



Augustas ir Barbora

LOVE STORY CAFE



AFTERNOON TEA

We invite you to enjoy the afternoon tea ritual favored by nobles, which has long been popular among the aristocracy. Augustus and his beloved wife Barbara Radziwiłł used to enjoy this ritual during their secret meetings. As written in historical sources, their secret encounters took place precisely at this location, where our café is situated today.

Desserts available at the time



Whole grain baguette with home-made confit garlic butter, gochujang hummus, ham, and Brie cheese.

Various baskets:

*Tuna tartare with yuzu-jalapeño sauce, avocado salsa, and pickled wasabi;
Seared salmon tartare with yuzu-pickled cucumbers and trout roe;
Mushroom mousse with Brie cheese and slow-cooked shiitake mushrooms;*

Price for two with soft drinks – €60

Price for two with Veuve Clicquot glasses of champagne – €90

Advance reservation is required:



+37066529499



BAGELS

Spicy tuna 12€

*Fresh tuna | kimchi sauce | avocado salsa |
yuzu cucumber | sesame*

Mortadella 10€

*Cooked Italian ham | pepper hummus |
arugula | stracciatella*

Smoked salmon 12€

*Greek yogurt | pickled wasabi | pickled
onions*

Shiitake 8€

*Mushroom mousse | shiitake mushrooms |
Greek yogurt | pickled onions*

Seared Mortadella 12€/

*Cooked Italian ham | provolone cheese |
portobello mushrooms | labneh*

Seared Portabello 10€

*Portobello mushroom | smoked cheese |
mushroom mousse | pickled onions*

Burger Bagel 12€

*Dry-aged beef patty | Cheddar cheese |
chipotle sauce | pickled cucumbers |
caramelized onions | chips*





BRUNCH

Barbora's Breakfast 20€

Bread with browned butter and caviar | smoked salmon | tomatoes | arugula | omelette / fried eggs

Eggs Benedict 12€

Croissant | avocado | Hollandaise sauce | salmon trout roe

Potato triangles 14€

Sour cream | smoked salmon | pickled onions

Avokado toast 14€

Sourdough bread | maitake mushrooms | tomatoes

Curd pancakes 14€

Nutella cream | berries

ADD SIDES:

Croissant 4€

Egg 2€

Boiled ham 3€

Cured ham 3€

Mortadella 3€

Smoked salmon 4€

Brie cheese 2€

Whole-grain baguette 1€

Shiitake mushrooms 2€

Avocado 2€





À LA CARTE

Brioche with seared salmon

13€

Cucumber | salmon trout roe | sesame

Tuna Tartare 18€

*Yuzu-jalapeño sauce | avocado | crispy
rice*

Burata salad 16€

*Heirloom tomatoes | green pesto | whole-
grain bread*

Camambert 15€

*Whole-grain bread | caramelized onions |
tomatoes | arugula | pesto*

King prawns with kimchi

tomato purée 16€

Whole-grain bread

Augusta's beef steak 24€

Tomatoes | stracciatella cheese

**For information about allergens, please ask a member of our staff.*



COFFEE

Espresso 3€
Espresso doppio 4€
Espresso macchiato 3,5€
Black kava 4€
Americano 4€
Cappuccino 4,5€
Flat White 4,5€
Latte 4,5€
Pink Latte 5€
Mocha 5€
Irish coffee 9€
Bailey's kava 9€
Cold coffee 5€
(Syrups: caramel, pistachio, almond, vanilla)

TEA / 4-5€

Earl Grey,
black, green,
frui,
chamomile,
fresh mint /
thyme;

HOMEMADE TEA / 5€

Raspberry,
Blackcurrant,
sea buckthorn,
Ginger,

OTHER DRINKS

Hot Chocolate 7€
(with cream on top)
Matcha Latte 5€

MILK CHOICES /

50cnt

Milk,
Lactose free milk,
Coconut,
Oat;



SOFT DRINKS

Coca cola / Coca cola zero 4€
Tonic water 4€
Thomas Henry greipfruit soda 4,5€
Caribia Ginger Beer 4,5€
Lynx Cannabis 5€
(zero sugar)
Water 4€
(sparkling/still)

JUICE

Freshly squeezed 6€
(orange / grapfruit)
Pago juice 3,5€



NON - ALCO COCKTAILS

Passion without consequences 10€

*Passionfruit pure | vanilla syrup | lime | non-
alco Prosecco*

Sweet & Sour temptacion 9€

*Peach pure | our homemade raspberry pure |
lime | sparkling water*

Funny Monkey 9€

Banana pure | lime | ginger beer

Grapefruit Breeze 10€

Non-alco gin | Tomas Henry greipfruit lemonade

Matcha Dream 10€

*Matcha | passionfruit pure | agave syrup |
coconut milk | sparkling water*



A&B COCKTAILS

Rebel Queen 12€

*Gin | our homemade raspberry pure | lime
| blackcurrant syrup | egg white |
angostura bitters*

King Augustas 12€

*Amaretto | dark rum | lime | pineapple
juice | simple syrup | egg white |
angostura bitters*

CLASSIC

Pornstar Martini 14€

*Vodka | Passoa liqueur | lime | vanilla
syrup | passionfruit pure | pineapple juice |
Prosecco*

Mimosa 10€

Freshly squeezed orange juice | Prosecco

Espresso Martini 10€

Vodka | Kahlua | espresso

Bellini 10€

Peach pure | Prosecco

Margarita 11€

Tequila | Cointreau | lime | agave syrup

Spritz 12€

*Aperol/Campari/Limoncello/Sarti |
Prosecco*

Passion Fruit Margarita 12€

*Tequila | passionfruit pure | lime |
Cointreau | agave syrup*

G&T 12-14€

*Hendricks/Tanqueray london dry /
Tanqueray blackcurrant royale |
tonic*

Paloma 11€

*Tequila | Tomas Henry grapefruit soda |
lime*

Paper Plane 11€

Amaretto | aperol | whiskey | lime

Kyiv Mule 11€

*Vodka | lime | ginger beer | angostura
bitters*

Negroni 12€

Gin | vermouth | Campari

Old Fashioned 12€

*Bourbon | simple syrup | angostura
biters*



BEER

Menabrea 5.5€

Menabrea 0,0% 5€



WHITE WINE

Paunamu Sauvignon Blanc 8/35€
Erazuris MAX Chardonnay 9/40€

Vincent Mothe Chablis 42€
Kloster Eberbach Riesling 55€

RED WINE

Masseria Altemura Sasseo Primitivo 8/38€
Ventisquero Reserva Pinot Noir 9/45€

Castello d'Albola Chianti Classico Riserva 47€
Mascota Malbec 49€

SPARKLING WINE

Chateau De Chanteloup 8/50€

Mucho Mas Cava 30€
Lambarti Prosecco 35€
Chateau De Chanteloup Rosé 60€
Zonin Prosecco 0,0% 7/25€

ROSE WINE

Whispering Angel Rosé 15/50€

Minuty Prestige Rosé 60€
Le Pas du Moine Rosé 90€

CHAMPAGNE

Veuve Clicquot Brut 15/110€

Veuve Clicquot Brut Rosé 130€
Veuve Clicquot Rosé Vintage 200€
Veuve Clicquot Extra Brut Extra Old 280€
Ruinart Brut 120€
Dom Pérignon 450€





LITHUANIAN STRONG SPIRITS
FROM PAKRUOJIS MANOR DISTILLERY / 40ml

Caraway Liqueur 6€

Bacon Liqueur 6€

Thyme Liqueur with Honey and Saffron 7€

Cherry Brandy 7€

Kenyan Coffee Liqueur 7€

WHISKY

Bushmills Original 6€

Bulleit Bourbon 7€

Glenmorangie 10 9€

Langavulin 16 12€

GIN

Tanqueray London Dry 6€

Tanqueray Blackcurrant Royale 7€

Hendrick's 8€

Tanqueray 0.0 Alcohol Free 5€

TEQUILA

Olmecca Altos Plata 7€

Don Julio Blanco 10€

Don Julio Reposado 10€

Don Julio Añejo 1942 20€

VODKA

Kettle One 7€

RUM

Captain Morgan White 6€

Captain Morgan Spiced Gold 7€

Pampero Aniversario Zacapa 23 8€

Zacapa 23 10€

BRENDY/COGNAC

Fernando De Castilla 7€

Hennessy V.S.O.P. 9€

Hennessy XO 24€

LIQUEUR

Baileys Original 6€

Shanky's whip 6€

Disaronno Amaretto 7€

Luxardo Fernet 7€

Luxardo Limoncello 7€





*Table reservations by phone: +370 665 29499
For private events, please contact us by email:
augustasirbarboracafe@gmail.com*

*Follow us on social media to stay updated with
our news:*

 *Augustas ir Barbora love story cafe*

 *Augustasirbarboralovestorycafe*

*We invite you to discover an experience inspired
by the love story of Augustus and Barbora, where
flavors, history, and a unique atmosphere come
together!*

