



LUNCH MENU

Monday through Friday 12:00 pm- 4:00 pm

LUNCH 285 UAH – TWO COURSE MEAL
(FIRST COURSE AND SALAD / FIRST COURSE AND MAIN COURSE)

LUNCH 395 UAH – THREE COURSE MEAL
(FIRST COURSE, SALAD, MAIN COURSE)

FIRST COURSES

Soup of seasonal vegetables and root vegetables with orzo, baby spinach and sour cream	300
Chicken broth with homemade noodles and meatballs	270

SALADS

Greek-style salad with goat milk feta, sweet basil and green oil	300
Nicoise salad with tuna, anchovies, new potatoes and Kalamato olives with citrus dressing	230

MAIN COURSES

Baked zander and salmon fish cakes. Served with green creamy stew of summer peas and edamame beans	250
● Asian style baked chicken with basmati rice, soy sprouts and vegetables in chili sauce	350

HOME-BAKED PASTIES	<i>g</i>	<i>UAH</i>
Pyrizhky stuffed with meat (2 pcs)	60	58
Pyrizhky stuffed with spring onion and eggs (2 pcs)	60	50
Pyrizhky stuffed with stewed cabbage (2 pcs)	60	45
Malted grain bread	70	15
Shotis puri bread	85	30

DRINKS	<i>ml</i>	<i>UAH</i>
Homemade berry compote	250	45
Acqua Panna still / S.Pellegrino sparkled	250/750	115/165
Morshinska Premium Stil / Low carbonated	330/750	55/79
Espresso / Americano • with milk		55/55
Cappuccino		70
Tea black / green / herbal / fruit		65

WINE BY THE GLASS

	<i>ml</i>	<i>UAH</i>
WHITE WINE		
2020 Sauvignon Blanc Southern Ocean, Marlborough, New Zealand	150	160
2020 Amphora Rkatsiteli Orange Beykush Winery, Ukraine	150	160
RED WINE		
2019 Bistrot Chic GCF, Bordeaux, France	150	155
2016 Artania Reserva Beykush Winery, Ukraine	150	180

*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.*