



Ukrainian

Restaurant & Martini Bar

About Us

First full service Ukrainian restaurant and Martini bar in Florida. We handcraft the best of Ukrainian and European dishes from healthy fresh ingredients. Our goal is to promote millennias old culture throughout it's known but forgotten cuisine. Ukrainian people have played a significant role in the development of the society we have today. For the past seven thousand years, Ukrainians have brought a rich variety of food to everyone's table. We take pride in our offerings of food and beverages and wish for everyone to enjoy our meals, craft martinis, a rich selection of European beer, wine, and top shelf liquors.

Appetizers **Закуски**



FRIED GARLIC MUSH-ROOMS and ASPARUGUS
СМАЖЕНІ ГРИБИ ЗІ ШПАРАГУСОМ 12.95

Button Mushrooms fried in sunflower oil with asparagus sautéed in garlic sauce.

GRILLED KOVBASA **КОВБАСА 8.95**

Artisan Ukrainian style kovbasa grilled over open flame. Served with refreshing Roman's Sauce. Make it Double \$15.95

UKRAINIAN SAMPLER **УКРАЇНСЬКЕ АСОРТИ 12.95**

Grinky (toasted bread), Gryby Marynovani (pickled mushrooms), Kovbasa slyces (sausage bits), Malosol'ni Ogirky (pickled cucumbers), Pomidorovi Vyshen'ky (grape tomatoes), Syr z Kropom (dill cheese), Hutsul Varya, Kapusta Salad (Ukrainian Shredded Cabbage Salad) Make it Double for \$19.95

POTATO PANCAKES **ДЕРУНИ 12.95**

Three freshly made crispy golden brown potato pancakes. Served with sour cream. Make it Double for \$19.95

VERIETY PIEROGI MINI 15.95

One of Potato, Potato and Cheddar cheese, Potato and Farmer's cheese, Potato and Mushroom, Sauerkraut, and Chicken and Mushroom Delight. Prepared and served boiled. Deep fried for extra \$3, Panfried extra \$4 to compensate for extra prep time.

Borscht and Soup

Борщ або Зупа

BORSCHT	Cup	5.95
БОРЩ	Bowl	7.95
PICKLE SOUP	Cup	5.95
РОЗСОЛЬНИК	Bowl	7.95
SOUP OF THE DAY	Cup	5.95
	Bowl	7.95
BORSCHT or SOUP TO GO	Quart	14.95



Salads **Салати**



UKRAINIAN TRADITIONAL SALAD **ГОРОДНИЙ - 7.95**

A fresh, classic, light salad that goes with everything! This easy salad with juicy tomatoes, crunchy cucumbers, slivers of red onion and fresh radishes is a popular go-to year-round served with a side of your choice of Ukrainian vinaigrette or sour cream Make it Double \$13.95

UKRAINIAN SHREDDED CABBAGE **З КАПУСТИ - 8.95**

A delicious traditional Ukrainian salad finely chopped with a base of cabbage, onions, black pepper, and fresh dill for refreshing flavor Make it Double \$15.95

BEETS OF PARADISE **РАЙСЬКІ БУРЯЧКИ - 9.95**

Customary Ukrainian vegetarian salad with shredded red beets, garlic, cranberries, onions, walnuts, fresh dill, and parsley, salt, and black pepper, dressed in cold pressed sunflower oil. Make it Double \$16.95

HUTSUL VARYA **ГУЦУЛЬСЬКА ВАРЯ - 10.95**

Customary Ukrainian vegetarian salad with red beets, cranberries, sauerkraut, onions, white beans, salt and black pepper, dressed in olive oil. Decorated with mixed greens Make it Double \$17.95

ADD A PROTEIN TO ANY SALAD***

CHICKEN 7.95	KOVBASA 7.95
SALMON 12.95	SHNITSEL' 7.95

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Ukrainian Restaurant & Martini Bar

American Caviar Ukrainian Way Кав'яр по Українському

Caviar is among the epitome of luxury foods, an exquisite indulgence perfect for any occasion. Originally sturgeon caviar from the Sea of Azov began reaching the tables of aristocratic and noble Greeks in the 10th century, after the commencement of large-scale trading between the Byzantine Empire and Rus' (Ruthenia then, now Ukraine) Serving comes with house made toast, artisan cheese, slice of fresh cucumber and your choice of caviar.



BLACK CAVIAR**

CALIFORNIA WHITE STURGEON CAVIAR (farm raised, USA) **КАВ'ЯР КАЛІФОРНІЙСЬКОГО ОСЕТРА**

1/2 oz (15g) Serving - **67.95***** 1 oz (30g) Serving - **125.95*****

Suggested wine pairing sparkling rose, bright champagne, or fruity pinot noir, beers like amber ale, and pilsner!

This caviar comes from American White sturgeons, which thrive in the fresh waters of the Pacific Ocean off the coast of California. These medium-sized, delicate eggs are harvested from sustainably farm-raised fish and are selected for their large size and consistent grade. They boast an alluring, dark gray-brown color. This caviar gently pops on the tongue, revealing a rich, clean flavor with a distinctively nutty sweetness and a lingering, salty finish. This product is often compared to prized Ossetra caviar, native to Azov and Black Sea, Ukraine. Its texture is especially creamy and velvety.

HACKLEBACK STURGEON CAVIAR (wild caught, USA) **КАВ'ЯР СЕВРЮГИ**

1/2 oz (15g) Serving - **42.95***** 1 oz (30g) Serving - **76.95*****

Suggested wine pairing champagne, crisp and fruity rose, or any variety of dry white wine. This American caviar also pairs beautifully with ice cold Ukrainian vodka!

This caviar is sourced from the Hackleback sturgeon (also known as Shovelnose, Sand sturgeon, and Switchtail), which is native to the rivers of the southern United States. It is sourced from wild-caught fish, ensuring an exceptional flavor and quality. The eggs are small and have a dark, smoky gray to charcoal black hue. This caviar boasts a rich yet mild flavor containing nuttiness, hints of sweetness, and lingering salt finish, with a velvety texture and gentle bursts on the tongue; it bears a striking resemblance to the taste of prized Sevruga caviar, native to the Sea of Azov and Black Sea, Ukraine.

PADDLEFISH CAVIAR (wild caught, USA) **КАВ'ЯР ВЕЄЛОНОГА**

1/2 oz (15g) Serving - **34.95***** 1 oz (30g) Serving - **62.95*****

Suggested wine pairing brut champagne or prosecco, fruity rose, or any variety of dry white wine. This paddlefish caviar also pairs beautifully with ice cold vodka

This caviar consists of the roe of American paddlefish, which is a popular, affordable alternative to traditional sturgeon caviar. The eggs are medium-sized and boast a dark to light gray color that bears a remarkable resemblance to Sevruga caviar. This paddlefish caviar features an intense, rich flavor with strong, earthy notes and a lingering, salty finish. It is renowned for its especially delicate texture: the soft envelope bursts under the slightest pressure to reveal its velvety interior.

RED CAVIAR**

Suggested wine pairing sauvignon blanc, fruity pinot noir, or ice cold Ukrainian vodka

TROUT CAVIAR (farm raised, EU, USA) **КАВ'ЯР ПЕТРУГА**

1/2 oz (15g) Serving - **19.95***** 1 oz (30g) Serving - **33.95*****

This caviar consists of the roe of rainbow trout, which are raised in cool freshwater lakes. These medium-sized, delicate eggs are harvested from sustainably farm-raised fish and are selected for their consistent size and grade. This rainbow trout caviar features a mild, sweet flavor with a briny finish. This caviar features a firm envelope that bursts under pressure to reveal a velvety interior.

SALMON CAVIAR (wild caught, USA) **КАВ'ЯР ЛОСОСЯ**

1/2 oz (15g) Serving - **18.95***** 1 oz (30g) Serving - **29.95*****

This caviar consists of the roe of Pacific "Keta" salmon, known for their delicious, sushi-grade eggs, often called "ikura caviar" in high-end Japanese restaurants. Thanks to the nutrient-rich ocean water where the salmon live, their eggs boast an enormous size and an eye-catching, brilliant orange color with flecks of bright red. This salmon caviar features an intense yet clean flavor with notes of minerality and a lingering, buttery finish. This caviar features a firm envelope that bursts under pressure to reveal a velvety interior.

GOLDEN WHITEFISH CAVIAR (wild caught, USA, CA) **КАВ'ЯР БИГА**

1/2 oz (15g) Serving - **12.95***** 1 oz (30g) Serving - **18.95*****

This caviar consists of the roe of American whitefish, which are native to the cool waters of the Great Lakes. This caviar is sourced from wild-caught fish, ensuring an exceptional flavor and quality. This whitefish caviar features a mild, tangy flavor with notes of sweetness and a briny finish, enclosed in a firm envelope that bursts under pressure with a light crunch to reveal a velvety interior.

****ALL ORDERS ARE FINAL. ONCE SERVED NO REFUNDS OR DISCOUNTS WILL BE GRANTED. Prices are subject to change based on the market.**

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Ukrainian Restaurant & Martini Bar

Brunch Menu

Served 11:00 AM - 02:00 PM Saturday & Sunday

MANDRYK (PIZZA'S OLDER BROTHER)

Baked Ukrainian style flatbread, topped with dill infused farmer's cheese, pepper, red onion, zucchini, and tomatoes

Traditional	14.95
With egg	16.95
With grilled chicken	17.95
With kovbasa	17.95



BREAKFAST PIEROGIS (YES, WE EAT THEM FOR BRUNCH)

Four (4) pierogis, boiled or pan fried in butter for \$4, served with an egg cooked to your preference, and vegetable of the day

Traditional potato	15.95
Potato and Farmer's cheese	16.95
Potato and cheddar	16.95
Potato and mushroom	16.95
Sauerkraut	16.95

Sour cream available upon request

Add caramelized onions 2 Add bacon 4.5 Add mushroom gravy 4.5 Add applesauce 2

EGG ROYALE

Potato Pancake topped with poached egg and slice of Smoked Salmon

12.95

Sweet lime aioli sauce available upon request



SWEET FRUIT CREPES

Two per order

House made crepes

17.95

filled with sweet farmers cheese, topped with powdered sugar, and your choice of fruit: blueberry, strawberry, or peach

BRUNCH PLATTERS

Schnitzel and Eggs

24.95

Two eggs cooked to your preference, with pork schnitzel and house roasted vegetables.

Add mushroom gravy for 4.5

Kovbasa and eggs

24.95

Two eggs cooked to your preference, two links of kovbasa, and house roasted vegetables .

Chicken and eggs

24.95

Two eggs cooked to your preference, six-ounce grilled chicken breast, and house roasted vegetables .

A LA CARTE SIDES

Bacon- 3 pieces	4.5
Kovbasa -per link	7.95
Ukrainian style fries	6.5
Eggs- per each	2
Apple sauce	2
Mushroom gravy	4.5
Caramelized onions	2

COFFEE

Coffee 3.00 Espresso 3.75 Doppio 4.75 Americano 3.75

Cappuccino 3.75 Latte Macchiato 4.75

Latte 4.75 "Hungarian" Espresso 4.00

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Ukrainian Lunch Mini Sub or Crepe with Borscht or Soup

Mini sub or crepe comes with a bowl of Borscht or Soup

Український Обід канапка, або налисник з борщем, або зупою

Ukrains'kyi Obid (Ukr) kanapka, abo nalysnyk z borshchem, abo zupoyu

SUBS КАНАПКИ Kanapky (Ukr)

Sub comes with a bowl of Borscht or Soup

VEGETABLE SUB З ОВОДАМИ

12.95

Mini bun, farmer's cheese dill spread, Ukrainian Style shredded cabbage, lettuce, red pepper and pickles. Served cold

KOVBASA SUB З КОВБАСОЮ

12.95

Mini bun, farmer's cheese dill spread, horseradish beets, slices of artisan Ukrainian style kovbasa, lettuce, and pickles. Served cold

SMOKED SALMON SUB КОПЧЕНИМ ЛОСОСЕМ

15.95 ***

Mini bun, farmer's cheese dill spread, slice of smoked salmon, lettuce, and pickles. Served cold.

[Gluten free bun available for additional \\$3](#)

CREPES НАЛИСНИКИ

crepe comes with a bowl of Borscht or Soup

REUBEN CREPE

17.95***

Swiss cheese, corned beef, sauerkraut wrapped in a Ukrainian crepe drizzled with artisan thousand island dressing

CHICKEN & MUSHROOM DELIGHT З КУРКОЮ І ГРИБАМИ

17.95***

Chicken breast seasoned with mushrooms and onions wrapped in a Ukrainian crepe. Pairs well with mushroom gravy.

SHORT RIB MELT CREPE З ТУШЕНИМИ ЯЛОВИЧИМИ РЕБРАМИ

17.95***

Short rib, caramelized onions, & Pepper Jack cheese wrapped in Ukrainian crepe

SMOKED SALMON CREPE ІЗ КОПЧЕНИМ ЛОСОСЕМ

18.95***

Smoked salmon, farmer's cheese dill spread, wrapped in a Ukrainian crepe served with Tato's sauce

DERUNENGERS ДЕРУНЯКИ

CLASSIC CHEESEBURGER DERUNENGER

ДЕРУНЯКИ ІЗ КОТЛЕТОЮ

18.95***

Two oversized Ukrainian potato pancakes, classic American beef burger, lettuce, tomato, onion, pickle & choice of cheese

GALICIAN SHNITSEL' DERUNENGER

ІЗ ГАЛИЦЬКИМ ШНИЦЕЛЕМ

18.95***

Two oversized Ukrainian potato pancakes, Western Ukrainian style pounded seasoned pork loin, egg washed and pan fried, lettuce, tomato, and onion

SMOKED SALMON DERUNENGER

ІЗ КОПЧЕНИМ ЛОСОСЕМ

18.95***

Two oversized Ukrainian potato pancakes, smoked salmon slices, lettuce, pickle, and Tato's sauce



EXTRA SIDES

HOUSE FRIES 5.50

UKRAINIAN FRIES 6.50

SMALL SALAD 4.50

EXTRA BACON 4.50

EXTRA CHEESE 2

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Entrées and Dinner

Вечеря та Основні Страви

Vecheria ta Osnovni Stravy (Ukr) -

SHASHLYK ШАШАЛИК

36.95***

Individually selected prime ribeye cuts cured in Ukrainian style marinade, skewered and grilled over open flame, and vegetable of the day, or substitute with Garlic Asparagus for \$3. Tastes best medium rare

LAMB SHANK БАРАНЯЧА ГОМІАКА

32.95***

Carpathian mountains inspired tender lamb shank slowly simmered with fresh Ukrainian natural herbs, garlic, red wine. Served with mashed potatoes and vegetable of the day, or substitute with Garlic Asparagus for \$3

KOZAK PLATTER КОЗАЦЬКА МИСКА

25.95

2 kovbasas, 3 pierogis, 3 potato pancakes

MEATLOAF РҮЛЕТ З ЯЛОВИЧИНИ

23.95***

All beef meatloaf, mashed potatoes, mushroom gravy, red wine onion ragout, served with vegetable of the day, or substitute with Garlic Asparagus for \$3

CHICKEN KYIV КОТАСТА ПО КИЇВСЬКИ

21.95***

Crumbed and fried chicken breast stuffed with melted seasoned butter, served with a side of mashed potatoes and garden salad. Add side Garlic Asparagus for \$4.50. Make it Double \$28.95

POT ROAST ТУШЕНА ЯЛОВИЧА ВИРІЗКА

21.95***

Slow cooked beef, carrots, celery, onions, and potatoes in a homemade sauce

CABBAGE ROLLS ГОЛУБИЦІ

19.95

Ukrainian Traditional hand-rolled cabbage rolls filled with seasoned rice and beef. Served with "Mother in Love" and/or **Red sauce** for extra \$2

UKRAINIAN MEATBALLS БИТОЧКИ

18.95

Ground beef, pork, and chicken meatballs slow cooked in onion-carrot ragout dip

GALICIAN SHNITSEL' ГАЛИЦЬКИЙ ШНИЦЕЛЬ

17.95***

Western Ukrainian style pounded, egg washed, seasoned, and pan fried pork loin served with mashed potatoes and a side Ukrainian Shredded Cabbage Salad. Make it Double for \$24.95

GRILLED SALMON WITH PIEROGIS ГРИЛЬОВАНИЙ ЛОСОСЬ

28.95***

Fresh grilled salmon filet with Tato's sauce, 3 pierogi, served with vegetable of the day

RAINBOW TROUT ПЕТРУГ

29.95***

Carpathian mountains inspired baked bone in whole fish served with mushroom gravy and vegetable of the day

Desserts

CARROT CAKE 12

KEYLIME PIE 11

CHOCOLATE KAHLUA TORTE 12

SOUR CHERRY PIEROGIS 14

NALYSNYK Z SYROM (Ukr) - Sweet Crepe with farmer's Cheese 10





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Pierogi Plates

All pierogis are handcrafted in house from scratch, from non GMO healthy ingredients used only.

PIEROGI PLATE KOVBASA ПИРОГИ З КОВБАСКОЮ 15.95

3(three) Pierogis of your choice served **boiled** with a link of artisan Kovbasa and Ukrainian shredded cabbage salad. Deep fried for **\$3**, or pan fried for **\$4** to compensate for extra prep time. Double pierogis for **\$21.95**

PIEROGI PLATE CABBAGE ROLLS ПИРОГИ І ГОЛУБЕЦЬ 15.95

3(three) Pierogis of your choice served **boiled** with Ukrainian Traditional hand-rolled cabbage rolls filled with seasoned rice and beef. Served with "Mother in Love" and/or **Red sauce** for extra **\$2**. and Ukrainian shredded cabbage salad. Deep fried for **\$3**, or pan fried for **\$4** to compensate for extra prep time. Double pierogis for **\$21.95**

PIEROGI PLATE SHNITSEL' ПИРОГИ З ШНИЦЕЛЕМ 19.95

3(three) Pierogis of your choice served **boiled** with Galician Shnitseľ', and Ukrainian shredded cabbage salad. Deep fried for **\$3**, or pan fried for **\$4** to compensate for extra prep time.

✓ PIEROGI PLATE HUTSUL VARYA ПИРОГИ З ГУЦУЛЬСЬКОЮ ВАРЄЮ 19.95

3(three) Pierogis of your choice served **boiled** with Customary Ukrainian vegetarian salad with red beets, prunes, sauerkraut, onions, white beans, salt and black pepper, dressed in olive oil and Ukrainian shredded cabbage salad. Deep fried for **\$3**, or pan fried for **\$4** to compensate for extra prep time. Double pierogis for **\$21.95**

Pierogi Choices

- TRADITIONAL POTATO 3 КАРТОПЛЮ**
- POTATO & FARMER'S CHEESE 3 КАРТОПЛЮ І СИРОМ**
- POTATO & CHEDDAR CHEESE 3 КАРТОПЛЮ І ЧЕДЕРОМ)**
- POTATO & MUSHROOM 3 КАРТОПЛЮ І ГРИБАМИ**
- SAUERKRAUT 3 КВАШЕНОЮ КАПУСТОЮ**

1 DOZEN Pierogi of One Kind Only 18.95

12 Pierogis of your choice served boiled. Deep fried for **\$3**, or pan fried for **\$4** to compensate for extra prep time

CHICKEN & MUSHROOM DELIGHT - 3 КУРКОЮ І ГРИБАМИ - A dozen 24.95

12 Pierogis filled with chicken breast, mushrooms, and seasonings. Served boiled. Deep fried for **\$3**, or pan fried for **\$4** to compensate for extra prep time

VARIETY Pierogi Only 24.95

Eighteen Pierogis total. Three of each pierogi served boiled with sour cream. Deep fried for **\$3**, or pan fried for **\$4** to compensate for extra prep time.

Extra Toppings extra charge applied

- BACON 4.5
- CARAMELIZED ONIONS 2
- APPLE SAUCE 2
- MUSHROOM GRAVY 4.5

Kid's Menu

BREADED CHICKEN BREAST SERVED WITH MASHED POTATOES OR HOUSE FRIES

12.95

MAC AND CHEESE

7.5

MASHED POTATOES AND a MEATBALL

9.95

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