

Corner of UKRAINE

Traditional Ukrainian cuisine



BREAKFAST MENU



\$12.99

MANNA KASHA

(farina) served with fruit jams



\$18.99

SWEET NALISNIKI

crepes with choice of filling:
strawberry, peach, currant jam



\$22.99

COOL NALISNIKI

cream cheese, red caviar,
salmon spread



\$25.99

DER BURGER

Ukrainian version of burger, potato
pancakes, beef patty with home
made dressing, lettuce, mustard,
salsa, pickles and fried egg



\$18.99

BATYAR

fried potato with hunting sausages
and sunny side up eggs



\$16.99

HALUSKY

traditional thick soft noodles made
with flour and farmer cheese)
served with sour cream



\$20.99

LIAPOTA

backed bread bowl filled with 4 tips
of cheese sausages and poached
egg



\$12.99

BUSY DAY

oatmeal, chicken fillet, parmesan,
fried bacon



\$18.99

OLADKY

small thick pancakes served with
sour cream, condensed milk and
choice of jam(strawberry, peach,
currant)



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Main menu

Appetizer

- Ukrainian Power** (lard pork fat with whole wheat bread)\$13.99
- Farshmak** (mashed herring with celery apple cucumber eggs and home made mayo, served with sourdough bread)\$12.99
- Miter Kielbasa** (baked home made kielbasa served with horseradish dip and home made muster)\$18.99
- Kusla Tarilka** (sour tomato, pickles and home made sauerkraut)\$11.99
- Oseledec** (herring served with baked potato and and marinated onion)\$13.99
- Kholodets with Horseradish Hot Sauce** ((ASPIC) savory gelatin made with a chicken broth, including chicken, carrots)\$18.99
- Beets Carpaccio** (baked beetroot, cheese and walnuts)\$14.99



Miter Kielbasa



Oseledec

Salads

- Dnister** (Shredded cabbage, sausage and peas with mayo dressing)\$16.99
- Shuba** (layer salad with herring potato carrots beats eggs with mayo dressing)\$14.99
- Horod** (cucumber, tomato, red reddish, chives, dill, served with sour cream or olive oil)\$11.99
- Easy peasy** (romain letters, tomato, eggs, grilled chicken, bacon served with home made dressing)\$17.99
- Healthy Salad** (baked zucchini, eggplant, squash, red pepper, cilantro, dressed with olive oil)\$14.99



Ukrainian power



Easy peasy

Soups



GLUTEN-FREE

- Solyanka** (cured meats, green olives, pickles and a flavorful beef broth)\$16.99
- Borscht** (made with potato, carrots,beats, cabbage and meat, served with sour cream and home made bread with garlic (Pampushky))\$15.99
- Mushroom soup** (fresh and dried mushroom, sautéed onion, served with banderky (Crape stuffed with blended chicken))\$14.99



Borscht



Kusla Tarilka

Kids menu

- French Fries with Chicken Tenders**\$9.99
- Pasta with Cheese Baby Sausages**\$9.99



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Entree

 *OPTION GLUTEN-FREE

Kyiv Cutlet (fillet chicken breast pounded and rolled around cold butter, parsley, then coated with eggs and bread crumbs)\$16.99

Hungry Dad (chopped sausages, stewed with sauerkraut, shredded fresh cabbage, and spices)\$17.99

Beef Stroganoff (tender strips of beef, sautéed mushrooms in an indulgent creamy Stroganoff sauce)\$20.99

Tongue Khveska (tongue sautéed with onion, mushroom, and sour cream) served with mashed potato)\$23.99

Ribs (baked pork ribs served with fried potato)\$28.99

Holubcy (cabbage leaves stuffed with ground pork, rice, sautéed onion and carrots, served with mushroom gravy)\$19.99

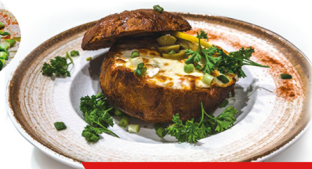
*  **Deruny** (potato pancakes, served with sour cream and sautéed onion)\$14.99

Fish Pie (baked flounder, potato, onion, red pepper, cheese served with bread bowl)\$19.99

Salmon (baked salmon with white sauce)\$12.99



Kyiv cutlet



Fish Pie

Side dishes

Kartoplya po Selyansky (fried potato and oyster mushroom)\$8.99

Mashed Potato\$6.99

Grechka (buckwheat)\$5.99

Rice (with fried red pepper, onion, and peas)\$6.99



Varenyky



Vushka

Ukrainian varenyky

Ukrainian special served with sour cream, fried onion, green onion, and smalec (lard)

.....5ps \$10

.....8ps \$14

Varenyky with Potato

Varenyky with Sauerkraut and Buckwheat

Varenyky with Farmer Cheese Sweet

Varenyky with Cherry

Varenyky with chicken and cheese

Fried Varenyky (with potato or sauerkraut)

Vushka (stuffed with ground meat pork)

For big company

Baked pan fried and baked (kielbasa, pork loin, chicken breast, Ukrainian ham served with fried potato, oyster mushrooms, pickles and sour tomato)

.....\$61.99



Ribs



For Big Company



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Main menu

Desert

- Napoleon** (layers and layers of flaky puff pastry and homemade vanilla pastry cream, covered with more pastry cream and puff pastry crumbs)\$12.99
- Childhood** (waffles with condensed milk and vanilla ice cream)\$10.99
- Medivnik** (layered honey cake with caramel cream feeling)\$12.99
- Monastyrsk Hata** (made with sour cherry and filled with cheese cream)\$12.99
- Symyky** (farmer cheese with eggs, served with home made jam, sour cream and condensed milk)\$12.99



Syrnyky



Napoleon



Childhood



Monastyrsk Hata

DRINKS

- | | | |
|-------------------------------|-------------------------------|--------------------------|
| Coca cola\$2 | Compot (fruit juice)\$9 | Orange juice\$3 |
| Diet cola\$2 | Ginger Ale\$2 | Apple Juice\$3 |
| Coffee\$5 | Lemonade\$2 | Cranberry juice\$3 |
| Unsweetened Iced Tea\$2 | Lemon Up\$2 | |

Slava Ukraine!



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Alcohol menu

Cocktails

Dnipro (Bacardi Light, Lime juice, Almond liq, Pineapple juice, Angostura bitter, Captain Morgan Black, Ice)	\$11
Stuly pelku (Black Bacardi Rum, Bacardi Carta Blanka, Bacardi Gold, Sour Mix, Pineapple juice, Triple sek, Almount liq, Ice)	\$14
Holera Yasna (Bacardi Gold, Peach liq, Bitter angostura, Blueberry syrup, Mineral water)	\$12
Schastya here (Bourbon, Raspberries, Sour mix, Sea buckthorn syrup, Tonik, Ice)	\$13
See you tomorrow (Tequila, Coconut syrup, Almond syrup, Sour mix, Green chili(Tobasko), Sparkling water)	\$14
Kozak (Vodka, Triple sec, Kiwi suryp, Cucumber slice, Elderberry syrup, Lime mix, Sparkling water)	\$14
Marichka (Gin, Violet syrup, Sour mix, Prosecco)	\$13
Tequila sunrise (Tequila, Orange juice, Triple sec, Grenadine, Martini extra dry)	\$15

Beer

Obolon lager	\$6
Obolon svitle	\$6
Obolon pchenichne	\$6
Obolon oksamitove	\$6
Obolon bile	\$6
Obolon premium	\$6
Obolon non alcoholic	\$6
Zhigulevske	\$6
Zhigulevske retro	\$6
Zhigulevske export	\$6
Obolon kyivske	\$7
Obolon kyivske extra	\$7

Mykhola balance unfiltred	\$6
Mykhola zhigulevske lager	\$6
Mykhola Dopple bock beer	\$7
Lvivske 1715	\$6
Lvivske Blonde	\$6
Lvivske Porter	\$6

Shots

Hucul (Sambuca classic, Silver tequila, Absinthe, Blue curacao liqueur, Irish cream)	\$9
Tamada (Scotch whiskey, London Dry Gin, Green mint liqueur)	\$7
Slava Ukraine (Blue curacao liqueur, Orange juice, Vanilla Vodka)	\$7
Hory-hory Yasno (Sambuca, Tequila, Absinthe, Baileys, Blue Curacao)	\$9
Chomobaevka (Pisang, Sour mix, Tequila, Red peper)	\$8
TRO (Sambuca, Green mint liqueur, Peach liqueur)	\$9

Hard liquor

	Shots/Bottle
Wild Turkey Bourbon Whiskey	\$9
Evan Williams Bourbon Whiskey	\$6
Jim Beam Bourbon Whiskey	\$6
Screwball Peanut Batter Whiskey	\$8
Bullet Bourbon	\$7
Old Parr Scotch Whiskey	\$8
Beefeater Dry Gin	\$7
Johnnie Walker Red Label	\$8
Georgian Road Brandy VSOP	\$7



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Hard liquor

Shots/Bottle

Glenmorangie Malt scotch Whiskey	\$8	
Glenmorangie Malt scotch Whiskey	\$6	
Marquis de Brim Cognac	\$10	
Deau VS Cognac	\$10	
Hendricks Gin	\$6	
Tullamore Dew Irish Whiske	\$7	
Stolichnaya Vodka	\$6	\$35
Shinok Vodka	\$6	\$40
Deau Cognac Napoleon	\$10	
Georgian Road Brandy XO	\$7	
Woodford Reserve	\$9	
Jack Daniels	\$6	
Jack Danials Honey	\$6	
Hennessy	\$11	
Jose Cuervo Gold Tequila	\$8	
Bombay London Dry Gin	\$7	
Georgi Vodka	\$6	\$33
Ukranian Heritage Vodka	\$6	\$40
Grey Goose Vodka	\$7	\$55
Belvedere Vodka	\$7	\$50
Jagermeister	\$6	
Smirnoff Vodka	\$6	\$35
Smirnoff Vodka	\$11	
Kettle One Vodka	\$6	\$40
Absolut Vodka	\$6	
Sky Vodka	\$6	\$45

Wine list

Glass/Bottle

Line 39 Pinogrigio white	\$7	\$30
Maschio Prosecco	\$8	
Prophecy P Noir white	\$8	\$33
A G Perino Verm Dry	\$8	\$30
A G Perino Verm sweet	\$8	\$30
Pendulum red Bland 21 red	\$8	\$30
Harken chard white	\$8	\$30
Penfolds cabenet savinion red	\$8	\$32
Gran Reserva white Malbec	\$8	\$30
Stefania Merlot dry red	\$6	\$20
Stefania moscato red semi sweet red	\$6	\$20
Piazza mistrichi Pinot Grigio dry	\$9	\$35
Eaglestone Merlot California red	\$9	\$35
Georgian Road Kindzmarauli red semi-sweet	\$9	\$33
Georgian Road Tsinandali white dry	\$9	\$30
Georgian Road Alazany white semi-sweet	\$9	\$33
Piazza Mistrichi Prosecco Sparkling white wine	\$9	\$35
Karnobatska moscat white dry	\$7	\$29
Jamalas Dream cherry red	\$5	\$27
Jamalas Dream raspberry pink	\$5	\$27
Jamalas Dream pear white	\$5	\$27
Staropolski cherry red	\$8	\$35
Staropolski cassis red	\$8	\$35
Staropolski Rubus red	\$8	\$35
Waldwein peach white wine	\$8	\$35
Waldwein blueberry red wine	\$8	\$35