



## STRAWBERRY SEASON

Sweet cheese & strawberry varenyky (v)	12
Strawberry tiny chebureks (v)	12
Sweet cheese & strawberry crepes (v)	12

## SMALL BITES

Salo, dill aioli, rye bread	5
Courgette pancake, cured trout, salmon roe, sour cream	6
Lightly salted cucumbers, dill, garlic (vg)	4
Cod liver deviled eggs	6
Forshmak, crispy waffle	6
Beef ribs croquettes, aioli	8
Sourdough, butter	5

## STARTERS

Zucchini fries, garlic mayonnaise, tomato salsa (v)	11
Veggie crudo tonnato	9
Tomato, sheep brynza cream, Ukrainian pesto (v)	9
Padron peppers (vg)	9
Veal tongue tonnato	11
Matthias, baby potatoes, cured onion	9/14
Duck liver pate, orange marmalade, brioche soldiers	9
Trout tartare, elderflowers, harshbrowns	14
Beef tartare, bone marrow, sourdough bread	15
Fermented vegetables (vg)	12
A trio of salo	13
Pies: chicken liver, cabbage, eggs	8

## CAVIAR AND ROE

Pike 100 g / Salmon 100 g / Sturgeon 50 g	25 / 32 / 69
Degustation set: pike 100 g, salmon 100 g, sturgeon 50 g	119

Served with a selection of condiments: toasted bread, pancakes, baby potato, butter, onion, quail egg

## SOUPS

Traditional Ukrainian Borsch, pampushkas, salo or vegen (vg)	10/14
Green Borsch, egg pie, sour cream	10/14

## DUMPLINGS

Potato varenyky, fried onion, sour cream, horseradish (v)	11/19
Cabbage varenyky, seasonal mushrooms (vg)	11/19
Black pudding & nduja varenyky, broccolini, demi glace	11/19
Salted cheese varenyky, Ukrainian pesto (v)	11/19

## CHEBUREKS

Lamb cheburek, adjika, sour cream	12
Cheburek 4 cheeses (v)	12

## MAINS

Duck breast, caramelised pear, polenta purée	28
Chicken Kyiv, mashed potatoes, green peas	27
Beef cheeks, pearl barley, beets	25
Golubtsi with beef, tomato sauce	26
Buckwheat, mushrooms (v or vg)	19
Fried cod, baby potato, aioli	25
Crispy pork belly, tomato salad	29
Grilled mackerel or trout, courgette purée	23

## DESSERTS

Honey cake, homemade ice cream (v)	9
Kyiv cake, homemade ice cream (v)	10
Sour cherry varenyky, fresh berries, sour cream (v)	7/11
Cottage cheese pancakes, fresh berries, cream cheese sauce (v)	11

Some of our food and drinks contain allergens.

Please speak to a member of staff about the ingredients in your meal, they may be able to assist you in your order.

(v) Lacto ovo vegetarian - ingredients free from meat, fish and poultry.

(vg) Vegan - ingredients from non-animal sources.

Please note that an optional discretionary service charge of 12.5% has been added to your bill.



## UKRAINIAN NEO BISTRO

### COCKTAILS CLASSIC WITH A TWIST

<b>Negroni</b>	13
Campari and vermouth infused with sour cherry, gin	
<b>Boulevardier</b>	13
Campari and vermouth infused with sour cherry, bourbon	
<b>Old Fashioned</b>	13
Scotch infused with quince, angostura	
<b>Aperol Spritz</b>	13
Aperol, prosecco, homemade strawberry puree, sparkling water	
<b>Gin Sour</b>	13
Gin infused with quince, lemon juice, egg white, sugar syrup	
<b>Whiskey Sour</b>	13
Whiskey infused with quince, lemon juice, egg white, sugar syrup	
<b>Margarita (hot)</b>	13
Tequila infused with chilli, Cointreau, lime juice	
<b>Espresso Martini</b>	13
Vodka infused with cherry, Cointreau, espresso, sugar syrup	
<b>Porn Star Martini</b>	13
Vodka, passion fruit liqueur, peach liqueur, lime juice, vanilla syrup, prosecco	
<b>Dirty Martini</b>	13
Vodka, martini extra dry, pickled cucumber brine	
<b>Bloody Marry (hot)</b>	13
Vodka infused with horseradish, tomato juice, celery, tabasco, Worcestershire sauce, salt, pepper, lemon juice	

<b>Slava Ukraini</b>	9
Gin infused with blue tea, passion fruit liqueur	

### COCKTAILS BY NAZAR MAKAROV

Created by a prominent Ukrainian bartender, these cocktails represent four regions of Ukraine: East, West, South, North

<b>Donbas Roses</b>	15
Rose jam, pomegranate fresh, gin, sugar syrup, gummy arabicum, aquafabra	
<b>Lviv Breakfast</b>	15
Raisins infused vodka, cocoa white liquor, bols natural yoghurt liquor, lemon juice, vanilla syrup, chocolate foam	
<b>Kyiv Sour</b>	15
Bourbon, mix of citrus juices, chestnut syrup, nut bitters, gummy arabicum, aquafabra	
<b>Crimean Summer</b>	15
Apricot jam, calvados, thyme syrup, orange and lemon juice, gummy arabicum, aquafaba	

From each cocktail sold we contribute 5 for charity to help victims of war

### SIGNATURE INFUSIONS

50 ml

<b>Smokey Mescal (hot)</b>	9
Tequila, chilli, lime, smoked paprika	
<b>Sweet Rum</b>	9
Rum infused with raspberry & cinnamon	
<b>Drunk Cherry</b>	9
Bourbon infused with sour cherry & coffee liqueur	
<b>Smokey Rum</b>	9
Rum infused with smoked pear	

### VODKA & INFUSIONS

50 / 500 / 700 ml

<b>Vodka Harvest Day</b>	7 / 65 / 95
<b>Honey</b>	8 / 65
<b>Cranberry</b>	8 / 65
<b>Sour cherry</b>	8 / 65
<b>Sea buckthorn</b>	8 / 65
<b>Horseradish (hot)</b>	8 / 65
<b>Beetroot</b>	8 / 65
<b>Tomato (hot)</b>	8 / 65
<b>Dried fruits</b>	8 / 65
<b>Set of 6 shots</b>	45
<b>Set of 8 shots</b>	55

### BEER

330 / 500 ml

<b>Obolon Premium Lager</b>	7,5
<b>Obolon non-alcoholic</b>	7,5
<b>Lvivske</b>	7,8
<b>BAU.beer 330 ml</b>	6,9

### SOFT DRINKS

250 ml / 1L

<b>Homemade compote</b>	5 / 19
<b>Homemade uzvar</b>	5 / 19
<b>Kvas</b>	5 / 19
<b>Tomato juice</b>	5 / 19
<b>Strawberry &amp; basil homemade lemonade</b>	5 / 19
<b>Sea buckthorn homemade lemonade</b>	5 / 19
<b>Water still, sparkling</b>	5
<b>Coca Cola, Diet Coke</b>	5

### TEA

500 / 750 ml

<b>English Breakfast black tea</b>	5 / 7
<b>Earl Grey Blue Flower black tea</b>	5 / 7
<b>China Jasmine with flowers green tea</b>	5 / 7
<b>Granny's Garden flavoured fruit tea</b>	5 / 7
<b>Lemon &amp; Ginger Tisane caffeine free infusion</b>	5 / 7
<b>Sea buckthorn, orange &amp; cinnamon homemade tea</b>	10 / 13
<b>Strawberry &amp; lime homemade tea</b>	10 / 13

### COFFEE

330 / 500 ml

<b>Espresso, americano, cappuccino, flat white, latte</b>	5
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Please let the team know about any allergies or intolerances. Menu is subject to change & availability.  
A discretionary 12,5% service charge is added to your bill and distributed via revenue-approved tronc.