Shalena Shkvarka Restaurant

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Матусин борщ – Mother`s Borsch

Варити 5 хвилин – cooking 5 minutes

Покласти - put

Змішати - mix

Обсмажити – roasting

Варити 1 годину – cooking 1 hour

Додати - add

Нарізати - cut

Варити 20 хвилин – cooking 20 minutes

Дістати – get out off

Смачного - Bon appetite!

Кріп - dill

Сіль - salt

М’ясо - meat

Цибуля - onion

Буряк – beet

Морква - carrot

Часник - garlic

Сметана – sour cream

Картопля - potatoes

Капуста - cabbage

Замочена квасоля – soaked bean

Томат – Tomato

The features of our restaurant are furnace, where national Ukrainian dishes are prepared on the open fire and, also sincere Ukrainian hospitality!

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Appetizers

Pickled products from mother – in – low…………………………………..25

*Cucumber, tomato, cabbage, champignons 220 g*

Baked ham of own production 100 g……………………………………………………45

Snack platter

*Baked potato with salo (lard), pickled mushrooms from barrel, herring, cucumbers, tomatoes, pickled cabbage, marinated salo (lard) with spices 820 g…………………………*69

Salo (lard) as it is 180 g ……………………………………………………………….25

Pork tummy roll of own production 100g…………………………………….35

Pork ears frying on the pan 180g………………………………………………….29

Pork ears with hot pepper 160g……………………………………………………29

Herring with onion 200g……………………………………………………………….38

Grilled vegetables

*Seasonable 250g*................................................................................35

Platter of croutons

*Fried bread, gosti na porozi (Shmear”guests at the door”), salo (lard)with chili, and salo (lard)with greens 240g ……………………………………………………………………………………………………………….*35

Salads

Red beet with a Carpathian cheese…………23

*Red beet, brynza cheese, dressing 180g*

Salad with beef heart……………………………..35

*Beef heard, pickled carrot, onion, mayonnaise dressing 200g*

Guy`s Whim……………………………………………39

*Beef, pickled champignons, pickled cucumber, egg, potato, mayonnaise dressing 200g*

Salad with a tongue……………………………….39

*Porky tongue, egg, green beans, cucumber, dressing 200g*

Salad with tongue and horse radish……….39

*Porky tongue, green beans, tomato, egg, horse radish dressing 210g*

With chicken ……………………………………...35

*Baked chicken, dried plums, egg, nuts 200g*

Peasant……………………………………………….35

*Cucumber, tomato, pickled onion, dressing choosing from sour cream and home – made oil 220g*

Caesar salad on the Ukrainian manner……………………………48

*Baked chicken, brynza cheese, egg, tomato, lettuce, dressing 200g*

Fresh cabbage with cucumber and greens 160g…………….19

Red beet from the garden with dried plums 200g………….17

First courses

Borsch with pampushkas (garlic donuts) 250ml………………17

Yushka (soup) with mushrooms on the Carpathian manner 250ml………….15

Soup with chicken meatballs 250ml…………………………….17

Okroshka ([cold kvass soup with vegetables and cooked meat](http://www.multitran.ru/c/m.exe?t=6479756_1_2&s1=%EE%EA%F0%EE%F8%EA%E0)) with chicken 250ml….23

Okroshka ([cold kvass soup with vegetables and cooked meat](http://www.multitran.ru/c/m.exe?t=6479756_1_2&s1=%EE%EA%F0%EE%F8%EA%E0)) with baby - beef 250ml…….28

Okroshka ([cold kvass soup with vegetables and cooked meat](http://www.multitran.ru/c/m.exe?t=6479756_1_2&s1=%EE%EA%F0%EE%F8%EA%E0)) with smoked fish 250ml …..29

Crazy frying pan

Base ………………………………………16

Potato, onion, cheese 260g

Additions 50g

Home-made sausage ………………19

Fresh meet from Granny Hanna…….19

Baked chicken……………………….15

Home - made shponder (boiled brisket pork)…….17

Vegetables mix from all over the world……..15

Champignons………………………………...9

Tomato………………………………………7

Eggs 2 pieces……………………………….12

Crazy scrambled eggs from the furnace…….19

Vareniki with sour cream

We propose of your choice: boiled, fried in a frying pan or deep – fried 220g

With potato and shponder (boiled brisket pork) ………………….29

With cabbage and mushrooms……………………………………29

With meat…………………………………………………………37

With chopped fresh meet from Granny Hanna……………………37

Poltava dumpling with chicken liver and meet 250g………………………..38

Potato zrazy (mashed potatoes pie) with meat and sour cream 265g……………………………………………………………….33

Dishes from open fire

Barbecue on the Tbilisian manner 255g…………………………65

Grilled baby – beef 245g………………………………………...69

Chicken fillet with vegetables 260g……………………………..49

Pork neck steak 290g……………………………………………65

Grilled pork ribs …………………………………………………63

*Gives with stewed cabbage and mushrooms 290g*

Home – made sausage with peasant potatoes 250g………59

Mackerel from the furnace………………………………………..44

*Gives with cucumber and cabbage mix salad*

Carp fish with a smoke 290g……………………………………..59

The menu shows the total weight of each dish

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Dishes in pots

Potato pancakes:
with sour cream 250g………………………….21

with champignons and sour cream 250g …………….27

with bacon crisps 250g………………………………27

with herring 250g……………………………………35

Dishes for big company

Big pan for two strong Ukrainian men………………..225

*Home – made sausage, Pork ears, Pork neck steak, pork ribs, potatoes with onion, vegetables, dressings 1320g*

Plate for beer………………………………………….79

*Chicken wings, onion rings in soft dough, deep - fried cheese balls with garlic and greens 520g*

Big pot of Vareniki……………………………………89

*With meat, cabbage and mushrooms, potatoes and shponder(boiled brisket pork) 760g*

Boar`s knee……………………………………………239

*Pork knuckle from the furnace 1480g*

Additions

Salo (lard) with greens 40g…………7

Chili rolled salo (lard) 40g …………7

Bacon crisps 50g…………………….14

Pickled onion 40g……………………5

Fresh onion 40g………………………5

Sour cream 40g………………………5

Catchup 40g………………………….5

Mustard 40g…………………………5

Horse radish 40g…………………….5

Vinegar 40g…………………………5

Lemon 20g ………………………….5

Condensed milk 40g…………………5

Sweet topping 20g…………………...5

Honey 20g……………………………5

Sauces

Georgian adjika sauce 40g………7

Red sauce with vine 40g…………7

Mustard sauce 40g……………….7

Sour cream – garlic sauce 40g…….7

Bread is the staff of life

Pampushka with garlic 40g……………..3

Bread basket from our bakery 280g……..12

Piece of wheat or rye bread by own production 30g……1

Pancakes

With chicken, champignons and sour cream 220g……………29

With meat and sour cream 220g……………………………..37

With brynza cheese, egg and sour cream 220g………………27

With cottage cheese, raisins and sour cream 220g……………27

With berries and Condensed milk 180g……………………….27

Desserts

Vareniki with cherries 280g………………29

*at your choice boiled or deep – fried*

Cheese cakes with condensed milk 200g……………35

Ice – cream with topping at your choice 100g…………23

Chocolate pie with berries and nuts 170g………………27

Apple pie with scalded cream 180g…………………….25

Caramelized Cheesecake on the Kiev manner 180g…….25

Hot drinks

Coffee:

Espresso………12

Americano…….12

Americano with milk…….14

Cappuccino……….14

Latte……………17

Frappe………….17

*Whipped cold coffee with milk*

Milk 50ml……………..4

Tea of your choice:

Black 250ml…………12

Green 250ml…………12

Fruit 250ml…………..12

Mint 250ml………….12

Mix of Carpathian herbs 250ml ………12

The menu shows the total weight of each dish

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Non – alcoholic drinks

Uzvar (stewed smoked fruits) 200ml…………8

Mors ( fruit drink) 200ml……………………..10

Rich juice at your choice 200ml…………….10

Coca- cola, Sprite, Fanta, Schweppes 500ml….16

Mineral water Bon- aqua 500ml…….13

Milk cocktails

Strawberry, banana, chocolate, vanilla 200ml……..20

Juice with ice – cream 200 ml……………………20

Beer on tap

 330ml 500ml

Of own production ………….20…………27

*light, dark*

Lvivske 1715………………….18…………25

Lvivske Biliy Lev…………….18………….25

Bottled beer

Carlsberg non – alcoholic 500ml……………. 29

Robert Doms Myunkhenskiy 500ml…………..28

Kronenbourg 1664 460ml…………………….31

Kronenbourg Blanc 1664 460ml…………….37

Grimbergen Blanche beer 330ml……………..41

Warsteiner 330ml…………………………….39

 Alcohol proposition

Alcoholic drinks of own production\*

 50ml

Khrynivka (horse radish taste)…………………17

Medovukha (honey taste)………………………17

Vyshnivka (cherry taste)………………………..17

Zhuravlynivka (cranberry taste)………………..17

Kalhanivka (root of [tormentil](http://www.multitran.ru/c/m.exe?t=364452_1_2&s1=%EB%E0%EF%F7%E0%F2%EA%E0%20%EF%F0%FF%EC%EE%F1%F2%EE%FF%F7%E0%FF) taste)……………17

Pours of alcoholic drinks of own production 100ml………..39

*Khrynivka, Vyshnivka, Zhuravlynivka, Kalhanivka*

\*Cocktail

Like it? Take away!

Ukrainian Vodka

 50ml 500ml

Nemiroff Delicate …………….17……………..150

Nemiroff Original……………..17……………..150

Nemiroff Premium…………….19……………..170

Nemiroff Honey&Papper……..17………………150

Nemiroff Lux………………….32……………..320

Nemiroff Lux Ultra…………….33…………….330

Ukrainian Cognacs

 50ml 500ml

Ok`vin 3\*……………………...16…………….160

Ok`vin 5\*………………………17……………170

Old Kakheti 3\*…………………28……………280

Old Kakheti 7\*…………………42……………420

KVINT 5\*………………………..22…………….220

KVINT 9\*………………………..50…………….500

Ukrainian Wines

 50ml 750ml

Home – made wine from Uncle Mykola……..7

*White, red dry wine*

 Inkerman

Legend of Inkerman……………………………..11………….140

*White semi – sweet wine*

Merlot Kachinske……………………………….11…………..140

*Red dry wine*

Aligote………………………………………….11……………140

*White dry*

Ukrainian Cahors……………………………….11……………140

*Red dessert wine*

Ancient Chersones………………………………11……………140

*Red semi – sweet wine*

Kotnar

 50ml 750ml

Chardonnay ……………9…………..100

*White dry wine*

Muscat………………….9……………100

*White semi – sweet wine*

KVINT

Cabernet Sauvignon … .11……………140

*Red dry vine*

Chardonnay ……………11………….140

*White dry wine*

Solaricco Magifico…………11…………..140

*Red semi – sweet wine*

Traminer……………………11…………..140

*White semi – sweet wine*

Ukrainian shimmer wines

 750ml

Salute Prosecco……………..130

Brut, *white semi – sweet wine*

Salute Bosco………………..130

*White semi – sweet wine*

Inkerman…………………..160

*White, Brut*

Foreign Alcoholic drinks

 50ml

Becherovka………………………35

Martini Bianco…………………...19

Whisky Tullamore Dew………….59

Whisky William Lawson`s……….29

Tequila Camino real………………50

Rum Bacardi gold………………..39

Rum Bacardi carta negra…………39

Jin Bombay sapphire……………..55

The menu shows the total weight of each dish

Lunch box

0,06l…….1,50UAH

0,3l………3,00UAH

0,8l………3,50UAH

1,6l………4,50UAH

Bag ……...1,00UAH

All menu prices are in the national currency UAH (hryvnia).

We accept cards for payment: Visa, Visa Electron, Master Card, Maestro.

Free Wi-Fi.

The original of menu is in Consumer information board and presents on request of a client.

It is strictly forbidden to bring alcoholic drinks and food

For brining alcoholic drinks corkage fee (99UAH) are charged