

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	125
Baked eggplant, bell pepper and fresh tomato tartare. Served with fresh arugula, basil, green chili and tahena	300	175
Humus with pita	250	159
Vegetable salad with bulgur, coriander leaves, green sauce and pumpkin seeds	200	115
Lenten malted bread	70	15
Shiitake mushrooms and champignons soup with kombu and wakame seaweed, tofu, soba buckwheat noodles, fresh coriander leaves and garlic chips	300	145
Lenten vegetable borsch	300	98
Vegetable tikka masala with baked sweet potatoes, zucchini, chickpeas, edamame beans and fresh coriander leaves	300	240
Broccoli tempura with kale chips and nut sauce	250	320
Baked cauliflower with tahini in sauce based on porcini mushrooms and truffles. <i>Served with spicy pumpkin seeds and popped green buckwheat groats</i>	350	285
Pear marinated in syrup of spruce cones with tarragon and vegetarian vanilla and soy ice cream	190	160
Almond milk homemade sherbet ice cream of own production based on dried fruits and nuts	50	90

Dear guests, menu items contain allergens.

*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.