

BREAKFAST AT DACHA

mn-fr 10:00 – 12:00
st-sn 10:00 – 14:00

BIG DACHA BREAKFAST SET FOR TWO

butter, cured salmon, roasted eggplant spread, chicken liver pâté, cream cheese mousse with herbs, tomato and bell pepper salad with olives and feta cheese, potato fritters with bacon and poached egg, bread basket, blini (Ukrainian crêpes) with vanilla cottage cheese filling, coffee with milk or tea (at your choice) and two glasses of berry wine (70/50/100/100/70/280/400/380)..... 890

SANDWICH IN HOMEMADE BUN

- with cured salmon, fresh cucumbers and cream cheese (200)..... 145
- with pork roast, fresh tomatoes and greens (200) 145

— OMELETTES AND SCRAMBLED EGGS —

POACHED EGGS SERVED ON HOME-BAKED DILL BUNS

with creamy curry sauce and spinach, to choose from:
 • with Dacha-cured salmon (350/70)..... 179
 • with golden brown chicken (400/70) 129

FRIED EGGS (3 PCS) OR OMELET

with fresh vegetable salad (250)
 and a supplement to choose from:..... 99
 • Dacha-cured salmon / seared veal tongue (50/100)..... 110
 • cparmesan / mozzarella / smoked bacon /
 roasted button mushrooms(30/50/50/50)..... 45

TOMATO SCRAMBLED EGGS

on rye toasts with fresh tomatoes and cottage cheese (400)..... 115

— PORRIDGE —

OATMEAL PORRIDGE WITH MILK / WATER

with caramelized apples and nuts (350) 89

SEMOLINA PORRIDGE WITH MILK

served with berry purée (300)..... 81

FLAX MEAL PORRIDGE WITH MILK

served with apple French toasts (250)..... 95

— SWEET BREAKFAST —

COTTAGE CHEESE PANCAKES

with honey, sour cream and fresh berries (200/50) 105

LAZY VARENIKI (200/50) 105

APPLE FRITTERS

served with homemade jam and sour cream (150/50/50) 85

BLINI (UKRAINIAN CRÊPES)

with vanilla cottage cheese filling, fresh berries,
 raspberry sauce and sweetened sour cream (250/50) 105

DACHA'S BREAD

(300/50/50/50) 98

- Dacha's grain ciabatta
- cereal bread with rye malt
- wheat bread with turmeric and Uzbek black raisins
- classic Italian grissini with sesame seeds

Everyday we bake fresh bread out of the best Ukrainian flour using natural sourdough starter. We serve our bread with hot Yemeni adjika sauce, fish oil and dacha's seasonal caviar.

SOUPS

CLASSIC UKRAINIAN BORSCH

with minced salo (cured pork fat) and rye toasts (400)..... 125

CHICKEN BROTH

with homemade noodles, chicken and quail eggs (400) 98

FISHERMAN'S SOUP WITH SEAFOOD

rich fish broth with croquettes, shrimps and mussels.
 Served with ciabatta toasts and rui sauce (450/60/30)..... 320

CREAMY BROCCOLI SOUP WITH DUMPLING

stuffed with tender Bleu d'Auvergne cheese and truffle oil (400)..... 148

TRADITIONAL UKRAINIAN APPETIZERS

ROASTED EGGPLANT SPREAD (200)..... 98

ROASTED BELL PEPPERS

with feta cheese and kalamata olives (170)..... 129

CHICKEN LIVER PATE

with plum jam and onion confiture,
 served with brioche bun (130/50)..... 98

PICKLED NORWEGIAN HERRING

served with virgin sunflower oil, onions and potatoes (100/50/100)..... 98

SALO (CURED PORK FAT)

served with mustard and rye toasts (100/50/30)..... 98

PICKLES WITH MARINATED MUSHROOMS (500) 149

GRILLED LAVASH BREAD

filled with suluguni cheese and fresh herbs (200/50) 109

BLINI (UKRAINIAN CRÊPES)

- with giblets, greens and sour cream (200/50)..... 155
- with Dacha-cured salmon (150/50)..... 198
- with salmon caviar, butter and greens (140/50)..... 295

ZUCCHINI FRITTERS (150/50)..... 89

POTATO FRITTERS WITH SOUR CREAM (150/50)..... 89

VARENIKI

- with potato filling and sour cream (250/50)..... 89
- with veal and parmesan cheese filling
 in cream sauce with spinach(250)..... 163

HOMEMADE PELMENI

served with sour cream (250/50) 109

If you would like to, we can add: feta cheese, bacon, cracklings with onion, pork roast, boiled tongue, parmesan cheese, porcini mushroom sauce, shrimps or slightly salted salmon.

55/69/110

SALADS

GARDEN SALAD

with pumpkin seeds and virgin sunflower oil (300)..... 180

OLIVIER SALAD WITH VEAL (200) 119

SHUBA (LAYERED SALAD)

WITH HOME-PICKLED HERRING (250)..... 119/175

GREEK SALAD (350)..... 198

CAESAR SALAD

- with chicken (320)..... 197
- with shrimp (280)..... 295

SALAD WITH CHICKEN LIVER,

roasted honey mushrooms, pear and greens (300) 185

WARM ROASTED VEGETABLE SALAD (230)..... 175

- with veal / duck (310) 285

SALAD WITH SALMON

asparagus and roasted potatoes (250)..... 330

SALAD WITH ROASTED EGGPLANT, BELL PEPPER

and pomegranate sauce (270/50) 175

MAIN COURSE

RABBIT CUTLETS

with mashed potatoes (180/150/50)215

SAUTÉED LIVER IN CREAM SAUCE

with fresh spinach, caramelized onions and buckwheat (150/150/50)..... 179

GRILLED CHICKEN

served with spicy vegetable stew, olives and black rice (370) 198

CLASSIC FRIED CHICKEN TABAKA

with saffron sauce and vegetables (400/150)..... 235

GOLDEN DUCK LEG

with roasted pear and grilled green bean (370)..... 320

VILLAGE STYLE FISH WITH VEGETABLES

steamed or baked pikeperch (150/200) 305

DORADO FILLET

served with warm stew of lentils, vegetables and spinach (350)..... 395

GRILLED OR STEAMED SALMON

with lemon risotto, courgettes and capers (420)..... 375

SIDE DISHES

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|---|-----|
| MASHED POTATOES | |
| • classic (150)..... | 55 |
| • with tomato and bacon (200) | 79 |
| ROASTED POTATOES | |
| with Italian herbs (150) | 55 |
| GRILLED VEGETABLES (250/50/50) | 179 |
| BUCKWHEAT WITH BUTTER (150) | 55 |
| GRILLED ASPARAGUS | |
| WITH PARMESAN CHEESE (100) | 259 |

COOKED ON FIRE

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

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|---|-----|
| CHICKEN (230/50/50) | 198 |
| PORK TENDERLOIN (230/50/50) | 239 |
| VEAL (230/50/50) | 335 |
| LAMB AND VEAL KEBAB (175/50/100) | 245 |
| SALMON (150/50/50) | 369 |
| HONEY PORK RIBS | |
| with baked tomato (230/100/50) | 245 |

— JOSPER MEAT —

Served with baked potatoes, mushrooms, fresh herbs and onions.

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|---|-----|
| VEAL TENDERLOIN STEAK (200/120/50) | 335 |
| NEW ZEALAND RACK OF LAMB | |
| (price per 100 g of raw meat or before cooking) | 339 |
| MARBLED RIB EYE STEAK | |
| Angus cattle (price per 100 g of raw meat) | 350 |
| UKRAINIAN RIB EYE STEAK | |
| aged for 21 days (price per 100 g of raw meat) | 189 |

— JOSPER FISH —

Served with juicy vegetable salad.

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|--------------------------------------|-----|
| DORADO (250-300/120/30) | 398 |
| SALMON (150/120/30) | 398 |

ITALIANS AT DACHA

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|---|-----|
| VEAL TARTARE | |
| served on mushroom aioli with truffle oil (100/80)..... | 205 |
| SALMON CARPACCIO | |
| with farmer's Imeretian cheese and olive tapenade (220) | 279 |
| VEAL CARPACCIO | |
| with parmesan cheese and arugula (150) | 209 |
| FINE CHEESES | |
| with nuts, honey and pear (50/50) | 145 |

— FOCACCIA AND PIZZA —

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| FOCACCIA | |
| • with rosemary (160)..... | 79 |
| • with garlic and parmesan cheese (210)..... | 109 |
| PIZZA | |
| • Margarita with two kinds of mozzarella (380)..... | 249 |
| • Quattro Formaggi (400) | 279 |
| • with jamón (380) | 289 |
| • with salami and kalamata olives (440)..... | 259 |

— HOMEMADE PASTA AND RISOTTO —

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| HOMEMADE PASTA | |
| • Carbonara (350) | 199 |
| • Quattro Formaggi (300) | 199 |
| PORCINI MUSHROOM RISOTTO (360) | 269 |
| SEAFOOD BLACK RISOTTO | |
| with green asparagus, served with tarragon | |
| leaves and braised spinach (450) | 525 |

OCEANIC GOURMET FOODS

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| OYSTER SPECIALE BOUDEUSE №4 (1/6/12) | 104/604/1206 |
| OYSTER LA PERLE BLANCHE №2 (1/6/12) | 149/850/1600 |
| HOMEMADE TAGLIATELLE | |
| with octopus, royal shrimp and Mediterranean | |
| calamari in creamy tomato sauce (450)..... | 795 |
| SHRIMPS WITH LEMON AND GARLIC SAUCE | |
| served with homemade brioche (150/50)..... | 425 |
| GRILLED ROYAL SHRIMPS, SCALLOPS, | |
| MEDITERRANEAN CALAMARI AND OCTOPUS | |
| in garlic and lemon sauce, | |
| served with homemade brioche buns (200/50)..... | 975 |
| LOBSTER (1 pc.) | 2 800 |
| • with flavorful saffron risotto | |
| • in spicy tomato sauce with olives | |
| and capers or in creamy wine sauce | |
| • with homemade pasta (creamy or tomato) | |

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

DESSERTS

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| BLUEBERRY CHEESECAKE (145/50/50) | 105 |
| BIRD CHERRY CAKE | |
| with wild strawberry sauce (160) | 118 |
| HOT SICILIAN APPLE PIE (170/50) | 98 |
| RASPBERRY MILLE-FEUILLE (200/30) | 99 |
| STRAWBERRY FROTH (250/50/15) | 108 |
| KYIV CAKE (200) | 119 |
| HONEY CAKE | |
| with banana and roasted candied nuts (210)..... | 110 |
| CHOCOLATE AND NUT CAKE (160) | 110 |
| VARENIKI | |
| • with cherries (200/50/30) | 89 |
| • with strawberries (200/50/30)..... | 89 |
| • with blueberries (200/50/30) | 89 |

— SORBET —

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| SORBET | |
| lemon, strawberry, cherry, black currant, mango (100)..... | 85 |

— ICE CREAM —

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| HOMEMADE CHOCOLATE ICE CREAM | |
| in waffle shell, 2 scoops per portion (100/30/40) | 85 |
| HOMEMADE SEMIFREDDO ICE CREAM | |
| with sesame toffee, 2 scoops per portion (100/30/30) | 85 |
| HOMEMADE ICE CREAM | |
| with vanilla custard and nuts (100/50/30)..... | 85 |
| HOMEMADE ICE CREAM | |
| with cherry, black currant or chocolate at your choice (100/50)..... | 85 |

— GROCERIES —

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| HANDMADE CHOCOLATES (15) | 38 |
| HOMEMADE JAM | |
| peach, nectarine, pear, apricot, apple, | |
| strawberry, plum, melon, cherry (50)..... | 19 |
| BERRY PURÉES | |
| raspberry, black currant, feijoa, sea buckthorn, strawberry (50)..... | 19 |
| TAIGA HONEY (50) | 85 |
| HONEY (50) | 19 |