

## BREAKFAST AT DACHA

*from 10:00 to 15:00*

### **BIG DACHA BREAKFAST SET FOR TWO**

*butter, lightly salted salmon, baked aubergine paste, chicken liver pate, feta cheese, cheese mousse with greens, fresh vegetables, potato pancakes with bacon and poached egg, bread basket, pancakes with vanilla tvorog cheese, coffee with milk or tea and two glasses of berry wine...750*

### **HOME-BAKED BUN SANDWICH (200)**

— *with lightly salted salmon, fresh cucumbers and cream cheese.....129*  
— *with pork roast, fresh tomatoes and greens.....79*

## — OMELETTES AND FRIED EGGS —

### **POACHED EGGS**

— *served on home-baked dill buns with Dacha lightly salted salmon, creamy curry sauce and spinach (300/150).....169*  
— *served on home-baked dill buns with golden brown chicken, creamy curry sauce and spinach (400/150).....109*

### **FRIED EGGS (FROM 3 EGGS) OR OMELETTE (250)**

*with fresh vegetable salad and a supplement to choose from:.....75*  
— *Dacha salted salmon/ fried veal tongue (50/100).....85*  
— *parmesan / mozzarella / smoked bacon /  
fried button mushrooms(30/50/50/50).....29*

### **TOMATO SCRAMBLE (400)**

*on rye bread toast with fresh tomatoes and tvorog cheese.....99*

## — PORRIDGES —

### **OATMEAL PORRIDGE WITH MILK / WATER (350)**

*with caramelized apples and nuts.....75*

### **SEMOLINA PORRIDGE WITH MILK (300)**

*served with berry purée.....75*

### **FLAX MEAL PORRIDGE WITH MILK (250)**

*served with French apple toast.....75*

## — SWEET BREAKFAST —

### **TVOROG CHEESE PANCAKES (200/50)**

*with honey, sour cream and fresh berries.....79*

**LAZY VARENIKI (200/50) .....79**

### **APPLE FRITTERS (200/50)**

*served with home-made jam and sour cream.....79*

### **PANCAKES WITH VANILLA TVOROG CHEESE (250/50)**

*fresh berries, raspberry sauce and sweet sour cream.....79*

### **SMOOTHIE (300)**

— *banana smoothie with milk, honey and spirulina.....79*  
— *berry smoothie with yoghurt, honey and fresh berries.....69*

## DACHA'S BREAD

*Every day we bake fresh bread (300/50/50/50).....69  
from the best Ukrainian flour on a natural sour dough. We serve our  
bread with spicy Yemeni adzhika, Fish oil and dacha's season caviar.*  
— corn bread with flavored corn oil  
— cereal bread with rye malt  
— wheat bread with turmeric and black raisins Uzbek  
— classic Italian grissini with sesame

## APPETIZERS

**BAKED AUBERGINE CAVIAR (150) .....89**  
**BAKED BELL PEPPERS WITH FETA CHEESE (150) .....99**  
**LIVER PÂTÉ (SERVED WITH BUTTER AND TOAST) (100/50)....89**  
**LIGHTLY SALTED NORWEGIAN HERRING (100/50/100)  
served with aromatic sunflower oil and onions.....89**  
**SALO (CURED PORK FAT) SERVED WITH MUSTARD  
served with mustard and rye bread toast(100/50).....89**  
**PICKLES WITH MARINATED MUSHROOMS (500)  
slippery jack, honey fungus and porcini.....139**  
**SULUGUNI CHEESE (200/50)  
with herbs in lavash bread (cooked on charcoal grill).....89**  
**CRÊPES**  
— with giblets (200/50) .....119  
— with salmon (150/50) .....139  
— with salmon caviar and butter (140/50) .....219  
**ZUCCHINI FRITTERS (150/50) .....79**  
**POTATO PANCAKES WITH SOUR CREAM (150/50) .....79**  
**VARENIKI**  
— potato vareniki served with sour cream (250/50).....79  
— with warm veal and Parmesan in cream sauce and spinach (250).....139  
**VEAL AND PORK PELMENI (250/50)  
served with sour cream.....109**

## SOUPS

**CLASSICAL UKRAINIAN BORSCH (400)  
with minced salo (cured pork fat) and rye bread toast.....109**  
**CHICKEN SOUP (400)  
with home-made noodles, chicken and quail eggs.....79**  
**CLASSICAL FISH BROTH (400)  
with vegetable roots and vodka.....149**  
**SOUP OF THE DAY (400).....109**

## SALADS

<b>GARDEN SALAD</b> (250) <i>with pumpkin seeds and aromatic oil</i> .....	139
<b>OLIVIE</b> (200) <i>Russian salad with veal</i> .....	109
<b>SHUBA (LAYERED SALAD)</b> <b>WITH HOME-PICKLED HERRING/SALMON</b> (250) .....	99/199
<b>GREEK SALAD</b> (360) .....	159
<b>CAESAR SALAD WITH CHICKEN</b> (320).....	179
<b>CAESAR SALAD WITH PRAWNS</b> (280) .....	279
<b>SALAD WITH CHICKEN LIVER</b> (275) <i>fried honey fungus, pear and greens</i> .....	169
<b>WARM BAKED VEGETABLE SALAD</b> (165/50) .....	149
<b>WARM BAKED VEGETABLES SALAD</b> (165/85/50) <i>with veal/duck</i> .....	229
<b>SALAD WITH SALMON</b> (250) <i>asparagus and baked potatoes</i> .....	289
<b>SALAD IN A JAR</b> (250) <i>with veal, asparagus and tomatoes</i> .....	239

## HOT DISHES

<b>RABBIT CUTLETS</b> (180/150/50) <i>with mashed potato</i> .....	179
<b>PIKE RISsoles</b> (300) <i>on carrot cream</i> .....	229
<b>SAUTÉED LIVER IN CREAM SAUCE</b> (300) <i>with fresh spinach, caramelized onions and buckwheat</i> .....	179
<b>GRILLED CHICKEN</b> (320) <i>with tender mashed potato and rich curry sauce</i> .....	149
<b>PAN FRIED TABAKA YOUNG CHICKEN</b> (1 um., 400-500).....	199
<b>CONFIT DUCK LEG</b> (350) <i>with stewed cabbage and fried honey fungus</i> .....	359
<b>COUNTRYSIDE FISH WITH VEGETABLES</b> (350) <i>steamed or baked pike perch</i> .....	269
<b>SEA BREAM FILLET</b> (350) <i>served with warm stew of lentils, vegetables and spinach</i> .....	389

## CHARCOAL DISHES

### — SHASHLYK —

*Shahlyk served in lavash bread with greens, sauce  
and marinated onions*

CHICKEN (230/50/50) .....	159
PORK TENDERLOIN (230/50/50) .....	199
YOUNG VEAL (230/50/50) .....	295
DACHA LAMB AND VEAL KEBAB (175/150/100).....	199
SALMON (150/50/50).....	285

### — MEAT IN JOSPER —

*with side dish of your choice*

HONEY PORK RIBS (230/100/50) <i>with baked tomatoes</i> .....	219
PORK STEAK (250/50) .....	199
VEAL TENDERLOIN STEAK (200/50) .....	285
NEW ZEALAND RACK OF LAMB RIBS (price per 100 g) .....	275
ANGUS RIB-EYE (price per 100 g) <i>marbled veal steak</i> .....	295
UKRAINIAN BONE-IN RIB-EYE STEAK (price per 100 g) <i>aged 21 days</i> .....	185
UKRAINIAN VEAL STRIP LOIN (price per 100 g) <i>aged 21 days</i> .....	155
UKRAINIAN VEAL SKIRT STEAK (price per 100 g) <i>original and juicy</i> .....	165

### — FISH IN JOSPER —

*with side dish of your choice*

SEA BREAM (1 fish — 300-400) .....	369
SALMON (150/30) .....	299

## SIDE DISHES

MASHED POTATO — <i>classical</i> (150) .....	39
— <i>with tomatoes and bacon</i> (200) .....	69
ROASTED POTATOES (150) <i>with herbs de Provence</i> .....	39
CREAMY BUCKWHEAT (180) <i>with raisins and fresh spinach</i> .....	69
CHARCOAL GRILLED VEGETABLES (300/50).....	129

## OCEAN DELICACY

<b>HOME-MADE TAGLIATELLE</b> (450) <i>with seafood in creamy tomato sauce</i> .....	375
<b>BLACK CUTTLEFISH RISOTTO</b> (350) <i>with seafood</i> .....	399
<b>SHRIMPS WITH LEMON AND GARLIC SAUCE</b> (150/50) <i>served with home-made brioches</i> .....	399
<b>SHRIMPS, SCALLOPS AND BABY OCTOPUSES</b> (200/50) <i>with lemon and garlic sauce (served with home-made brioches</i> ...	489
<b>LOBSTER</b> .....	2 200
— <i>served with creamy wine sauce (side dish of your choice)</i>	
— <i>with spicy tomato sauce, olives, and capers (side dish of your choice)</i>	
— <i>with home-made pasta (cream or tomato sauce)</i>	

*We serve only fresh North-American one kilo lobsters.  
Any lobster dish serves two people.!*

## ITALIANS AT DACHA

<b>VEAL TARTAR</b> (150) .....	189
<b>SALMON CARPACCIO</b> (220) <i>with farmer's Imeretian cheese and olive tapenade</i> .....	259
<b>VEAL CARPACCIO</b> (150) <i>with Parmesan and rocket salad</i> .....	189
<b>ITALIAN MEAT PLATE</b> (150) <i>prosciutto, bresaola and speck</i> .....	329
<b>CHOICE OF WORLD FAMOUS CHEESES</b> (50/50) <i>with nuts, honey and pear</i> .....	109

### — FOCACCIA AND PIZZA —

<b>FOCACCIA</b>	
— <i>with rosemary</i> (160) .....	65
— <i>with garlic and Parmesan</i> (210) .....	99
<b>PIZZA</b>	
— <i>Margarita</i> (380) .....	189
— <i>Quattro Formaggi</i> (350) .....	199
— <i>with jamon</i> (380) .....	199
— <i>with salami and kalamata olives</i> (440) .....	199

### — HOME-MADE PASTA AND RISOTTO —

<b>HOME-MADE PASTA</b>	
— <i>Carbonara</i> (350) .....	179
— <i>with tomatoes, olives and basil</i> (350) .....	179
— <i>Quattro Formaggi</i> (300) .....	179
<b>CREAMY RISOTTO WITH PORCINI</b> (300).....	199

## DESSERTS

HOT SICILIAN APPLE PIE (170/50/)	98
BLUEBERRY PIE (130/50/40) <i>with crème brûlée</i>	89
HOT CHOCOLATE CAKE (90/50/20) <i>with ice-cream</i>	89
RASPBERRY MILLE-FEUILLE (180/50)	89
STRAWBERRY FOAM (250/50/20)	89
KYIV CAKE (175)	98
HONEY CAKE WITH BANANA AND ROASTED CANDIED NUTS (240)	89
NUT AND CHOCOLATE CAKE (160)	98
VARENIKI WITH CHERRIES (200/50/30)	79
VARENIKI WITH STRAWBERRIES (200/50/30)	79
VARENIKI WITH BLUEBERRIES (200/50/30)	79

### — SORBET —

SORBET (100) <i>lemon, strawberry, cherry, currant</i>	69
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### — ICE CREAM —

HOMEMADE CHOCOLATE ICE CREAM (100/30/40) <i>in wafer shell (2 scoops per portion)</i>	79
HOMEMADE SEMIFREDDO ICE CREAM (100/30/30) <i>with sesame toffee (2 scoops per portion)</i>	79
HOMEMADE ICE CREAM (100/30/30) <i>with vanilla cream and nuts</i>	79
HOMEMADE ICE CREAM (100/50) <i>with cherry, blackcurrant or chocolate at your request</i>	50

### — GROCERY —

HAND-MADE CHOCOLATES (15)	29
HOMEMADE JAM (50) <i>peach, quince, pear, apricot, apple, strawberry, plum, cherry, kizil</i>	19
BERRY PUREES (50) <i>raspberry, currant, feijoa, seaberry</i>	19
TAIGA HONEY (50)	85
HONEY (50)	19