MARCH, 2020

L E N T E N M E N U
### APPETIZERS

**WARM FRIED MUSHROOM SALAD**
with onion and fennel on spinach and coconut cream

**BAKED SWEET POTATO**
with tahini sauce, chickpeas and herbs

**HUMMUS WITH TOMATO LÉCHO**

### SALADS

**THE GREENEST SALAD**
with zucchini, broccoli and avocado on cashew cream

**BAKED CARROT SALAD**
with chickpeas, pickled apples and capers

**DACHA BEETROOT SALAD**
with pickled mushrooms and spicy garlic croutons

### SOUPS

**MUSHROOM CREAM SOUP**
with almond milk, tofu tortellini and tartufata with truffle oil

**TOFU AND QUINOA LIGHT VEGETABLE SOUP**

### MAIN COURSES

**JOSPER BAKED PUMPKIN**
with spelt, seasonal vegetables and eryngii mushrooms

**BEETROOT DUMPLINGS WITH TOFU**
served with stewed spinach, smoked tomatoes and salty-sweet almonds

### DESSERTS

**SMOOTHIE BOWL 🍇 🍓**
Blueberry and strawberry with beetroot and coconut cream

**RAW CHOCOLATE CASHEW CAKE**
with raspberries

**ICE CREAM WITH OAT MILK 🍦 🍪**
and coconut cream with mango or raspberry

**HANDMADE CHOCOLATES**
at your choice:
- with almonds and prunes
- with ginger and dates

### BEVERAGES

*We can make any coffee drink with soy or almond milk at your request*

**BLUEBERRY KISSEL WITH SEMOLINA PIE**

**KUN-QIAO BUCKWHEAT TEA**

**RASPBERRY BANANA SMOOTHIE** with oat milk, notes of ginger and nutmeg

**SPIRULINA**
- with carrot fresh
- with cherry juice
- with exotic fruit juice

**TORRES NATUREO**
white wine
red wine

Price list and information on allergen content and nutritional value in our dishes can be found in a special brochure in the guests’s corner.

This is a promotional leaflet. Full details of our menus are available upon request. Please, ask the administrator for more information.

The prices are given in UAH. If you have food allergies, please inform our waiters.