



Ukrainian

Restaurant & Martini Bar

About Us

Welcome to Pierogi Bar St Pete, Florida's very first full-service Ukrainian restaurant and martini bar! We pride ourselves on handcrafting the finest Ukrainian and European dishes using only the freshest, healthiest ingredients. Our mission is to celebrate and promote Ukraine's millennia-old culture through its beloved, yet often forgotten cuisine. For over seven thousand years, Ukrainians have enriched the world's tables with an incredible diversity of flavors and dishes. At Pierogi Bar, we honor this legacy with every meal we serve. We invite you to savor our delightful offerings of food and beverages, including our craft martinis, a curated selection of European beers, wines, and top-shelf liquors. Join us and experience the rich culinary heritage of Ukraine!

Appetizers **Закуски**



FRIED GARLIC MUSHROOMS and ASPARAGUS
СМАЖЕНІ ГРИБИ ЗІ ШПАРАГУСОМ 12.95

Button mushrooms sautéed in sunflower oil with asparagus and garlic dill sauce.

PICKLED MUSHROOMS **МАРИНОВАНІ ГРИБИ 14.95**

Button mushrooms marinated in vinegar with salt, lemon juice, garlic, herbs, and sunflower oil.

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**

Toasted bread, pickled mushrooms, kovbasa bits, house pickled cucumbers, grape tomatoes, dill cheese, Hutsul Varya, 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

VARIETY PIEROGI MINI 15.95

One of Potato, Potato and Cheddar cheese, Potato and Farmer's cheese, Potato and Mushroom, Sauerkraut, and Crunchy cabbage. Prepared and served boiled. Deep-fried for extra **\$3**, Pan-fried 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 TENDERS 7.95 **KOVBASA 7.95**
SHNITSEL' 7.95 **SALMON 12.95**

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20% service fee is applied to a party of 8 or more



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 ВЕБЛОНОСА**

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 СИГА**

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, Lunch and More

Served 11AM – 4PM

BRUNCH PIEROGI PLATES



Three (3) boiled pierogis of your choice served with an egg cooked to your preference, and a small salad **12.95**

Pierogi Choices

<u>TRADITIONAL POTATO</u>	<u>3 КАРТОПЛАЄЮ</u>
<u>POTATO & FARMER'S CHEESE</u>	<u>3 КАРТОПЛАЄЮ І ГИРОМ</u>
<u>POTATO & CHEDDAR CHEESE</u>	<u>3 КАРТОПЛАЄЮ І ЧЕДЕРОМ)</u>
<u>POTATO & MUSHROOM</u>	<u>3 КАРТОПЛАЄЮ І ГРИБАМИ</u>
<u>POTATO & CRUNCHY CABBGE</u>	<u>3 КАРТОПЛАЄЮ І КАПУСТОЮ</u>
<u>SAUERKRAUT</u>	<u>3 КВАШЕНОЮ КАПУСТОЮ</u>

Add a side of caramelized onions **2** Add bacon **4.5** Add mushroom gravy **4.5** Add applesauce **2**
 Add vegetable of the day **5** Add Shnitsel' **7.95** Add kovbasa link **7.95**
 Substitute an egg with classic omelet **4** or Ukrainian Country Style omelet (vegetables, cheese, bacon and kovbasa) **6**
 Pierogis pan-fried in butter or olive oil **4** Deep-fried **3**
 Sour cream available upon request

EGG ROYALES

Queen's Royale

Potato Pancake topped with a slice of Smoked Salmon, and poached egg **12.95**
Sweet Lime Aioli sauce available upon request

King's Royale

Potato Pancake topped with slices of grilled kovbasa, and poached egg **12.95**
Really Spicy Ukrainian mustard available upon request

Prince's Royale

Potato Pancake topped with slices of Galician Shnitsel', and poached egg **12.95**
Really Spicy Ukrainian mustard available upon request

Royale Family

Potato Pancake topped with mix of vegetables, bacon, kovbasa, cheese, and poached egg **15.95**



SWEET FRUIT CREPES

House made crepes (2 per order) **17.95**
Filled with sweet farmers cheese, topped with powdered sugar, and your choice of blueberry or strawberry.

A LA CARTE SIDES

Bacon (3 pieces)	4.5
Kovbasa - per link	7.95
Ukrainian style fries	6.5
Eggs - per each	2
Applesauce	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 Chicken with Borscht or Soup

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

Український обід

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 КОВБАГОЮ 12.95

Mini bun, farmer's cheese dill spread, 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

CHICKEN LUNCH SPECIAL

Comes with house fries and a bowl of Borscht or Soup

CHICKEN NUGGETS 12.95***

Crispy chicken nuggets with house-seasoned fries, served with a hearty bowl of soup. Comes with your choice of ketchup, creamy ranch, or our sweet house-made aioli.

BREADED CHICKEN TENDERS 13.95***

Enjoy golden-brown chicken tenders with house-seasoned fries, alongside a hearty bowl of soup. Choose from classic ketchup, creamy ranch, or our sweet house-made aioli.

HOME STYLE GRILLED CHICKEN 16.95***

Savor our home-style grilled chicken, perfectly seasoned and grilled to juicy perfection. A timeless classic, straight from the heart of the kitchen to your table. Served with house-seasoned fries and a hearty bowl of soup. Choose from classic ketchup, creamy ranch, or our sweet house-made aioli.

EXTRA SIDES

HOUSE FRIES 5.50

UKRAINIAN FRIES 6.50

SMALL SALAD 4.50

EXTRA BACON 4.50

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Entrées and Dinner

Вечеря та Основні Страви

Served all day

SHASHLYK ШАШАЛИК

36.95***

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

LAMB SHANK БАРАНЯЧА ГОМІЛКА

32.95***

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

KOZAK PLATTER КОЗАЦЬКА МИСКА

25.95

2 kovbasas, 3 of one kind pierogis of your choice, 3 potato pancakes.

MEATLOAF РУЛЕТ З ЯЛОВИЧИНИ

23.95***

All beef meatloaf, mashed potatoes, mushroom gravy, red wine onion ragout, served with mixed vegetables. 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 ГОЛУБИ

19.95

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

UKRAINIAN MEATBALLS БИТОЧКИ

18.95

Ground beef, pork, and chicken meatballs slow cooked in onion-carrot ragout, served with mashed potatoes.

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 \$24.95

RAINBOW TROUT ПЕТРУГ

29.95***

Carpathian mountains inspired, baked bone-in whole fish served with mushroom gravy and with mixed vegetables.

Desserts

CARROT CAKE 12

KEYLIME PIE 11

CHOCOLATE KAHLUA TORTE 12

SOUR CHERRY PIEROGIS 14

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





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Experience the rich flavors of our artisan handcrafted pierogis, made with care by dedicated Ukrainian chefs. Each pierogi is made from scratch, filled with healthy fresh ingredients, embodying passion and tradition in every bite.

Served all day

Pierogi Choices

<u>TRADITIONAL POTATO</u>	<u>КАРТОПЛЯ</u>	<u>POTATO & MUSHROOM</u>	<u>КАРТОПЛЯ З ГРИБАМИ</u>
<u>POTATO & FARMER'S CHEESE</u>	<u>КАРТОПЛЯ З СИРОМ</u>	<u>POTATO & CRUNCHY CABBAGE</u>	<u>КАРТОПЛЯ З КАПУСТОЮ</u>
<u>POTATO & CHEDDAR CHEESE</u>	<u>КАРТОПЛЯ З ЧЕДЕРОМ</u>	<u>SAUERKRAUT</u>	<u>З КВАШЕНОЮ КАПУСТОЮ</u>

PIEROGI PLATE GRILLED KOVBASA ПИРОГИ З КОВБАСКОЮ

Boiled 15.95 Deep Fried 18.95 Pan Fried 19.95

3 (three) same kind Pierogis of your choice served with a link of artisan kovbasa, and Ukrainian shredded cabbage salad. Double pierogis for \$21.95

PIEROGI PLATE CABBAGE ROLL ПИРОГИ І ГОЛУБЕЦЬ

Boiled 15.95 Deep Fried 18.95 Pan Fried 19.95

3 (three) same kind Pierogis of your choice served with a Ukrainian traditional hand-rolled cabbage roll filled with seasoned rice and beef topped with white sauce (add/substitute **Red sauce** for extra \$2), and Ukrainian shredded cabbage salad. Double pierogis for \$21.95

PIEROGI PLATE SHNITSEL' ПИРОГИ З ШНИЦЕЛЕМ

Boiled 15.95 Deep Fried 18.95 Pan Fried 19.95

3 (three) same kind Pierogis of your choice served **boiled** with Galician Shnitseľ', and Ukrainian shredded cabbage salad. Double pierogis for \$21.95

PIEROGI PLATE HUTSUL VARYA ПИРОГИ З ГУЦУЛЬСЬКОЮ ВАРЄЮ

Boiled 15.95 Deep Fried 18.95 Pan Fried 19.95

3 (three) same kind Pierogis of your choice served with a 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. Double pierogis for \$21.95

1 DOZEN Pierogi of One Kind Only

Boiled 19 Deep Fried 22 Pan Fried 24

12 pierogis of one kind. Served with sour cream. Choose your own extras and toppings

VARIETY Pierogi

Boiled 24 Deep Fried 27 Pan Fried 28

Eighteen Pierogis total. Three of each kind pierogis. Served with sour cream. Choose your own extras and toppings

3 DOZEN Party Tray Pierogi of One Kind Only

Boiled 52 Deep Fried 58 Pan Fried 60

Extras and Toppings

BACON 4.5	CARAMELIZED ONIONS 2
APPLE SAUCE 2	MUSHROOM GRAVY 4.5
CABBAGE ROLL 11	SHNITSEL 7.95
KOVBASA LINK 7.95	HUTSUL VARIA 7.50

Kid's Menu

CHICKEN NUGGETS WITH MASHED POTATOES OR HOUSE FRIES
12.95

CHICKEN TENDERS WITH MASHED POTATOES OR HOUSE FRIES
13.95

MAC AND CHEESE
8.95

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