



EST. 2019

 CHEF'S RECOMMENDATION

 VEGETERIAN

SALADS

OLIVIER 14

Potatoes, carrots, peas pickles, eggs, mayo, ham

SHUBA 14

Salted herring, potatoes, beetroot, carrot eggs, spring onion

VINEGRET 12

Beetroot, carrot, peas, pickles, cabbage

PICKLES SALAD 8

Pickles, pickled cabbage, button mushrooms

FRESH SALAD 7

Mixed greens, house sauce

HOT FETA SALAD 12

Cucumbers, tomato, mixed greens, feta, sauce

SOUPS

UKRAINIAN BORSCHT 14

Beetroot soup, tendered pork sour cream, dill, rye bread

HARCHO 12

Beef, rice, chilli, coriander, rye bread

OKROSHKA 12

Cold summer soup, veggies, egg, potato pork ham

MINI DUMPLINGS

POTATO 10

MUSHROOM CABBAGE 10

SIBERIAN (BEEF+PORK) 10

BEEF 10

KHINKALI (BEEF+PORK+LAMB) 10

PELMENI

RUSSIAN DUMPLINGS
5 PIECES HANDMADE

NORWEGIAN KING 14

Salmon, beetroot skin

MINTY RAM 12

Lamb, mint & basil skin

BLACK BULL 12

Beef, squid ink skin

WILD HOG 12

Pork, paprika skin

GOLDEN HEN 12

Chicken, saffron skin

SIBERIAN 12

Beef & pork, squid ink & paprika skin

VARENIKI/PIEROGI

UKRAINIAN/POLISH DUMPLINGS
5 PIECES HANDMADE

PANEER 12

Cottage cheese, white skin

POTATO* 12

Potato, white skin

*Includes 1 complimentary topping

Choice of:

Sauerkraut | Smoked Bacon |

Sauteed Mushrooms

(Extra toppings +3)

COMBO PLATTER

TRY THEM ALL 
8 PIECES HANDMADE

COMBO PLATTER 18

8 assorted flavours

LOCAL SAUCE +2

Mala | Salted Egg

N.A. for Salmon




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SMALL PLATES

BREAD BASKET 5
House spread

ROSTI 12 
2pc Draniki, sour cream

COD LIVER 20
Pan seared COD liver, Sour dough
Italian salad

CAJUN/TRUFFLE FRIES 12
House sauce

BELLY & BANGER 14
Battered pork belly
seasonal sausages, house sauce

BLACK TRUFFLE DUMPLINGS 14
Parmesan cheese, white truffle, beef

SALO 12
Cured pork belly, rye bread, mustard

SIZZLED SHROOMS 12
Battered wild mushrooms, house sauce

SELEDKA 18
Salted herring, potatoes, onions

KAPITAN WINGS 12
Chicken wings in signature marinade

CHEESE STICKS 12
Breaded cheese sticks, red sauce

BEER PLATTER 42
Cheddar sticks, fries, wings, sausages

**ANGMOH
CURRYPUFF**

CHEBUREK

Shallow fried pastry from Cremia

BEEF 12
Ground beef, onions, herbs

PORK 12
Ground pork, onions, herbs

WHITE MUSHROOM & CHEESE 12 
Forest mushrooms, cheddar, mozzarella

CREPES/BLINIS

MUSHROOM CHEESE 14
Wild forest mushrooms, cheese
caramelised onions, sour cream

SALMON CHEESE 14
smoked salmon, caviar, dill, cream cheese
cucumber, onion, sour cream

RED RUSSIAN CAVIAR 25
Caviar, dill, sour cream



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PASTA

MUSHROOM TEMPURA 22

Aglio olio, sautéed mushrooms, tempura mushrooms

PESTO FETA 23

Pesto, cheery tomatos, feta

SMOKED SALMON 26

White sauce, red Russian caviar

CHEDDAR SAUSAGE 24

Red sauce, seasonal sausages

BIG PLATES

KOTLEY 24

Tender chicken patties, creamed mash or pasta

UZBEK PLOV 29

Aromatic rice, root vegetables, Uzbek spices
Slow roast lamb



ANGMOH
BRIYANI

KAPITAN'S SAUSAGE 23

Seasonal pork sausages, creamed mash or fries

POLISH BIGOS (HUNTER'S STEW) 25

Sauerkraut stew, assorted smoked meats
prunes, lager, mash

24H BEEF STROGANOFF 27

Sirloin strips, English hot mustard cream
forest mushrooms, potato mash or pasta

PORK KNUCKLE



Roasted pork knuckle, sauerkraut
creamy mash/frites, house sauce

M (300G) 24

XL (900G) 40

CHICKEN KIEV 30

Garlic herb butter-stuffed chicken creamed
mash

Rosti (Draniki) 25

Golden, crispy potato pancake, sour cream
Choice of **smoked salmon, seasonal
sausages or sauteed mushrooms**

IBERICO SPARE RIBS 28

Jack Daniels BBQ 48h marinate, fries

SALMON STEAK 28

Grilled salmon steak, grilled asparagus,
carrot, red Russian caviar

HUNGARIAN GOULASH 28

Slow cooked lamb, potatoes, carrot,
chickpea, thyme

MEAT PLATTER 120

Roasted pork knuckle, Iberico spare ribs,
seasoned sausages, wings, salo, kotlety

SERVES
2-4 PAX

EXTRA SAUCE +2

Sour cream | Adjika | Mayo | Mustard Mayo



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DESSERTS

MEDOVIK

Homemade layered honey cake, gelato scoop

15

CHEESE BLINI

In house cottage cheese crepes berry jam, condensed milk

12

NUTELLA BLINI

Nutella crepes, banana, strawberry coconut ice cream

12

SYRNIKI

cheese pancakes, sweet milk mixed berry compote

12

MATCHA BLINI

Matcha white chocolate mix fruits, coconut ice cream

12

SINGLE SCOOP GELATO

Coconut

4

NON-ALCOHOLIC

STILL WATER 1/PAX FREEFLOW
SPARKLING WATER 2/PAX FREEFLOW

MOCKTAILS

KVASS 10 

Traditional rootbeer made from fermented rye bread

KOMPOT 10 

Traditional in house fresh berry drink Low in sugar | High in vitamins

RUSSIAN SODA 10

kindly check with staff on types available

SIBERIAN SUNSET 10

Pineapple, orange, compote, strawberry

KEFIR 6

Probiotic milk drink fermented in house, no sugar

COCONUT CRUISE 10

Pineapple, coconut, lime, mint

KOMBUCHA 7

Brewed in-house, fermented black tea

BASIL SMASH 10

Lime, mint, basil, club soda, sugar

FRUIT JUICE 6

Orange | Pineapple | Lime | Cranberry

SOFT DRINK 5

Coke | Coke zero | Sprite | Ginger ale

COFFEE & TEA

Add
Vanilla syrup +1
Chai syrup +1
Iced +1

AMERICANO 4

CAPPUCCINO 5

LATTE 5

TEA 5

Check with staff on types available

FLAT WHITE 5