

## BREAKFASTS

Served from 8:00 a.m. till 11:00 p.m.

Each breakfast comes with tea or hot cocoa.



### FARM-FRESH EGGS

|                                      |                |                 |
|--------------------------------------|----------------|-----------------|
| Three eggs omelette                  | 150/40/30 g    | <b>90 uah.</b>  |
| Omelette with local goat milk cheese | 320 g          | <b>105 uah.</b> |
| Fried eggs with bacon                | 120/30/40/40 g | <b>90 uah.</b>  |
| Fried eggs with fried baloney        | 120/80/40/30 g | <b>130 uah.</b> |
| Fried eggs with sausages             | 120/80/40/50 g | <b>120 uah.</b> |

### CROISSANTS

|  |         |                 |
|--|---------|-----------------|
| Ham and cheese croissant                   | 220 g   | <b>130 uah.</b> |
| Croissant with salmon and poached egg      | 240 g   | <b>160 uah.</b> |
| Croissant with grilled chicken             | 220 g   | <b>130 uah.</b> |
| Croissant with with jam or chocolate cream | 65/50 g | <b>95 uah.</b>  |
| Almond croissant                           | 110 g   | <b>90 uah.</b>  |

### DAIRY

|   |             |                 |
|---|-------------|-----------------|
| Homemade yogurt with granola                        | 180/70/50 g | <b>78 uah.</b>  |
| Curd fritters made with farm-fresh curd and raisins | 240/70 g    | <b>135 uah.</b> |
| Curd dumplings with honey                           | 220/50 g    | <b>120 uah.</b> |

### HEARTY BREAKFASTS

|   |           |                 |
|---|-----------|-----------------|
| Salmon and feta pie                           | 260 g     | <b>148 uah.</b> |
| Pie with mushrooms and ham                    | 230 g     | <b>125 uah.</b> |
| Chicken bouillon (served with toast and pâté) | 300/100 g | <b>80 uah.</b>  |

### CRÊPES

|   |          |                 |
|---|----------|-----------------|
| Thin pancakes with salted or sweet curd | 190/40 g | <b>110 uah.</b> |
| Crêpes with minced meat                 | 190/40 g | <b>115 uah.</b> |

### OATMEAL PORRIDGE

|   |       |                |
|---|-------|----------------|
| Oat cereal with flax seed and hemp. On soy or cow milk, water | 300 g | <b>78 uah.</b> |
|---|-------|----------------|

## APPETIZERS & SALADS



|  |           |                 |
|--|-----------|-----------------|
| Chicken liver pâté with toasted baguette                                   | 160/25 g  | <b>95 uah.</b>  |
| Forshmak   | 110/125 g | <b>95 uah.</b>  |
| Vinegret (Russian beet salad) with sauerkraut or sprat                     | 250/50 g  | <b>79 uah.</b>  |
| Salad of baked vegetables with goat's milk cheese                          | 350 g     | <b>128 uah.</b> |
| Garden salad with bryndza (creamy sheep milk cheese)                       | 270 g     | <b>114 uah.</b> |
| Chicken and vegetable salad  | 260 g     | <b>110 uah.</b> |
| «Olivier» salad with chicken and beef                                      | 260 g     | <b>98 uah.</b>  |
| Dressed herring (layered salad with pickled herring and boiled vegetables) | 275 g     | <b>96 uah.</b>  |
| Salad with pickled cucumber  | 230 g     | <b>108 uah.</b> |
| Zucchini pancakes  | 250/30 g  | <b>89 uah.</b>  |

## MEAT ADDITIVES

|                    |       |                |
|--------------------|-------|----------------|
| Boiled pork        | 100 g | <b>96 uah.</b> |
| Beef tongue        | 100 g | <b>95 uah.</b> |
| Baked pidcherevina | 100 g | <b>90 uah.</b> |



## SOUPS

|  |          |                 |
|--|----------|-----------------|
| Pea soup with smoked ribs                    | 420 g    | <b>79 uah.</b>  |
| Red borscht with pork ribs and sour cream    | 400/70 g | <b>99 uah.</b>  |
| 🕒 Chicken soup with vermicelli and meatballs | 435 g    | <b>80 uah.</b>  |
| Green borscht with chicken wing              | 300/70 g | <b>85 uah.</b>  |
| Okroshka                                     | 400 g    | <b>119 uah.</b> |



## CROISSANTS & PASTRIES

|   |         |                |
|---|---------|----------------|
| Croissant   | 65 g    | <b>35 uah.</b> |
| Bread with butter   | 80/10 g | <b>20 uah.</b> |
| Borodino bread  | 600 g   | <b>30 uah.</b> |
| Assorted buns raisins, poppy seed, cinnamon   | 140 g   | <b>38 uah.</b> |
| Assorted filo pastries, 1 pc. chicken, veal, mushrooms, eggs and herbs                | 50 g    | <b>30 uah.</b> |
| Assorted yeast-leavened dough pastries, 1 pc. meat, cabbage, eggs and herbs, cherries | 50 g    | <b>30 uah.</b> |

🕒 Cooking time: up to 15 minutes.

🍷 Each breakfast comes with tea or hot cocoa.

💰 We accept Ukrainian hryvna and all major credit cards.

📄 This is a promotional leaflet. Please ask for our menu.





## MAIN COURSE

### MEAT



- French sausages  
+ a side dish 150/50/200 g **147 uah.**
- Meatballs with 3 kinds of meat  
+ a side dish 275/200 g **139 uah.**
- Ground meat patties with 3 kinds  
of meat + a side dish 190/200/50 g **146 uah.**
- Beef Stroganoff (with beef)  
+ a side dish 240/200 g **194 uah.**
- Stuffed peppers 450 g **125 uah.**

### HOMEMADE DUMPLINGS

- Pelmeni (little dumplings with meat  
filling) with ground pork and beef  
boiled 300 g **135 uah.**
- Pelmeni with ground pork and beef  
baked or fried 240 g **135 uah.**
- Pelmeni with ground pork and beef  
with broth 300 g **130 uah.**
- Vareniki with potato  
and bacon 300 g **110 uah.**
- Vareniky with cherries 200 g **99 uah.**

### FISH

- Ground fish patties  
+ a side dish 165/50/200 g **172 uah.**
- Perch stewed with vegetables 335 g **186 uah.**
- Fried gobies 250/20 g **105 uah.**

### POULTRY

- Chicken Kiev + a side dish 180/200 g **158 uah.**
- Big chicken chop in egg  
+ a side dish 160/200 g **139 uah.**
- Ground turkey patties  
with mustard sauce  
+ a side dish 170/200/50 g **156 uah.**
- Ground chicken patties  
with mushroom sauce  
+ a side dish 175/200/50 g **147 uah.**

### SIDE DISHES

- Potatoes  
mashed, pan-fried with onion  
and garlic 250 g **50 uah.**
- Baked potatoes 300 g **50 uah.**
- Boiled potatoes with dill 250 g **50 uah.**
- Buckwheat with butter 200 g **50 uah.**
- Egg noodles with butter 200 g **50 uah.**



## DESSERTS

- Apple or blueberry  
marshmallow 100 g **65 uah.**
- Honey cake 140 g **65 uah.**
- Apple strudel 160/30 g **89 uah.**
- Cherry strudel 160/30 g **99 uah.**
- Napoleon cake (mille-feuille) 220 g **65 uah.**
- Cheesecake with salted caramel 180 g **99 uah.**
- Assorted éclairs 95 g **45 uah.**
- Assorted fruit jelly candies 100 g **50 uah.**
- Ice-cream 50 g **35 uah.**



## COFFEE & TEA

- Espresso 40 ml **32 uah.**
- Americano 80 ml **32 uah.**
- Coffeine-free coffee 40 ml **39 uah.**
- Cappuccino  
classic 200 ml **38 uah.**  
with lactose-free milk 200 ml **38 uah.**  
with soy milk 200 ml **58 uah.**
- Coffee with milk/cream  
or condensed milk 180 ml **38 uah.**
- Latte  
with syrup 250 ml **48 uah.**  
with lactose-free milk 250 ml **48 uah.**  
with soy milk 250 ml **78 uah.**
- Tea  
black, green, fruit, herbal 400 ml **52 uah.**
- Cacao 230 ml **32 uah.**
- Glass of milk 230 ml **28 uah.**



## NON-ALCOHOLIC BEVERAGES

- Kompot (fruit punch) 1000/230 ml **89/25 uah.**
- Sugar-free kompot  
(fruit punch) 1000/230 ml **89/25 uah.**
- Milkshake 300 ml **58 uah.**
- Tomato juice 200 ml **22 uah.**
- Water Bon Aqua 330 ml **39 uah.**  
sparkling / still water

### FRESHLY SQUEEZED JUICES

- Orange 250 ml **86 uah.**
- Carrot 250 ml **65 uah.**
- Apple 250 ml **65 uah.**
- Grapefruit 250 ml **96 uah.**
- Celery 100 ml **75 uah.**

## EDIBLE SOUVENIRS

- Honey 380/50 ml **138/50 uah.**
- Jam 380/50 ml **85/30 uah.**
- Condensed milk 380 ml **85 uah.**

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