

НАША ДАЧА
ЗАГОРОДНАЯ УСАДЬБА

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ЛЕН
ГЕН
МЕН
НУ

MARCH,
2019

APPETIZERS

VEGETABLE PIZZA 450 290
with almond béchamel sauce, cashew
sauce, spinach and basil

HUMMUS WITH MUSHROOMS 230 220
AND FENNEL

SALADS

FAVORITE SALAD WITH SPICY 280 260
PICKLED CARROTS,
tofu cheese, romaine lettuce
and pineapple dressing on ripe
avocado cream

BEYOND-THE-FASTING SALAD: 260 140
baked pumpkin, dried cranberries,
germinated green buckwheat, spinach,
mint, basil and barley, on cashew cream

DACHA BEETROOT SALAD 340 115
with pickled mushrooms
and spicy garlic croutons

SOUPS

TOFU AND QUINOA 320 110
LIGHT VEGETABLE SOUP

MUSHROOM CREAM SOUP 300 165
with almond milk, tofu and tartufata
stuffed tortellini, fried oyster mushrooms,
almonds, truffle oil and grilled leek

NON-ALCOHOLIC WINE

TORRES NATUREO 100 120
white / dry

MAIN COURSES

SPICY WILD RICE 350 190
WITH ROASTED PUMPKIN,
germinated green buckwheat, ginger, chili,
tarragon and braised spinach

FRAGRANT VEGETABLE STEW 550 240
with chickpeas, spinach and tofu
on coconut bumbu with bulgur

PASTA WITH SMOKED TOMATOES, 400 140
white sugar beans, baked peppers
and coriander

BEETROOT DUMPLINGS 260 135
WITH TOFU CHEESE,
spinach and dried tomatoes.
Served on beetroot-coconut cream
with braised spinach, smoked Crimean
onions, smoked tomatoes and salty-sweet
almonds

DESSERTS

BAKED APPLE 350 98
on custard cream with orange-cinnamon
sauce and cashew crumbs

CASHEW CHEESECAKE 220 / 150
with fresh strawberries 50

HANDMADE CHOCOLATES 30 38
AT YOUR CHOICE:
— with almonds and prunes
— with ginger and dates

BEVERAGES

BLUEBERRY KISSEL 200 / 95
WITH SEMOLINA PIE 75

WE CAN MAKE ANY COFFEE DRINK WITH SOY
OR ALMOND MILK AT YOUR REQUEST

