



SOUPS

Day soup | 3.7
Ask the waiter for today's offer

WRAPS

☑ Falafel Wrap | 8,5

Home-made chickpea patty, gentile salad, caramelized paprika, jalapeno, cucumber, Mayo, tomato sauce, red cabbage, coriander, chili coconut yogurt, chili yogurt and mint sauce

Beyond meat Wrap | 11,5
Vegan option available

Beyond meat patty, cheddar cheese, gentile salad, pickle, tomato, mayo, sauce, chili yogurt sauce

🔥☑ Pulled jackfruit Wrap | 8,5

marinated jackfruit, avocado, red cabbage, jalapeno, mayo, tomato sauce

☑ Plant-based crispy chicken Wrap | 8,9

Plant-based crispy chicken patty, home-made mayo, pickles, tomato, gentile lettuce, chili yogurt sauce

SAUCES/ADD-ONS

Salad with basil sauce ☑ or 5-taste sauce with honey | 3,0

Chickpeas and vegetable patty | 1,0

☑☑ Mayo / 5-taste / basil / yogurt / coconut yogurt / tomato sauces | 0,9

Cheddar / tofu / sweet milk cheese | 1,5

🔥 Jalapeño | 0,8

BURGERS

☑ Chef Burger | 8,5

Toasted "Brioche" bun with eco beetroot and lentil patty, tomato, cucumber, pesto mayo

🔥☑ Pulled jackfruit burger | 8,5

Toasted "Brioche" bun, marinated jackfruit, avocado, red cabbage, home-made mayo with a touch of jalapeño

Beyond Meat burger | 11,9
Vegan option available

Toasted "Brioche" bun, beyond meat patty, tomato, pickles, cheddar cheese and home-made mayo, lettuce, and with crispy eco home-made fries

☑ HFC burger | 8,9
(HFC Holigans fried chicken)

Toasted "Brioche" bun, plant-based crispy chicken patty, home-made mayo, pickles, tomato, gentile lettuce



FRIES

☑ Crispy home-made eco fries with Holigans mayo and tomato sauce | 3,7

☑☑ Crispy home-made eco fries with toppings | 4,4

1. With vegan cheddar cheese, jalapeno, bell pepper, coriander and yogurt sauce

2. With goat cheese, dill, smoked bell pepper and mayo sauce

☑☑ Crispy sweet potato | 3,9

☑☑ Crispy sweet potato with toppings | 4,9

1. With vegan cheddar cheese, jalapeno, bell pepper, coriander and yogurt sauce

2. With goat cheese, dill, smoked bell pepper and mayo sauce

SALADS/MAIN DISHES

Indian style Stew | 8,9

Vegan option available

Zucchini, eco carrots, broccoli, sweet potatoes, chickpeas, bell pepper, chili, sweet milk cheese or tofu, and home-made lavash

🌱🍃 Budha Bowl | 9,6

Chickpea and paprika hummus, tofu balls, red cabbage, cherry tomatoes, lettuce, roasted bell pepper, cucumber, sunflower sprout, tamari and ginger sauce

🌱🍃 Mediterranean falafel salad | 9,7

Home-made chickpea falafel, caramelized bell pepper, eco beetroot chips, cucumbers, kalamata olives, cherry tomatoes, avocado, Lettuce, and spicy coconut yogurt and mint sauce

Ahimsa* steak | 12,9

Marinated sweet milk cheese from ecological milk*, eco beetroot chips, seasonal vegetables, Holigans peppercorn sauce, and home-made bread crumbs. *Ahimsa milk - is not only ecological but also meets the highest quality and ethical standards. In the process of expressing the milk, no violence was used against cows.

🌱🍃 Naked Beyond | 11,9

Beyond meat patty, eco home-made fries, home-made mayo, home-made tomato sauce, green salad

🌱 - Gluten-free

🍃 - Vegan

DESSERTS

Our waiter will help you choose your delicious dessert from “Smaližainė”!

NON-ALCOHOL WINES

Le Petit Etoile Chardonnay, eco

150 ml - 4
750 ml - 19

Rochester Light Ginger

150 ml - 3,5
725 ml - 14

Rochester Rum and Raisins

150 ml - 3,5
725 ml - 14

NON-ALCOHOL SPARKLING WINES

Le Petit Etoile Chardonnay

750 ml - 24 eur

Appléritif apple, chokeberry and roses

200 ml - 8 eur

NON-ALCOHOLIC KOMBUCHA | CIDER | BEER

“BŪKČIA” KOMBUCHA

330 ml - classic | hemp | hop - 3,3

250 ml - juniper and lemon | ” 4 pasauli-
ai” | oak and muscat | ginger and lime,
sea buckthorn and orange | blackcurrant and
hibiscus - 3

1 L - oak and muscat | sea buckthorn and
orange | blackcurrant and hibiscus - 9

250ml - Christmas “Būkčia” kombucha - 3

500ml - “DUNDULIO” rye malt brew kvass - 3

500ml - Craft “DUNDULIO” non-alcoholic beer
- 3,5

Hop pale ale

“Špikis - dviratininkų” Ale

LEMONADE AND DRINKS

HOLIGANS LEMONADES

Apple and mint (non-sparkling) - 2,5

Quince and pear with sage (sparkling) - 2,5

Ginger lemonade (sparkling) - 2,5

Fresh-squeezed orange juice - 4

Holi shot 30 ml - 2,5

BOTTLED

Lemonade “balis” sugar-free

250 ml - 3,5

Pineapple and Mint or Basil and Ginger

Mineral water “akvilė” sparkling or still

330ml -1,8

Natural lithuanian juice “Vaisių sultys”

250 ml - 2

Orange, apple, apple-orange-carrot,
apple-mango-banana

HOT DRINKS

CAFFEINE-FREE HOLIGANS COFFEE

Coffeine washed with Swiss Water Process

ESPRESSO - 1,9
DOUBLE ESPRESSO - 2,7
ESPRESSO MACHIATO - 2,9
AMERICANO - 2,9
BLACK COFFEE - 2,9
COFFEE WITH MILK - 3,2
CAPPUCCINO - 3,4
FLAT WHITE - 3,5
LATTE - 3,5

“Užupiai manufaktūra” craft coffee (acorn, chicory roots, barley or dandelion roots)
- 3,5

CACAO

Holi cacao with organic carob - 3,2

Organic chocolate cacao - 3,7

Trinataro single varietal cacao - 3,9

Milk options - Oat | almond | coconut | eco soy | cow
milk

Tea (Cup / Teapot)

Home-made tea : raspberry | sea buckthorns |
quince | ginger - 2,0 / 3,0

Herbal tea: fresh mint | chamomile | thyme |
herb mix (calendula, camomile, rosebay wil-
lowherb) - 2,0 / 3,0

“Užupiai manufaktūra” craft tea: kanapių
žiedų | liepžiedžių - 2,5 / 3,5

Matcha Latte - 3,7

Punch - Holigans mulled wine 250ml - 2,7
Grape juice, orange, ginger, lemon,
clove, cinnamon, anise, water, hibiscus

Spoon of honey + 0,5eur



DRINKS MENU



KIDS MENU

☑ Chickpea patty | 6,5

Roasted chickpea patty with crispy vegetable sticks

☎ Crispy home-made eco fries | 2,9

with Holigans mayo and tomato sauce

☎ Crispy home-made eco fries with toppings | 3,7

With goat cheese, dill, smoked bell pepper and mayo sauce

☎ Crispy sweet potato | 3,1

☎ Crispy sweet potato with toppings | 4,0

With goat cheese, dill, smoked bell pepper and mayo sauce

☑ Plant-based chicken roast | 7,5

Plant-based chicken roast, home-made mayo, pickles, gentile lettuce, tomato,
served with eco home-made fries

Home-made curd croquet | 5,9

1. With home-made raspberry jam and fresh berries
2. With home-made banana-caramel and fresh berries

☎ - Gluten-free

☑ - Vegan