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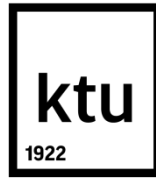
REALIJŲ VERTIMAS LIETUVIŠKUOSE MENIU

Baigiamasis bakalauro projektas

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FACULTY OF SOCIAL SCIENCES, ARTS AND HUMANITIES

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TRANSLATION OF CSIs IN LITHUANIAN MENUS

Final project for Bachelor degree

Supervisor
Assoc. Prof. Dr. Saulė Petronienė

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Final project for Bachelor degree
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KAUNO TECHNOLOGIJOS UNIVERSITETAS
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SANTRAUKA

Pasaulyje itin daug skirtingų kalbų ir kultūrų, kurių formavimuisi darė įtaką įvairūs istoriniai įvykiai. Nuo neatmenamų laikų skirtingomis kalbomis kalbantys žmonės jautė poreikį bendrauti, kas, veikiausiai, ir paskatino vertimo atsiradimą. Pastarasis yra itin sudėtingas reiškiny, nes susijęs ne tik su kalbų poromis, bet ir su daugybe kultūrinių aspektų. Vienas iš jų yra realijos – materialinės ar dvasinės kultūros elementai, kurie egzistuoja tam tikroje kultūroje ir neturi ekvivalentų kitoje, ir kelia vertimo problemų. Todėl vertėjai turi skirti papildomą dėmesį kultūrinėms realijoms ir jų vertimui, nes jos turi ne tik leksinę, bet ir konotacinę reikšmę.

XXI-ame amžiuje vertėjai nebėra vieninteliai, kuriems tenka susidurti su realijomis. Dėl globalizacijos ir lengvai pasiekiamų įvairių komunikacijos priemonių, neribojamo keliavimo iš vienos šalies į kitą, kultūros maišosi tarpusavyje ir žmonės susiduria su realijomis beveik kasdien. Todėl itin svarbu ir aktualu suprasti, kas yra realijos ir kokį poveikį jos turi žmonių gyvenimui. Taigi šio darbo **objektas** yra realijos (lietuviškos ir užsienietiškos) ir jų vertimas lietuviškuose meniu. **Tikslas** išanalizuoti lietuviškų bei užsienietiškų maisto realijų vertimą lietuviškuose meniu. Šio darbo **uždaviniai**:

- apibrėžti realijos sąvoką, santykį su kalba ir kultūra, apžvelgti realijų klasifikaciją ir vertimo strategijas;
- išanalizuoti surinktas lietuviškas bei užsienietiškas realijas ir jų vertimą lietuviškuose meniu;
- palyginti vertimo strategijas, panaudotas lietuviškų ir užsienietiškų realijų vertimui.

Darbe naudojami šie metodai: aprašomasis, turinio analizės, palyginamasis ir statistinis. Aprašomuoju metodu apibrėžta realijos sąvoka, jos santykis su kalba ir kultūra, aptarta realijų klasifikacija, vertimo problemos ir vertimo strategijos. Turinio analizės metodu išanalizuoti lietuviški meniu, lietuviškos ir užsienietiškos realijos, jų vertimai. Palyginamasis metodas pritaikytas vertimų ir strategijų, panaudotų versti lietuviškas ir užsienietiškas realijas, palyginimui. Statistiniu metodu apskaičiuota, kaip dažnai, kuri strategija panaudota verčiant lietuviškas ir užsienietiškas realijas lietuviškuose meniu.

Analizė atlikta remiantis mokslininkės E. E. Davies (2003) pristatytomis vertimo strategijomis:

- išsaugojimas – kultūrinės realijos formos arba turinio išsaugojimas vertime;
- pridėjimas – realija išsaugoma, papildoma informacija pridedama tekste arba išnašose;

- globalizacija – realija pakeičiama neutralesne ir labiau žinoma sąvoka;
- lokalizacija – realija išverčiama taip, kad kuo natūraliau skambėtų tikslinei auditorijai;
- transformacija – originalo kalbos realija pakeičiama į vertimo kalbos realiją, kurios reikšmė truputį skiriasi;
- praleidimas – realija ištrinama išverstame tekste;
- realijos sukūrimas – nauja realija sukurama išvestame tekste.

Atlikus teorinę apžvalgą galima teigti, kad realijos, tai materialinės arba dvasinės kultūros elementai, kurie egzistuoja vienoje kultūroje ir neturi atitikmenų kitoje, dėl to komplikuoja jų vertimą. Vis dar nėra vieningos realijų klasifikacijos, todėl maistas buvo priskirtas prie: materialiosios kultūros, etnografinių terminų, namų apyvokos terminų, maisto ir gėrimų, realių sąvokų (klasifikacija pagal tai, iš kur realija kilusi).

Taip pat nėra susitarimo, kurią vertimo strategiją kada naudoti. Atlikus analizę paaiškėjo, kad turinio išsaugojimo strategija dažniausiai naudojama lietuviškų realijų vertimui; užsienietišκών realijų – formos išsaugojimo. Strategijos, kurios neutralizuoja / paaiškina realiją (globalizacija, pridėjimas) dažniau naudojamos versti lietuviškas realijas, nes jos ne itin žinomos tikslinei auditorijai (turistams) ir nėra plačiai paplitusios. Lokalizacija, kuri reikšia vienos kultūrinės realijos pakeitimą kita, dažniau naudojama versti užsienietiškas realijas, nes jos plačiai paplitę ir lengvai atpažįstamos, todėl lengviau rasti jų ekvivalentus. Galiausiai, transformacija, praleidimas ar realijos sukūrimas naudojamos itin retai versti tiek lietuviškas, tiek užsienietiškas realijas, nes vertėjai nėra linkę keisti, ištrinti ar sukurti naują kultūrinę reikšmę verčiamame tekste.

Tolimesnis tyrimas galėtų būti lietuviškw meniu palyginimas skirtinguose miestuose, pavyzdžiui, sostinės restorano meniu ir mažo miestelio meniu. Sostinėje esantis restoranas sulaukia kur kas daugiau turistų nei esantis mažame miestelyje, todėl galima kelti hipotezę, kad restorano, esančio lankytiname mieste, meniu bus pritaikytas tikslinei auditorijai (turistams) daugiau nei nelankytinoje, todėl bus taikomos skirtingos vertimo strategijos realijoms versti.

Murauskaitė, J. Translation of CSIs in Lithuanian Menus. *Technical Language Translation* final project / supervisor Assoc. Prof. Dr. Saulė Petronienė; Kaunas University of Technology, Faculty of Social Sciences, Arts and Humanities, Department of Modern Languages and Intercultural Communication.

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SUMMARY

Due to various historical events, there are many different cultures and languages. Moreover, there have always been a necessity for representatives of these different languages to communicate and this is where translation comes into the picture. Translation is a difficult phenomenon because it is concerned not only with a pair of languages but also with cultural aspects languages are related to. One of these aspects is culture-specific items (CSIs) – material or spiritual concepts which are present in one culture and are absent in another, thus, they cause translation problems. Consequently, translators have to pay extra attention to them to successfully convey the message because CSIs have both lexical and connotative meanings.

In the 21st century translators are not the only ones who have to deal with CSIs, because of growing globalization and increased access to communication means, easier traveling, cultures get into contact more often and people run into CSIs on the daily basis. Therefore, it is very important to understand the concept of CSIs and the impact they have, the misunderstandings and problems they may cause. Thus, **the object** of this paper is CSIs (Lithuanian and foreign) and their translation in Lithuanian menus. **The aim of the paper** is to analyse translation of CSIs in the menus. In order to achieve the aim following **objectives** have been set:

- to define and overview the concept of CSIs, their relation to culture and language, their classification and translation strategies;
- to analyse gathered Lithuanian and foreign cuisine CSIs and their translation in Lithuanian menus;
- to compare the translation strategies used to translate Lithuanian and foreign cuisine CSIs.

Descriptive, content analysis, contrastive and statistical methods have been used in this paper. Descriptive method has been used to define the concept of the CSI, its relation to culture and language, to discuss classification of the CSI, translation problems and offered strategies. Content analysis has been used to analyse the content of Lithuanian menus, translation of Lithuanian and foreign cuisine CSIs. Contrastive method has been used to compare Lithuanian and foreign CSIs in Lithuanian menus and their translations into English, translation strategies that have been used. Statistical method has been used to statistically observe how often every strategy has been employed to translate CSIs in Lithuanian menus from Lithuanian to English.

The analysis of examples has been done according to translation strategies introduced by scholar Davies (2003):

- preservation – either the form or the content of the original CSI is retained;
- addition – the original CSI is saved, further explanation is added either inside or outside the text;
- globalization – the CSI is replaced with one that is more neutral and general;
- localization – the CSI is translated as naturally as possible for TL readers;
- transformation – the CSI is replaced with the TL cultural reference altering the meaning of the original cultural reference;
- omission – the original CSI is omitted;
- creation – a new CSI is created in the TL text.

Theoretical overview has shown that the CSI is a spiritual or material concept that is present in source language and has no cultural equivalent in target language, thus, it imposes translation problems. There is no agreement on how CSIs should be classified. Consequently, food has been put under different categories: material culture, ethnographic terms, household terms, the names of food and drinks, realistic references (classification according to the origin of the CSI).

There is no agreement on which translation strategy should be employed in which case either. However, the analysis has shown that the most common strategy for translation of Lithuanian CSIs is preservation of content while for foreign CSIs – preservation of form. Moreover, strategies which tend to neutralize/explain cultural references (globalization, addition) have been more often used to translate Lithuanian CSIs because they are not very well known for the target audience nor are widely spread. Furthermore, localization strategy which tends to replace one cultural reference with another has been more often used to translate foreign CSIs because they are widely spread and recognizable, thus, it is easier to find cultural equivalents. Finally, transformation, omission and creation have been seldom used to translate both Lithuanian and foreign CSIs because translators tend to avoid altering, deleting the original message of CSIs or introducing new cultural references.

The further research is proposed to be carried out by comparing Lithuanian menus of different cities. For example, the menu of the capital's restaurant could be compared to the menu of rural area's restaurant, because the capital is visited by more tourists than off city areas. Thus, the hypothesis may be proposed that the menu of the capital's restaurant would be more adapted to the target/foreign audience (tourists) than the one of a small local restaurant. Further research may be conducted in order to observe the influence of the menu's origin on the level of adaptation of the menu to the target audience, on the choices of translation strategies.

INTRODUCTION

Translation may be considered from two different angles: either as the oldest profession since people speaking in different languages have always had the need to communicate among themselves, or as a relatively new in the linguistic field in comparison with other branches. Whichever the case, it is a largely debatable issue because of all the peculiarities embedded in it. In the 21st century when globalization, intercultural communication and people's mobility have significantly increased, one peculiarity has become more common than it has ever been before – cultural specific items (CSIs). Translation of CSIs involves linguistic knowledge of two languages as well as cultural awareness because these words carry not only lexical meanings but also connotative ones. Thus, transferring literal meaning of words from one language to another is not enough, i.e. something obvious for one culture may be totally foreign for another and translators must be aware of that; they have to find a way to translate CSIs so the target audience (TA) would be able to understand all the implications the author has had in mind.

Nowadays CSIs are noticed in various places, one can face them even without travelling to unfamiliar countries or getting into contact with unknown cultures. CSIs are widespread because the process of globalization grows every day, people migrate and, thus, live in a melting pot, i.e. not only translators face various cultural references but regular people run into CSIs on the daily basis as well. It is clear that CSIs play important role in humans' life and certain attention has to be paid to them. Thus, **the object** of this paper is CSIs (Lithuanian and foreign) and their translation in Lithuanian menus. **The aim of the paper** is to analyse translation of CSIs in the menus. In order to achieve the aim, following **objectives** have been set:

- to define and overview the concept of CSIs, their relation to culture and language, their classification and translation strategies;
- to analyse gathered Lithuanian and foreign cuisine CSIs and their translation in Lithuanian menus;
- to compare the translation strategies used to translate Lithuanian and foreign cuisine CSIs.

Descriptive, content analysis, comparative and statistical methods are used in this paper. The paper consists of summaries, introduction, theory review, methodology, analysis, conclusions, list of references and sources, appendixes.

1. CULTURE-SPECIFIC ITEMS

CSIs are very important when two or more cultures interact with each other. In the 21st century multicultural environment has become more common than it has ever been before because of increasing globalization, migration and humans' mobility. People are troubled every day by facing objects they have never seen before or have understood in a totally different way. In turn, this causes many misunderstandings and in order to achieve successful and fluent communication, people are obliged to get to know other cultures and their CSIs which are to be discussed in this paper.

1.1. Language and Culture

Even though the object of this paper is CSIs and their translation, culture and language, their role in translation also have to be taken into consideration, because it is the existence of different languages and cultures that cause the need of translation in the first place (Ceramella, 2008; Sakellariou, 2011). As Ginter (2002) says, "the concept of culture is fundamental to any approach to translation" (p. 27) and is be added by Sakellariou (2011) "textual and inter textual phenomena is of crucial importance for the question of translation" (p. 235).

Nowadays limiting barriers for cultures to interact have highly decreased, basically they have vanished and the means for people to communicate have significantly increased (technological advances, globalization process, people's mobility). So, every day cultures are more and more brought into the greater contact with one another and this is what forces translators to face "numberless of multicultural considerations" (Poshi, 2013, p. 171).

First of all, since culture is "a flexible and also multi headed thing" (Katan, 2012, p. 84) there is no unified definition to describe the concept of it. A big variety of definitions reveals the versatility of culture, different approaches and understandings of it. However, most of them include such notions as customs, traditions, folklore, habits, religious aspects (Petrulionè, 2012). Moreover, according to Mizani (2005), "each language group has its own culturally specific features" (para. 9). What is obvious for the audience of one culture may be totally foreign for another one. Thus, culture has to do with common factual knowledge (Ginter, 2002) and translators must be aware of it.

Furthermore, cultures are different and versatile, so translators are forced to bridge the gap between two cultures when translating, i.e. make the text of one culture understandable to another. The size of the gap depends on how distant the cultures are. According to Poshi (2013), "if both cultures are similar the probability to find a proper equivalent is higher than in the case of different cultures" (p. 173) because the bigger the gap between source language (SL) and target language (TL), the more difficult the transfer of the message will be (Ordudari, 2007).

The role of culture has to be considered not only from the point of view how similar or different cultures are, but also taking into account the dominance of culture. The more dominant culture is in the world, the more recognizable and well known cultural references of it are going to be. As Ranzato (2013) claims, “cultural power [...] may contribute to reducing the cultural gap” (p. 71).

As mentioned above, both culture and language influence translation; both these concepts are related, “language is the crystallization of culture” (Ahmadi & Nosrati, 2012, para. 23). Individuals perceive and later on communicate “reality” through language (Katan, 2004). As Davtalab and Hosseini Maasoum (2011) say, “human beings can express different aspects of their culture by using language” (p. 1769), i.e. the perception of particular objects (in the case of this paper – CSIs) is expressed within the help of natural language.

Every language is unique from the different phonetic sounds to complicated syntactic constructions; every nation perceives and names its cultural elements in a different manner (Maksvytytė, 2012,). As Petrušionė (2012) states, “what may be obvious for the native speakers of one language, for foreigners may sound strange” (p. 44) because they do not share common knowledge, their cultural background differs.

Moreover, a text cannot be considered without any context since it has been produced within one and, of course, is being perceived in another one. In relation to language Katan (2004) notices, that language provides its own context. Hence, translators cannot just simply transfer literal meaning of words from one language to another; they cannot deprive individual words from the context (Ramière, 2006) and have to pay particular attention to the context as well.

To sum up, there is no unified concepts to define culture or language because of their versatility. However, the aim of this chapter has been not to find definitions of the latter concepts but to see the relation between culture and translation, language and translation. Thus, it can be said that differences in cultures and languages cause the necessity of translation in a first place and they are inseparable when considering the process of translation, especially in the cases of cultural references because culture and language have a big influence on the appearance of CSIs, the way people perceive them and how they are going to be translated.

1.2. The Concept of Culture-Specific Items and their Classification

As it has been emphasized, culture plays an important role in every person’s life. It forms the way of thinking, behaving, understanding things in the way they usually appear in a particular environment. Every culture has concepts for describing their traditions, habits, social status, measurement units, etc.

In every culture these concepts are perceived differently. And when two or more cultures come into contact all the differences suddenly have big importance, consequently, the phenomenon of culture-specific items appears.

CSIs are a highly discussible issue nowadays and, yet, have no clear definition or classification formed. Many scientists have made an effort to define the concept of the CSI; the ideas of few of them are going to be discussed in the following part of the paper: Aixela (1996), Balčiūnienė (2005), Mizani (2005), Ramière (2006) Kvašytė (2010), Ahmadi and Nosrati (2012), Maksvytytė (2012), Ranzato (2013).

First of all, there is no unified term how to name the word/object/concept known to one culture and foreign to another. As Ranzato (2013) states, cultural elements are referred to using a lot of terms: “culture specific, culture bound references/elements/terms/items/expressions, realia, allusions, [...] cultural references” (p. 47). Culture-specific item is the term used in this paper.

Moreover, when defining the concept of CSIs the distinction between the concept itself and the name of CSIs has to be made. Lithuanian scholar Maksvytytė has discussed the latter distinction issue and claims that CSIs are objects, expressions, situations or factors of reality which because of their unique appearance are common for one culture and are alien for another, while the *name of CSIs* is the name of element common for one culture and alien for another (Maksvytytė, 2012). This chapter is concentrated on the concept of CSIs (not on the name of CSIs) so the definition of CSIs is to be discussed in more detail.

CSIs are perceived as the objects which appear in one culture and are foreign or understood differently in another. Presence of one object in one culture and absence in another cause many problems for translators, since in such cases source language contains words which cannot be literary translated into target language. Taking into account CSIs authenticity and difficulties while translating them, Aixela proposes that CSIs are “those textually actualized items whose function and connotations in a source text (ST) involve a translation problem in their transference to a target text (TT)” (Aixela, 1996, p. 58). However, this definition is a little bit too narrow because as Braçaj (2015) points out, “cultural elements do not involve just the items” (p. 476).

Another aspect of CSIs has been taken into account by Kvašytė (2010), who includes spiritual cultural elements next to the material items in the definition of CSIs. Moreover, it can be added that CSIs may be both verbal and non-verbal signs (Ramière, 2006). Furthermore, CSIs are not only the words that define cultural concepts, items and expressions common for one culture, they also convey national, local and historical background (Balčiūnienė, 2005). All these aspects mentioned above seem to be

logical and have to be included in the definition of CSIs because cultural references most definitely are not limited only in the terms of items, thus, they can be verbal and non-verbal, they can be understood only by having some particular cultural background.

The concept of CSIs which is used in this paper has been defined by scholar Aixela. This definition has been chosen because it is one of the earliest attempts to define the concept of CSIs and it is still used by many scholars as a headstart in defining the concept of CSIs. According to Aixela (1996) CSIs are:

[...] those textually actualized items whose function and connotations in a source text involve a translation problem in their transference to a target text, whenever this problem is a product of the non-existence of the referred item or of its different intertextual status in the cultural system of the readers of the target text (p. 58).

The classification of CSIs has to be considered as well in order to get a better understanding about them. Attempts to categorize CSIs have been made by many scholars; classifications that have been made by following authors: Newmark (1988), Balčiūnienė (2005), Mikutytė (2005) Melnikienė (2011), Ranzato (2013) are going to be overviewed.

Generalized and concentrated categorization of CSIs is proposed by Newmark. According to him, CSIs go under these headings: *ecology; material culture; social culture; organizations, customs, activities, procedures, concepts; gestures and habits* (Newmark, 1988, p. 95). The scholar introduces general and broad categorization of CSIs where every section consists of many smaller subsections. Since this paper concentrates on the translation of traditional food (CSIs of food and drinks), it has to be emphasized that in Newmark's classification food goes under the heading *material culture*.

Another categorization of CSIs is offered by Balčiūnienė. She divides CSIs into 4 categories: *geographic and ethnographic terms, folklore and mythological terms, household terms, public historical terms* (Balčiūnienė, 2005). These categories are subdivided into smaller sections; food and drinks go under the heading called *household terms*.

Very similar classification of CSIs to the one that is offered by Balčiūnienė is introduced by Mikutytė. She categorizes CSIs into 6 sections: *geographic terms; ethnographic terms; public and political terms; CSIs in specific situations, non-verbal CSIs; CSIs referring to literature, folklore, art, religion, etc; proper names* (Mikutytė, 2005). The difference is that she and Balčiūnienė put food into different categories, i.e. Balčiūnienė places food under the heading *household terms*, while Mikutytė puts the

category of food under the heading *ethnographic terms*, even though they both share category *ethnographic terms*.

A slightly different classification of CSIs is introduced by Melnikienė (2011): *the names of household items; the names of clothes; the names of food and drinks; the names of working tools; the names of land areas, territories; the names of buildings and constructions; the names of musical instruments; the names of flora and fauna; the names of cultural, religious*. First of all, her categorization is more detailed and consists of more sections than the ones mentioned before. Secondly, Melnikienė ranks food as an important part of CSIs and puts it under the separate heading, i.e. she considers food as a big enough sphere of CSIs to be distinguished as an independent category.

Very different classification of CSIs is proposed by Ranzato (2013): *realistic references (source culture references, intercultural references, third culture references, target culture references) and intertextual references (overt intertextual allusions, covert intertextual allusions, intertextual macroallusions)*. First of all, she categorizes CSIs from the point of view of the TL audience and its relationship to the SL text. *Realistic references* are non-fictional persons, objects and events (everything that encompasses people's reality) which appear in one culture and are absent in another; *intertextual references* are allusions to the text which create the bond between the texts (Ranzato, 2013). According to her, CSIs of food belong to the category of *realistic references*. Moreover, she divides categories according to the origin from which culture CSIs come, not according to the semantic meaning. Thus, interestingly all the categories of CSIs mentioned above may go under the heading of any of the *realistic references*, i.e. CSIs of food may belong to *source culture reference* or *third culture reference* depending on the origin where they come from.

To conclude this chapter it can be said that there has been a lot of attempts to define the concept of CSIs and to introduce their classification. To sum up, CSIs are material or spiritual concepts which occur in one nation, country, region and do not exist in another due to different development of culture and language. Classifications of CSIs have been made by many scientists. Some of them are more detailed while others are more general. The classification itself has been done according different criteria: either the semantic meaning of CSIs or the origin from which culture CSIs come. CSIs referring to food have been placed under different categories. To sum up, lack of consistency and agreement among scholars have shown that there is no official compromise how the concept of CSIs should be defined neither how CSIs should be classified yet.

1.3. Problems of Translation of CSIs

Culture-specific items cause a lot of problems when trying to understand them. Even more issues appear when the translator, first, has to understand the meaning of CSIs and then transfer it to target culture in such a way that readers of TL would also be able to understand and get a clear idea what that particular cultural reference implies. Newmark (1988) divides difficulties with translation of words into two problems and one of them covers CSIs: “you find them hard to translate” (p. 33).

First of all, every culture has developed separately due to various factors, so it would be naive to believe that the representatives of one culture are aware of historical and cultural facts, specific cultural situations of another one (Mizani, 2005). The situation is the same with languages, i.e. they have developed differently, thus, there are no two languages which would be similar enough to represent the same reality (Bassnett, 2002). Therefore, it is not a surprise people see some things from different perspectives and due to semantic, socio-cultural and grammatical differences between SL and TL the problem of equivalence emerges (Nababan, 2008). Lithuanian scholar Petrulionė (2012) notes, “the hardest thing in translation is to find right equivalents for words with cultural implications” (p. 44).

However, the problem of equivalence in translation is a double-edged sword itself. As mentioned above, translation of CSIs may become difficult because it is hard to find equivalents. To do that not only linguistic knowledge but also cultural awareness is necessary. However, Nord (1997) proposes a different opinion stating that “in a large number of professional translation tasks, equivalence is not required or even desired” (p. 141). She explains this suggestion within the example of the Brazilian school report which will not become a German “Abiturzeugnis” by being translated into the German language (p. 141). Such kind of translation is not equivalent to the original and there is no need to pretend to be one. So, the problem either CSIs should be translated with the equivalent of TL emerges in a first place.

Furthermore, Newmark (1988) claims that “CSIs are associated with a particular language and cannot be literary translated” (p. 95). It means that CSIs carry not only linguistic information but also “the whole set of extra-linguistic criteria” (Bassnett, 2002, p. 22) such as cultural, historical, ethnographic background. In other words, translators have to take into account certain cultural aspects as well (Poshi, 2013, p. 171) in order to make SL meanings understandable to TL readers. To achieve that creativity is not enough; linguistic competence, awareness in that specific field and knowledge about CSIs are necessary (Maksvitytė, 2012, p. 51). Consequently, omission and addition of information cannot be avoided as the result of linguistic and cultural differences (Nababan, 2008). According to

Petrulionė (2012), “CSIs [...] require from the translator both linguistic and cultural competence so that translation loss would not exceed translation gain” (p. 44).

Therefore, the problem arises which piece of information should be kept and which one excluded. It is reasonable that the main goal of translators is to keep the TL text clear, coherent and containing all necessary connotative information from SL. According to Balčiūnienė (2005), sometimes translators are too much obsessed with preserving cultural, historical, ethnographic information of SL words, therefore, they make a text full of foreignisms, i.e. they concentrate on SL and preservation of it instead of making the text as a whole, as a coherent understandable piece of writing even if it means a little loss of information. Accordingly, Ceramella (2008) proposes to adapt translation to TL rather than to preserve the colours of SL, unless the translator is advised otherwise by whoever commissioned the job. Summing up, two related problems emerge: first, CSIs carry both linguistic and cultural information (lexical and connotative meanings); second, the question how to keep the balance between the latter meanings appears; which piece of information that CSIs are embedded with (linguistic or cultural) should be kept and which one is considered to be unimportant or unnecessary, therefore, can be dismissed.

Moreover, it is necessary to pay attention to the fact that CSIs may have different meanings in various fields, e.g. historical, geographical, political (Balčiūnienė, 2005). Thus, TL readers may not be able to understand CSIs in every/different context (Pažūsis, 2014, p. 244). So, again the focus goes to the context and additional knowledge that translators have to be aware of in order to convey the message of CSIs correctly, what adds additional complexity in the process of translation.

Furthermore, CSIs cause grammatical problems as well, e.g. whether to keep or dismiss original/different spelling, whether to write CSIs in capital letters as they have been written in the original text or not, even though the rules of the target text dictate the spelling in the lowercase letters. Such issues appear because original CSIs have been written in accordance with the SL grammar rules. So, whether to follow them or the rules of TL is another problem translators have to deal with. According to Pažūsis (2014), in the cases when different, grammatically incorrect, foreign spelling has to be kept, it is usually written in italics or quotation marks.

Taking into consideration all the problems mentioned above, the question what translator have to pay attention to in the process of translation appears. Does the pair of source culture and target culture languages matters? What is the role of culture, author, reader and CSIs in the process of translation? According to Maksvitytė (2012), it has to be taken into account that the translated text reflects not only the pairs of languages but also the pairs of cultures; that translators are responsible to the original CSIs

and their translation to TL, to the culture, to the author and the reader, to their intentions and expectations.

To sum up, there is a wide range of issues that translation of CSIs involves. They arise from the differences in cultures and languages, different perception of realities. Moreover, CSIs carry not only lexical but also cultural meanings, thus, translators are obliged to be culturally aware of both SL and TL. Besides, translators have to deal with problems of equivalence and the loss or addition of information. CSIs may have different meanings in various contexts so translators have to pay attention to that as well. Furthermore, there are no two languages with the same grammar rules, so it is natural that grammatical difficulties appear when translators have to transfer CSIs written in accordance with SL rules to the TL text with different rules. Finally, translators are to be concerned not only with CSIs themselves and conveying the meaning of them but also with SL and TL, both cultures and their backgrounds, authors and readers, their expectations.

1.4. Translation Strategies

The context in which CSIs have been produced matters for translation because it is exactly the historical and social background of that particular culture that helps to understand the meaning of CSIs. Moreover, the receiving/target audience matters as well because its knowledge of source culture may differ depending on how close cultures are and how familiar the readership is with source culture and its CSIs. Thus, the different translation is correct for the different readership because the perception of realities differs from culture to culture (Mlotkowski, 2006) and translators shall be aware of it. In order to meet the expectations of TL readers and convey the message the author has had implied in the CSI, the translated text should rather be equal to the source text than the identical representation of it, “meanings is to have precedence before style” (Mlotkowski, 2006, p. 9). Consequently, to achieve successful and satisfying translation, many different translation strategies are introduced which are going to be discussed in this chapter.

Translation strategies for CSIs translation are typically listed in the scale from the most foreignising to the most domesticating one (Ramière, 2006). These terms are coined by Venuti (1995) and are “conceptual framework traditionally used to discuss cultural transfer” (Ramière, 2006, p. 154). Foreignisation is the strategy tending to retain information from the ST, it is source-oriented, as Nord (2006) says, it is a “strategy of keeping close to the source text” (p. 56). By employing this strategy, cultural and linguistic differences of two languages are being saved. Domestication, on the other hand, is the strategy of making the ST as familiar to TL readers as possible; it is target oriented and adapts “target text to target-culture conditions in order to make the source-text author’s intention or purpose

work for the target audience” (Nord, 2006, p. 56). The use of this strategy makes the text fluent and smooth as if it is not even translation. So first of all, the decision either to foreignise or domesticate the text has to be made when translating it from one culture to another (Lindfors, 2001), which direction to follow, i.e. whether to take the reader to foreign culture or to make the text familiar and local.

The majority of classifications of translation strategies for CSIs translation follow a “common general progression from the most exoticising to the most domesticating” (Ramière, 2006, p. 156), i.e. there is a wide range of translation strategies some of which are more foreignising than others; some, on the other hand, are more domesticating. Such a progression from the most to the least foreignising is very common and many scholars have discussed and classified strategies according to it. Thus, it is no surprise the names under which go foreignisation and domestication vary from one author to another (Nord, 2006). Foreignisation is named *formal equivalence* (Nida, 1964), *substitution* (Aixela, 1996), *retrospective/source-oriented* (Nord, 2006); domestication is also introduced as *dynamic equivalence* (Nida, 1964), *conservation* (Aixela, 1996), *prospective/target-oriented* (Nord, 2006).

As it has been emphasized in the paragraph above, the wide range of strategies for CSIs translation varies from the most foreignising to the most domesticating one. Thus, in the following text translation strategies introduced by many different scholars are going to be discussed according to progression from the most exoticising to the most naturalising.

The most foreignising strategy is believed to be *preservation of form* (Davies, 2003) when the original form of the CSI is preserved, e.g. *It was a tiny, grubby-looking **pub** – C’était un **pub** minuscule et miteux* (Davies, 2003). This strategy is employed either when the CSI has no close equivalent in TL (Davies, 2003) or when translators tend to retain as much as possible of the original reference (Aixela, 1996), or when the CSI is thought to be totally clear and easy to understand for TL readers (Balčiūnienė, 2005). Pažūsis (2014) is critical regarding the point made by Balčiūnienė and he states that employing this strategy is taking a risk because despite everything the reader may not understand translation and meta-comment may be necessary; moreover, according to Davies (2003), languages and speech communities differ in the extent to which they tolerate foreign borrowed words, thus, one audience may be more ready to cope with it than another. However, this strategy is popular and it is included in the majority of classifications, only under different names: it is called *repetition* (Aixela, 1996), *adaptation* (Balčiūnienė, 2005), *loan word* (Paluszkievicz-Misiaczek, 2005; Ranzato 2013); *retention* (Pedersen, 2005) or *transference* (Leonavičienė, 2011; Schmidt, 2013). It is necessary to point out that only Aixela (1996) and Leonavičienė (2011) include *orthographic adaptation* when no cultural references are explained plus the original spelling is preserved, mostly when the CSI is written in different alphabet.

Very similar and almost as much foreignising is *preservation of content* (Davies, 2003). However, this strategy is very different from *preservation of form* because by using *preservation of content* the original form is not maintained but the cultural reference receives literal translation, e.g. *Moony – Luna* (Davies, 2003). The CSI is translated by copying its semantic or derivational motivation with the means of TL. This strategy is used to maintain compactness and semantic clarity between SL and TL CSIs (Pažūsis, 2014); when the word contains easy recognizable descriptive element (Davies, 2003); and also “to preserve any wordplay” (Ranzato, 2013, p. 105) because every word of the CSI receives literal translation. In fact, most of the scholars name this strategy according to its meaning of literal translation: *literal translation* (Molina & Albir, 2002), *loan-translation* (Balčiūnienė, 2005), *direct-translation* (Pedersen, 2005), *through-translation* (Schmidt, 2013). It is also called *calque* by Molina and Albir (2002), Pedersen (2005) and Ranzato (2013). Molina and Albir (2002) and Pedersen (2005) divide *preservation of content* in two subcategories. Molina and Albir (2002) divide it in *calque* and *literal translation* which basically means the same, i.e. translation word for word. Pedersen (2005) divides *preservation of content* in two subcategories *calque* and *shifted*. *Calque* refers to literal translation, translation word for word; *shifted* involves literal translation plus some changes in the word order or category.

Next translation strategy is *addition* (Davies, 2003). *Addition* means that the original CSI is either maintained, moreover, further explanation is provided, e.g. [...] *Yorkshire and Dundee* [...] – [...] *le Yorkshire et la côte est de l'Ecosse* [...] (*Yorkshire and the east coast of Scotland*) (Davies, 2003). According to Pedersen (2005), “by using this strategy, the translator intervenes to give guidance to the TC audience” (p. 5) meaning additional information is added to clarify the message of the CSI. The advantage of this strategy is that in most cases there is no need to add any further meta-comments and translation reflects all the aspects of the SL CSI. However, provided additional information may become too detailed and complicated (Pažūsis, 2014). Thus, translators need good knowledge of the TL audience and its background if they want to succeed in accurately deciding what supplementary information should be included in the translated text (Davies, 2003). This strategy can be employed in two different ways: information is added inside the text or outside the text in the form of footnotes, glossaries. Part of scholars include both forms of adaptation in their classification: *intratextual/extratextual gloss* (Aixela, 1996; Schmidt, 2013), *addition inside/outside the text* (Davies, 2003), *inside/outside adaptation* (Leaonavičienė, 2011). Others include only the adaptation inside the text but develop this category further and subdivide it into two subcategories: *amplification* and *description* (Molina & Albir, 2002), *loan word + explanation* and *paraphrase* (Paluszkievicz-Misiaczek, 2005), *explication* and *addition* (Pedersen, 2005). Ranzato (2013), however, distinguishes

only *compensation*. Balčiūnienė (2005) includes only addition of information outside the text: *footnote* and *special vocabulary*.

Furthermore, in the middle between the most foreignising and the most naturalising translation strategies there is the strategy of *globalization* (Davies, 2003). As Paluszkievicz-Misiaczek (2005) explains, *globalization* is when translators replace specific word/concept with more commonly known, general one, e.g. *Mars bars* – *barres de chocolat (chocolate bars)* (Davies, 2003). By employing this strategy the foreign content and colours of the original CSI are neutralised (Pažūsis, 2014) and the text becomes accessible to audiences from a wider range of different cultures (Davies, 2003). Most of the scholars refer to this strategy as replacing something specific by something more general. Leonavičienė (2011) puts this strategy into stricter frames and refers to it as *conversion*, i.e. translation of the CSI not with TL and its means but with the help of third language and its means. Otherwise, this strategy is called *generalization* (Molina & Albir, 2002; Balčiūnienė, 2005; Paluszkievicz-Misiaczek, 2005; Pedersen, 2005; Ranzato, 2013) or *limited/absolute universalization* (Aixela, 1996; Schmidt, 2013).

Often named to be opposite to *globalization* there is *localization* strategy (Davies, 2003). Instead of making the TL text neutral and cultural-references-free, *localization* aims to find another cultural reference which would be familiar to TL readers, e.g. *Christmas cake* – *bûches de Noel (the log-shaped cakes traditionally served at Christmas in France)* (Davies, 2013). According to Pedersen (2005), this strategy involves deleting the original CSI and replacing it with another one expecting to be known for TL readers. *Localization* is used when information carried by the original CSI is not particularly important because the latter is not only neutralised but also assimilated with the meaning of the TL CSI. What matters in this case is to induce the same feelings, emotions or associations as the original CSI is supposed to do (Pažūsis, 2014). This translation strategy is viewed from two different angles. The first group of scholars defines this strategy as rendering more general concept into the more specific one (Molina & Albir, 2002; Paluszkievicz-Misiaczek, 2005; Ranzato 2013); Paluszkievicz-Misiaczek (2005) describes it as less popular, because “it brings a real possibility of overinterpretation of the source language meaning” (p. 244). The second group of scholars interpret *localization* as the SL CSI substitution with the local CSI with the same meaning (Aixela, 1996; Molina & Albir, 2002; Davies, 2003; Balčiūnienė, 2005; Pedersen, 2005; Leonavičienė, 2011; Schmidt, 2013). There is a slight difference between these two opinions: first one refers to *localization* as replacing something general with something more specific while the second opinion defines it as replacing the SL CSI with the TL CSI which has the same or similar meaning. Of course, there are scholars who adopt both procedures, e.g. Molina and Albir (2002) – *adaptation* and *particularization*. It is necessary to mention that as other categories, the naming of *localization* lacks consistency as well.

Some scholars refer to it as *naturalization* (Aixela, 1996; Schmidt, 2013), *adaptation* (Molina & Albir, 2002; Leonavičienė, 2011); *universalization* (Balčiūnienė, 2005), *hyponym* (Paluszkiewicz-Misiaczek, 2005), *cultural substitution* (Pedersen, 2005), *concretization* (Ranzato, 2013).

One of the most domesticating strategies is *transformation* (Davies, 2003). By employing this strategy the CSI meaning is modified – the SL CSI is replaced with cultural reference of TL which “they can identify and which is easy to understand, familiar and appealing to them” (Paluszkiewicz-Misiaczek, 2005, p. 244), e.g. *Harry Potter and the **Philosopher's** Stone – Harry Potter q l'Ecole des **Sorciers** (the stone of magician)* (Davies, 2003). Even though the content of the original CSI is distorted, it is likely that the new one is to have the same impact on TL readers (Paluszkiewicz-Misiaczek, 2005). Sometimes there is a confusion between *localization* and *transformation* since they both involve changing the original CSI with another one. The difference is that the CSI translated with the strategy of *transformation* may have different meaning from the original CSI but the same effect, while *localization* is both – the same meaning and effect. *Transformation* is also referred to as *linguistic translation* (Aixela, 1996), *modulation* (Albir, 2002), *paraphrase* (Paluszkiewicz-Misiaczek, 2005; Pedersen, 2005), *cultural substitution* (Paluszkiewicz-Misiaczek, 2005; Ranzato 2013), *pre-established translation* (Schmidt, 2013).

Omission (Davies, 2003; Paluszkiewicz-Misiaczek, 2005; Pedersen, 2005; Leonavičienė, 2011) is considered to be the most drastic of all strategies for CSIs translation. *Omission* is a translation strategy when the original CSI which is “present in the ST, is not transferred to the TT and disappears” (Ranzato, 2013, p. 111), e.g. *A hundred fat, roast turkeys, mountains of roast and boiled potatoes, platters of fat chipolatas, tureens of buttered peas, silver boats of thick, rich gravy and cranberry sauce... – Dindes rôties, saucisses grillées, sauces onctueuses, confiture d'airelles... (Roast turkeys, grilled sausages, rich sauces, cranberry sauce...)* (Davies, 2003). This strategy is used when the CSI is extremely difficult to translate (Paluszkiewicz-Misiaczek, 2005), when the CSI is considered to be not relevant nor important (Balčiūnienė, 2005), or to avoid redundancy (Ranzato, 2013). It is also named as *deletion* (Aixela, 1996; Balčiūnienė, 2005; Schmidt, 2013), *reduction* (Molina & Albir, 2002); *elimination* (Ranzato, 2013). Moreover, Balčiūnienė (2005) distinguishes *description* which can also lay under the heading of *omission* because it means deletion of the original CSI and providing with an explanation instead. It is important to emphasize that definitions of translation strategies are blurred and the same strategy may be viewed from different angles, thus, *description* may also be seen as *addition* because it does not keep the original CSI but gives some additional information instead.

The last translation strategy to be discussed is *creation* (Davies, 2003) when the CSI is created in the TL text and it is not present in the original text. This strategy is employed when the CSI is considered

to be interesting for TL readers (Aixela, 1996) or the text would sound more natural and coherent if the CSI is introduced. *Creation* is “subjected and dictated by the personal taste of the translator” (Ranzato, 2013, p. 113) because it is up to the translator to choose whether to introduce the new CSI or not. According to Aixela (1996), *creation* is very seldom used, thus, only few authors include it into their classification of translation strategies: *autonomous creation* (Aixela, 1996), *creative addition* (Ranzato, 2013). Also the coining of a neologism could go under the heading of *creation* since the new word is created in the TT to translate the CSI of SL. According to Balčiūnienė (2005), the translation strategy when a new word is created is called *neologism*; *lexical recreation* in Ranzato (2013) classification of translation strategies.

Summing up, it is clear that CSIs may impose a number of problems for translators since they usually do not have cultural equivalents. Thus, there are many different translation strategies introduced for translation of CSIs. It has been noticed that there is a lack of consistency in the classification of translation strategies and the names of them vary from one author to another (e.g. preservation of form is referred to as repetition, borrowing, adaptation, retention, loan word or transference) (see Appendix 2). Moreover, it has been observed that the same name is used for different translation strategies (same name – different translation strategy), e.g., *adaptation* is used to define two different translation strategies according to different authors: Balčiūnienė (2005) refers to *adaptation* as preserving the original form; Molina and Albir (2002) and Leonavičienė (2011) define *adaptation* as replacing the CSI of source culture with the CSI familiar to the TL audience. Similar cases are noticed with *universalization* when Aixela (1996) and Leonavičienė (2011) refer to it as replacing the source culture CSI with one that is more general and neutral while Balčiūnienė (2005) defines it as translating the original CSI as natural to sound for TL readers as possible (*localization*); and with *cultural substitution* which is defined by Pedersen (2005) as replacing the original CSI with the one more familiar and natural to the TL audience while Paluszkiwicz-Misiaczek (2005) describes it as replacing the original CSI with cultural reference of TL taking into account that the meaning may be a little bit distorted. Furthermore, definitions of some translation strategies are vague. Thus, the same strategy may be viewed from different angles, e.g. *description* is defined as omission of the original CSI replacing it with explanation by Balčiūnienė (2005), so it can be seen either as *addition* without keeping the original CSI or as *deletion* with some explanation instead. Finally, as there is no unified classification of translation strategies, there is no set of rules defining in which case which strategy is to be employed (Leonavičienė, 2014). The most important thing is to meet the expectations of the audience. And whether the preservation of form (to keep all the original cultural references), omission (to domesticate the text) or a combination of translation strategies are used does not matter as long as the text is coherent, understandable and easy to read.

2. CSIs IN LITHUANIAN MENUS AND THEIR TRANSLATION

Cultural references are complex and peculiar. Their translation involves knowledge of language and culture. Consequently, translators have to take into account lexical meaning and connotative one, which is embedded in CSIs, and, in turn, cause translation problems. Thus, translators have to decide how to deal with CSIs in order to make the text coherent and understandable. First of all, the decision either to keep the text foreign or make it local has to be done. Then according to this, the translation strategy(s) has to be chosen and employed. All these steps indicate translation of CSIs is not an easy task to do, however, very important and inevitable because globalization process grows constantly, people run into CSIs on the daily basis. Thus, the focus of this part of the paper is to analyse the translation of CSIs from Lithuanian to English that people face every day in Lithuanian restaurants when looking at the menus.

2.1. Methodology

Nowadays CSIs have become more common than they have ever been before. People struggle every day with cultural references and misunderstandings caused by them. Thus, it is very important to have a clear idea what CSIs are in a first place and what impact they have on the daily life. Definition of CSIs used in this paper has been introduced by scholar Aixela (1996) who claims that cultural-specific items refer to words, phrases and idiomatic expressions that come from one culture and have no equivalents in other; they may be abstract or concrete, material or spiritual, from religious belief to the type of food; thus, cause translation problems because of their functions and meanings.

The analysis of CSIs has been done according to the translation strategies introduced by scholar Davies (2003):

- preservation – either the form or the content of the original CSI is retained;
- addition – the original CSI is saved, further explanation added either inside or outside the text;
- globalization – the CSI is replaced with one that is more neutral and general;
- localization – the CSI is translated as naturally as possible for TL readers;
- transformation – the CSI is replaced with TL cultural reference altering the meaning of the original cultural reference;
- omission – the original CSI is omitted;
- creation – the new CSI is created in the TL text.

This classification in particular has been chosen because:

- the classification is detailed, yet simple and easy to understand;
- the strategies are listed from the most foreignising to the most domesticating;
- the classification is very precise and involves not only the most common translation strategies for translation of CSIs (e.g. preservation or globalization) but also the ones that are rarely used and usually skipped by other authors (e.g. creation).

Descriptive, content analysis, comparative and statistical methods have been used. Descriptive method is related to the description of a particular data and characteristics. In this paper, descriptive method has been used to define the concept of CSIs, their relation to culture and language, classification of CSIs, translation problems and offered strategies. Content analysis is concerned with analysing the content of the text. In the case of this paper it has been used to analyse the content of Lithuanian menus, CSIs of Lithuanian and foreign cuisine. Comparative method is concerned with comparison of two or more languages, their relations, similarities and differences. Comparative method has been used to compare Lithuanian and foreign CSIs in Lithuanian menus and their translations into English, strategies that have been used to translate them. Statistical method is related to interpreting, systemizing, counting data. This method has been used to statistically observe how often every strategy has been employed to translate CSIs in Lithuanian menus from Lithuanian to English.

Examples of CSIs and their translation to English have been selected from 15 menus of Lithuanian restaurants. Few of the restaurants offer meals of particularly Lithuanian cuisine while others include foreign dishes in their menus as well. The list of all restaurants is written down in the list of sources.

CSIs of Lithuanian and foreign cuisine have been taken out in order to analyse their translation and to compare translation strategies which have been used. There have been found 536 examples in total: 184 examples of Lithuanian cuisine CSIs, 352 examples of foreign cuisine CSIs. All the examples are provided in the appendix (see Appendix 3). It is necessary to mention that all the examples have been taken out in the exact manner they have been written in the menus, i.e. all the spelling mistakes, incorrect quotation, word order or the selection of words in examples have been kept on purpose of the analysis.

2.2. The Analysis of Translation of CSIs in Lithuanian Menus

Nowadays CSIs are widely spread and commonly used in many areas (from concepts/items in literature to names of the dishes in menus). First of all, in order to understand and translate CSIs properly, translators need the knowledge of both source and target cultures and languages, because the differences of them are the reason why CSIs appear in the first place. Moreover, translators have to decide whether to foreignise or domesticate the translated text and choose the strategy (or the

combination of them) for CSIs translation according to the latter decision on the degree of foreignisation/domestication. The focus of the present research is the choices of translation strategies which have been used to translate both Lithuanian and foreign cuisine CSIs in Lithuanian menus from Lithuanian to English.

2.2.1. The Analysis of Lithuanian CSIs Translation

The first translation strategy introduced by Davies is **Preservation**. This strategy is used when the original CSI does not have a close equivalent in TL or the translator tends to keep the foreign sounding. The first type of this translation strategy is **preservation of form** when the original CSI is just literary transferred to the TL text. Consider the following examples of this strategy (in total only 5 examples have been found):

1. *Kėdainių blynai* – *Kėdainių pancakes* (K);
2. *Kėdainių blynai* – *Pancakes “Kėdainiai”* (CK);

Both examples are translated by retaining their original forms in order to put emphasis and keep the aspects of SL culture. However, the second example is emphasized more because it is written in quotation marks which automatically implicates that the name of the dish is foreign. However, in general this translation strategy is used to create/keep foreign sounding and only the degree of it may vary a little.

The second type of translation strategy preservation is **preservation of content** when the original form of the CSI is not maintained but the cultural reference receives literal translation, consider:

3. *Kiaulės koja su žirniais* – *Pork leg with peas* (BU);
4. *Tarkuotų bulvių blynai su mėsa* - *Grated **Potato Pancakes** with Meat* (SH);
5. *Rūkyta kiaulės ausis su česnakiniu padažu ir pupelėmis* - ***Smoked pig ears** with beans and garlic sauce* (GD);
6. *Raugintų kopūstų sriuba su rūkytais šonkauliais* - ***Sauerkraut soup** with smoked ribs* (GD);
7. *Kaimiška silkių užkanda su kepta bulve (su lupena)* - *Herring served with **Jacket Potato** in **Country-style*** (SH);
8. *Burokėlių suryme marinuota silkė su svogūnais, patiekama su karštomis bulvėmis ir žalumynais* – ***Herring with onions marinated in beetroot brine**, served with hot potatoes and herbs* (GD);
9. *Kisielių* – *Kissel* (K);
10. *Čirviniai blynai* – *Pancakes “**Herats**”* (BU);

Examples No. 3 and 4 illustrate how every word is translated literary. No changes in the word order or number, no conjugations added. The only difference is that the words in example No. 4 are capitalized which either shows that the translator wants to put some emphasis on the name of the dish or just s/he follows English language rule to capitalize every word of the title. Examples No. 5 and 6 show

changes in number: in the example No. 5 *ausis* is translated to plural form *ears*, in the example No. 6 plural form of *kopūstai* is translated to singular *sauerkraut*. However, the changes in both of these cases are of a minor importance, the meaning is clearly conveyed, differences are made just to make the TL text to sound more natural. Examples No. 7–8 have changes in the word order. Different word order in the example No. 7 does not have particular importance, while the changes in the example No. 8 are necessary in order to convey the meaning of the CSI correctly. If the translator was about to follow the original word order (*herring marinated in beetroot brine with onions*), the meaning may be misunderstood, i.e. not the herring is served with onions but the marinade contains onions as one of the ingredients. Thus, the translator chooses to change word order *herring with onions marinated in beetroot brine*. As mentioned before, small differences do not change the meaning; they just make TL to sound more natural. The CSI in the example No. 9 is also translated literally but not like other CSIs, it creates foreign sounding because the original CSI is popular in TL and has almost the same pronunciation as in SL (*Kisielius* – *Kissel*). The last example of this translation strategy (No. 10) is literal translation as well. However, literal translation does not always mean that the content is clear, i.e. for Lithuanians *Čirviniai blynai* are pancakes made from flour, eggs, milk and sugar, without filling, baked in the special pan. Translation *Pancakes “Herats”* (most likely is supposed to be *hearts*) does not reveal any of these features except maybe shape.

The next translation strategy is **addition** – the original CSI is kept with some further explanation in the TL text. This strategy preserves the original CSI, i.e. places emphasis on SL cultural reference and gives additional information for the reader in order to understand the meaning better. No examples of **addition outside the text** have been found; the examples of **addition inside the text** are the following:

11. *Vėdarai* – “*Vėdarai*” (**Potato sausages**) (K);
12. *Žemaičių blynai* – Samagotian (**Boiled potato**) pancakes (K);
13. *Skilandis* – **Lithuanian sausage** “*Skilandis*” (CK);
14. *Bulviniai blynai* – **Grated potato** pancakes (CK);
15. *Cepelinai su mėsa* – **Potato dumplings** (*cepelinai*) with meat (GD);

All the examples provided above illustrate addition inside the text and are listed from the most emphasizing the original CSI to the least. Examples No. 11 and 12 have the explanation written in brackets indicating that the supplementary information is not so important. However, the CSI in the example No. 11 is more emphasized because it is written in quotation marks and the original form (“*Vėdarai*”) not the content (*Samagotian pancakes*) is preserved. In the examples No. 13 and 14 the supplementary information is added in the line with CSIs meaning no additional emphasis neither on CSIs nor further explanation is put. The only difference is that in the example No. 13, the original form of the name of the dish is written in quotation marks to instantly distinguish it from the rest of

the text (“*Skilandis*”) whereas in the example No. 14 only the content is preserved (*potatoe pancakes*) and no any other means (such as quotation, capitalization) to emphasize the original CSI are taken. The last example of this strategy differs from the ones mentioned before because the name of the dish is written in brackets in translation. This is done to emphasize the explanation not the CSI. In general, additional information explains either the method of preparation (*grated*), names the products of which the dishes are made of (*boiled potatoes*), defines what the CSI is itself (*sausage, dumpling*).

Slightly different form of **addition**, which has not been discussed by Davies, has appeared in Lithuanian menus – **addition inside the text without the original CSI**. This translation strategy is used when only explanation is provided; neither the original form nor the content is preserved. Consider:

16. *Šaltibarščiai* – **Cold red beetroot soup** (K);
17. *Balandėliai* – **Cabbage rolls, stuffed with meat** (CK);
18. *Žemaitiškas kastinys su šutinta bulve* – **Boiled jacket potato with sour cream and butter dressing**;

Examples written above are only explanations of original CSIs. All explanations include the products of which the dishes are made of (*beetroot, cabbage, meat, potato, sour cream, butter*). They also include what CSIs mean themselves: *soup, rolls, jacket potato*. The first two examples (No. 16 and 17) seem to succeed to convey the original message, i.e. explain the dish, whereas example No. 18 may cause small confusion, because by omitting the original CSI *kastinys*, potato is perceived as the main dish served with dressing, while the original name states that the main dish is cream-porridge type of food and the potato is only a side dish. What information to include in the TL text depends totally on translators. However, translators should keep in mind that the main goal is to transfer the correct content of the original message (meaning/description/explanation of the dish) and whether the cooking method or products are mentioned do not matter that much as long as the content is clear.

Globalization is the translation strategy when the original word/concept is replaced with more neutral and general one. The text which has been translated by this strategy usually does not have any specific cultural references, foreign sounding is neutralized. Consider the examples of this strategy:

19. *Žemaitiška grybienė* – **Samagitian mushroom soup** (K);
20. *Lietiniai su dešrele ir sūriu* – **Pancakes with sausages and cheese** (K);
21. „*Naminės*“ *salotos (bulvės, morkos, agurkai, kiaušiniai, žirneliai, žalumynai, paskaninti majonezu)* – **Lithuanian salad (potatoes, carrots, gherkins, hard boiled eggs, garden peas, mayonnaise dressing)** (BU);
22. *Silkė „patalė“* – **Herring with vegetables** (BU);
23. *Samanės ledai su karamelizuotais obuoliais ir spanguolių užpilu* – **House-made Vodka Ice-cream with Caramel Apples and Cranberry Sauce** (SH);

Example No. 19 shows how the particular name of Lithuanian soup *grybienė* is generalized into *mushroom soup*. For source language readers it is clear what the dish is made of (*grybai* – *mushrooms*) and that *grybienė* is a soup, thus, extra word *sriuba* (*soup*) is not necessary. It would make the text overfilled with additional words, sounding unnatural or even illogical. Examples No. 20 and 21 illustrate the transition from the specific type of food to the general name. *Lietiniai* (ex. No. 20) mean super thin pancakes baked separately and later on filled with either sweet or savoury filling whereas in the translated text only the word *pancake* is transferred, i.e. general name for all kinds of flour based, thin round bakes – pancakes. The same case is with example No. 21, for SL readers the word „*Naminės*“ indicates particular kind of salads made of boiled potatoes, carrots, cucumbers, eggs, peas and mayonnaise. Literal translation *Homemade* for „*Naminės*“ would fail to give the idea about the dish, so the translator chooses to write the general word *Lithuanian* which suggests that the salad is popular in Lithuania and it is traditional dish of this particular country. In the example No. 22 the word „*patale*“ is generalized into the products of which the dish is made of. For SL readers it is obvious that *Silkė* „*patale*“ is a herring covered with various types of vegetables while for the TL audience it would not make any sense. Thus, the translator chooses rather to explain/generalize what the original CSI means than to keep the form or the content. The example No. 23 is a traditional Lithuanian spirit. For SL readers it is clear what *samanė* is and no additional words or explanation are added, whereas for TL readers this word would make no sense. To avoid misunderstandings, it is globalized into *home-made vodka* which refers to spirit which is made at home conditions and meets the meaning of the original CSI *samanė*.

Localization is used to translate CSIs to sound as naturally as possible for TL readers. Instead of making the text cultural-references-free, this strategy aims to find another cultural reference which would be familiar for TL readers. Examples:

- 24. *Lietuviški virtiniai su mėsa ir spirgučių padažu* – *Meat Filled Dumplings with Bacon Sauce* (SH);
- 25. *Naminė mišrinė* – *Olivier salad* (K);
- 26. *Aštri šiupininė* – *Spicy hotchpotch* (K);

All of the names of the dishes listed above are the examples of localization, i.e. Lithuanian dishes are replaced with the ones which are better known to TL readers and have exactly the same meaning. *Virtiniai* (ex. No. 24) is a dish made from dough and filling. The latter may be meat, curd, fruits and vegetables. It is translated as *dumplings* which are made in the same manner from the same products. The two other examples (*Naminė mišrinė* – *Olivier salad*; *šiupininė* – *hotchpotch*) are also the Lithuanian dishes that are replaced with other words which have cultural reference but the meaning, cooking method and products are the same.

Transformation is another strategy introduced for translation of CSIs when content of the original CSI is distorted by introducing the CSI of TL which to some extent is different from the original one. In other words, the meaning of the CSI is modified – the SL CSI is replaced with the cultural reference of TL which is easier to understand for TL readers but the meaning of it may slightly differ. The TL CSI may be totally different dish but, on the other hand, meets readers' expectations and has the same impact. Consider the following examples of transformation:

- 27. *Bulvių plokštainis su kiauliena* – Grated potato **pudding** with pork (K);
- 28. *Varškės apkepas su razinomis* – Curd **pudding** with raisins (PP);
- 29. *Keptos duonos užkandis su česnakais arba sūrio padažu* – Fried bread **crisps** served with garlic or cheese sauce (GD);

The first two examples of transformation (No. 27 and 28) contain the names of Lithuanian traditional dishes *plokštainis* and *apkepas* (*plokštainis* is grated potato bake usually served with sour cream; *apkepas* is the dish made from meat, vegetables, fish, curd, etc. baked in the oven). English translation of both Lithuanian dishes is the same – *pudding*. In Lithuanian language *plokštainis* and *apkepas* are two different things, for SL readers it is clear that *plokštainis* can be made only from potatoes and never be named after the name *apkepas*, and never be sweet while in English language the CSI *pudding* stands for both meanings – sweet or savoury dish baked in an oven. For SL readers translation may be confusing since they cannot realize how two different dishes can be named the same but for TL readers it totally makes sense because they have necessary cultural background, i.e. they know exactly what *pudding* is and that it can be both sweet and savoury, made from different ingredients. The example No. 29 is also the case of transformation strategy. Lithuanian word *užkandis* means cold, small dish and literal translation would be *snack*. However, the translator chooses to introduce another word *crisps* (*crisp* – deep fried thin slice of potato or bread) which is more natural for TL readers. The original message of the CSI is a little bit modified (narrowed) but it meets expectations of readers and gives a clear idea about the Lithuanian dish.

Omission is the translation strategy when the original CSI present in the SL text is not transferred to the TL text, i.e. the CSI is simply deleted. This strategy is employed when the CSI is extremely difficult to translate or it is considered to be neither important nor relevant. Only few examples have been found of this particular strategy:

- 30. *Užkanda prie alaus* – kepta duona su česnakais – Black Bread Toasts rubbed with Garlic (SH);
- 31. *Žemaitiškas užkandis* (svieste kepinti batono skrebučiai su silkių juostelėmis, morkų salotomis ir gražgarstėmis) – White bread toasts with carrot salad, herring stripes and rockets (BU);

In both cases of omission Lithuanian cultural colours are deleted. In the example No. 30 the expression/title of the dish is deleted. In Lithuania saying *Užkanda prie alaus* is very popular and commonly used. Literal translation *snack next to/with beer* would not make much sense or sound natural for TL readers, so the translator most likely considers it not important and decides not to keep it in the target text. The second example of omission (No. 31) illustrates the case when the CSI is very hard to transfer to TL text. *Žemaitiškas* (*Samagotian*) for Lithuanians means food which originally comes from particular place in Lithuania (*Žemaitija*) and is prepared in a specific way. For the TL audience this toponym does not give much information plus it is almost impossible for the translator to find the equivalent for it. Thus, the CSI *Žemaitiškas* is omitted because there is hardly a way to find translation/equivalent plus keeping the original word would not make much sense for the target audience.

The last translation strategy which has been introduced in Davies classification is **creation** when the new cultural reference is introduced in the TL text. However, no examples of creation have been found of Lithuanian CSIs in the menus.

To generalize and show the frequency of translation strategies that have been used to translate Lithuanian CSIs, the following figure has been created:

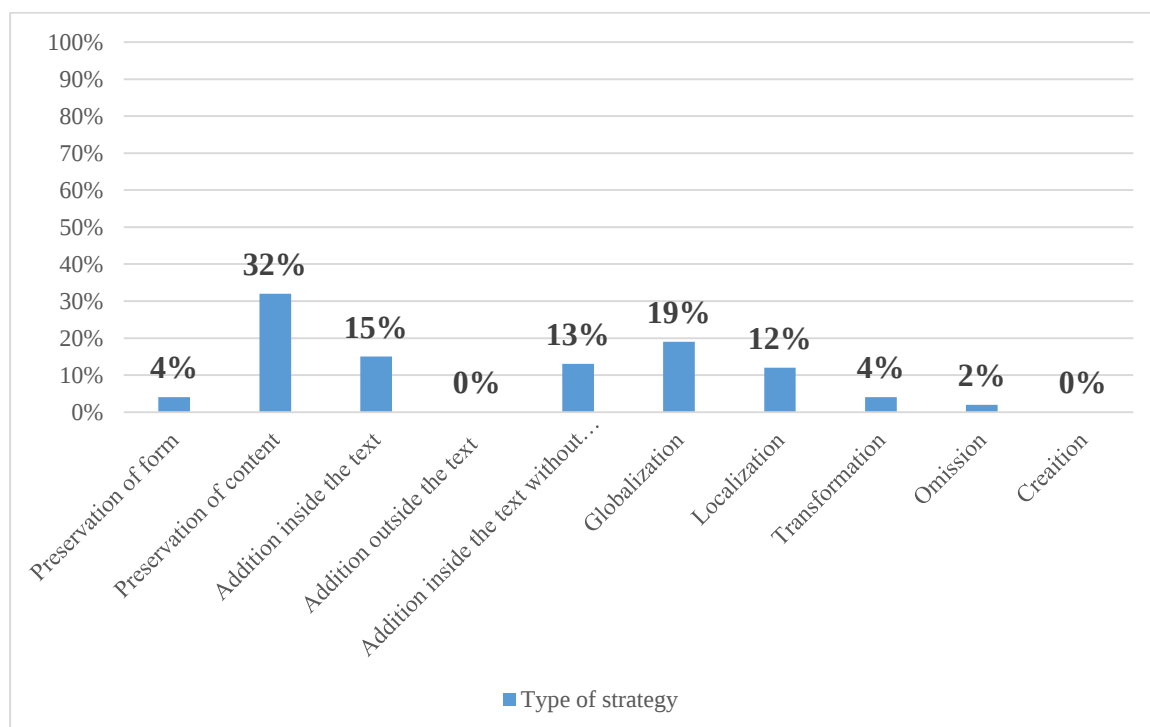


Figure 1. Usage of Translation Strategies for Lithuanian CSIs Translation

Summing up, preservation of content is the most frequently used strategy to translate Lithuanian CSIs, when the original CSIs are literally translated in the TL text, i.e. every word of CSIs receives literal translation. Globalization is second most commonly used strategy to translate Lithuanian CSIs indicating that they are not so popular, well-known to TL audiences and their translation need clarification; translators rather choose not to risk and write the general concept instead of a specific name of the dish. Addition inside the text (interestingly no examples of addition outside the text have been found) and localization are used more or less equally while only few examples have been found of transformation, preservation of form and omission to translate Lithuanian CSIs. No examples of creation have been noticed in Lithuanian menus when translating Lithuanian CSIs. However, it has to be pointed out that the frequency cannot be considered as the main indicator to decide which strategy is the best. It only shows which strategy is easier to apply, and it is more often used in the context of Lithuanian menus. The most important thing is to transfer the meaning and make the text clear for TL readers. The method does not matter as long as the text is coherent, easy to understand meaning that the correct transference of the original message comes before the strategy which is/should be used to translate CSIs in Lithuanian menus.

2.2.2. The Analysis of Foreign CSIs Translation

Even though the examples of the research have been taken specifically from Lithuanian menus of Lithuanian restaurants, the menus have been full of foreign CSIs. In fact, there have been found twice as much foreign CSIs as there have been found Lithuanian ones: 352 foreign CSIs and 184 Lithuanian CSIs (see Appendix 3 and Appendix 4). In this part of the paper foreign CSIs are to be discussed in the same framework as it has been done with Lithuanian ones. Examples of the most foreignising strategy **preservation of form**:

32. „Panceta“ – „Panceta“ (PP);
33. Sūris „feta“ – Cheese „Feta“ (CK);
34. „Nicos“ salotos – „Nica“ salad (PP);
35. „Carpaccio di Bresaola“ su gražgarstės salotomis ir palmių šerdimis – **Carpaccio “Bresaola”** (air dried, salt cured beef) with roquette salad and palm hearts (Fi);
36. Crispelli – Crispelli (BP);
37. Lašišos ir jautienos **carpaccio** su rucola ir apelsiniais – Salmon and beef **Carpaccio** with arugula
38. Jautienos **karpačas** – Beef **carpaccio** (BP);
39. **Toskanos lazanija** (su bolonijos ir **bešamelio** padažu) – **Lasagne “à la Toscana”** (with **bechamel** and meat sauce);
40. „Canelone“ įdaryta mėsa – **Canelone** with meat (PP);
41. Su „**Bolonijos**“ padažu (malta jautiena, pomidorų padažas, morkos, salierai, sūris „Džiugas“) – With **Bolonese** sauce (minced beef, tomato sauce, carrots, celery, hard cheese) (BP);
42. **Cezario** vegetariškos salotos – **Cesear** vegetarian salad (PI);

43. *Itališkos salotos – Italian salad (PP)*;

The examples of preservation of form No. 32–35 illustrate how the original forms are kept in quotation marks. However, some small differences can be noticed. In the example No. 32 the original form is kept and no orthographic adaptation is done („*Panceta*“ – „*Panceta*“) in TL text whereas translation of the example No. 34 is modified in accordance with TL grammar rules. The example No. 33 does not involve orthographic adaptation, however, the first letter in translation of the CSI is capitalized putting more emphasis than it is in the original text („*feta*“ – “*Feta*”). The example No. 35 also does not involve any orthographic adaptation but there are some slight changes in the usage of quotation marks. In the original text the whole CSI phrase (name of the dish) is kept in the quotation marks (“*Carpaccio di Bresaola*”) whereas in the translated text only the word *bresaola* is quoted (*Carpaccio* “*Bresaola*”). This indicates two things: first, the translator wants to put specific emphasis on the word *bresaola*; second, the first part of the CSI (*carpaccio*) is considered to be not that foreign to the TA and does not need any explanation, emphasis or other means to distinguish it from the rest of the text. These slight differences do not have much influence on how accurately the content of the original CSI is transferred, only they emphasize to different extents. The examples No. 36–38 illustrate how the original form is transferred without quotation marks. Despite the fact that all three examples have been translated without quotation marks, some slight differences can be noticed. The example No. 36 is simple transference of the form of the CSI without even slightest change (*Crispelli* – *Crispelli*) whereas the example No. 37 involves the change in capitalization, i.e. the first letter in the translated text is capitalized to put emphasis on the CSI (*carppacio* – *Carpaccio*); the example No. 38 involves orthographic adaptation, i.e. Lithuanian part is written in accordance with Lithuanian spelling rules *karpačas* whereas the translated part is adapted according to TL rules *carpaccio*. The examples 39–41 involve both changes in quoting and using orthographic adaptation. The CSI of example No. 39 has no quotation marks in the SL text whereas translation of it is quoted (*Toskanos lazanija* – *Lasagne* “*à la Toscana*”). By this the translator puts extra emphasis on the translated CSI. The examples No. 40 and 41 are the opposite – CSIs in the SL text are in quotation marks while translation of them is without quotes which gives an opposite effect, i.e. CSIs are considered to be better known to the TL audience than to the SL audience and do not need any extra emphasis in the text. The only difference of examples No. 40 and 41 is that the former does not involve orthographic adaptation (*Canelone* – *Canelone*) while the latter does (*Bolonijos* – *Bolonese*). However, orthographic adaptation does not have much influence neither on the degree of emphasis given to the translated CSI nor on the accuracy of transference of the message’s content. And finally, the last two examples of preservation of form (No. 42 and 43) are orthographically adapted and have no quotation marks. The only reason they have been selected to be mentioned is that their translation does not differ much from the original form and the meaning is exactly the same (*itališkias* – *Italian*). Thus, first, it sounds very natural for the TA;

second, it is hard to decide whether it is preservation of form or content, or both because the forms sound and mean almost the same thing. It is difficult to decide which translation strategy is applied because the whole concept of CSIs is slightly blurred, their classification and the translation strategies have no strict boundaries.

Employing **preservation of content** significantly smaller part of foreign CSIs has been translated than employing preservation of form. Consider examples:

- 44. *Legendinė Eliziejaus laukų juodųjų trumų sriuba* – The legendary Champs Elysees **black truffle soup** (IR);
- 45. *Naminis mėsainis su gruzdintais svogūnais* – Homemade **burger** with fried onions (K);
- 46. *Sūrio pyragas* – **Cheescake** (K);
- 47. *Jautienos didkepsnis* – Beef **steak** (K);

CSIs in the examples listed above are literary translated, i.e. words with cultural references of SL are replaced with TL ones having the same lexical meaning. CSIs of examples No. 44 and 45 receive word by word translation, every word of the CSI is transferred to the TL text (*juodųjų trumų sriuba* – *black truffle soup*; *mėsainis* – *burger*). Examples No. 46 and 47 are also literal translation of words with cultural references. However, the changes in some words are noticed. For example, *sūrio pyragas* in Lithuanian language is expressed in two words while in English as one *cheesecake*. The name of the dish contains two aspects: what the dish is made of (*sūrio* – *cheese*) and what the dish itself is (*pyragas* – *cake*). The only difference is that in SL it is two words while in TL it is one word. The example No. 47 shows how connotative meaning can be kept with small losses in literal translation, i.e. not all words are translated but the message is conveyed anyway. Lithuanian word *didkepsnis* has two aspects: the size (*didelis*) and what the dish is itself (*kepsnys* – *steak*) while the English word for the dish is only *steak*. The aspect of the size is somehow embedded in the word *steak* because when the reader of TL hears *steak* the idea that it is big comes automatically. So creating a compound is totally unnecessary. The compound *big-steak* would look unnaturally, make the text overfilled with unnecessary illogical words, thus, the translator chooses to omit the part “big” especially when the word *steak* implies this meaning automatically.

Relatively small part of CSIs has been translated with the translation strategy **addition inside the text** indicating that most of foreign CSIs are considered to be familiar to the TL audience and only small part of them requires further explanation/addition. Following are the examples of **addition inside the text**:

- 48. *„Fetos“ salotos (Salotos, agurkai, pomidorai, paprika, svogūnai, alyvuogės, sūris „Feta“, bazilikų padažas)* – „Feta“ **cheese** salad (Lettuce, cucumber, tomatoes, paprika, onion, black olives, „Feta“ cheese, basil sauce) (PP);

49. “Carpaccio di Bresaola” su grąžgarstės salotomis ir palmių šerdimis – Carpaccio “Bresaola” (**air dried, salt cured beef**) with roquette salad and palm hearts (Fi);
50. “Burro” jautienos didkepsnis – “Burro” beef steak **with basil butter** (BP);
51. Užkepta austrė Casino – Oysters Casino **with crayfish tails and parmesan** (IR);
52. “Fagottini” makaronų maišeliai su rūkytu kumpiu ir sūriu “Fontina” – “Fagottini” pasta bags with smoked ham and “Fontina” cheese **filling** (Fi);
53. Toskaniškas kiaulienos išpjovos kepsnys su sūriu „Mozzarella“ ir serano kumpiu – Tuscany style pork filet chop **oven roasted** with „Mozzarella“ cheese and **topped** with serano ham (BU);
54. Bolonijos padažas – Bolognese **meat** sauce (Fi);

All of the examples provided above include extra information in the translated text. The only difference that has been noticed is the kind of information that is added. The first two examples of addition explain what CSIs are themselves. In the SL text CSIs *Fetos* and *Carpaccio di Bresaola* are not explained supposing readers are aware of the meanings and are familiar with them. Whereas in the translated text additional noun is added to explain what the CSIs are: *cheese* for *Feta* and *air dried, salt cured beef* for *Bresaola*. Next two examples provide with the explanation what the dish is served with: example No. 50 – steak *with basil butter*; example No. 51 – oyster *with crayfish tails and parmesan*. The absence of this information in the SL text implies that the SA is aware of what dishes are, what are made of and how they are served; the presence of these details in the TL text indicates that the TA needs further explanation meaning that CSIs are considered to be more popular and known in source culture than in target culture. Moreover, examples No. 52 and 53 illustrate the addition of cooking method, how the dishes are made (that cheese and ham are the *filling*, chop is *oven roasted*, cheese is *topped*) while the last example shows what the CSI itself is made of (not what the CSI is but the product of which it is cooked) – Bolognese sauce made of *meat*. All the information present in the translated text and absent in the SL text suggests that the SA is aware of CSIs and their meanings while the TA is not that familiar with them and needs further information. However, the absence of extra information in the SL text cannot be the 100 % indicator that SL readers will be familiar with CSIs and vice versa, the presence of explanation in the TL text does not strictly imply that readers of TL need it and do not know CSIs. It is only a general idea of addition (the SA is familiar with CSI, the TA is not) but the actual fact if the person knows CSI depends on general knowledge of history, cultures and languages.

The strategy of **globalization** has also been used not that often to translate foreign CSIs in Lithuanian menus from Lithuanian to English. Consider examples of globalization:

55. “Ravioli” su “**ricotta**” sūrio ir špinatų įdaru – Ravioli with **cottage** cheese and spinach filling (Fi);
56. Pasta su **baravykais** – Pasta with **mushrooms** (*boletus*) (PI);

These two examples illustrate how the narrow specific meaning is globalized into the broader, more common and widely used one. The example No. 55 shows how the specific type of cheese *ricotta* (Italian whey cheese made from sheep, cow, goat milk whey left over from the production of cheese) is globalized into just *cottage cheese* which means “cheese curd product”. So, it can be said that *ricotta* is one type of *cottage cheese*. And instead of transferring narrow, specific kind of cheese name, the translator decides to use the general word for that kind of cheese which features all the qualities that specific one has. The second example (No. 56) also illustrates how the specific meaning is changed with broader one – *baravykas* (specific type of mushroom) is globalized into *mushroom* (general word to call genus of mushroom-producing fungi). However, in order not to lose all the aspects of the dish coming from the SL text, the translator decides to keep the specific name *boletus* in the brackets what gives both the colours of SL and clarity about the meal, i.e. an idea what the dish is made of.

Localization is the second most frequently used strategy to translate foreign CSIs from Lithuanian to English suggesting that translators seek to have CSIs familiar and natural for both SL and TL readers. Consider following examples:

57. *Ant grotelių kepta jautienos filė (su krauju)* “taljata” – **Rare cooked** beef fillet “tagliata” (Fi);
58. *Špinatai apkepti svieste* – **Sautéed** spinach (Ž);
59. *Austriškas pyragas su varške* – **Strudel** with curd (K);
60. *Vytintas kumpis* – **Prosciutto** ham (Fi);
61. *Su šonine* (šoninė, kiaušiniai, svogūnai, grietinė, suris „Džiugas“) – “**Carbonara**” with bacon flank sauce (bacon, eggs, onion, cream, hard cheese);
62. *Lietinis blynas su kumpiu ir sūriu* – **Crepe** with ham and cheese (BP);
63. *Jautienos kapotinis* – **Beef tartare** (HM);
64. “Foresta” *daugiarėžis su baravykais* (risotto ryžiai, baravykai, svogūnai) – “Foresta” **rissoto** with ceps (risotto rice, ceps, onions) (BP);
65. *Picos paplotėlis su sūriu* (sūris, česnakinis aliejus, rozmarinas) – **Focaccia** (cheese, garlic olive oil, rosemary) (BP);

All the titles of the dishes listed above are translated using localization strategy. However, differences have been noticed because different parts/meanings of CSIs have been localized. First two examples (No. 57 and 58) illustrate how the cooking method but not CSIs themselves are localized. In Lithuania is not very common to leave the steak half uncooked so SL does not have a specific word for this kind of cooking method and the description of how the steak looks like is used *su krauju* (with blood) instead. However, TL has particular words (*rare cooked*) and the translator chooses rather to use them than literal translation, preservation, etc. what would not provide with such a clear idea and natural sounding as using localization does. The same case is with the example No. 58, i.e. SL has only words to describe the cooking method *apkepti svieste* while TL has a specific term for the way of cooking

when the food is fried in the pan using butter – *sautéed*. The next three examples (No. 59–61) reflect the aspect of localization when general concept is rendered into more specific one. SL concepts of examples No. 59–61 are general (*austriškas pyragas*, *vytintas*, *su šonine*) while their translation is specific kinds of that general groups: *strudel* is layered pastry with a filling that is usually sweet and is popular in Austria while the SL name contains only the part that it is Austrian cake; *prosciutto* is a dry-cured ham that is usually thinly sliced and served uncooked while the name of it in SL says only cured ham; “*carbonara*” is an Italian pasta dish which main ingredients are bacon, cheese, peppers and Lithuanian name of the dish involves only the part that is made of bacon, thus, is general because there can be various types of pasta based on the bacon. By employing this strategy the translator tends to emphasize CSIs in TL more than they are in the SL text and concentrates all the attention of readers to them. The CSI in the example No. 61 is even more emphasized because the name of the dish is written in quotation marks to put additional stress to the title “*Carbonara*”. Moreover, the other three examples (No. 62–64) illustrate slightly different side of localization when one cultural reference is changed with another one, better known to the TA. For example *lietinis blynas* (ex. No. 62) is known for the SL audience as thin pancake, made of flour, baked in a frying pan, served with either sweet or savoury filling which is usually added to the centre of the pancake and served with the edges partially folded over it, or it is totally rolled. The translator introduces foreign CSI *crepe* which has exactly the same meaning. This kind of translation has two main advantages: first, the meaning is absolutely transferred; second, the text (CSI) sounds natural, it is easy to understand for the TA because one cultural reference is changed with another. The last example of localization (No. 65) shows how the explanation (not the broad meaning, e.g. type, but definition) is localized into specific term with cultural references. The SL text contains lots of additional information, some kind of definition of the CSI (*Picos paplotėlis su sūriu*) which is introduced in the TL text (*Focaccia*). *Focaccia* means flat oven-baked Italian pizza bread which may be topped with cheese or herbs what exactly is written in the SL part of the menu *picos paplotėlis su sūriu*. Summing up, there are few ways how localization is employed to translate foreign CSIs in Lithuanian menus: some part of CSIs explanation is localized (e.g. cooking method), the general concept is changed into more specific one, cultural reference is replaced with another cultural reference or the definition is localized into the specific CSI. In any case, the main point of localization is to find cultural equivalents better known for the TL audience to make the text sound natural, familiar and easy to understand.

Few examples of translation of foreign CSIs by **transformation** strategy have been found in the Lithuanian menus:

66. *Omletas su cukinijomis – Zucchini frittata (PI)*;

67. *Kepta ėriuko nugarinė su kauliuku, vynuoginiais pomidorais, gražgarstės putėšiais ir rozmarinų padažu* – Rack of lamb with cherry tomatoes, rucola **mousse**, and rosemary sauce (IR);
68. *Kiaulienos maltinukas* – Pork **rissoles** (CK);

Even though the content is slightly distorted, the newly introduced CSIs are expected to have the same impact on the TA, be clear and easy to understand. The first example of transformation (No. 66) involves a dish made of beaten eggs fried in the pan on butter or oil. Both dishes are egg-based, however, *frittata* originally differs from *omletas* because it may be enriched with more various ingredients such as meats, cheeses, vegetables or even pasta. Similar cases are with another two examples: the intended meaning of *putėšiai* is distorted because *mousse* can be either sweet or savoury when *putėšiai* is only sweet; *maltinukas* means the dish which is made only of minced meat while the *rissoles* are supposed to be with filling, rolled in bread crumbs or even dough. Despite the fact that the original meaning of the SL word is a little bit modified, the essence stays and, moreover, the new/slightly different cultural references are familiar to the TA what is the most important thing for translators to achieve, i.e. make the translated text clear, coherent, natural to sound for the reader of receiving culture.

Omission is very seldom used and considered to be the most drastic of all translation strategies, i.e. it is deletion of cultural references. Examples of the omission of foreign CSIs in Lithuanian menus:

69. „*Parmos*“ kumpis – ham (PI);
70. **Pekorino** sūriu įdarytos datulės su šonine – Cheese stuffed dates with bacon (HM);

In both cases the specific names of the kinds are dismissed. In the example No. 69 the particular name of the ham is present („*Parmos*“) in the SL text while in the TL text the CSI is omitted and only the general name of food group is present – *ham*. The second case is the same – the original text features the specific name of cheese *Pekorino* while the translation has only the general word *cheese*. The CSI of example No. 69 is emphasized more than of the example No. 70 because it is written in the quotation marks in SL text. However, it does not have much of importance because they both are omitted in the TL text. Even though the cultural references are omitted because they are to be considered not important or very hard to translate, the basic meaning of the dish is transferred by giving the general name of the specific kind food (e.g. *Parma* – *ham*).

The last translation strategy is **creation** and only one example of it has been found:

71. *Vištienos kepsnys pagal senąjį žolininkės receptą* – Chicken filet in creamy **pesto** sauce (BU);

This example illustrates how the new CSI is introduced in the TL text which is not present in the SL text. In this particular example the name of specific sauce (*pesto*) is introduced. No clue about the sauce is noticed in the original text, thus, it can be said the CSI is created in order to make the translation to be more detailed and easier to understand for TL readers. They are expected to be familiar with this type of sauce and have no problems while understanding the meaning of it, ingredients, preparation, etc.

To sum up and show frequency of translation strategies that have been used to translate foreign CSIs in Lithuanian menus, the following figure has been created:

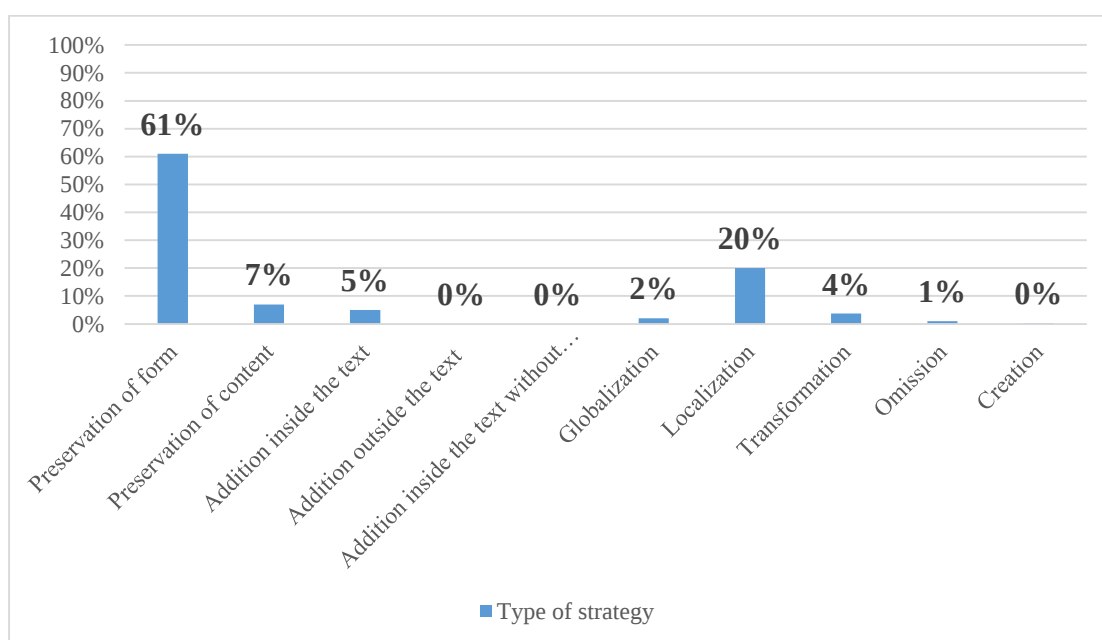


Figure 2. Usage of Translation Strategies for Foreign CSIs Translation

The most frequently used translation strategy for translation of foreign CSIs is preservation of form. The employment of this strategy suggests that foreign CSIs are considered to be familiar to both source language audience and target language audience; translation of them does not need any clarification, further explanation nor addition; the original forms of the words are supposed to be recognized in both source and target cultures. Another big part of foreign CSIs have been translated by using localization, i.e. cultural references have been changed with another cultural references which may be more natural for TL readers than the original one. Other strategies (preservation of content, addition inside the text, globalization, transformation, omission and creation) have been used relatively seldom. Addition outside the text or addition without the original CSI have not been used at all.

2.2.3. Comparison of Translation Strategies Used for Translation of Lithuanian and Foreign CSIs

The object of this paper is Lithuanian and Foreign CSIs, their translation, thus, the examples have been selected from both Lithuanian and foreign cuisine. Since cultures, languages differ, naturally terms used in cuisine differ as well. Moreover, the aim of the paper is to analyse translation of CSIs in the menus. One part of the analysis is to compare the results how the translation strategies have been used to translate Lithuanian and Foreign CSIs in Lithuanian menus.

The first and the biggest difference has been observed between the most frequently used strategies. The biggest part of Lithuanian CSIs have been translated by preserving the content (preservation of content, 32 %) whereas foreign CSIs have been translated by keeping the original form (preservation of form, 61 %) (see Appendix 5). This tendency shows that foreign CSIs are considered to be better known for the TA readers, their original forms are supposed to be recognised and the meanings are to be understood without the additional information or any changes. Lithuanian CSIs, on the other hand, are not so popular and their original forms would not give much of the idea of the meaning to TA readers, most likely tourists. Thus, instead of keeping the original forms, literal translation is chosen. Even though when preservation of content instead of preservation of form is employed the aspects of source culture are not fully transferred to the TL text, the meaning is conveyed what is considered to be the most important thing in translation.

Naturally, there is a question: what influences the choice of translation strategies which are the most frequently used? First, the popularity and the fact how well CSIs are known to readers probably is one of the most influencing factors to choose translation strategies. Furthermore, exactly how well CSIs are known depends on the dominance of SL culture, i.e. the more dominant the culture, the more widely its cultural references are spread, and the more options to keep original forms exist. Thus, since Lithuania is neither dominant nor big country, it is not a surprising fact the Lithuanian CSIs are rather literary translated than the original forms are preserved. On the other hand, foreign CSIs come from various cultures, dominant countries (e.g. Italy and France are known for their cuisine in the entire world) and their CSIs are widely spread already, recognised by the people and the original forms are chosen to be kept.

The second reason to choose either preservation of form or content is the gap between cultures. If cultures are close and languages are similar, the original forms of CSIs may be kept even though the countries are not dominant and CSIs are not widely spread. They are known for the target audience and that is what only matters – to make translation easy to understand and natural to sound for the TL

audience. On the contrary, even though the country is dominant, cultural references are widely spread, if the gap is huge, the original form cannot be preserved, i.e. if target culture has no contact and anything in common with source culture, original CSIs may be known for the entire world, but if the receiving audience is not familiar with them, literal translation is rather employed than preservation of form.

Another tendency which has to be pointed out is that if preservation of form has been the most frequently used strategy to translate foreign CSIs, relatively small part of Lithuanian CSIs has been translated by employing this strategy. And vice versa – the relatively big part of Lithuanian CSIs has been translated by preserving the content and small amount of foreign CSIs have been translated by employing this strategy. Consider Figure 3:

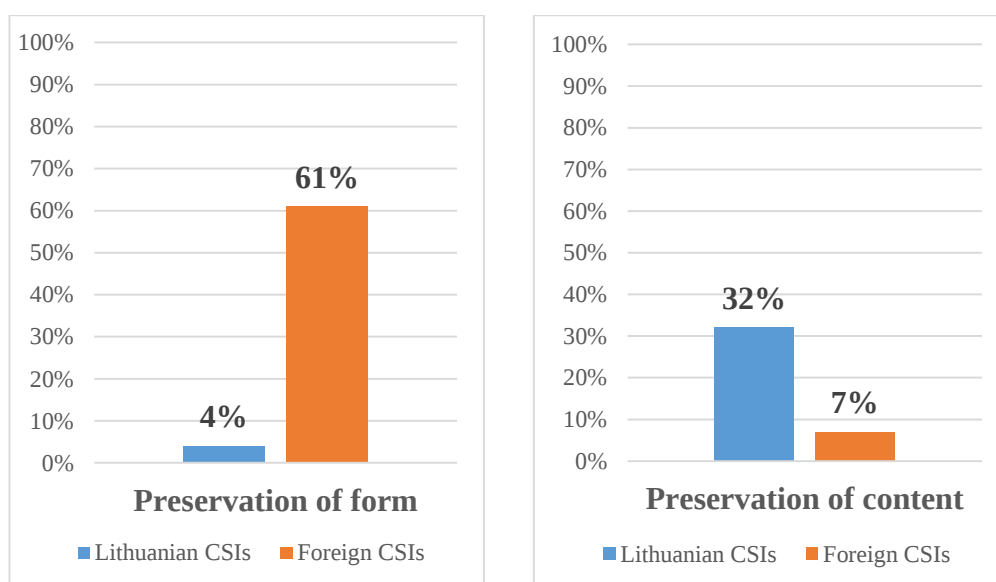


Figure 3. The Usage of Preservation to Translate Lithuanian and Foreign CSIs

Considering the Figure 3 it can be said that if CSIs are thought to be well known and recognisable, the tendency is to choose preservation of form rather than content. And vice versa, if CSIs are not popular, most likely translators are not to take their chances to be misunderstood and rather transfer the content than the original form.

Addition inside the text (either with or without the original CSI in the TL text) and globalization has been significantly more often used to translate Lithuanian CSIs rather than foreign ones in Lithuanian menus. Consider Figure 4:

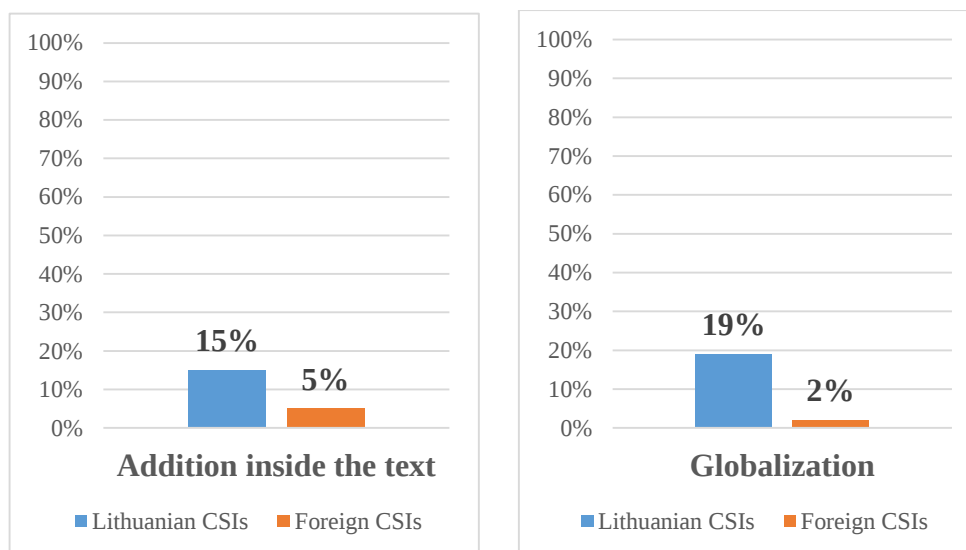


Figure 4. The Usage of Addition inside the Text and Globalization to Translate Lithuanian and Foreign CSIs

This kind of distribution of used translation strategies suggests that Lithuanian CSIs are not common and well known to foreign cultures. They need to be either globalized from something specific to something more general and natural, or their translation needs extra information in order to convey/explain the meaning.

Localization has been slightly more often used to translate foreign CSIs than Lithuanian names of the dishes. Consider:

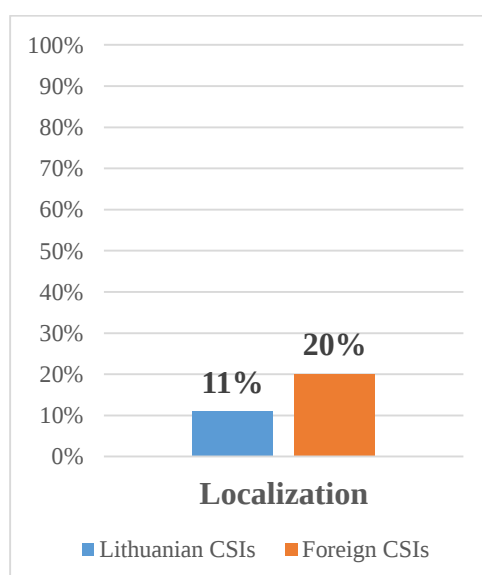


Figure 5. The Usage of Localization to Translate Lithuanian and Foreign CSIs

Localization means changing one cultural reference with another which is believed to be known for the TL audience. Since this strategy has been employed more often to translate foreign CSIs, this suggests that cultural references of foreign cultures are easier to localize than Lithuanian ones, i.e. it is easier to find cultural equivalents of more dominant countries because they are not only better known in the world but also have influenced/are still influencing specific fields (again e.g. Italian and French cuisines).

Transformation and omission have not been used almost at all in translation of both Lithuanian and foreign CSIs. Consider following Figure 6:

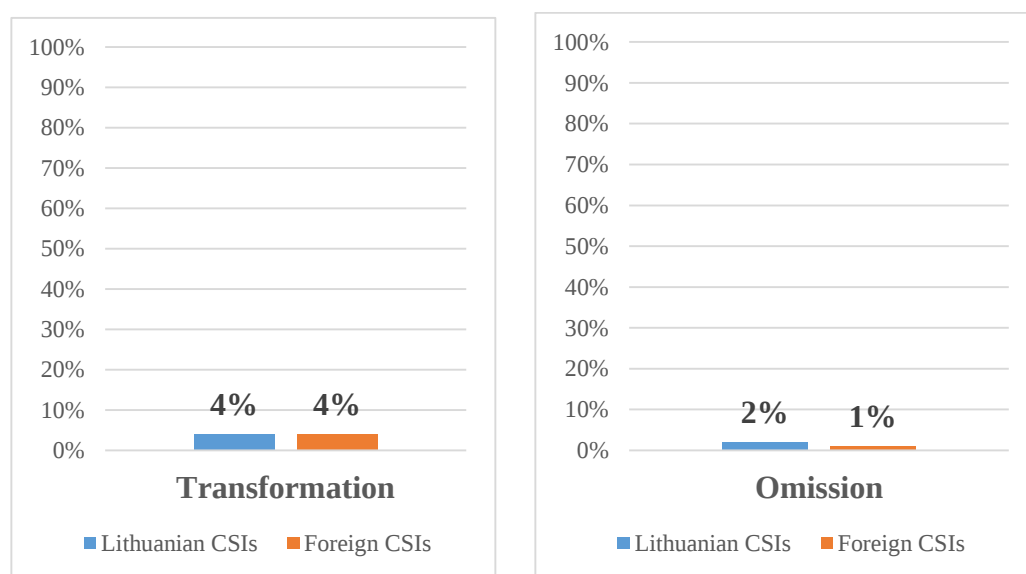


Figure 6. The Usage of Transformation and Omission to Translate Lithuanian and Foreign CSIs

Almost zero degree usage of these two strategies suggests that translators tend not to modify/change the implied original meaning. Even more of them refuse to use omission, delete the cultural references: 2 % of Lithuanian CSIs has been translated with this strategy and only 1 % of foreign CSIs.

One example has been found of creation in translation of Lithuanian CSIs and none in translation of foreign CSIs. Besides, no examples of both Lithuanian and foreign CSIs have been found to be translated with addition outside the text. No examples of addition inside the text without the original CSI have been found in foreign CSIs translation (on the contrary, 13 % of Lithuanian CSIs have been translated with this strategy). Consider the following Figure 7:

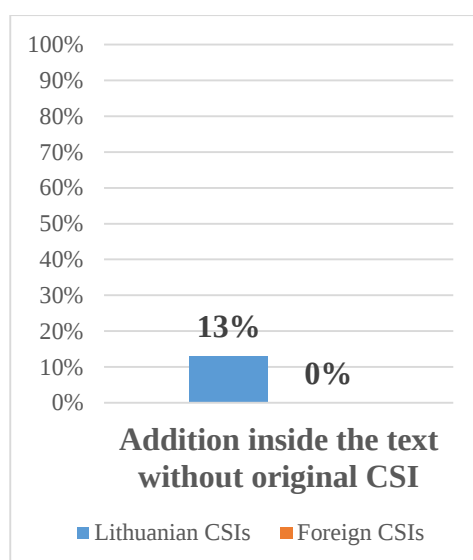


Figure 7. The Usage of Addition inside the Text without original CSI to Translate Lithuanian and Foreign CSIs

Summing up, the strategy which emphasizes original CSIs the most (preservation of form) has been used to translate the CSIs which are expected to be more popular and better known (foreign ones). The strategies which put slightly less stress on the SL and its CSIs, such as preservation of content, addition, globalization, have been used to translate Lithuanian CSIs more often because they are not so famous and widely spread. Moreover, localization which aims to replace one cultural reference with another has been used more often for translation of foreign CSIs because they are widely spread and cultural equivalents are easier to find. And finally, strategies which are considered to be ones of the most drastic, either altering the meanings of CSIs, deleting CSIs (transformation, omission) or introducing new ones (creation) are not very popular and have been used only few times.

2.3. Combination of Few Strategies and Different Translation of the Same CSI

Translation of cultural references is a complicated task because CSIs impose many problems for translators such as difficulties to understand and convey the meaning, find the right equivalents for original CSIs in target language. First of all, translators, have to understand the meanings and then choose how they are going to proceed with cultural references, i.e. to decide which translation strategy to use to successfully convey the meanings. As it is already pointed out, CSIs are extremely hard to translate, thus, sometimes translators employ combinations of few different strategies to translate the same CSI. It is up to translators to decide which translation strategy(s) to use since there is no set of rules saying which strategy should be employed in which case. Consequently, the same CSI can be translated by using different strategies by different translators. Moreover, because of the lack of the consistency in defining translation strategies and how they should be employed, such cases occur when the same CSI is translated differently even though the strategy which is used to translate it is the same

(see Appendix 6). The positive side of a lack of consistency in strategies for CSIs translation is that translators have enough freedom for creativity. Many decisions are left to be made by translators, thus, this chapter concentrates on choices/translation strategies translators have adopted to translate Lithuanian and foreign CSIs in Lithuanian menus.

2.3.1. Translation of Lithuanian CSIs

In order to make translation as good and natural to sound as possible for TL readers, translators sometimes employ few different strategies when dealing with translation of CSIs. The following is the examples of different strategies used for one CSI translation:

72. *Lietuviškos trauktinės* „*Žalios devynerios*“ (4 cl) ir „*Trejos Devynerios*“ (4 cl) – **Local Bitters**: „*Žalios devynerios*“ (4 cl), „**999**“ (4 cl) (IR) – preservation of form and transformation;
73. *Didžkukuliai* – **Potato dumplings** (K) – **localization and addition**;
74. *Aukštaitiškas bulvių apkepas* – **Potato pie** (K) – **localization and omission**;
75. *Miltiniai virtinukai su jautiena* (malta jautiena, daržovės, sūris „*Džiugas*“) – **Ravioli** with beef (minced beef, vegetables, hard cheese) (BP) – transformation and omission;
76. *Didžkukuliai* (Cepelinai) – **Grated potato dumpling** (BU) – **localisation, omission and addition inside the text**;

All CSIs highlighted above are translated by using two or even three strategies at the same time. The example No. 72 illustrates preservation of form plus transformation. First of all, to keep the aspects of source culture the title of one traditional Lithuanian drink is transferred to the target text „*Žalios devynerios*“. However, to make the message and meaning clearer, the translator decides to modify other original CSIs and uses transformation. The original CSI *lietuviškos trauktinės* means the alcohol drink made in Lithuania. The translation says *local bitters* what does not specify that the drink comes and is made in Lithuania; just that it is local drink of the country. Another transformation is from „*Trejos Devynerios*“ to „**999**“ – instead of transferring words, the translator decides to reflect the meaning in the form of numbers (*trejos devynerios* – *three nines* – 999). Even though the meanings are modified, the message is clear enough and easier to understand for the TA what the main goal of transformation is. The second example of combination of strategies (No. 73) is when localization and addition inside the text are used. First, the original CSI *didžkukuliai* is localized into *dumplings* (both dishes can be made of potatoes and include filling of meat, curd, vegetables), i.e. one cultural reference is replaced with another which is easier to understand for TL readers. To provide with even more clarity, the translator uses addition. *Dumplings* can be based on potatoes, flour or even bread while *cepelinai* only can be based on potatoes. To avoid misunderstanding, the translator adds extra explanation which says what the dish is made of (*potatoes*). The example No. 74 is the opposite to the example No. 73. Both examples include localization, but instead of adding information, the translator

uses omission. The deletion may be used because the translator thinks the name of the dish is naturalized enough and does not need any other information or the details are considered to be unimportant and can be skipped. The example No. 75 illustrates transformation and addition. First, the CSI of TL *virtiniai* is changed with *ravioli*. Dishes are similar, however, Lithuanian *virtiniai* may be cooked with or without filling, dough made of flour and curd while *ravioli* is made of thin pasta dough, always with a filling. Because of transformation, the original meaning is a little bit altered, i.e. translation implicates that the dish can be based only on dough, thus, the translator decides to employ omission. The word which is present in TL text *miltiniai* (made of flour) is totally unnecessary because the meaning that the dish is made of flour is already embedded in the translated CSI. Transferring it would only make the text overfilled with unnecessary words, moreover, it would sound unnatural. The last example (No. 76) shows how three translation strategies are employed to translate one CSI. First of all, the original name of the dish *cepelinai* is omitted. Then one cultural reference is changed with another (*didžkukuliai* – *dumplings*). Since the translated dish may be made from potatoes or flour, to avoid confusion the translator employs addition and specifies that the dish is made strictly from *grated potatoes*.

There is no set of rules saying which strategy and when should be used. Thus, sometimes the same CSI is translated with the different translation strategies. It is the matter of the translator's choice. Consider following examples:

77. *Karališka žuvienė iš 2 rūšių žuvies (lašišos, skumbės) – King fish soup with 2 types of fish (salmon, mackerel) (GD);*
78. *Bajoriška žuvienė, užkepta krosnyje su naminės tešlos kauburėliu – Chowder for noblemen under the blanket of puff pastry (BU);*

In these two examples the same Lithuanian dish *žuvienė* is translated with two different strategies. The first one is localization – *žuvienė* known to SL readers as the soup in which fish is one of the main ingredients is translated as *chowder* which means exactly the same dish. In the second example cultural reference is dismissed and *žuvienė* is globalized into *fish soup*. Translations are different, illustrate different aspects (specific type *žuvienė*, *chowder* or the general group *fish soup*), however, in both cases the meaning is transferred successfully. There is no set of rules saying which strategy to use, there is also no set of indicators to decide which translation strategy is better.

Another interesting tendency which has been noticed when doing the analysis of translation is the same CSI translated with the same strategy but the translation/result is different. Again, such cases occur because there is a lack of agreement on how translation strategies for CSIs translation should be employed. Consider following examples:

79. *Balandėliai su virtomis bulvėmis* – **Minced meat stuffed and stewed cabbage leaves served with boiled potatoes (BU);**
 80. *Šanchajaus balandėliai* – **Shanghai stuffed cabbage rolls (K);**
 81. *Balandėliai* – **Meat-stuffed cabbage rolls (K);**

All the examples listed above are translated by using addition inside the text without the original CSI. Even though the strategy is the same, it is obvious that translation is different. Some of them include information about what the dish is made of (*meat, cabbage leaves*), how it is made (*meat is minced, stuffed*) or how it looks like (*rolls*). It is up to the translator which strategy to choose and then how to use it. It is impossible to say which translation is better and which is worse, just some of them are more descriptive, others less.

Summing up, there have been cases observed when translators have had employed combinations of few strategies to translate the same cultural reference because CSIs are complicated phenomenon and it is not easy to transfer the meanings of them. Moreover, since there is no set of rules saying which strategy should be employed in which case, such examples have occurred when the same CSI is translated by different strategy or the same strategy but translation have differed.

2.3.2. Translation of Foreign CSIs

As well as Lithuanian CSIs, foreign CSIs have been translated by using combinations of few strategies. Employing several translation strategies for translation of one cultural reference once again illustrates the complexity of CSIs and that usual translation decisions and actions (employment of single strategy) have to be modified to achieve a successful result. Consider examples of combinations of strategies to translate the same CSI:

82. *Baklažanų užkepėlė* “*Parmigiana*” – *Parmigiana* (Fi) – **omission** and preservation of form;
 83. „*Panna cotta*“ (*Grietinėlės skanėstas su karamele arba su miško uogomis*) – *Panna cotta with caramel or with mixed berries* – **omission** and preservation of form;
 84. *Lakštinių apkepas* (*Lazanija*) – *Lasagne* (F) – **omission** and preservation of form;
 85. *Avies sūris* *Pecorino* – *Pecorino* cheese (Fi) – **omission** and preservation of form;
 86. *Ant grotelių kepta jautienos filė* (su krauju) “*taljata*” – *Rare cooked beef fillet “tagliata”* (Fi) – **omission** and preservation of form;
 87. *Tėčio varškėtukai* (kepti, virti) – *Dumplings* (fried, boiled) (BP) – transformation and **omission**;
 88. *Močiūtės lietinis* su kumpiu ir sūriu (*virtas kumpis, sūris, salotos, grietinėlės-sūrio padažas, petražolės, krapai*) – *Crepe with ham and cheese* (ham, cheese, lettuce, cream sauce, dill) – **omission** and localization;
 89. *Kijevo kotletas* – *Chicken kiev* (BU) – localization and preservation of form;

Examples No. 82–86 are translated by using preservation of form and omission. Differences when using preservation of form are visible only in how CSIs are transferred: written exactly in the same manner as the original one (“*taljata*” – “*tagliata*”, *Pecorino* – *Pecorino*); written without quotation marks (“*Parmigiana*” – *Parmigiana*); originally written in brackets, without brackets in the translated text to emphasize the name of the dish (ex. No. 84). Slightly bigger differences can be noticed in the case of omission. In the examples No. 82–84 the words explaining what CSIs are themselves are omitted, e.g. in the example No. 84 the SL text contains explanation what *Lazanija* is – *Lakštinių apkepas* which is omitted in the TL text implicating that the TA is more familiar with the CSI and does not need any additional information. In the example No. 85 the word describing the kind of cheese is omitted (*avies*). Again TL readers are expected to be familiar with the CSI and know that it is made of sheep cheese only by reading the name of it (*pecorino*). In the example No. 86 the cooking method is deleted (*ant grotelių kepta*). The SL text needs the information how the fillet is grilled whereas SL words *rare cooked* already implicate the cooking method and another words “grilled, roasted on the grill” are not necessary. Examples No. 88 and 89 both illustrate omission plus another strategy. They are similar because of the employment of omission because the deleted information is not important, the deletion of it does not influence how the readers of TL are going to understand CSIs at all, i.e. *tėčio, močiūtės* (*dad’s, granny’s*) are just random words used in the title of the dish, the presence (or absence) of them does not modify the meaning of the dish at all. However, there is a difference in the other strategy used: example No. 87 employs transformation (*varškėtukai* – *dumplings*), example No. 88 is translated by using localization (*lietiniai* – *crepes*). The last example of combinations of strategies is the CSI translated by preservation of form plus localization. First of all, one word of the title is preserved (*Kijevo* – *Kiev*) to keep the foreign sounding. Then the localization is employed to make the name of the dish to sound natural for TL readers. The translation *Chicken Kiev* may sound weird for SL readers but it is totally natural, familiar and commonly used for TL audience.

Moreover, the cases when the same CSI has been translated by different strategies also have had appeared in foreign CSIs translations in Lithuanian menus. Consider these examples:

90. **Lazanija** su špinatais ir rikotos sūriu (**rikotos** sūris, špinatai, svogūnai, česnakai, sūris „Džiugas“) – **Lasagne** with spinach and **ricotta** cheese (**ricotta** cheese, spinach, onion, garlic, hard cheese) (BP);
91. “Ravioli” su “**ricotta**” sūrio ir špinatų įdaru – Ravioli with **cottage cheese** and spinach filling (Fi);
92. **Omletas** su sūriu ir kumpiu – **Omelette** with cheese and ham (F);
93. **Omletas** su cukinijomis – Zucchini **frittata** (PI);

Examples No. 90–91 illustrate how the same type of cheese *ricotta* is translated differently. In the example No. 90 the original form is preserved to retain foreign sounding whereas in the example No.

91 the same CSI is globalized into *cottage cheese*. Globalization is used to make the translated text to sound more neutral. The original CSI may be not that widely known while the general name of food is understood everywhere by everyone. Thus, in the second case the translator decides not to risk and seeks to avoid misunderstandings, and globalizes *ricotta* into *cottage cheese*. The examples No. 92 and 93 also illustrate preservation of form in one case (*Omletas* – *Omelette*), however, transformation in the other (*Omletas* – *Frittata*). *Frittata* is made in a similar manner as the *omelette*, however, it can be enriched with more various ingredients such as meat, cheese, vegetables or even pasta. By preserving the form, the translator keeps the foreign sounding; by transforming the CSI, s/he modifies the meaning a little, but the message is clearly conveyed, meaning is understood and the chosen CSI is familiar to TL readers.

Cases when the same CSI has been translated with the same strategy but the results have been different have occurred in translation of foreign CSIs as well. Examples:

- 94. *Cezario salotos su tigrinėmis krevetėmis ir ančiuviais* – *Caesar salad with tiger prawns and anchovy sauce* (Ž);
- 95. *Cezario su vištiena salotos* – *Cesear with chicken salad* (PI);
- 96. „*Cezario*“ *salotos* (*Salotos, kepta šoninė, sūris „Parmesan“, kepta vištiena, ančiuvų padažas*) – „*Caesar’s*“ *salad* (*Lettuce, bacon, „Parmesan“ cheese, toasts, grilled chicken, anchovy sauce*) (PP);

All the examples written above are translated by using preservation of form. From the first sight it seems that it is not possible to find the differences when the translator simply preserves the original form. However, there are some small changes. They are not very significant and only occur in spelling (*Cezario* – *Caesar*, *Cesear*, *Caesar’s*). These changes have no big influence on the meaning, TL readers are able to understand the CSI clearly.

To sum up, after the analysis it has been observed that sometimes one translation strategy is not enough to successfully translate CSIs and combinations of them are employed. Furthermore, cases when the same CSI is translated with different strategies or the same strategy but the translation is different have also occurred because there is no unified agreement on how and which strategy to employ in which case.

2.3.3. The Comparison of Translation of Lithuanian and Foreign CSIs

Diversities of cultures and languages are the main reason why different cultural references appear. As mentioned before, CSIs of various cuisines differ as well. Their translation varies from one menu to another because of the lack of consistency to define translation strategies and how exactly to employ them. Some CSIs have been translated using few strategies at the same time; the same CSI have been

translated with different strategy and even such cases appear when the strategy has been the same but the results differ. Needless to say, the usage of combinations of strategies differ between translation of Lithuanian and foreign CSIs; different tendencies have been noticed in the same CSIs translation by different or the same strategies.

First of all, translators for both CSIs of Lithuanian and foreign cuisine have employed combinations of strategies to translate the same CSI. Some similar tendencies have been observed. To start with, combinations of omission and preservation of form, omission and transformation have been employed in both Lithuanian and foreign CSIs translation. The choice to use such combinations suggests that translators either tend to keep the original form and delete the other information putting especially big emphasis on SL CSIs, even though the message may not be so clear only by reading the title, or to transform original CSIs and dismiss other information. However, the latter differs from just preserving the form, because by transforming SL CSIs, the others are introduced which are expected to be familiar to TL readers. In this case the message is totally clear even though the meanings are a little bit distorted. These two combinations can be called opposite to one another because by preserving the form the colours of source culture are kept, but the meanings may be not so clear whereas by transforming original CSIs the aspects of source culture are dismissed, however, the message is totally conveyed.

Other combinations used to translate Lithuanian CSIs have been: preservation of form and transformation, preservation of content and globalization, localization and addition inside the text, localization and omission, globalization and omission, localization and addition inside the text and omission. Another two combinations have been employed to translate foreign CSIs: preservation of form and localization, preservation of content and omission. No other tendencies have been noticed between these combinations of strategies, it seems they have been employed differently in every particular case, according to CSIs and the taste of translators. However, one thing has to be pointed out, there have been eight different combinations of strategies to translate Lithuanian CSIs (one of which consists of three different translation strategies) and half less combinations to translate foreign CSIs (only four combinations). Thus, it can be said that Lithuanian CSIs are considered to be more complicated, not that widely spread and known, and their translation causes more problems for translators, they have to employ more strategies and take more various decisions.

There have been cases in both translation of Lithuanian as well as foreign CSIs when the same CSI has been translated by different strategy. No tendencies have been noticed here. It is totally up to translators which strategy to employ; no way to say which strategy/translation is the best, only the

results differ. One translation may sound more foreign, while the other may be more localized; one may be very detailed while another may be concise and short.

In both Lithuanian and foreign translation of CSIs there have been cases when the same CSIs have been translated with the same strategy but the results are different. The difference between translation of Lithuanian and foreign CSIs is that translation of the same Lithuanian CSI differ among themselves much more than translation of the same foreign CSIs. The differences among translation of foreign CSIs by the same strategy are very slight, only in the spelling. Whereas the differences in translation of the same Lithuanian CSIs by the same strategy are more obvious, e.g. the information which has been added/deleted differs. Thus, it can be said that Lithuanian CSIs seem to be more complicated what forces translators to be more creative in choosing how to deal with them.

Summing up, in both translation of Lithuanian and foreign CSIs there have been cases when the combinations of strategies have been employed to translate the same CSI; there have been cases observed when the same CSI has been translated with different/same translation strategy but the results differ. Furthermore, twice as many combinations of strategies have been used to translate the same Lithuanian CSIs than to translate foreign ones (eight to four). No tendencies have been noticed when translators choose to translate the same CSI with different strategies in translation of both Lithuanian and foreign CSIs. And finally, significantly bigger differences between the results of Lithuanian and foreign CSIs translation have been noticed when the same CSI is translated with the same strategy – in the foreign CSIs translation differences have been observed only in spelling whereas in translation of Lithuanian CSIs not only spelling but also added/deleted information has differed.

2.4. Mistranslations of Lithuanian and Foreign CSIs

Mistranslations are a normal phenomenon which occurs when dealing with complicated words, embedded with cultural references. Translators have to be aware of cultural peculiarities of source and target languages. Even though translators do their best in order to produce high quality translation, some mistakes appear such as failing to interpret the meaning and transfer it successfully. The following examples contain mistranslations of Lithuanian and foreign CSIs in Lithuanian menus:

97. *Su prieskoniais iškeptas **baltasis** sūris* – *Baked Lithuanian cheese (BU);*

98. *Lietuviškų mėsyčių rinkinys (Vytinta dešra, skilandis, šaltai rūkyta jautienos nugarinė, kiaulienos kumpis, **lašinukai**)* – *Lithuanian meat snack (Dried sausage, Lithuanian sausage, cold smoked beef tenderloin, pork ham, **lard**) (L);*

99. *Karšta kepta duona su fermentinio sūrio produkto padažu* – Warm deep fried brown bread sticks **with mayonnaise and garlic dressing** (BU);
100. *Gruzdinta kiaulienos šaltiena su marinuotomis gartyčiomis* – **Deep fired pork head cheese with marinated mustard seeds** (HM);
101. *Bulvytės fri* – Fries potatoes (PI);
102. *Mini paprika įdaryta fetos sūriu ir anakardžių riešutais su garstyčių padažu ir daržovių traškučiais* – Mini peppers stuffed with feta cheese and cashew nuts with **romesco** sauce and vegetable crisps (IR);
103. *Itališki bulvinukai „Gnocchi“ su vištiena ir pievagrybiais* – Italian **doughs** “Gnocchi” with chicken and chapignons (F);
104. *Trapios tešlos pyragas su morkomis, burokėliais ir ožkos sūriu* – Carrots and beetroot **tarte** with goat’s cheese (HM);

The examples provided above illustrate mistranslations of Lithuanian and foreign CSIs: examples No. 97–100 are mistranslations of Lithuanian cuisine CSIs, examples No. 101–104 are mistranslations of foreign CSIs.

First example of mistranslations of Lithuanian CSIs (No. 97) shows how two elements of the original text are missing in the translated text: *su prieskoniais* and *baltasis*. Without these two segments TL readers cannot make a full image about the dish. They have to guess whether the cheese is sweet or savoury (for SL readers the information that the cheese is with herbs is given – *su prieskoniais*). Another segment which is not translated is *baltasis*. This word indicates exactly what type of cheese it is and by being missed, it makes confusion and misunderstanding for the TL audience. SL readers know exactly that the cheese is white and made from curd, while TL readers miss this information. The example No. 98 shows how the literal translation may fail to convey the meaning and it causes misunderstanding. For SL readers *lašinukai* is a tasty snack, which consists of pork muscle and thin layer of lard. Literal translation *lard* is correct but it has totally different connotative meaning and it refers to pig fat, which sounds greasy and definitely not tasty for TL readers. Moreover, the example No. 99 illustrates how both the original text and translation are grammatically correct and most likely both describe the original dish but the meanings are totally different. The SL audience has the idea that fried bread is served with cheese sauce (*fermentinio sūrio produkto padažu*) while the TL audience expects fried bread to be served with *mayonnaise and garlic dressing*. Fried bread in Lithuania may be served with mayonnaise and cheese sauce with garlic, however, in the terms of translation the example No. 99 is mistranslated. And finally, the last example of Lithuanian CSIs shows the total mistranslation when the TL text receives only random words with no consistency in meanings and with spelling mistakes – *deep fired pork head cheese with marinated mustard seeds*.

The examples No. 101–104 illustrate mistranslations of foreign CSIs. The first example of this kind (No. 101) shows the attempt to preserve the form and the content: *fri* – *fries*, *bulvytės* – *potatoes*. However, it can be considered as mistranslation because the name of the dish in the SL text means a

specific type of fries – fries cut into thin longish sticks, deep-fried in the oil while translation *potatoes fries* does not reveal any embedded information about the dish, how it is supposed to be cooked or how it looks like. Furthermore, the example No. 102 is mistranslation because one type of sauce is changed with totally different one. *Garstyčių padažas* for SL readers is a sauce based on mustard while the translation *romesco sauce* indicates that the sauce is mainly made of nuts and pepper. Thus, TL readers would expect spicy sauce and instead get the mustard's one. The example No. 103 illustrates the attempt to find the equivalent in TL by the appearance of the dish. In the terms of looks translation may be considered successful, i.e. both words *bulvinukai* and *doughs* are round, small balls. However, in the terms of meaning it is mistranslation – the Lithuanian word *bulvinukai* indicates that the dish is made of potatoes (the word *bulvinukai* is derived from the vegetable *bulvės* which means *potatoes*) while translation suggests that the dish is made of flour (*doughs* are derived from *dough* which is made by mixing flour, water or any other liquid, such as milk, sometimes includes yeast or other ingredients to create the taste). Thus, this example may be considered as mistranslation because the texts written in both languages give the different ideas for SA and TA about the food. The last example of mistranslation of foreign CSIs (No. 104) illustrates nonsense – dish from the SL text *Trapios tešlos pyragas* has been changed with totally random name of the dish which does not even exist *tarte*. It can be only guessed that maybe the translator has had in mind *tarte tatin* (an upside-down pastry in which the fruit, usually apples, are caramelized in butter and sugar before the tart is baked). Even so, translation would still be considered mistranslation because *tarte tatin* and *trapios tešlos pyragas* are different pastries prepared in totally different manner.

To sum up, translation of CSIs is a hard task and there is no surprise some mistranslations appear. However, the amount of them is relatively low comparing with all the examples that have been collected (see Appendix 5): there are 17 mistranslations (9 %) out of 184 examples that have been found of Lithuanian CSIs; 13 mistranslations (3 %) out of 352 examples that have been found of foreign CSIs. It is necessary to point out that the amount of mistranslations is relatively low in translation of both Lithuanian and foreign CSIs, however, it is significantly lower in foreign CSIs translation – 3 times lower comparing to mistranslations of Lithuanian CSIs (3 % and 9 %). This tendency again may be considered as one of the factors indicating that translation of Lithuanian CSIs is more complicated, because the Lithuanian culture and its cuisine are not so widely spread and known, it is hard to explain what the dish exactly is and how it is made, even harder to find equivalents. In general mistranslations may appear because translators have misinterpreted the meaning or have made the mistake because of inattention.

All in all, there are various translation strategies introduced for CSIs translation. The analysis has shown that the employment of the particular strategy varies from one translator to another, from the

CSI itself, whether it is Lithuanian or foreign. In general, strategies which retain the original form of CSIs (preservation of form) or replace one cultural reference with another (localization) have been more often used to translate foreign CSIs because they are well known, widely spread and it is easy to keep original forms or to find cultural equivalents. Strategies which are more likely to explain CSIs (preservation of form, addition) or change them with something more neutral (globalization) have been more often used for translation of Lithuanian CSIs because they are most likely unfamiliar to the target audience and explanation, broader concept is rather chosen than the original form or another cultural reference. Strategies which tend to alter, delete cultural references (transformation, omission) or introduce new ones (creation) have been seldom used for both translation of Lithuanian and foreign CSIs. Furthermore, there is no set of rules saying which strategy to employ in which case, thus, combinations of few strategies or different strategies for translation of the same CSI have been observed in both translation of Lithuanian and foreign CSIs. And finally, since CSIs are peculiar and complicated phenomenon, usually they have no cultural equivalents, few mistranslations have been found in both translation of Lithuanian and foreign CSIs in menus.

CONCLUSIONS

After theoretical overview and the analysis, the following conclusions have been made:

CSIs are material or spiritual concepts which occur in one nation, country, region and do not exist in another due to different development of cultures and languages. Moreover, they are a complicated phenomenon which causes problems for translators, because CSIs carry both lexical and connotative meanings, often have no cultural equivalents in other languages and may have different meanings in various contexts. Moreover, there is no agreement on how CSIs should be classified. Consequently, food has been put under different categories: material culture, ethnographic terms, household terms, the names of food and drinks, realistic references (classification according to the origin of the CSI). Besides, even though there are many translation strategies introduced, there is no agreement in which case which translation strategy should be employed in translation of CSIs.

The results of the analysis demonstrate that the most common strategy for the translation of Lithuanian CSIs is preservation of content while preservation of form is used for the translation of the majority of foreign CSIs. The latter distribution of the translation strategies suggests that Lithuanian CSIs are not very well known for the target audience (tourists) nor they are widely spread and, thus, the content instead of the form is preserved in the translated texts. On the other hand, foreign CSIs are supposed to be better known, their forms are considered to be recognizable and, thus, are retained in the target texts. For the same reasons, the strategies which tend to neutralize/explain cultural references (globalization, addition) are more often used to translate Lithuanian CSIs while localization which tends to replace one cultural reference with another is more often used to translate foreign CSIs because it is easier to find their cultural equivalents. Transformation, omission and creation are seldom used to translate both Lithuanian and foreign CSIs because translators tend to avoid altering, deleting the original message of CSIs or introducing a new cultural reference in the menus.

Since CSIs may not have equivalents in other languages, employment of few strategies to translate the same CSI or mistakes are hardly avoidable; consequently, the combinations of strategies to translate the same CSI and few mistranslations have been found in the translation of menus. The analysis has shown that there are more different combinations of strategies to translate the same Lithuanian CSIs than foreign CSIs. Moreover, the results of the analysis reveal that there are more cases of incorrect translation of Lithuanian CSIs than of foreign ones in Lithuanian menus. This suggests that Lithuanian CSIs are more complex and, thus, harder to translate than foreign ones; translators have to take various difficult decisions to translate Lithuanian CSIs which relatively often leads to mistranslations.

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LIST OF SOURCES

Menus of the following restaurants:

1. „Pas Romano Paolo“;
2. „Žuvinė“;
3. „Basilico-Pica“;
4. „Fiorentino“;
5. „Piazzetta Italia“;
6. „Imperial restaurant“;
7. „Stikliai Hotel“;
8. „Gedimino Dvaras“;
9. „Restaurant Fortas“;
10. „Bernelių užėiga“;
11. „Katpėdėlė“;
12. „Čili Kaimas“;

13. „Pas Paolo“;
14. „Holy Mikos“;
15. „Lokys Restauarant“.

APPENDIX 1: ABBREVIATION LIST

CSI – culture-specific item;

TL – target language;

SL – source language;

ST – source text;

TT – target text;

TA – target audience;

SA – source audience;

PRP – „Pas Romano Paolo“;

Ž – „Žuvinė“;

BP – „Basilico-Pica“;

Fi – „Fiorentino“;

PI – „Piazzetta Italia“;

IR – „Imperial restaurant“;

SH – „Stikliai Hotel“;

GD – „Gedimino Dvaras“;

F – „Restaurant Fortas“;

BU – „Bernelių užėiga“;

K – „Katpėdėlė“;

CK – „Čili Kaimas“;

PP – „Pas Paolo“;

HM – „Holy Mikos“;

L – „Lokys Restaurant“.

APPENDIX 2: COMPARISON TABLE OF TRANSLATION STRATEGIES

Aixela (1996)	Repetition	Intratextual gloss	Extratextual gloss		Limited/absolute universalization	Naturalization	Linguistic translation	Deletion	Autonomous creation
Molina & Albir (2002)	Borrowing	1. Calque 2. Literal translation	1. Amplification 2. Description		Generalisation	1. Adaptation 2. Established equivalence	Modulation	Reduction	Creation
Davies (2003)	Preservation of form	Preservation of content	Addition inside the text	Addition outside the text	Globalization	Localization	Transformation	Omission	Creation
Balčiūnienė (2005)	Adaptation	Loan-translation		1. Footnote 2. Special vocabulary	Generalisation	Universalization		1. Description (omission + explanation) 2. Deletion	Neologism
Pedersen (2005)	Retention	Direct translation: 1. Calque 2. Shifted	Specification: 1. Explication 2. Addition		Generalisation	Cultural substitution	Paraphrase	Omission	
Paluszkie wicz-Misiaczek (2005)	Loan word		1. Loan word + explanation 2. Paraphrase		Generalisation	Hyponym	Cultural substitution	Omission	
Leonavičiūnė (2011)	Perkėlimas		Vidinė adaptacija (eksplicitinis kult. r. perkėlimas)	Išorinė adaptacija (eksplicitinis kult. r. perkėlimas)	Konversija	Adaptacija		Praleidimas	
Schmidt (2013)	Transference	Through-translation	Intratextual gloss	Extratextual gloss	Limited/absolute universalization	Naturalization	Pre-established translation	Deletion	

EXAMPLES OF LITHUANIAN CSIs

Preservation of form:

- Tortas „**Puriena**“ – Cake “**Puriena**” (GD);
- **Žemaičių** blynai – Pancakes **žemaičių** (CK);
- **Kėdainių** blynai – **Kėdainių** panckaes (K);
- **Kėdainių** blynai – Pancakes “**Kėdainiai**” (CK);
- Plėšyta kiaušininė su pomidorais ir šonine (pomidorai, šoninė, grietinė, “**Medžiotojų**“ dešrelės, salotų lapai, agurkai, žolelių užpilas, sviestas) – Shredded omelette with tomatoes and bacon (tomatoes, bacon, cream, “**Medžiotojų**“ sausages, lettuce, cucumbers, herbs sauce, butter) (BP);
- Didžkukulis (cepelinas) su varškės ir kmynų įdaru ir grietinės padažu – Potato dumpling (Zeppelin) stuffed with cottage cheese and caraway and sour cream sauce (IR);

Preservation of Content:

- Kaimiška silkių užkanda su kepta bulve (su lupena) - Herring served with Jacket Potato in Country-style (SH);
- Tarkuotų **bulvių blynai** su mėsa - Grated **Potato Pancakes** with Meat (SH);
- **Bulviniai blynai** su sūdyta lašiša ir varškės padažu - **Potato pancakes** with salted salmon and cottage cheese sauce (GD);
- **Rūkyta kiaulės ausis** su česnakiniu padažu ir pupelėmis - **Smoked pig ears** with beans and garlic sauce (GD);
- **Raugintų kopūstų sriuba** su rūkytais šonkauliais - **Sauerkraut soup** with smoked ribs (GD);
- Miško grybų sriuba **ruginės duonos katilėlyje** - Forest-mushroom soup in **rye-bread bowl** (GD);
- **Aguonų pyragas** pagal senovinę lietuvišką receptą – **Poppy pie** according to the ancient Lithuanian recipe (GD);
- Ledai su **juoda duona** ir klevų sirupu – Ice cream with **brown bread** and maple syrup (GD);
- Marinuotos **rūkytos kiaulių ausys** su garnyru – Marinated and **smoked pig ears** with garnish (GD);

- Burokėlių suryme marinuota silkė su svogūnais, patiekama su karštomis bulvėmis ir žalumynais – Herring with onions marinated in beetroot brine, served with hot potatoes and herbs (GD);
- **Keptas varškės sūris** su prieskoniniais žalumynais (2-3 ams.) – **Baked cottage cheese** with spicy herbs (2-3 pers.) (GD);
- Silkė su baravykais – Herring with cep mushrooms (BU);
- Lietiniai blynai – Stuffed pancakes (BU);
- Čirviniai blynai – Pancakes “Herats” (BU);
- Rūkytos kiaulių ausys – Smoked pig ears (BU);
- Žirniai su spirgučiais – Peas with fried bacon (BU);
- Kiaulės koja su žirniais – Pork leg with peas (BU);
- Bulvės su lupena – Wrinkly potatoes (K);
- **Keptas varškės sūris** su kalendromis – **Baked cottage cheese** with coriander (K);
- Žirniai su spirgučiais – Peas with bacon-bits (K);
- **Kepta duona** su šilto sūrio padažu – **Fried bread** with warm cheese sauce (K);
- Spirgučiai – bacon-bits (K);
- Keptas varškės sūris – Roasted cottage cheese (K);
- Kepenėlių kotletukai – Liver balls (K);
- Bulviniai blynai – Potato pancakes (K);
- Kisieliūs – Kissel (K);
- Kugelis – Kugel (CK);
- Užpilas – dressing (PP);
- **Bulvinis blynas** su sūdyta menke ir kiaušinio-sūrio kremu – **Potato pancake** with salted cod and egg-cheese cream (HM);
- **Varškės sūrio pyragas** su kakaviniiais trupiniais ir medumi – **Cheese pie** with cacao crumbles and honey (HM);
- **Silkė su baravykais** (Marinuoti agurkai, svogūnai, virtos bulvės) – **Herring with boletus** (Pickled cucumbers, onions and boiled potatoes) (L);
- **Miežiniai perliukai** su įvairiaspalvėmis daržovėmis ir čiobreliais – **Pearl barley** with mixed vegetables and thyme (L);
- „Tartar“ užkandis (kapota jautienos išpjova, garstyčios, mėlynieji svogūnai, marinuoti agurkai, **juoda duona**) – Tartare appetizer (chopped beef, mustard, red onion, pickles, **black bread**) (BP);

- Tarkuotų **bulvių blyneliai** su Baltijos lašišos ikrais ir keptais svogūnų laiškais – Grated potato pancakes with Baltic sea salmon caviar and fried spring onions (IR);
- **Silkė** su krienų padažu – **Herring** with horseradish sauce(PP);
- **Kepta duona** su česnakiniu padažu ir sūriu „Parmesanas“ – **Fried bread** with garlic sauce and cheese „Parmesan“ (PP);
- Ravioli su antienos ir antienos kepenėlių įdaru, antienos **spirgučiais** ir pesto padažu – Ravioli stuffed with duck meat and duck liver, with duck **cracklings** and pesto sauce (IR);
- **Silkės** ir bulvių užkandis – **Herring** and potato snack (K);
- Naminiai bulvių traškučiai – Homemade potato crisps (K);
- Karališkas **morkų pyragas** – Royal **carrot pie** (K);
- Kepinta duona – Fried bread (CK);
- Karštai **rūkytos kiaulių ausys** – Hot **smoked pig ears** (CK);
- Žemaičių blynai – Pancakes “Lawlanders” (CK);
- **Bulvinis blynas** su sūdyta skumbre ir kiaušinio-sūrio kremu – **Potato pancake** with salted mackerel and egg-cheese cream (HM);
- Kepinta duoda – Fried bread (L);

Addition inside the text:

- Didžkukuliai su mėsa – **Zeppelins** – **Traditional Lithuania** Potato Dumplings stuffed with Meat (SH);
- Cepelinai su mėsa – **Potato dumplings** (cepelinai) with meat (GD);
- Cepelinai su varškės įdaru – **Potato dumplings** (cepelinai) with cottage cheese filling (GD);
- Cepelinai su grybų įdaru (vegetariškas patiekalas) – **Potato dumplings** (cepelinai) with mushroom filling (vegetarian dish) (GD);
- Varškės ir bulvių švilpikai – **Oven-baked** potato and curd **rolls** “Švilpikai” (K);
- Vėdarai – “Vėdarai” (**Potato sausages**) (K);
- Cepelinai – **Potato dumpling** “Cepelinas” (CK);
- Skruzdėlynas su saulėgrąžomis, aguonomis, linų sėmenimis ir grikių medumi – „Skruzdėlynas“- **twisted, thin deep-fried pastries**, flavoured with sunflower, poppy, flax seeds and buckwheat honey (L);
- Didžkukulis (cepelinas) su mėsos ir baravykų įdaru ant spirgučių pagalvėlės ir šoninės traškučiu – Potato dumpling (Zeppelin) stuffed with **minced** meat and **forest** boletus on the cracklings bed and bacon crisps (IR);

- Bulviniai blynai su grietinės padažu – **Grated** potatoe pancakes with sour cream dressing (BU);
- Bulviniai blynai su grybais grietinės padažu – **Grated** potatoe pancakes with mushroom and sour cream sauce (BU);
- Bulviniai blynai su sūriu ir grietinės padažu – **Grated** potatoe pancakes with **melting** cheese and sour cream sauce (BU);
- Bulviniai blynai su varškės ir žalumynų padažu – **Grated** potatoe pancakes with curd and dill dressing (BU);
- Bulviniai blynai su voveraičių padažu– **Grated** potatoe pancakes with chanterelle sauce (BU);
- Skilandis – **Lihuanian sausage** “Skilandis” (CK);
- Bulviniai blynai – **Grated** potato pancakes (CK);
- Bulviniai blynukai – **Grated** potato pancakes (CK);
- Liežuvis su krienais – **Cooked beef** tongue with horseradish **sauce** (BU);
- Skrudinta duona su sūriu – Deep fried **brown** bread **sticks** with cheese (BU);
- Žemaičių blynai – Samagotian (**Boiled potato**) pancakes (K);
- Kiaulių ausys – **Smoked** pig ears (L);

Addition inside the text without original CSI:

- Skilandis – **Smoked minced meat stuffed pig bladder** (BU);
- Žemaitiškas kastinys su šutinta bulve – Boiled jacket potato with **sour cream and butter dressing**;
- Balandėliai su virtomis bulvėmis – **Minced meat stuffed and stewed cabbage leaves** served with boiled potatoes (BU);
- Vėdarai – **Baked sausage stuffed with grated potatoes** (BU);
- Žemaičių blynai – **Boiled potato** pancakes **with meat stuffing** (BU);
- Šaltibarščiai – **Cold red beetroot soup** (K);
- Balandėliai – **Meat-stuffed cabbage rolls** (K);
- Šaltibarščiai – **Cold beet soup** (PP);
- Šaltibarščiai su virtomis bulvėmis – **Lithuanian cold beet soup** with potatoes (L);
- Šaltibarščiai – **cold beet soup** (BU);
- “Gildijos” kepsnys – **Beef** sirloin **baked with mayonnaise and cheese** (BU);
- Kėdainių bulviniai blynai su mesa – Minced meat stuffed **grated** potato pancakes (BU);
- Žirniėnė – **Pea soup** (CK);
- Burokynė – **Beetroot soup** (CK);

- Šaltibarščiai su bulvėmis – **Cold beetroot soup** with potatoes (CK);
- Vėdarai – **Mashed potato sausage baked in the oven** (CK);
- Dičkė bulbė su varškės darytiniu ir kanapyne – Great potato with curd and **roasted hemp seeds** (CK);
- Balandėliai – **Cabbage rolls, stuffed with meat** (CK);

Globalization:

- **Samanės** ledai su karamelizuotais obuoliais ir spanguolių užpilu – **House-made Vodka** Ice-cream with Caramel Apples and Cranberry Sauce (SH);
- Karališka **žuvienė** iš 2 rūšių žuvies (lašišos, skumbrės) – King **fish soup** with 2 types of fish (salmon, mackerel) (GD);
- **Lietuviški barščiai** su šilbaravykiais – **Lithuanian beetroot soup** with wild mushrooms (BU);
- Žemaitiška **grybienė** – Samagitian **mushroom soup** (K);
- Bulvių **šimtalapis** su baravykų padažu – **Potato pie** with boletus sauce (HM);
- Gurmaniška **žuvienė** “Pescatore” – Gourmet **fish soup** “Pescatore” (BP);
- Itališka **žuvienė** – Italian **fish soup** (F);
- Silkė „**patale**“ – Herring **with vegetables** (BU);
- Liežuvių užkandėlė su **naminėmis salotomis** – Cooked beef tongue appetizer with **Lithuanian salad** (BU);
- Gaspadoriaus **šiupinys** – Farmer’s **stew** (BU);
- Kaimiškas **plokštainis** špižinėje puodynėlėje – Grated **potato bake** baked in cast iron pot (BU);
- **Lietiniai** su dešrele ir sūriu – **Pancakes** with sausages and cheese (K);
- **Grybienė** juodos duonos kubilėlyje – **Mushroom soup** in rye bread loaf (CK);
- „**Naminės**“ salotos (bulvės, morkos, agurkai, kiaušiniai, žirneliai, žalumynai, paskaninti majonezu) – **Lithuanian** salad (potatoes, carrots, gherkins, hard boiled eggs, garden peas, mayonnaise dressing) (BU);
- **Skilandis** – **Lithuanian sausage** (L);
- Su “Bolonijos” padažu (malta jautiena, pomidorų padažas, morkos, salierai, **sūris „Džiugas“**) – With Bolonese sauce (minced beef, tomato sauce, carrots, celery, **hard cheese**) (BP);
- Su Mocarela ir pomidorų padažu (mozarella, pomidorų padažas, svogūnai, vyšniniai pomidorai, **sūris „Džiugas“**) – With Mozzarella and tomato sauce (mozzarella, tomato sauce, onions, cherry tomatoes, **hard cheese**) (BP);

- Lazanija su špinatais ir rikotos sūriu (rikotos sūris, špinatai, svogūnai, česnakai, **sūris „Džiugas“**) – Lasagne with spinach and ricotta cheese (ricotta cheese, spinach, onion, garlic, **hard cheese**) (BP);
- Su žaliųjų bazilikų “Pesto” padažu (bazilikas, kedro riešutai, česnakai, **sūris „Džiugas“**) – With Pesto sauce (basil, pine nuts, garlic, **hard cheese**) (BP);
- Su šonine (šoninė, kiaušiniai, svogūnai, grietinėlė, **suris „Džiugas“**) – “Carbonara” with bacon flank sauce (bacon, eggs, onion, cream, **hard cheese**);
- Miltiniai virtinukai su jautiena (malta jautiena, daržovės, **sūris „Džiugas“**) – Ravioli with beef (minced beef, vegetables, **hard cheese**) (BP);
- Miltiniai virtinukai su špinatais ir varške (špinatai, česnakas, svogūnai, **sūris „Džiugas“**) – Ravioli with spinachs and curd (spinach, garlic, onions, **hard cheese**) (BP);
- Miltiniai virtinukai su ožkų pieno sūriu ir šalavijų-baltojo vyno padažu (ožkų pieno sūris, šalavijųžbaltojo vyno padažas, **sūris „Džiugas“**) – Raviolo with goat’s milk cheese and sage-white wine sauce (goat’s milk cheese, sage-white wine sauce, **hard cheese**) (BP);
- Miltiniai virtinukai su vištiena ir kario-pievagrybių padažu (vištiena, kario-pievagrybių padažas, krapai, česnakas, svogūnai, **sūris „Džiugas“**) – Ravioli wiht chickek and mushroom-curry sauce (chicken, curry-mushroom sauce, dill, onion, garlic, **hard cheese**) (BP);
- Su “Bolonijos” padažu (malta jautiena, pomidorų padažas, morkos, salierai, **sūris „Džiugas“**) – With Bolonese sauce (minced beef, tomato sauce, carrots, celery, **hard cheese**) (BP);
- Su Mocarela ir pomidorų padažu (mozarela, pomidorų padažas, svogūnai, vyšniniai pomidorai, **sūris „Džiugas“**) – With Mozzarella and tomato sauce (mozzarella, tomato sauce, onions, cherry tomatoes, **hard cheese**) (BP);
- Su žaliųjų bazilikų “Pesto” padažu (bazilikas, kedro riešutai, česnakai, **sūris „Džiugas“**) – With Pesto sauce (basil, pine nuts, garlic, **hard cheese**) (BP);
- Su šonine (šoninė, kiaušiniai, svogūnai, grietinėlė, **suris „Džiugas“**) – “Carbonara” with bacon flank sauce (bacon, eggs, onion, cream, **hard cheese**);

Localization:

- Lietuviški **virtiniai** su mėsa ir spirgučių padažu – Meat Filled **Dumplings** with Bacon Sauce (SH);
- Bajoriška **žuvienė**, užkepta krosnyje su naminės tešlos kauburėliu – **Chowder** for noblemen under the blanket of puff pastry (BU);
- **Naminė mišrinė** – **Olivier salad** (K);
- Barščiai – Borsch (K);

- **Virtiniai** su varškės ir mėtų įdaru – **Dumplings** with curd and mint filling (HM);
- Sočioji medžiotojų **šiupinė** – Nourishing hunters' **hodgepodge** (L);
- Tradicinė kmynų **gira** – traditional caraway **kvass** (L);
- Tikras lietuviškas **karbonadas** su šilaravykių padažu – Pork loin **schnitzel** (BU);
- Kiaulienos sprandinės **šašlykas** – Pork neck fillet **kebab** (BU);
- Aštri **šiupininė** – Spicy **hotchpotch** (K);
- **Virtiniai** su žvėriena ir grietinės – porų padažu – **Dumplings** with game meat and sour cream – leek sauce (IR);
- **Lietiniai** su obuoliais, cinamonu, patiekiami su vaniliniu padažu – **Crepes** with apples, cinnamon, served with vanilla sauce (CK);
- **Lietiniai** su varške, patiekiami su grietine ir trintomis braškėmis – **Crepes** with curd, served with sour cream and mashed strawberries (CK);
- **Lietiniai** su vištiena ir daržovėmis, patiekiami su pomidorų ir grietinės padažu – **Crepes** with chicken and vegetables, served with tomato and sour cream sauce (CK);
- Burokėlių **užkandis** su gražgarstės salotomis ir ožkos sūriu – Beetroot **entrée** with rucola salads and goats cheese (HM);
- **Apkepinti** didžkukuliai su mėsa – **Sauteed** big dumplings with minced meat (CK);

Transformation:

- Bulvių **užkepėlė** su rūkytomis kiaulių ausimis ir sparneliais – Baked potato **pudding** with smoked pig ears and chicken wings (GD);
- Keptos duonos **užkandis** su česnakais arba sūrio padažu – Fried bread **crisps** served with garlic or cheese sauce (GD);
- Bulvių **plokštainis** su kiaušiena – Grated potato **pudding** with pork (K);
- Varškės **apkepas** su razinomis – Curd **pudding** with raisins (PP);
- Varškės **apkepas** – Curd **pudding** (CK);
- **Keptas** bulvinis blynas – **Grated** potato pancake (CK);

Omission:

- **Užkanda prie alaus** - kepta duona su česnakais – Black Bread Toasts rubbed with Garlic (SH);
- **Lietuviški** kepti baravykai su bulvėmis - Fried Forest Mushrooms with Potatoes (SH);

- **Žemaitiškas užkandis** (svieste kepinti batono skrebučiai su silkių juostelėmis, morkų salotomis ir gražgarstėmis) – White bread toasts with carrot salad, herring stripes and rockets (BU);

Creation:

–

Combination of different translation strategies:

- Preservation of form plus **omission**:
 - Viduržemio jūros žuviene Bouillabaisse su šafranu – Bouillabaisse Mediterranean with saffron (IR);
- Preservation of form plus **transformation**:
 - Lietuviškos trauktinės „Žalios devynerios“ (4 cl) ir „Trejos Devynerios“ (4 cl) – **Local Bitters**: „Žalios devynerios“ (4 cl), „999“ (4 cl) (IR);
- Preservation of content plus **globalization**:
 - Karka su **bigosu** ir burokėlių karpachio – Shank with **stewed cabbage** and beetroot carpaccio (GD);
 - Firminė **baravykinė** (sriuba pateikiama duonos kepalėlyje) – Special wild mushroom soup (served in brown bread loaf) (BU);
- **Localization** plus addition:
 - **Liežuvių užkandėlė** su naminėmis salotomis – Cooked beef tounge appetizer with Lithuanian salad (BU);
 - **Didžkukuliai** – Potato dumplings (K);
 - Apkepti **didžkukuliai** – Fried potato dumplings (K);
 - **Didžkukuliai** su varškės ir mėtų įdaru – Potato dumplings stuffed with curd and mint (K);
 - **Didžkukuliai** – Big dumplings (CK);
 - Gruzdinti **didžkukuliai** – Deep-fried big dumplings (CK);
 - Apkepinti **didžkukuliai** su mėsa – Sautéed big dumplings with minced meat (CK);
 - Apkepti **didžkukuliai** su mėsa ir grietinės padažu – Fried grated potato dumplings (BU);
 - **Didžkukulių rinkinys** – Grated potato dumpling assortment (BU);
- **Localization** plus omission:

- Aukštaitiškas **bulvių apkepas** – **Potato pie** (K);
- **Localization** plus omission plus *addition*:
 - **Didžkukuliai** (Cepelinai) – *Grated potato dumpling* (BU);
- **Globalization** plus addition:
 - **Bulvių plokštainis** – Grated **potato bake** (BU);
 - **Bulvių tarkainiai** – Grated **potato pancakes** (K);
 - **Bulvių plokštainis** – Grated **potato pie** (CK);
- Transformation plus **omission**:
 - **Miltiniai** virtinukai su jautiena (malta jautiena, daržovės, sūris „Džiugas“) – Ravioli with beef (minced beef, vegetables, hard cheese) (BP);
 - **Miltiniai** virtinukai su špinatais ir varške (špinatai, česnakas, svogūnai, sūris „Džiugas“) – Ravioli with spinachs and curd (spinach, garlic, onions, hard cheese) (BP);
 - **Miltiniai** virtinukai su ožkų pieno sūriu ir šalavijų-baltojo vyno padažu (ožkų pieno sūris, šalavijų-baltojo vyno padažas, sūris „Džiugas“) – Ravioli with goat's milk cheese and sage-white wine sauce (goat's milk cheese, sage-white wine sauce, hard cheese) (BP);
 - **Miltiniai** virtinukai su vištiena ir kario-pievagrybių padažu (vištiena, kario-pievagrybių padažas, krapai, česnakas, svogūnai, sūris „Džiugas“) – Ravioli with chicken and mushroom-curry sauce (chicken, curry-mushroom sauce, dill, onion, garlic, hard cheese) (BP);
 - **Tėčio** varškėtukai (kepti, virti) – Dumplings (fried, boiled) (BP);

Mistranslations:

- Rūkyta skumbė su česnakinėmis ruginės duonos spurgomis – Smoked mackerel **with rye garlicky doughnuts** (GD);
- Spirgutis – fried bacon (BU);
- Karka – pork leg (BU);
- **Su prieskoniais** iškeptas baltasis sūris – Baked Lithuanian cheese (BU);
- Kiauliena su pastarnokų sufle (Kiaulienos išpjova, kiaulienos šoninė, apelsinuose marinuoti burokėliai, karamelizuoti obuoliai, kmynų-garstyčių padažas) – Pork with parsnip soufflé

(**Pork cut and pork belly**, orange marinated beetroot, caramelized apples, mustard-cumin sauce) (HM);

- Lietuviškų mėsų rinkinys (Vytinta dešra, skilandis, šaltai rūkyta jautienos nugarinė, kiaulienos kumpis, **lašinukai**) – Lithuanian meat snack (Dried sausage, Lithuanian sausage, cold smoked beef tenderloin, pork ham, **lard**) (L);
- Ruginės duonos gardumynas su lazdynų riešutais, spanguolių uogiene ir **plakta grietinėle** – Creamy rye bread delicacy with hazel nuts and cranberry jam (L);
- Užkanda prie alaus - **kepta duona** su česnakais – Black Bread **Toasts** rubbed with Garlic (SH);
- Karšta kepta duona su **fermentinio sūrio produkto padažu** – Warm deep fried brown bread sticks **with mayonnaise and garlic dressing** (BU);
- **Rūkyta** karka, skrudinta su kepsnių padažu – **Pork** shank glazed with „barbeque“ sauce (BU);
- **Tikras lietuviškas** karbonadas su šilbaravykių padažu – **Pork loin** schnitzel (BU);
- „Mamos“ **kotletas** su šilbaravykių padažu, marinuotais burokėliais ir bulvių koše – Pork **burger** in wild mushroom sauce served with mashed potatoes and pickled beetroot (BU);
- Apkepti didžkukuliai su **mėsa ir grietinės padažu** – Fried grated potato dumplings (BU);
- Bulviniai blynai su varškės ir **žalumynų** padažu – Grated potatoe pancakes with curd and **dill** dressing (BU);
- Kepta rūkyta **karka** – Fried smoked **pig’s leg** (CK);
- Gruzdinta kiaulienos šaltiena su marinuotomis gartyčiomis – **Deep fired pork head cheese with marinated mustard seeds** (HM);
- **Kaimiškai** paruošta silkė su karšta bulve – **Pickled** herring with boiled potatoe (BU);

EXAMPLES OF FOREIGN CSIs

Preservation of form:

- Penne – penne (PRP);
- Spagetti – Spagetti (PRP);
- Tagliatelle – Tagliatelle (PRP);
- Rigatoni – Rigatoni (PRP);
- Fartale – Fartale (PRP);
- Makaronai – Macaroni (PRP);
- „**Paella**“ (dviems) – „**Paella**“ (for two) (PP);
- Omletas – Omelet (PP);
- „**Panceta**“ – „**Panceta**“ (PP);

- „Tiramisu“ – „Tiramisu“ (PP);
- Crispelli – Crispelli (BP);
- „**Alla Carbonara**“ padažas (Rūkyta šoninė, kiaušinis, sūris, svogūnai, grietinėlė) – „**Alla Carbonara**“ sauce (Smoked side, egg, cheese, onions, cream) (PRP);
- Trijų rūšių sūrio padažas (Sūriai „**Parmezanas**“, „**Ementalis**“, „**Gorgonzola**“, grietinėlė) – Three kinds of cheese sauce (Cheeses „**Parmesan**“, „**Emental**“, „**Gorgonzola**“, cream) (PRP);
- Jautienos **Carpaccio** – Beef **Carpaccio** (PP);
- Lašišos **Carpaccio** – Salmon **Carpaccio** (PP);
- **Bolonijos** padažas – **Bolognese** sauce (PRP);
- „**Ciabatta Siciliana**“ su kepta kiauliena, arba su kumpiu ir sūriu, arba su kepta vištiena – „**Ciabatta Siciliana**“ with pork roast, or with ham and cheese, or with roasted chicken (PP);
- **Pica pane** su čili pipirais – **Pizza pane** with chilli pepper (PP);
- **Pica pane** su „**Parma**“ kumpiu ir rukola salotomis – **Pizza pane** with „**Parma**“ ham and rucola (PP);
- **Itališkos** salotos – **Italian** salad (PP);
- Sūris „**Mozzarella**“ – „**Mozzarella**“ cheese (PP);
- „**Caprese**“ salotos – „**Caprese**“ salad (PP);
- „**Nicos**“ salotos – „**Nica**“ salad (PP);
- „**Ricotta**“ (Itališkas varškės pyragas) – „**Ricotta**“ (Italian curd cake) (PP);
- „**Limone**“ (Citrinų pyragas) – „**Limone**“ (Lemon pie) (PP);
- „**Torta di mele**“ (Itališkas obuolių pyragas su ledais) – „**Torta di mele**“ (Italian apple pie with ice-cream) (PP);
- Tuno **tartare** su avokado kremu ir salierų traškučiais – Tuna **tartare** with avocado cream and celery crisps (Ž);
- **Tartare** duetas - arkliena su garstyčių sėklomis, burokėlių ir špinatų kremais ir lašiša su kaparėliais – **Tartar** duo - salmon with capers, horse meat with mustard seeds, beetroot and spinach creams (only salmon or horse tartare available too) (Ž);
- „**Torta di mele**“ (Itališkas obuolių pyragas su ledais) – „**Torta di mele**“ (Italian apple pie with ice-cream) (PP);
- Tuno **tartare** su avokado kremu ir salierų traškučiais – Tuna **tartare** with avocado cream and celery crisps (Ž);
- Lašišos ir jautienos **carpaccio** su rukola ir apelsiniais – Salmon and beef **Carpaccio** with arugula and sliced orange (Ž);

- **Cezario** salotos su tigrinėmis krevetėmis ir ančiuviais – **Caesar** salad with tiger prawns and anchovy sauce (Ž);
- Jūrų velnio filė baravykų ir špinatų padaže su granatų **cous-cous** – Monkfish fillet with boletus-spinach sauce and pomegranate **cous-cous** (Ž);
- Lašišos didkepsnis balto vyno ir peletrūno padaže su parmigiano sūriu pagardintu **cous – cous** – Salmon roast with white wine- tarragon sauce and pearl **cous – cous**, flavored with parmigiano (Ž);
- Lašišos didkepsnis balto vyno ir peletrūno padaže su **parmigiano** sūriu pagardintu **cous – cous** – Salmon roast with white wine- tarragon sauce and pearl **cous – cous**, flavored with **parmigiano** (Ž);
- Pieninio ėriuko **carré** su keptomis, rozmariniais gardintomis daržovėmis, grybais ir bulvytėmis – Suckling lamb **carré** with grilled rosemary vegetables, mushrooms and potatoes (Ž);
- Garintos arba šviežios daržovės , arba bulviniai **kroketai** , arba bulvių košė – Steamed or fresh vegetables, or potatoes **croquettes**, or mashed potatoes (Ž);
- **Omletas** su sūriu ir šonine – **Omelet** with cheese and bacon (BP);
- **Omletas** su špinatais – **Omelet** with spinach (BP);
- **Kapučino** – **Cappuchino** (BP);
- **Espresas** – **Espresso** (BP);
- **Ristretas** – **Ristretto** (BP);
- **T-bonas** su bulve folijoje ir žaliuoju sviestu – Beef **T-bone**, baked potatoe in foil, green butter (BP);
- **Panna cotta** su aviečių padažu – **Panna cotta** with raspberry sauce (BP);
- Tiramisu – Tiramisu (BP);
- Trio (**Panna cota**, **Tiramisu** ir **Maskarponės** tortas) – Trio (**Panna cota**, **Tiramisu** and **Mascarpone** cake);
- Jautienos **karpačas** – Beef **carpaccio** (BP);
- Lašišos **karpačas** – Salmon **carpaccio** (BP);
- „**Kaprio**“ su **mocarela** ir pomidorais – „**Capri**“ with **mozzarella** and tomatoes (BP);
- „**Bolonija**“ aštri sriuba – spicy soup **Bologna** (BP);
- Nealkoholinis „**Mojito**“ (mėta, rudasis cukrus, laimas, smulkintas ledas, **7up**) – Non-alcoholic „**Mojito**“ (mint, brown sugar, lime, crushed ice and **7up**) (BP);
- Griliata – Griliata (PRP);
- Sūris „**Parmesan**“ – „**Parmesan**“ cheese (PP);
- „**Canelone**“ įdaryta mėsa – **Canelone** with meat (PP);

- Sultinys su **tortellini** – **Tortellini** in broth (PP);
- Keptos anties kepenėlės su baravykų **risotto** ir medaus slyvų padažu – Foie gras with honey-plum sauce, with a side of boletus **risotto** (Ž);
- “Foresta“ daugiaryžis su baravykais (**risotto** ryžiai, baravykai, svogūnai) – “Foresta“ rissoto with ceps (**risotto** rice, ceps, onions) (BP);
- “Marino“ daugiaryžis su jūros gėrybėmis (**risotto** ryžiai, krevetės, midijos, pomidorai) – “Marino” rissoto with seafood (**risotto** rice, shrimp, mussels, tomatoes) (BP);
- „Tartar“ užkandis – **Tartare** appetizer (BP);
- Kiaulienos „**Medaglioni di maiale**“ (Kiaulienos išpjova, grilyje keptos daržovės) – Pork „**Medaglioni di maiale**“ (pork tenderloin, grilled vegetables) (BP);
- Su “**Bolonijos**” padažu (malta jautiena, pomidorų padažas, morkos, salierai, sūris „Džiugas“) – With **Bolonese** sauce (minced beef, tomato sauce, carrots, celery, hard cheese) (BP);
- Su **Mocarela** ir pomidorų padažu (**mozzarella**, pomidorų padažas, svogūnai, vyšniniai pomidorai, sūris „Džiugas“) – With **Mozzarella** and tomato sauce (**mozzarella**, tomato sauce, onions, cherry tomatoes, hard cheese) (BP);
- **Lazanija** su špinatais ir **rikotos** sūriu (**rikotos** sūris, špinatai, svogūnai, česnakai, sūris „Džiugas“) – **Lasagne** with spinach and **ricotta** cheese (**ricotta** cheese, spinach, onion, garlic, hard cheese) (BP);
- Su žaliųjų bazilikų “**Pesto**” padažu (bazilikas, kedro riešutai, česnakai, sūris „Džiugas“) – With **Pesto** sauce (basil, pine nuts, garlic, hard cheese) (BP);
- “**Cesareo**” salotos – **Cesar** salad (BP);
- “**Polenta**” su 4-ių rūšių padažais (skrudinti kukurūzų paplotėliai su **bolonijos**, grybų, paprikų ir vištienos kepenėlių padažais) – Grilled **polenta** mix (grilled ground boiled cornmeal with sweet pepper, mushroom, chicken liver, **bolognese** sauces) (Fi);
- Plėšyta kiaušininė su pomidorais ir šonine (pomidorai, šoninė, grietinėlė, “**Medžiotų**“ dešrelės, salotų lapai, agurkai, žolelių užpilas, sviestas) – Shredded omelette with tomatoes and bacon (tomatoes, bacon, cream, “**Medžiotų**“ sausvages, lettuce, cucumbers, herbs sauce, butter) (BP);
- “**Prosciutto e pollo**” su vištiena ir vytintu kumpiu (salotos, gražgarščių lapai, **sultenės salotos**, cherry pomidorai, mėlynieji svogūnai, žaliosis užpilas) – “**Prosciutto e Pollo**” with chicken and cured ham (lettuce, rucola salad, corn salad, cherry tomatoes, red onions, green sauce) (BP);
- „**Buffalo**“ **mozarelos** salotos su trijų rūšių pomidorais ir citrininiu padažu – **Buffalo mozzarella** salad with cherry tomatoes and olive oil-lemon dressing (Ž);

- **“Carpaccio di Bresaola”** su gražgarstės salotomis ir palmių šerdimis – **Carpaccio “Bresaola”** (air dried, salt cured beef) with roquette salad and palm hearts (Fi);
- **Parmezano** sūris – **Parmesan** cheese (Fi);
- **Grana Padano** sūris – **Grana Padano** cheese (Fi);
- Padėklas **“Krostini”** – Assorted **crostini** (Fi);
- Sriuba **“Minestrone”** – **Minestrone** (Fi);
- Sriuba **“Acquacotta”** – **Acquacotta** (Fi);
- Pomidorinė **Toskanos** sriuba – **Tuscan** tomato soup
- **“Kaprese”** salotos – **Caprese** salad (Fi);
- **Mocarelos** sūriu – **Mozzarella** cheese (Fi);
- **Fetos** sūris – **Feta** cheese (Fi);
- Makaronai **“Taljatelė”** – **Tagliatelle** pasta (Fi);
- Makaronai **Spagheti** – **Spaghetti** pasta (Fi)
- **Toskanos lazanija** (su bolonijos ir **bešamelio** padažu) – **Lasagne “à la Toscana”** (with **bechamel** and meat sauce);
- **“Fagottini”** makaronų maišeliai su rūkytu kumpiu ir sūriu **“Fontina”** – **“Fagottini”** pasta bags with smoked ham and **“Fontina”** cheese filling (Fi);
- **“Ravioli”** su **“ricotta”** sūrio ir špinatų įdaru – **Ravioli** with cottage cheese and spinach filling (Fi);
- **“Ravioli”** su **“ricotta”** sūrio ir špinatų įdaru (patiekiamas su pievagrybių ir trumų padažu) – **Ravioli** with cottage cheese and spinach filling (with mushroom and truffle sauce) (Fi);
- Jautienos **steikas** – **Beefsteak** (Fi);
- Ant grotelių kepta jautienos filė (su krauju) **“taljata”** – Rare cooked beef fillet **“tagliata”** (Fi);
- **“Tiramisu”** (**Maskarponės** sūrio ir kavos desertas) – **Tiramisu** (**Mascarpone** cheese and coffee dessert) (Fi);
- Keptas **“ricotta”** sūrio ir medaus desertas – Oven baked **ricotta** and honey cheesecake (Fi);
- Desertas **Panna Cotta** su trintomis braškėmis – **Panna cotta** with strawberry sauce (Fi);
- **“Cantucci ”** (Sausainiai su migdolo riešutais ir džiovintais vaisiais) – **“Cantucci ”** (Almonds and candied fruit biscuits) (Fi);
- **Bruschetta** su šviežiais pomidorais ir bazilikais – **Bruschetta** with fresh tomatoes and basil (PI);
- **Parma** kumpis – **Parma** ham (PI);
- **Pecorino** sūris – **Pecorino** cheese (PI);
- Burokėlių **carpaccio** – Beetroot **carpaccio** (PI);

- **Antipasti** lėkštė – **Antipasti** plate (PI);
- Jautienos **carpaccio** – Beef **carpaccio** (PI);
- Foie gras – Foie gras (PI);
- **Cezario** vegetariškos salotos – **Cesear** vegetarian salad (PI);
- **Cezario** su vištiena salotos – **Cesear** with chicken salad (PI);
- **Cezario** su tigrinėmis krevetėmis salotos – **Cesear** with tiger prawns salad (PI);
- „**Prosciuto**“ vytinto kumpio salotos – **Prosciuto** ham salad (PI);
- Tikgrinių krevečių ir „**Parmos**“ kumpio salotos – Tiger prawns and **parma** ham (PI);
- **Pasta** su baravykais – **Pasta** with mushrooms (boletus) (PI);
- Pasta alla carbonara – Pasta alla carbonara (PI);
- **Triufelių** sviestas – **Truffle** butter (PI);
- **Risotto** su jūros gėrybėmis – **Risotto** with seafood (PI);
- Perlinių kruopų **risotto** – Barley **risotto** (PI);
- Šokoladinis **triufelis** – Chocolate **truffle** (PI);
- Panna cotta – Panna cotta (PI);
- Tiramisu – Tiramisu (PI);
- Tortini – Tortini (PI);
- Foie gras trio – Foie gras trio (IR);
- Foie gras crème brûlée – Foie gras crème brûlée (IR);
- Keptos ančių kepenėlės su baravykų **carpaccio** – Roasted duck liver with porcini **carpaccio** (IR);
- Austrės **TSARSKAYA** – **TSARSKAYA** oysters (IR);
- Šviežių jūros šukučių **karpačio** su juodaisiais eršketo ikrais ant trumų pagalvėlės – Sea scallops **carpaccio** with sturgeon black caviar on a bed of truffle (IR);
- **Cezario** salotos su kepta ančiuko krūtinėle ir ančiuvų padažu – **Caesar** salad with roasted duck breast and anchovy sauce (IR);
- Krevečių **karpačio** su rožiniais pipirais ir citrulinėmis salotomis – Shrimp **carpaccio** with rose pepper and citrus salad (IR);
- Tuno **tar tar** su graikinių riešutų aliejumi ir juodaisiais eršketo ikrais – Tuna **tartare** with walnut oil and sturgeon black caviar (IR);
- Klasikinės **Waldorf** salotos – Classic **Waldorf** salad (IR);
- Gėlių salotos "Spalvų rapsodija" su **baby** špinatais, figomis ir rabarbarų šerbetu – Flower salad "Spring Rhapsody" salad with **baby** spinach, figs and rhubarb sorbet (IR);

- Jautienos **karpačio** su avietėmis, gražgarsčių salotos ir balzamiko - figų sirupas – Beef **carpaccio** with raspberries, rucola, and fig and balsamic syrup (IR);
- Arklienos išpjovos **tar tar** grūdėtomis garstyčiomis, putpelių kiaušinėiais ir juodaisiais eršketo ikrais – Horse meat fillet **tartar** with Dijon mustard, quail eggs and sturgeon black caviar (IR);
- Užkepta austrė **Rockefeller** – Oysters **Rockefeller** style (IR);
- Jautienos išpjovos **befstrogenas** su grietinės ir svogūnų padažu – Tenderloin **Beef Stroganoff** with sour cream and onion sauce (IR);
- Karališkojo langusto **bisque** su omaro **ravioli** – Royal langoustine **bisque** with lobster **ravioli** (IR);
- Skaidrus jautienos sultinys su **tortellini** įdarytais **ricotta** varške ir grybais – Beef bouillon with **tortellini** stuffed with **ricotta** and mushrooms (IR);
- Aštri kreminė jautienos sriuba su trumų **cappuccino** – Spicy and creamy beef soup with truffle **cappuccino** (IR);
- Šviežio omaro uodega su šafrano padažu ir omaro **bisque** – Fresh North Atlantic lobster tail étouffée with saffron sauce and lobster **bisque** (IR);
- **Caprese** daržovių bokštelis su bazilikais ir pesto padažu – **Caprese** grilled vegetable tower with basil and pesto sauce (IR);
- Mini paprika įdaryta **fetos** sūriu ir anakardžių riešutais su garstyčių padažu ir daržovių traškučiais – Mini peppers stuffed with **feta** cheese and cashew nuts with romesco sauce and vegetable crisps (IR);
- **Ravioli** įdaryti trijų rūšių riešutais trumų padaže – **Ravioli** stuffed with three kinds of nuts, with truffle sauce (IR);
- **Ravioli** su krevečių įdaru omarų padaže – **Ravioli** stuffed with shrimp, with lobster sauce (IR);
- **Ravioli** su antienos ir antienos kepenėlių įdaru, antienos spirgučiais ir **pesto** padažu – **Ravioli** stuffed with duck meat and duck liver, with duck cracklings and **pesto** sauce (IR);
- Veršiena, kepta ant žarijų, su įdarytos **baby** paprikos ir **kalvadoso** - garstyčių padažu – Grilled veal with stuffed **baby** peppers and **Calvados** and mustard sauce (IR);
- Elnienos nugarinė "Rossini" su ančių kepenėlėmis ir **marsala** vyno - vyšnių padažu – **Rossini** style venison sirloin with duck liver, with **Marsala** wine and cherry sauce (IR);
- Desertas **Café gourmet** – Dessert **Café gourmet** (IR);
- Crème brûlée – Crème brûlée (IR);
- Uogos **flambé** – Berries **flambé** (IR);
- Tortas **Napoleon** su šviežiomis braškėmis ir baltojo šokolado putėsiomis – **Napoleon** cake with fresh strawberries and white chocolate mousse (IR);

- Migdolų pyragas su juodųjų serbentų padažu ir šokoladiniais **spaghetti** – Almond cake with black currant sauce and chocolate **spaghetti** (IR);
- Obuolių šerbetas su džiovinto obuolio traškučiu ir šlakeliu **Kalvadoso** – Apple sorbet with apple chips and a splash of **Calvados** (IR);
- Elnienos nugarinė **Rossini** su ančių kepenėlėmis ir **Marsalos** vyno - vyšnių padažu arba – Venison sirloin **Rossini** with duck liver, **Marsala** wine and cherry sauce (IR);
- Silkės **tartare** su kepintomis morkomis ir svogūnais – Herring **tartare** with fried carrots and onions (Ž);
- Stirnienos **karpačio** su ančių kepenų paštetu – Venison **Carpaccio** with Duck Liver Pâté (SH);
- Didžiosios šukutės su juodaisiais trumais ir bulvių **Risotto** – Scallops with Black Truffles and Potato **Risotto** (SH);
- Kepta kalmaropė su žaliaisiais ankštiniais žirneliais, garstyčių ir **wasabi** padažais – Baked Kohlrabi and Snap Peas with Mustard and **Wasabi** Sauces (SH);
- Stirnienos kepsneliai “**Rossini**” su salierais bei džiovintomis figomis – Venison Fillet **Rossini** with Celery and Dried Figs (SH);
- Jautienos **karpačio** – Beef **carpaccio** (GD);
- “**Cezario**” salotos su “**Džiugo**” sūriu ir vištiena – **Ceasar** salad with cheese “**Džiugas**” and chicken (GD);
- “**Cezario**” salotos su “**Džiugo**” sūriu ir karališkomis krevetėmis – **Ceasar** salad with cheese “**Džiugas**” and king prawns (GD);
- “**Cezario**” salotos su “**Džiugo**” sūriu ir traškia šonine – **Ceasar** salad with cheese “**Džiugas**” and crispy bacon (GD);
- Omletas – Omelette (F);
- **Omletas** su sūriu ir kumpiu – **Omelette** with cheese and ham (F);
- Jautienos **karpačas** – Beef **carpaccio** (F);
- Lašių **karpačas** – Salmon **carpaccio** (F);
- Burokėlių ir **fetos** salotos – Red beet and **feta** salad (F);
- Befstrogenas – Beef Stroganof (F);
- Pica – Pizza (F);
- „Creme brulee“ – Creme brulee (F);
- Itališkas **Krostinis** su jautiena – Italian **Crostini** with beef (F);
- Itališkas **Krostinis** su daržovėmis – Italian **Crostini** with vegetables (F);
- **Picų** duonėlė – **Pizza** bread (F);

- Toskaniškas kiaulienos išpjovos kepsnys su sūriu „**Mozzarella**“ ir **serano** kumpiu – Tuscany style pork filet chop oven roasted with „**Mozzarella**“ cheese and topped with **serano** ham (BU);
- Viduramžių „**Lazankos**“ – Medieval **lasagne** (BU);
- **Omletas** su kumpiu ir sūriu – **Omelette** with ham and cheese (BU);
- **Cezario** salotos su **grill** vištiena – **Caesar** salad with **grilled** chicken (K);
- **Kijevo** kotletas – **Kiev** roast (K);
- **Omletas** su kumpiu ir sūriu – **Omelette** with ham and cheese (K);
- Nealkoholinė **Pina Kolada** – Non-alcoholic **Pina Colada** (K);
- Nealkoholinis **Mochitas** – Non-alcoholic **Mojito** (K);
- Sūris „**feta**“ – Cheese „**Feta**“ (CK);
- **Adžikos** padažas – **Adjika** sauce (CK);
- **Kijevo** kotletas – **Kiev** cutlet (CK);
- Befstrogenas – Beef Stroganoff (CK);
- Kiaulienos sprandinės **šašlykas** – Pork neck **shashlyk** (CK);
- Kukurūzinis viščiukas (1/2) su perlinių kruopų ir baravykų „**risotto**“ – Corn chicken (1/2) with pearl barley and boletus **risotto** (HM);
- Stirnienos „**Karpačio**“ su 3 metus brandinto kietojo sūrio drožlėmis ir pesto padažu su moliūgų sėklomis – Venison „**Carpaccio**“ with three-year-old cheese and parsley pesto sauce flavored with pumpkin (L);
- **Pesto** padažas – **Pesto** sauce (L);
- **Panna Cotta** su svarainių padažu – **Panna Cotta** with quince sauce (L);
- **Griliata** (Mėsos rinkinys: itališkas šašlykas, vištienos blauzdelės, vištienos file, šonkauliukai.) – **Griliata** (Meat selection: italian barbecue, chicken drumstick, chicken fillet, ribs) (PRP);
- „**Cezario**“ salotos (Salotos, kepta šoninė, sūris „**Parmesan**“, kepta vištiena, ančiuvų padažas) – „**Caesar's**“ salad (Lettuce, bacon, „**Parmesan**“ cheese, toasts, grilled chicken, anchovy sauce) (PP);
- Silkės **tartare** su kepintomis morkomis ir svogūnais, duonos traškučiais ir pomidorų padažu – Herring **tartare** with fried carrots and onions (Ž);
- Sultinys su **tortellini** – **Tortellini** in broth (PP);
- „**Canelone**“ įdaryta mėsa – **Canelone** with meat (PP);
- Keptos anties kepenėlės su baravykų **risotto** ir medaus slyvų padažu – Foie gras with honey-plum sauce, with a side of boletus **risotto** (Ž)

- Su “**Bolonijos**” padažu (malta jautiena, pomidorų padažas, morkos, salierai, sūris „Džiugas“) – With **Bolonese** sauce (minced beef, tomato sauce, carrots, celery, hard cheese) (BP);
- Su **Mocarela** ir pomidorų padažu (mozarela, pomidorų padažas, svogūnai, vyšniniai pomidorai, sūris „Džiugas“) – With **Mozzarella** and tomato sauce (mozzarella, tomato sauce, onions, cherry tomatoes, hard cheese) (BP);

Preservation of content:

- Airiška kava – Irish coffee (BP);
- “Burro” jautienos **didkepsnis** – “Burro” beef **steak** with basil butter (BP);
- “Dolcezza” jautienos **didkepsnis** – “Dolcezza” beef **steak** with spicy whiskey-honey sauce (BP);
- Antipasti **lėkštė** – Antipasti **plate** (PI);
- Legendinė Eliziejaus laukų **juodųjų trumų sriuba** – The legendary Champs Elysees **black truffle soup** (IR);
- Obuolių **šerbetas** su džiovinto obuolio traškučiu ir šlakeliu Kalvadoso – Apple **sorbet** with apple chips and a splash of Calvados (IR);
- Lašių **kepsnys** paruoštas La plancha su žaliųjų žirnelių kremu, Cous-Cous ir riešutų skonio puta – Salmon **Steak** with Spinach and Seafood Sauce (SH);
- Citrinų **šerbetas** su mėtų sirupu ir žaliųjų citrinų cukatomis – Lemon **sorbet** with mint syrup and candied lime (GD);
- Jautienos išpjovos **kepsnys** su džiovintų slyvų ir brendžio padažu – Beef **steak** roasted with prunes served in brandy sauce (GD);
- Viščiuko krūtinėlės **kepsnys** – Chicken breast **steak** (F);
- Lašišos **kepsnys** – Salmon **steak** (F);
- Pipirinius **didkepsnis** – Pepper **steak** (F);
- **Graikiškos** salotos – **Greek** salad (BU);
- Lašišos **didkepsnis** keptas laužo kaitroje – Grilled salmon **steak** (BU);
- Naminis **mėsainis** su gruzdintais svogūnais – Homemade **burger** with fried onions (K);
- Jūros lydekos **kepsnys** su rozmarinų plutele – Sea hake **steak** with rosemary crust (K);
- Sūrio pyragas – Cheesecake (K);
- Angliški pusryčiai – English breakfast (K);

- Jautienos **didkepsnis** – Beef **steak** (K);
- Jautienos **kepsnys** su pipirais – Beef **steak** with pepper (L);
- Kiaulienos nugarinės **kepsnys** - Pork tenderloin **steak** (L);
- **Sūrio pyragas** su braškių padažu – **Cheesecake** with strawberry dressing (L);

Addition inside the text:

- Tuno Carpaccio su džiovintais pomidorais – Tuna **fish** Carpaccio with dried tomatoes (PP);
- „Fetos“ salotos (Salotos, agurkai, pomidorai, paprika, svogūnai, alyvuogės, sūris „Feta“, bazilikų padažas) – „Feta“ **cheese** salad (Lettuce, cucumber, tomatoes, paprika, onion, black olives, „Feta“ cheese, basil sauce) (PP);
- Lazanija su jautiena “Bolognese” (malta jautiena, mocarela, sūris „Džiugas“) – Lasagne with bolognese **sauce** (minced beef, mozzarella cheese, hard cheese) (BP);
- “Barbabietole” su burokėliais ir brie sūriu – “Basbabetole” **salad** with beetroot and brie cheese (BP);
- “Burro” jautienos didkepsnis – “Burro” beef steak **with basil butter** (BP);
- “Dolcezza” jautienos didkepsnis – “Dolcezza” beef steak **with spicy whiskey-honey sauce** (BP);
- “Polenta” su 4-ių rūšių padažais (skrudinti kukurūzų paplotėliai su bolonijos, grybų, paprikų ir vištienos kepenėlių padažais) – **Grilled** polenta **mix** (grilled ground boiled cornmeal with sweet pepper, mushroom, chicken liver, bolognese sauces) (Fi);
- “Carpaccio di Bresaola” su gražgarstės salotomis ir palmių šerdimis – Carpaccio “Bresaola” (**air dried, salt cured beef**) with roquette salad and palm hearts (Fi);
- Pistacijų “pesto” –pistachio “pesto” **sauce** (Fi);
- Bolonijos padažas – Bolognese **meat** sauce (Fi);
- “Fagottini” makaronų maišeliai su rūkytu kumpiu ir sūriu “Fontina” – “Fagottini” pasta bags with smoked ham and “Fontina” cheese **filling** (Fi);
- Užkepta austrė Casino – Oysters Casino with crayfish tails and parmesan (IR);
- Caprese daržovių bokštelis su bazilikais ir pesto padažu – Caprese **grilled** vegetable tower with basil and pesto sauce (IR);
- Elnienos nugarinė "Rossini" su ančių kepenėlėmis ir marsala vyno - vyšnių padažu – Rossini **style** venison sirloin with duck liver, with Marsala wine and cherry sauce (IR);
- Jautienos išpjovos kepsnys – Filet mignon Chateaubriand **with roasted porcini, caramelised shallots, and green pepper sauce** (IR);

- Toskaniškas kiaulienos išpjovos kepsnys su sūriu „Mozzarella“ ir serano kumpiu – Tuscany style pork filet chop **oven roasted** with „Mozzarella“ cheese and **topped** with serano ham (BU);
- Guliašinė – **Spread** goulash **soup** (CK);

Addition outside the text:

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Addition inside the text without keeping the original csi:

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Globalization:

- Marinuotų alyvuogių **asorti** – Marinated olive **mix** (Fi);
- “Ravioli” su “**ricotta**” sūrio ir špinatų įdaru – Ravioli with **cottage** cheese and spinach filling (Fi);
- Pasta su **baravykais** – Pasta with **mushrooms** (boletus) (PI);
- **Baravykų** kremas su svogūnų įdaru koldūnais ir vytinto kumpio traškučiais – **Forest Mushroom** Cream Soup served with Onion Stuffed Dumplings and Cured Ham Crisps (SH);
- Toskanos lazanija (su **bolonijos** ir bešamelio padažu) – Lasagne “à la Toscana” (with bechamel and **meat sauce**);

Localization:

- Makaronai – Pasta dishes (PRP);
- Šiltas sumuštinis (skrebutis, majonezas, salotų lapai, šoninė, pomidorai, virti kiaušiniai, vištiena, **gruздintos bulvių lazdelės**) – Warm sandwich (toast, mayonnaise, lettuce, bacon, tomatoes, boiled eggs, chicken, **french fries**) (BP);
- **Lietiniai** su sūriu ir kumpiu, su varške, arba su bananais – **Crepes** with cheese and ham, or with curd, or with banana (PP);
- **Lietiniai** su vištiena – **Crepes** with chicken (PP);
- Skrudinti **koldūnai** grybų padaže – Roasted **dumplings** with mushrooms sauce (PP);
- Itališkas **ragelis** – Italian **Croissant** (BP);

- **Jūrų šukutės** konjako padaže su šiltomis, lengvai paaštrintomis pipirais salotomis – **St.Jacob scallops** with cognac sauce and warm salad, lightly seasoned with chili pepper (Ž);
- **Lietinis blynas** su kumpiu ir sūriu – **Crepe** with ham and cheese;
- **Lietinis blynas** su varške – **Crepe** with curd (BP);
- **Kiaušienė** su daržovėmis – **Omelette** with vegetables (BP);
- **Kiaušienė** su šonine – **Omelette** with bacon (BP);
- Plėšyta **kiaušienė** su pomidorais ir šonine (pomidorai, šoninė, grietinė, „Medžiotų“ dešrelės, salotų lapai, agurkai, žolelių užpilas, sviestas) – Shredded **omelette** with tomatoes and bacon (tomatoes, bacon, cream, „Medžiotų“ sausages, lettuce, cucumbers, herbs sauce, butter) (BP);
- Braškių-ledų **kokteilis** – Strawberry **milkshake** (BP);
- Aviečių-ledų **kokteilis** – Raspberry-**milkshake** (BP);
- **Keptos anties kepenėlės** su baravykų risotto ir medaus slyvų padažu – **Foie gras** with honey-plum sauce, with a side of boletus risotto (Ž)
- „Benedikto“ **kiaušienė** – **Omelette** „Benedict“ (BP);
- „Foresta“ **daugiaržis** su baravykais (risotto ryžiai, baravykai, svogūnai) – „Foresta“ **rissoto** with ceps (risotto rice, ceps, onions) (BP);
- „Marino“ **daugiaržis** su jūros gėrybėmis (risotto ryžiai, krevetės, midijos, pomidorai) – „Marino“ **rissoto** with seafood (risotto rice, shrimp, mussels, tomatoes) (BP);
- „Tartar“ **užkandis** – Tartare **appetizer** (BP);
- Sūrio ir **mėsos** asorti – Assorted cheese and **coldcuts** (Fi);
- Makaronų salotos – Pasta salad (Fi);
- „Fagottini“ **makaronų** maišeliai su rūkytu kumpiu ir sūriu „Fontina“ – „Fagottini“ **pasta** bags with smoked ham and „Fontina“ cheese filling (Fi);
- Ant grotelių kepta jautienos filė (**su krauju**) „taljata“ – **Rare cooked** beef fillet „tagliata“ (Fi);
- Keptas „ricotta“ sūrio ir medaus **desertas** – Oven baked ricotta and honey **cheesecake** (Fi);
- **Užkepta** austrė Rockefeller – Oysters Rockefeller **style** (IR);
- Baravykų kremas su svogūnų įdaru **koldūnais** ir vytinto kumpio **traškučiais** – Forest Mushroom Cream Soup served with Onion Stuffed **Dumplings** and Cured Ham **Crisps** (SH);
- Jautiena **totoriškai** – Beef **tartar** (GD);
- **Lietiniai** su varške – **Crepes** with cottage cheese (F);
- Makaronai – Pasta (F);
- Užkandis – appetizer;
- Rūkyta karka, skrudinta su **kepsnių** padažu – Pork shank glazed with „barbeque“ sauce (BU);

- Lašišos didkepsnis **keptas laužo kaitroje** – **Grilled** salmon steak (BU);
- **Austriškas pyragas** su varške – **Strudel** with curd (K);
- **Lietiniai** su uogomis – **Crepes** with berries (K);
- **Gruzdintos bulvių lazdelės** su kečupu – **French fries** with ketchup (CK);
- Gruzdinti bulvių **kukuliai** – Roasted potato **croquettes** (CK);
- **Koldūnai** su mesa – **Dumplings** with meat (CK);
- Kepta bulvė su lupena – Jacket potato (CK);
- Jautienos **kapotinis** – Beef **tartare** (HM);
- Miško grybų sultinys su **koldūnais** su ėrienos įdaru – Forest mushroom broth with lamb stuffed **dumplings** (HM);
- Švelnios varškės **desertas** su raudonųjų uogų užpilu – Curd **mousse** with red berries sauce (HM);
- Bulviniai **malinukai** – Potato **croquettes** (L);
- **Keptos anties kepenėlės** su baravykų risotto ir medaus slyvų padažu – **Foie gras** with honey-plum sauce, with a side of boletus risotto (Ž)
- **Su šonine** (šoninė, kiaušiniai, svogūnai, grietinėlė, suris „Džiugas“) – “**Carbonara**” with bacon flank sauce (bacon, eggs, onion, cream, hard cheese);
- Gruzdinta **bulvių spiralė** – „**Tornado Potatoes**“ (BP);
- Picos **paplotėlis** su sūriu (sūris, česnakinis aliejus, rozmarinas) – **Focaccia** (cheese, garlic olive oil, rosemary) (BP);
- Mkaronai **su šonine** (šoninė, kiaušiniai, svogūnai, grietinėlė, suris „Džiugas“) – “**Carbonara**” with bacon flank sauce (bacon, eggs, onion, cream, hard cheese);
- Špinatai **apkepti svieste** – **Sautéed** spinach (Ž);
- **Skrebutis** su pomidorais – **Bruschetta** with tomatoes (BP);
- **Skrebutis** su pomidorais ir ančiuviais – **Bruschetta** with tomatoes and anchovies (BP);
- **Skrebutis** su baklažanais ir gorgonzolos sūriu – **Bruschetta** with aubergines & blue cheese (BP);
- **Skrebučiai** su lašišos ir saulėje džiovintų pomidorų užtepu – **Bruschetta** with salmon and sun-dried tomatoes spread (BP);
- **Vytintas kumpis** – **Prosciutto** ham (Fi);
- Makaronai **Vamzdeliai** – **Penne** pasta (Fi);
- **Itališkos salotos** – **Caprese** salad (PI);
- Namų gamybos ančių kepenėlių **paštetas** ant figos riekelės – Homemade duck liver **pâté** on slices of figs (IR);

- Jautienos išpjovos **kepsnys** – Filet mignon **Chateaubriand** with roasted porcini, caramelised shallots, and green pepper sauce (IR);
- **Marmurinės** jautienos nugarinės kepsnys – **New York** strip steak with green pepper sauce (IR);
- Stirnienos karpačio su ančių kepenų **paštetu** – Venison Carpaccio with Duck Liver **Pâté** (SH);
- Kepta veršienos nugarinė su žaliųjų žirnelių **tyre**, miško grybais ir garstyčių padažu – Baked Veal Tenderloin with Green Peas **Puree**, Forest Mushrooms and Mustard Sauce (SH);
- Prancūziškas kriaušių pyragas – **Tarte Tatin** (F);
- Balinta kava – Latte (BP);
- Kava su šokoladu – Mocca (BP);

Transformation:

- **Varškės kremas** su aviečių padažu – **Cheesecake** with raspberry sauce (BP);
- **Varškės pyragas** su vyšnių uogienė – **Cheesecake** with cherry jam (BP);
- **Padėklas** “Krostini” – **Assorted** crostini (Fi);
- “Cantucci ” (Sausainiai su migdolo riešutais ir **džiovintais vaisiais**) – “Cantucci ” (Almonds and **candied fruit** biscuits) (Fi);
- **Omletas** su cukinijomis – Zucchini **frittata** (PI);
- Kepta ėriuko nugarinė su kauliuku, vynuoginiais pomidorais, gražgarstės **putėsiais** ir rozmarinų padažu – Rack of lamb with cherry tomatoes, rucola **mousse**, and rosemary sauce (IR);
- Tortas Napoleon su šviežiomis braškėmis ir baltojo šokolado **putėsiais** – Napoleon cake with fresh strawberries and white chocolate **mousse** (IR);
- Jautienos „**Šmotmėsis**“, keptas ant grotelių – Grilled beef **steak** (K);
- Kiaulienos **maltinukas** – Pork **rissoles** (CK);
- Žuvų **maltinukas** – Fish **rissole** (CK);
- Silkė su obuolių ir garstyčių **putėsiais** ir kanapine druska – Herring with apple and mustard **mousse** and hemp salt (HM);

Omission:

- „**Parmos**“ kumpis – ham (PI);
- „**Parmagiano**“ sūris – Cheese (PI);

- Lašių kepsnys paruoštas **La plancha** su žaliųjų žirnelių kremu, **Cous-Cous** ir riešutų skonio puta – Salmon Steak with Spinach and Seafood Sauce (SH);
- **Pekorino** sūriu įdarytos datulės su šonine – Cheese stuffed dates with bacon (HM);

Creation:

- Visštiesos kepsnys pagal senąją žolininkės receptą – Chicken filet in creamy **pesto** sauce (BU);

Combination of different translation strategies:

- Preservation of form plus **omission**
 - „Panna cotta“ (**Grietinėlės skanėstas** su karamele arba su miško uogomis) – Panna cotta with caramel or with mixed berries) (PP);
 - „Focaccio“ **duona** su tunu, sūriu, pomidorais, agurkais – „Focaccio“ with tuna, cheese, tomatoes, cucumbers (PP);
 - „Brusketa“ su šviežiais pomidorais ir baziliku (**skrudintos itališkos duonos riekutės**, paskanintos vyšniniais pomidorais, česnaku, baziliku ir alyvuogių aliejumi) – Bruschetta (with fresh cherry tomatoes, garlic, basil and extra vergin olive oil) (Fi);
 - „Brusketa“ su artiškais, parmezano sūriu ir gražgarstės tyre (**skrudintos itališkos duonos riekutės** su artiškais, parmezano sūriu ir gražgarstės tyre) – Bruschetta (with artichokes, parmesan cheese and roquette paste) (Fi);
 - „Brusketa“ su cukinija, mocarela ir alyvuogių tyre (**itališka duona užkepta** su cukinija, mocarelos sūriu ir alyvuogių tyre) – Bruschetta (with courgettes, mozzarella cheese and olive paste) (Fi);
 - „Krostini“ **asorti** – **skrudintos itališkos** duonos riekutės su padažais (paprikų, grybų, vištienos kepenėlių, bolonijos) – Crostini bread with sauces (with sweet pepper, mushroom, chicken liver, bolognese sauce) (Fi);
 - **Su žaliųjų bazilikų** „Pesto“ padažu (bazilikas, kedro riešutai, česnakai, sūris „Džiugas“) – With Pesto sauce (basil, pine nuts, garlic, hard cheese) (BP);
 - Lašišos didkepsnis balto vyno ir peletrūno padaže su parmigiano sūriu pagardintu cous – cous – Salmon roast with white wine- tarragon sauce and pearl cous – cous, flavored with parmigiano (Ž);
 - **Avies** sūris Pecorino – Pecorino cheese (Fi);
 - **Sriuba** „Minestrone“ – Minestrone (Fi);
 - **Sriuba** „Acquacotta“ – Acquacotta (Fi);
 - **Baklažanų užkepėlė** „Parmigiana“ – Parmigiana (Fi);

- **Ant grotelių kepta** jautienos filė (su krauju) “taljata” – Rare cooked beef fillet “tagliata” (Fi);
- **Desertas** Panna Cotta su trintomis braškėmis – Panna cotta with strawberry sauce (Fi);
- „Prosciuto“ **vytinto** kumpio salotos – Prosciuto ham salad (PI);
- **Forto** Cezario salotos – Cesar’s salad (F);
- **Lakštinių apkepas** (Lazanija) – Lasagne (F);
- Maskarponės sūrio kremas – Mascarpone cream (F);
- **Tradicinė itališka** Brusketa – Brushetta (F);
- Preservation of form plus **localization**:
 - Kijevo kotletas – **Chicken kiev** (BU);
- Preservation of content plus **omission**:
 - **Močiūtės** lietinis su kumpiu ir sūriu (virtas kumpis, sūris, salotos, grietinėlės-sūrio padažas, petražolės, krapai) – Crepe with ham and cheese (ham, cheese, lettuce, cream sauce, dill);
- Transformation plus **omission**:
 - **Miltiniai** virtinukai su jautiena (malta jautiena, daržovės, sūris „Džiugas“) – Ravioli with beef (minced beef, vegetables, hard cheese) (BP);
 - **Miltiniai** virtinukai su špinatais ir varške (špinatai, česnakas, svogūnai, sūris „Džiugas“) – Ravioli with spinachs and curd (spinach, garlic, onions, hard cheese) (BP);
 - **Miltiniai** virtinukai su ožkų pieno sūriu ir šalavijų-baltojo vyno padažu (ožkų pieno sūris, šalavijų-baltojo vyno padažas, sūris „Džiugas“) – Ravioli with goat’s milk cheese and sage-white wine sauce (goat’s milk cheese, sage-white wine sauce, hard cheese) (BP);
 - **Miltiniai** virtinukai su vištiena ir kario-pievagrybių padažu (vištiena, kario-pievagrybių padažas, krapai, česnakas, svogūnai, sūris „Džiugas“) – Ravioli with chicken and mushroom-curry sauce (chicken, curry-mushroom sauce, dill, onion, garlic, hard cheese) (BP);
 - **Tėčio** varškėtukai (kepti, virti) – Dumplings (fried, boiled) (BP);

Mistranslations:

- Maltos mėsos padažas – Minced sauce (PRP);

- „Caciatore“ padažas (Rūkyta **šoninė**, vištiena, grybai, česnakai, pomidų padažas) – „Caciatore“ sauce (Smoked **bacon**, chicken, mushrooms, garlic) (PRP);
- „Buffalo“ mocarelos salotos su **trijų rūšių pomidorais** ir citrininiu padažu – Buffalo mozzarella salad with **cherry tomatoes** and olive oil-lemon dressing (Ž);
- “Prosciutto e pollo” su vištiena ir vytintu kumpiu (salotos, gražgarščių lapai, **sultenės salotos**, cherry pomidorai, mėlynieji svogūnai, žaliasis užpilas) – “Prosciutto e Pollo” with chicken and cured ham (lettuce, rucola salad, **corn salad**, cherry tomatoes, red onions, green sauce) (BP);
- “Barbabetole” su burokėliais ir **brie** sūriu (virti burokėliai, salotos, gražgarščių lapai, kedro riešutai, graikiniai riešutai, **Brie** sūris, bazilikas, balzamiko padažas, vyšniniai pomidorai) – “Basbabetole” salad with beetroot and brie cheese (cooked beets, lettuce, rucola, pine nuts, walnuts, brie cheese, basil, balsamic sauce, cherry tomatoes) (BP);
- Plėšyta kiaušininė su pomidorais ir šonine (pomidorai, šoninė, grietinė, **“Medžiotojų”** dešrelės, salotų lapai, agurkai, žolelių užpilas, sviestas) – Shredded omelette with tomatoes and bacon (tomatoes, bacon, cream, “Medžiotojų” sausvages, lettuce, cucumbers, herbs sauce, butter) (BP);
- Bulvytės fri – Fries potatoes (PI);
- Mini paprika įdaryta fetos sūriu ir anakardžių riešutais su **garstyčių padažu** ir daržovių traškučiais – Mini peppers stuffed with feta cheese and cashew nuts with **romesco** sauce and vegetable crisps (IR);
- Karčiojo šokolado **pyragaitis** su riešutiniu traškučiu ir baltojo šokolado ledais – Bitter **Chocolate** with Peanut Crackers and White Chocolate Ice-cream (SH);
- Lietiniai su **varške** – Crepes with **cottage cheese** (F);
- Itališki **bulvinukai** „Gnocchi“ su vištiena ir pievagrybiais – Italian **doughs** “Gnocchi” with chicken and chapignons (F);
- Kijevo **kotletas** – Kiev **roast** (K);
- **Trapios** **tešlos pyragas** su morkomis, burokėliais ir ožkos sūriu – Carrots and beetroot **tarte** with goat’s cheese (HM);

APPENDIX 4: FREQUENCY OF USED TRANSLATION STRATEGIES

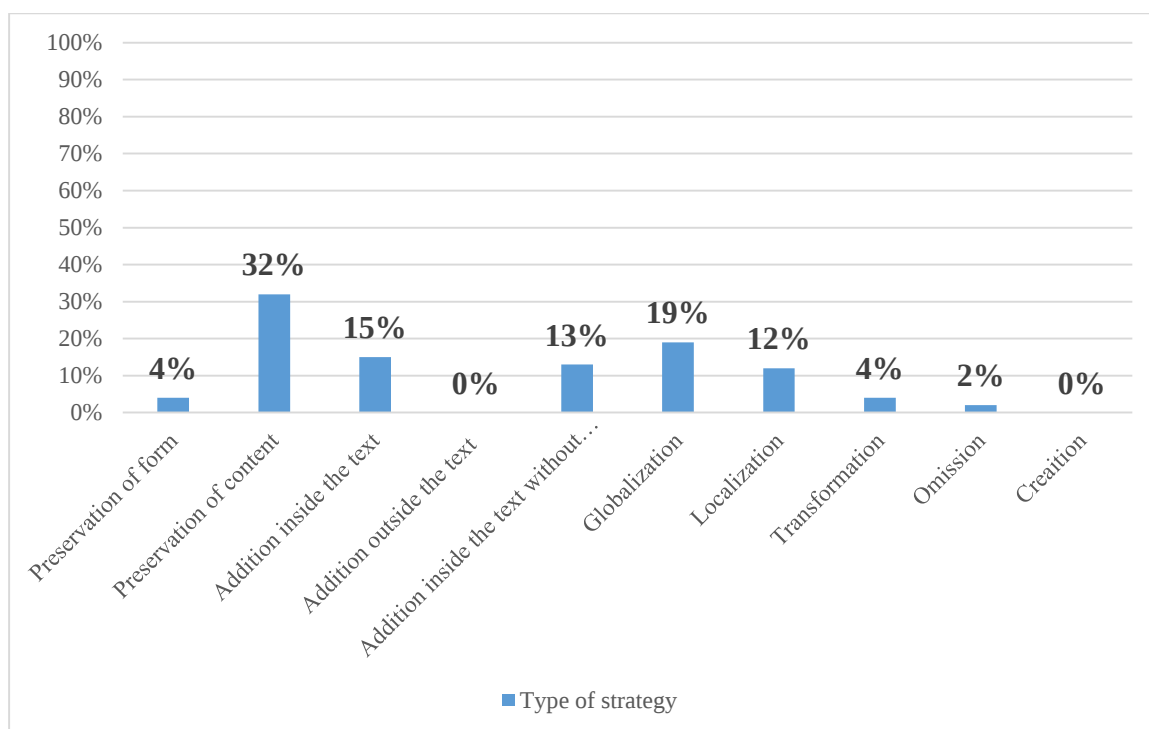


Figure 1. Usage of Translation Strategies for Lithuanian CSIs Translation

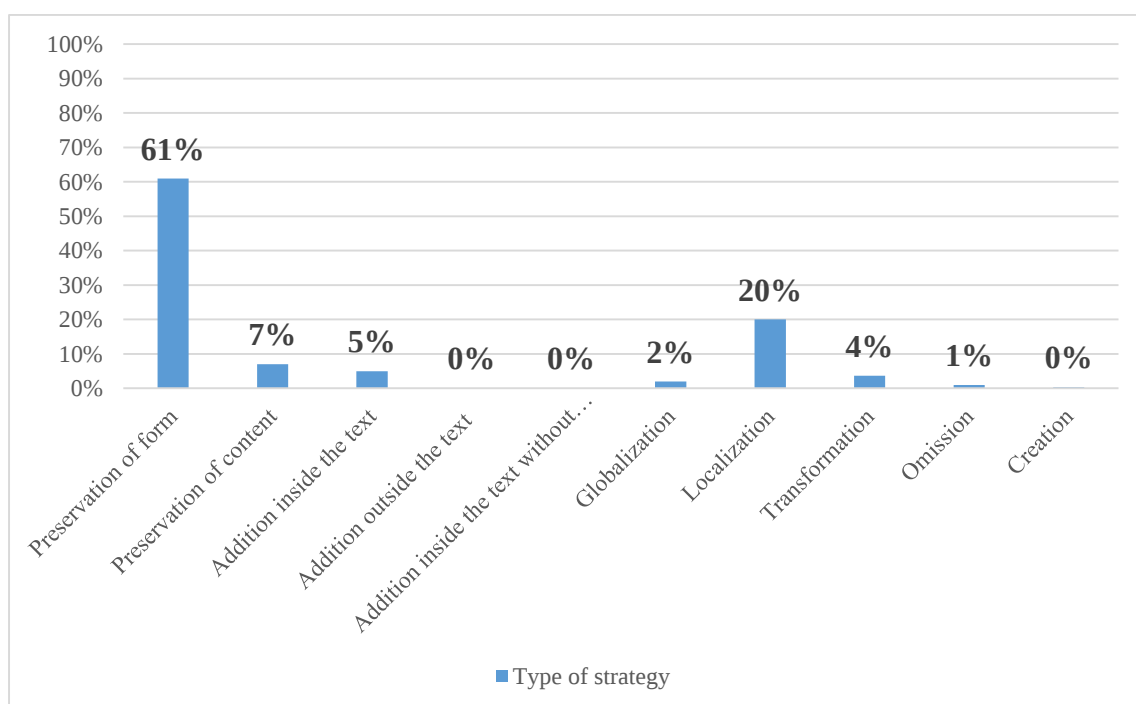


Figure 2. Usage of Translation Strategies for Foreign CSIs Translation

Table 1: Amount of Lithuanian CSIs Examples and Percentages

Strategy	Amount of examples	Percentages
Preservation of from	6	4 %
Preservation of content	45	32 %
Addition inside the text	21	15 %
Addition outside the text	–	–
Addition inside the text without original CSI	18	13 %
Globalization	28	19 %
Localization	16	12 %
Transformation	6	4 %
Omission	3	2 %
Creation	–	–
Total amount of CSIs (translated with 1 strategy)	144	100 %
One strategy	144	78 %
Combinations	23	13 %
Mistranslations	17	9 %
Total amount of all examples	184	100 %

Table 2: Amount of Foreign CSIs Examples and Percentages

Strategy	Amount of examples	Percentages
Preservation of from	189	61 %
Preservation of content	22	7 %
Addition inside the text	17	5 %
Addition outside the text	–	–
Addition inside the text without original CSI	–	–
Globalization	5	2 %
Localization	63	20 %
Transformation	11	3,7 %
Omission	4	1 %
Creation	1	0,3 %
Total amount of CSIs (translated with 1 strategy)	312	100 %
One strategy	312	89 %
Combinations	27	8 %
Mistranslations	13	3 %
Total amount of all examples	352	100 %

APPENDIX 5: COMPARISON OF TRANSLATION STRATEGIES USED FOR TRANSLATION OF LITHUANIAN AND FOREIGN CSIs

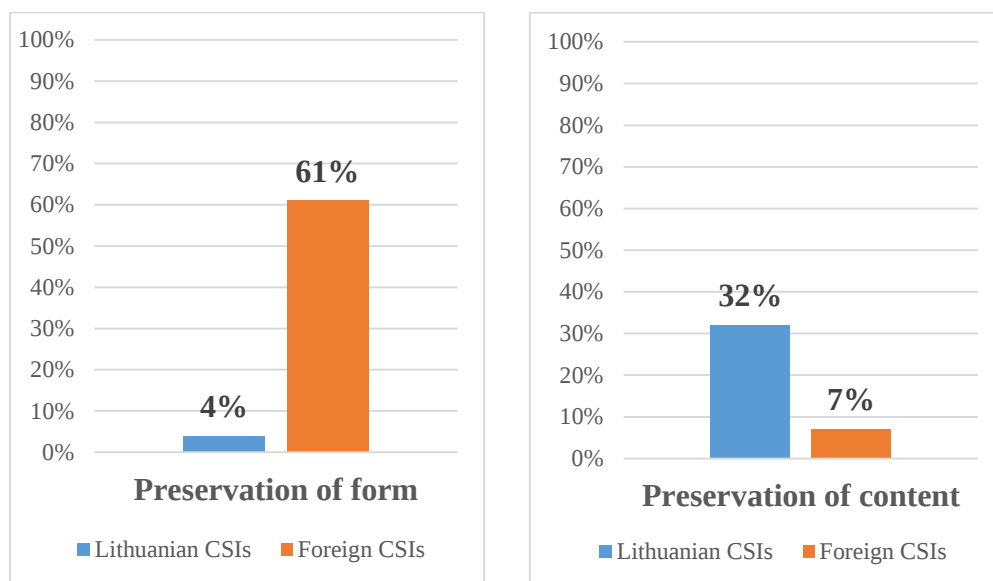


Figure 3. The Usage of Preservation to Translate Lithuanian and Foreign CSIs

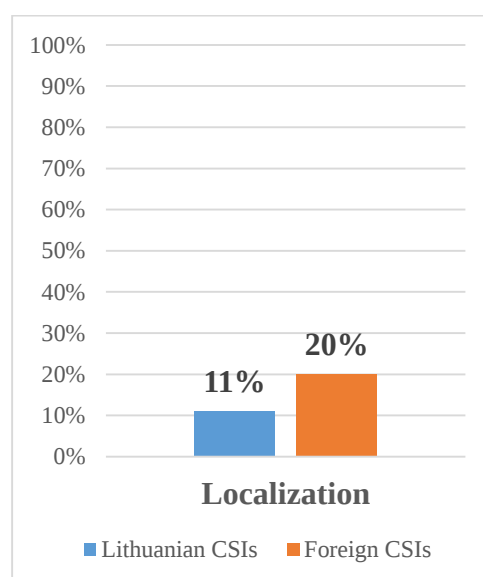


Figure 5. The Usage of Localization to Translate Lithuanian and Foreign CSIs

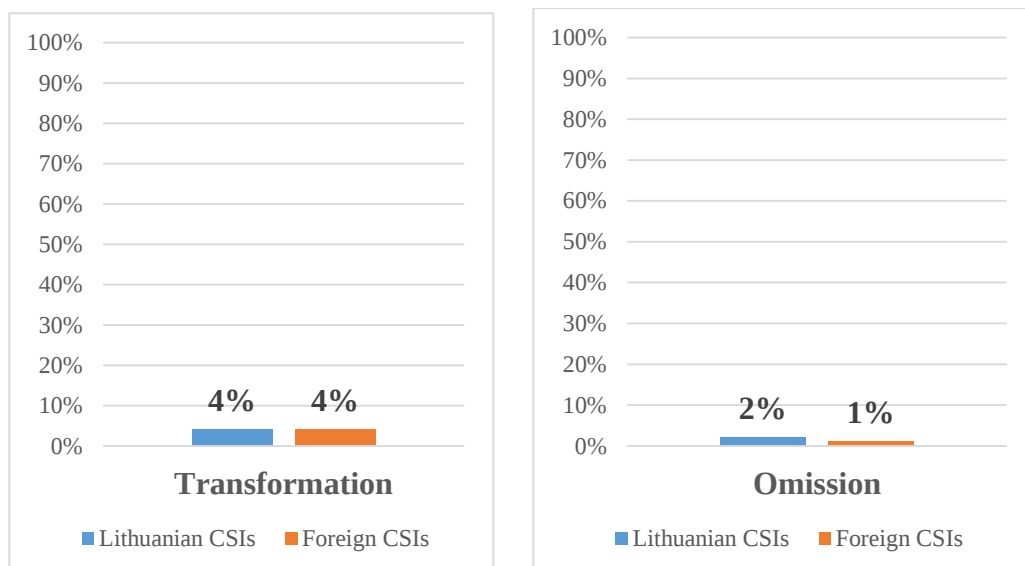


Figure 6. The Usage of Transformation and Omission to Translate Lithuanian and Foreign CSIs

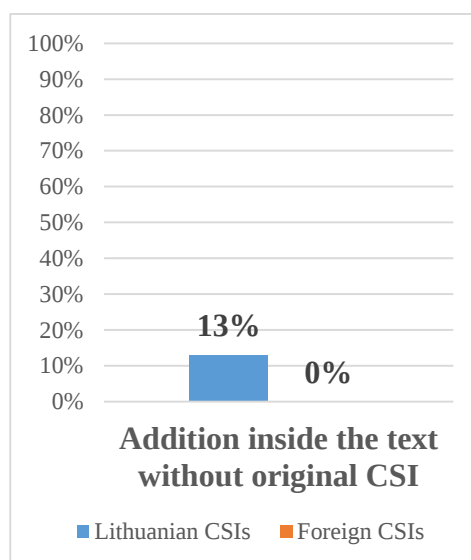


Figure 7. The Usage of Addition Outside the Text to Translate Lithuanian and Foreign CSIs

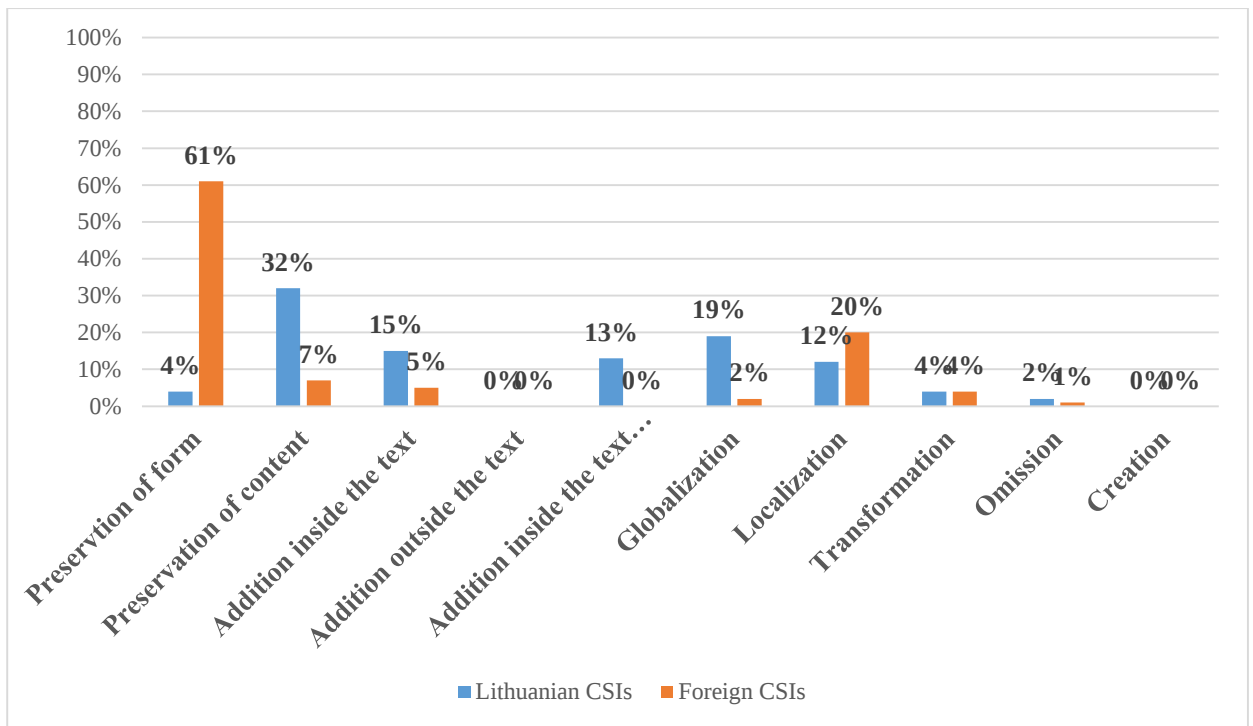


Figure 8: Comparison of Translation Strategies Used to Translate Lithuanian and Foreign CSIs

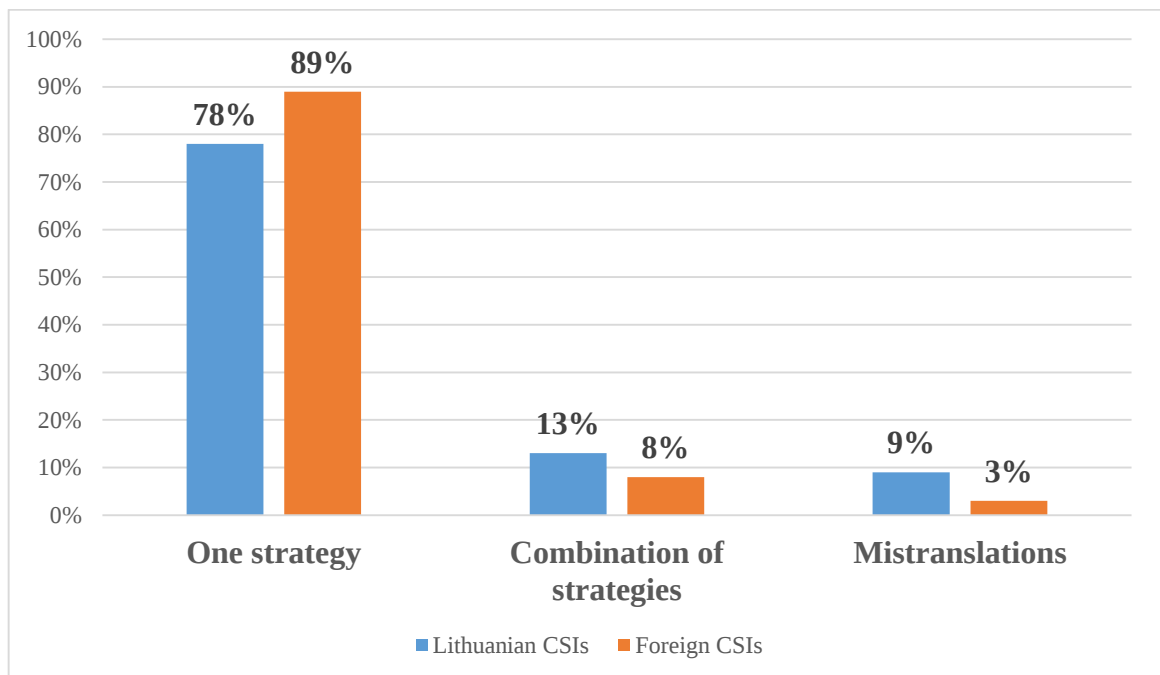


Figure 9: Comparison of Distribution of Translation Strategies to Translate All Examples

APPENDIX 6: THE LIST OF THE SAME CSI TRANSLATED DIFFERENTLY

Table 3: Lithuanian CSIs Translated Differently

Lithuanian	English
- Žemaičių blynai (CK), (K)	- Samagotian pancakes (CK) - Boiled potato pancakes with meat stuffing (K)
- Keptas varškės sūris (GD), (K)	- Baked cottage cheese (GD) - Roasted cottage cheese (K)
- Kepta duona (GD), (K), (BU)	- Fried bread (GD), (K) - Deep fried brown bread sticks (BU)
- Baravykai (BU), (SH), (K), (Ž), (PI), (HM), (BP), (IR)	- Cep mushrooms (BU) - Forest mushrooms (SH) - Boletus (K) (Ž) (PI) (HM) - Ceps (BP) - Parcino (IR)
- Didžkukuliai (K), (GD), (CK), (BU), (SH)	- Potato dumplings (K), (GD), (CK), (BU) - Zeppelins (SH)
- Spirgučiai (BU), (K), (SH) - Šoninė (BP)	- Fried bacon (BU) - Bacon bits (K) - Bacon (SH) (BP)
- Bulvė su lupena (SH), (K)	- Jacket potato (SH) - Wrinkly potato (K)
- Naminė mišrainė (K), (BU)	- Olivier salad (K) - Lithuanian salad (BU)
- Karka (GD), (BU)	- Shank (GD) - Pork leg (BU)
- Balandėliai (BU), (K), (K)	- Minced meat stuffed and stewed cabbage (BU) - Stuffed cabbage rolls (K) - Meat-stuffed cabbage rolls (K)
- Vėdarai (K), (BU)	- “Vėdarai” (Potato sausages) (K) - Baked sausage stuffed with grated potatoes (BU)
- Šaltibarščiai (K), (PP), (L)	- Cold red beetroot soup (K)

	- Cold beet soup (PP) - Lithuanian cold beet soup (L)
- Žuvienė (BU), (GD)	- Chowder (BU) - Fish soup (GD)
- Bulvių plokštainis (BU), (K)	- Potato bake (BU) - Pudding (K)
- Bulvių blynai (SH), (HM) - Bulviniai blynai (GD) - Bulvių tarkainiai (K)	- Potato pancakes (SH), (HM), (GD), (K)
- Varškė (GD) - Varškės sūris (GD), (K)	- Cottage cheese (GD), (GD), (K)
- Cepelinas (CK), (GD) - Virtinis (SH), (HM) - Didžkukulis (SH), (BU), (K) - Koldūnai (PP) - Varškėtukai (BP)	- Dumpling (CK), (GD), (SH), (HM), (BU), (K), (PP), (BP)
- Bulvių apkepas (K) - - Bulvių šimtalapis (HM)	- Potato pie (K), (HM)
- Užkepėlė (GD) - Apkepas (PP) - Plokštainis (K)	- Pudding (GD), (PP), (K)

Table 4: Foreign CSIs Translated Differently

Lithuanian	English
- Makaronai (PRP), (Fi), (F) - Pasta (PI)	- Pasta dishes (PRP), (Fi), (F) - Macaroni (PRP) - Pasta (PI)
- Tartare (Ž) - "Tartar" (BP) - Tar tar (IR) - Jautiena totoriškai (GD) - Kapotinis (HM)	- Tartare (Ž), (BP), (IR), (HM) - Tartart (GD)
- Mocarela (Ž), (BP), (Fi) - "Mozzarella" (BU)	- Mozzarella (Ž), (BP), (Fi) - "Mozzarella" (BU)

- Cezario salotos (Ž), (BP), (PI), (IR), (F), (K) - "Cezario" salotos (PP), (GD)	- Ceasar salad (Ž), (BP), (PI), (IR), (GD), (K) - "Cesareo" salotos (BP) - Cesar's (F)
- Risotto (Ž), (SH), (PI), (BP) - Daugiarýžis (BP) - "Risotto" (HM)	- Risotto (SH), (HM), (Ž), (BP), (PI)
- „Parmesan“ (PP) - Parmagiano (Ž) - Sūris "Parmezanas" (PRP) - Parmezano sūris (Fi)	- "Parmesan" (PP), (PRP), (Fi) - Parmagiano (Ž)
- Varškės pyragas (BP) - Varškės kremas (BP) - Sūrio pyragas (K), (L)	- Cheesecake (BP), (K), (L)
- "Bolonijos" (BP) - Bolonijos (Fi), (PRP)	- Balonese (BP), (Fi) - Bolognese (PRP), (Fi)
- Virtinukai (BP) - Ravioli (IR) - "Ravioli" (Fi)	- Ravioli (BP), (Fi), (IR)
- Skrebutis (BP) - Bruschetta (PI) - "Brusketa" (Fi) - Brusketa (F)	- Bruschetta (BP), (Fi), (PI), (F)
- "Gorgonzola" (PRP) - Gorgonzolos sūris (BP)	- "Gorgonzola" (PRP) - Blue cheese (BP)
- Carpaccio (PI), (IR) - Karpačas (BP), (F) - Karpačio (IR), (SH), (GD) - „Karpačio“ (L)	- Carpaccio (BP), (PI), (IR), (SH) - carpaccio (GD), (SH), (F) - “Carpaccio” (L)
- Rikotos sūris (BP) - "Ricotta" sūris (Fi) - Ricotta varškė (IR) - Varškė (F) - „Ricotta“ (PP)	- Ricotta chese (BP) - Cottage cheese (Fi), (F) - Ricotta (IR), (Fi) - „Ricotta“ (PP)

- Omletas (PI), (F), (BU), (K), (PP), (BP) - Kiaušinienė (BP)	- Frittata (PI) - Omelette (PI), (F), (BU), (K), (BP) - Omelet (PP), (BP)
- Bėfstrogenas (F), (IR), (CK)	- Beef Strogenof (F) - Beef Stroganoff (IR) (CK)
- Lakštinių apkepas (F) - "Lazankos" (BU) - Lazanija (BP), (Fi)	- Lasagne (F), (BU), (BP), (Fi)
- Lietiniai (K)	- Crepes (K) - Pancakes (K)
- Mochitas (K) - „Mojito“ (BP)	- Mojito (K) - „Mojito“ (BP)
- Kijevo kotletas (CK), (K), (BU)	- Kiev cutlet (CK) - Kiev Roast (K) - Chicken Kiev (BU)
- Kukuliai (CK) - Maltinukai (L) - Kroketai (Ž)	- Croquettes (L), (CK), (Ž)
- Kapučino (BP) - Cappuchino (IR)	- Cappuchino (BP), (IR)
- Itališkos salotos (PI), (PP) - „Kaprese“ salotos (Fi)	- Italian salad (PP) - Caprese Salad (PI), (Fi)