While many tartares tend to have more subtle flavors, this one is full of bold, diverse, and well balanced flavors. Each ingredient adds its own distinctive touch, creating a rich and characterful tartare. I would have preferred a different presentation, but it was quite convenient to share with a group.



ROTONDA PARK RESTAURANT VILNIUS

Tuna Tartare

A classic tuna tartare served with avocado, sriracha mayonnaise, and garlic leaves. The ingredients work well together and create a light, fresh starter. While enjoyable, the dish feels quite simple compared to other tuna tartares I have tried. I found myself wishing for a little more depth and a few bolder flavor combinations to make it truly memorable. Overall, it is a pleasant choice, but I believe there is room to elevate it further.



GUACAMOLE VILNIUS PANORAMA

A humble tuna dish, ideal for satisfying simple cravings, its flavor is subtle and delicately mild, elevated with the creamy richness of avocado and a satisfying crunch of Mexican chips.

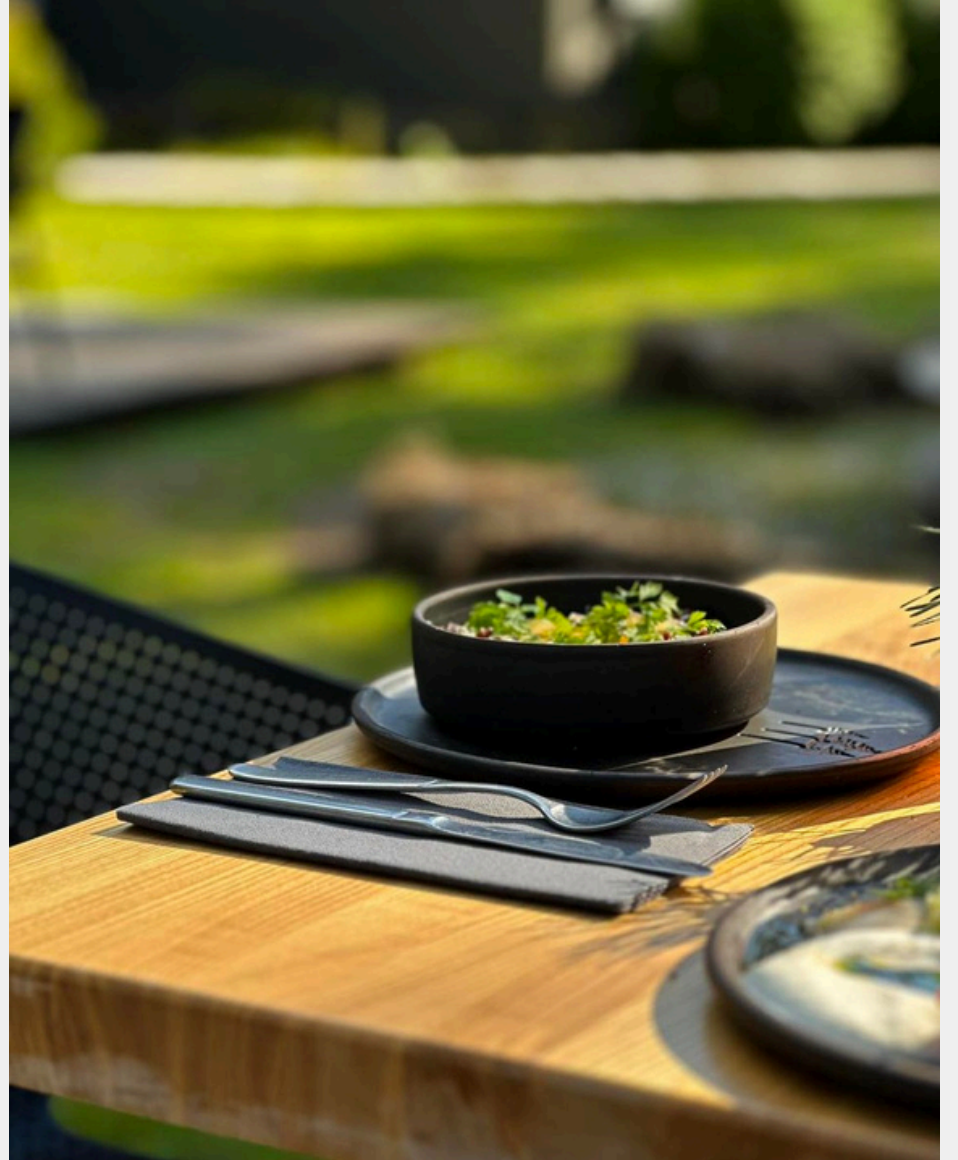
VANILLE LOUNGE VILNIUS



Celebrating lounge culture, Vanille Lounge is an evening restaurant that invites guests to enjoy good food, drinks, and music all within a relaxing environment.

Tartares at the Vanille Lounge restaurant: Beef tartare with potato mille-feuille, porcini mayonnaise, crispy buckwheat, and microgreens; salmon tartare with avocados, cream cheese, and cucumbers.

PUŠYNAI FOOD ON FIRE VILNIUS



Pušynė Food on Fire is one of my absolute favorite restaurants in Vilnius. It is a place I return to again and again, and every single visit starts the same way. I order their beef tartare. It has become a tradition for me, and it has never disappointed. After reopening following the unfortunate fire, I was just as happy to come back. This restaurant will always have a special place in my heart.

BEEF TARTARE

Served with shallots, scallions, egg yolk, and toasted bread, this is the dish I always come back for. Perfectly seasoned, consistently fresh, and full of flavor, it remains one of my all time favorite beef tartares. No matter how many times I visit, this is always my first choice.



BUNTE GANS VILNIUS

Beef tartare dish, featuring finely chopped raw beef, topped with a raw quail egg yolk, which adds richness to the dish. The tartare appears to be seasoned with diced onions or capers, possibly mixed into the meat. There's also a small garnish of microgreens and a lemon wedge, likely to add brightness and acidity. The red decorative piece on top looks like a crispy garnish, possibly made from dehydrated or fried vegetable puree. On the side, there are pickles, sliced cherry tomatoes, and other vegetables, which provide freshness and texture contrast.

BEEF CARPACCIO



OSTERIA ANGELINO DAL 1899 ROME, ITALY

THIS BEEF CARPACCIO IS BEAUTIFULLY PLATED WITH THIN, FRESH SLICES OF RAW BEEF, GARNISHED WITH MICROGREENS AND A SPRINKLING OF WHAT LOOKS LIKE ORANGE SEASONING, LIKELY BOTTARGA, ADDING A BRINY DEPTH. CARAMELIZED OR MARINATED ONIONS IN THE CENTER PROVIDE A SWEET, SAVORY CONTRAST. PAIRED WITH A CRISP WHITE WINE, THIS SIMPLE YET ELEGANT DISH HIGHLIGHTS HIGH-QUALITY INGREDIENTS IN TRUE ITALIAN STYLE.



LE MANS VILNIUS

BEEF TARTAR

AN EYE CATCHING BEEF TARTARE WITH A BOLD PRESENTATION, FINISHED WITH A CRISP SPICED TOPPING AND VIBRANT SAUCE. THE DISH IMMEDIATELY STANDS OUT FOR ITS CREATIVITY AND ELEGANT PLATING. WHILE THE TEXTURE IS ENJOYABLE AND THE INGREDIENTS ARE WELL PREPARED, THE FLAVOR FELT MORE RESTRAINED THAN EXPECTED. I WAS HOPING FOR A FEW MORE LAYERS OF SEASONING OR CONTRAST TO MAKE IT AS MEMORABLE AS IT LOOKS. IT IS A REFINED DISH, THOUGH NOT THE ONE THAT STAYED WITH ME THE MOST.

PACHAMAMA VILNIUS



TUNA TARTARE

THE RICH COLOR OF THE TUNA CONTRASTS NICELY WITH THE BRIGHT WHITE OF THE SAUCE AND THE VIBRANT GREEN OF THE HERBS.

INGREDIENTS: THE TARTARE APPEARS TO BE MADE WITH FRESH, HIGH-QUALITY TUNA, MIXED WITH SOME CITRUS DRESSING AND CAPERS FOR A BRINY KICK. THERE ARE ALSO SOME CRUNCHY ELEMENTS LIKE THE CRISPY RICE PAPER.



STEBUKLAI VILNIUS

A creative beef tartare served with black garlic sauce, miso mayonnaise, cucumber, apple, and a crunchy hazelnut and rice crisp. Although well prepared and beautifully presented, it did not stand out compared to other tartares I have tasted. I felt the flavor could have had a little more depth, as if it was missing one additional element to bring all the components together. Still, it is a well executed dish with an interesting combination of ingredients.

FIRENZE VILNIUS



TUNO CRUDO

Without a doubt, one of the best tuna crudo I have ever tasted. The tuna is exceptionally fresh, delicately seasoned, and perfectly balanced with bright citrus notes and herbs. Every bite feels light, elegant, and full of flavor.

FIRENZE



BATTUTA DI MANZO

This finely chopped beef tenderloin tartare with truffle sauce and onions is really delicious. The truffle sauce adds more intensity and a rich, expressive flavor to the tartare. Still, I would have preferred the beef itself to be marinated a little more, so each bite would have even more flavor. Despite that, the tartare is definitely very tasty, and I would happily have it again.

TEMPO



Beef tartare

A classic beef tartare that is easy to enjoy and appeals to almost every palate. Served with rosemary mayonnaise, Turkish cucumber, and aged cheese, it offers familiar flavors with a refined presentation. A reliable choice if you're looking for a tartare everyone will appreciate.

ST. VALENTINO



BEEF TARTARE

A rich and flavorful beef tartare served with porcini mushroom emulsion, truffle seasoned potato crisps, parsley dust, and chive oil. The sauce is delicious and adds plenty of depth, although it can slightly overpower the beef at times. Overall, it is a satisfying and indulgent dish.

HEJI



Mėlynpelekio Tuno Pave

Jautienos Tartaro Pave

HEJI delivers an outstanding dining experience with beautifully executed dishes. Both the tuna pâté and the beef tartare are exceptionally flavorful, perfectly balanced, and thoughtfully presented. Every bite reflects great attention to detail, making this one of the most memorable tasting experiences.

BURRO BISTRO



Dry-aged beef tartare with egg yolk, fried capers, and thin-cut fries.

This tartare stands out for its rich, well-balanced marinade. The dry-aged beef has a deep, distinctive flavor. The fried capers add a pleasant acidity and a nice crunch.

Personally, I would choose simple, classic fries here, as I think they would taste better and complement the tartare more naturally. Still, I really enjoyed the tartare marinade itself. The flavors are clear, the meat is well prepared, and the fried capers add an interesting touch to the dish.

ESPERANZA LAKE RESORT



Esperanza Lake Resort offers two elegant beef starters. The carpaccio is sliced paper thin and finished with whole grain mustard and onion, while the beef tartare is paired with fresh tomatoes and herbs. Both dishes highlight the quality of the beef and make an excellent start to the meal.

MOTIF



Thinly sliced beef carpaccio served with mustard seeds, tarragon, horseradish, and crispy Canadian fries. The tender beef is fresh and full of flavor, while the mustard seeds add a gentle sharpness, the tarragon brings a delicate herbal note, and the horseradish provides a pleasant kick. Served alongside crispy Canadian fries, it is a well balanced and highly enjoyable starter.



SUSHI MASTERS VILNIUS



The special chef's tuna tartare at Sushi Masters Vilnius is without a doubt one of the best tuna tartares I have ever tried. Bluefin tuna, avocado, wasabi yuzu sauce, salsa, masago caviar, and onions create a perfectly balanced combination.

Tartares often lack enough marination, so you mainly taste the meat or fish itself. This tartare was different. The spices, sauce, and marinade were all noticeable, creating a bold, vibrant, and memorable flavor.

This tartare definitely makes my TOP 3.

Restaurants mentioned in this blog:

- Plusone
- Farmer and the Ocean
- Žuvinė Palanga
- Le Relais Gascon Paris
- Czeska Beer Restaurant, Warsaw
- Saint Malo
- Rotonda Park Restaurant
- Guacamole, Vilnius Panorama
- Vanille Lounge
- Pušynai Food on Fire
- Bunta Gans Vilnius
- Osteria Angelino dal 1899
- Le Mans Vilnius
- Pachamama Vilnius
- Stebuklai
- Firenze
- Tempo
- St. Valentino
- HeJi
- Burro Bistro
- Esperanza Lake Resort
- Motif
- Sushi masters Vilnius