



GOOD EVENING MENU

after 18:00

new	CHEBUREK WITH MEAT	8.5
	<i>Eastern European dough turnover with tender pork filling, salty coriander, lemon wedge and adjika (optional)^{1,2,4} + 1 extra cheburek (+6.5)</i>	
main	BORSCH	11.5
	<i>Eastern European red beet soup with slow-cooked beef. Sour cream and a bun with garlic butter are optional^{1,2,4}</i>	
	POTATO PURE & CHICKEN KYIV	21.5
	<i>potatoes, chicken, champignons, butter, dill, parmesan, bacon^{1,2,4}</i>	
	Choose your pancake base: wheat or buckwheat (gluten free) flour	
bliny	MARRIAGE OF CONVENIENCE	14.5
	<i>chicken, Gouda cheese, pickles, mustard, garlic oil^{1,2,4}</i>	
	MEAT THE PAPRIKA	18.5
	<i>ground beef with mozzarella and tomatoes, slightly burned bell pepper with feta^{1,2,4,5,7}</i>	
	FORMAGGIO BLINAGGIO (VEGETARIAN)	14.0
sweet	<i>Gouda cheese, mozzarella, blue cheese, parmesan, pine nuts, nutmeg^{1,2,4,5}</i>	
	CAVIAR CARTEL	21.0
	<i>2 pancakes, butter, red salmon caviar from Alaska^{1,2,3,4}</i>	
	NOBLE LEGACY	17.5
	<i>gravlax salmon, cream cheese, cucumber, a bit of caviar^{1,2,3,4}</i>	
	CHOCOLATE BLIN CAKE	6.5
	<i>our signature thin bliny layered with chocolate ganache, garnished with strawberries^{1,2,4}</i>	
	CARAMEL & COTTAGE CHEESE	6.5
	<i>cottage cheese pancake, salted caramel, hazelnuts^{1,2,4,5}</i>	
	HOLY BERRY PANCAKE (NICE TO SHARE)	14.5
	<i>whipped mascarpone, fresh berries, maple syrup, almonds^{1,4,5}</i>	
	SECRET AFFAIR	13.5
	<i>Belgian chocolate, caramelized banana, ice cream, pecan nuts^{1,2,4,5}</i>	

red	<i>light & crispy</i> SUELO VIVO TINTO (NATURAL) Spain, Azul y Garanza Bodegas	6.5 / 26
	VALPOLICELLA CLASSICO Italy, Arduini Fontana del Fongo	6.5 / 26
	<i>complex & full</i> EL MENTRIDANO (NATURAL) Spain, Viticola Mentrídana	8.5 / 34
white	<i>light & crispy</i> AND THE WINNER IS... (NATURAL) Spain, Celler Credo	6.5 / 26
	BLANC DE TERRER Spain, OT de Vins el Cep	6.5 / 26
	<i>complex & full</i> MAS DES BRESSADES TRADITION BLANC France, Costières de Nîmes	8.5 / 34
orange	<i>complex & full</i> LIRONDO 23 (NATURAL) Castilla y Leon, Spain	8.5 / 34
	CIDRE TRADITION BRUT France, Distillery du Gorvello	6.5 / 23
sparkling	CIDRE POIRE BRUT DOMFRONT France, Pacory	6.5 / 23
	SPARKLING WINE (CAVA) Cava Flama d'Or / Cava Codorniu Zero (non-alco)	6.5 / 25
	DACHA KIR ROYAL COCKTAIL homemade blackcurrant-raspberry confiture, brandy, cava	9.5

Allergens: 1 – gluten 2 – egg 3 – fish 4 – milk 5 – nuts 6 – sulphites

All the other drinks

plant-based milk +0.5, decaf +0.5

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ESPRESSO	3.8	CAPPUCCINO	4.0	4.8
AMERICANO	3.8	LATTE		4.5
FILTER (BATCH)	3.8	RAF COFFEE		4.8
BUMBLE	5.5	ICE LATTE		5.0
ESPRESSO TONIC	5.5	MATCHA LATTE <i>hot / iced</i>		6.0
FLAT WHITE	4.2	ICED STRAWBERRY MATCHA		7.0
GREEN TEA	4.5	CHAI LATTE		4.5
BLACK TEA	4.5	HOT CHOCO		4.5
MINT TEA	4.5	OBLEPIHA TEA		6.5
GINGER TEA	4.5	RED BERRIES TEA		6.5
HERBAL TEA	4.5			
ORANGE JUICE	5.0	BEER BREWERY 'T IJ		5.5
APPLE JUICE	5.0	GINGER BEER		5.0
LEMONADE	5.0	KOMBUCHA		5.0
<i>orange/ strawberry/ lemongrass-ginger</i>				