

## Fasting menu

	<i>g</i>	<i>UAH</i>
Vinegret salad of baked root vegetables with barrel pickled cucumbers, cannellini beans, pumpkin oil and pickled honey mushrooms	250	120
Baked bell pepper with parsnip puree and spicy green chutney, served with garlic flakes and rye croutons	170	145
Humus with pita	250	145
Baked eggplant with garlic and tahini sauce	150	159
Vegetable salad with bulgur, coriander leaves, green sauce and pumpkin seeds	200	95
Lenten malted bread	70	15
Lenten vegetable borsch	300	89
Bean soup with corn, tomatoes and fresh cilantro	300	95
Grilled broccoli with nut butter, flaked almond and garlic, popped quinoa and chili sauce	240	155
Baked cauliflower with tahina in porcini mushrooms and truffles sauce. Served with spicy pumpkin seeds and popped green buckwheat groats	350	285
Baked sweet potatoes with curry sauce, fried chickpeas, ginger, mint and pomegranate seeds	350	190
Coconut milk ice cream with black Belgian chocolate	80	95
Almond milk homemade sherbet ice cream of own production based on dried fruits and nuts. Served with baked apple. <i>No sugar added</i>	120	125
Natural homemade fruit jelly of own production: - passion fruit and sea buckthorn - berry (cherry, currant, blackberry)	100	95

*Dear guests, if you are allergic to one of the ingredients included in our dishes,  
 please notify your waiter thereof.*

*Also you may order all dishes from our menu to take away.*