



Ukrainian

Restaurant & Martini Bar

About Us

Welcome to Pierogi Bar St Pete—Florida’s first and only Ukrainian restaurant and martini bar. We proudly craft authentic Ukrainian and European dishes with fresh, wholesome ingredients. Our mission is to celebrate Ukraine’s rich culinary heritage through bold, soulful flavors. Enjoy our vibrant menu, signature martinis, European beers and wines, and top-shelf spirits—an unforgettable taste of Ukraine.

Appetizers **Закуски**

 **FRIED GARLIC MUSHROOMS and ASPARAGUS** **СМА-ЖЕНІ ГРИБИ ЗІ ШПАРАГУСОМ** 14

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

 **PICKLED MUSHROOMS** **МАРИНОВАНІ ГРИБИ** 16

Tender button mushrooms infused with a bright blend of vinegar, fresh lemon juice, and sunflower oil, delicately seasoned with garlic and aromatic herbs

GRILLED KOVBASA **КОВБАСА** 10

Artisan Ukrainian-style kovbasa, flame-grilled for bold, smoky flavor. Make it Double \$18

UKRAINIAN SAMPLER **УКРАЇНСЬКЕ АСОРТИ** 14

Toasted artisan bread topped with pickled mushrooms, kovbasa bits, house-pickled cucumbers, grape tomatoes, and dill cheese. Served with Hutsul Varya and Ukrainian shredded cabbage salad. Make it Double for \$21

 **POTATO PANCAKES** **ДІРҀУНИ** 14

Three freshly made, golden-crisp potato pancakes. Served with sour cream. Make it a Double—six pancakes for just \$7 more.

VARIETY PIEROGI MINI 17

One of Potato, Potato and Cheddar cheese, Potato and Farmer’s cheese, Potato and Mushroom, Sauerkraut, and Crunchy cabbage. Prepared and served boiled. Upgrade your finish: **Deep-fried \$20 – Pan-fried \$21** (extra prep time applies)

Borscht and Soup

Борщ або Зупа

BORSCHT		Cup	6
БОРЩ		Bowl	8
PICKLE SOUP		Cup	6
РОЗСОЛЬНИК		Bowl	8
SOUP OF THE DAY		Cup	6
		Bowl	8
BORSCHT or SOUP TO GO		Quart	16



Salads **Салати**



UKRAINIAN TRADITIONAL SALAD **ГОРОДНІЙ** 8
Crisp tomatoes, cucumbers, red onion, and radishes—at their peak—offer vibrant texture and refreshing contrast. Pairs effortlessly with rich mains, and comes with Ukrainian vinaigrette or sour cream. **Make it Double \$14**

UKRAINIAN SHREDDED CABBAGE **З КАПУСТИ** 9
A finely chopped Ukrainian classic with crisp cabbage, sweet onion, fresh dill, and black pepper for a clean, refreshing bite.

Make it Double \$16

BEETS OF PARADISE **РАЙСЬКІ БУРЯЧКИ** 10
A vibrant Ukrainian classic of shredded red beets, garlic, cranberries, onion, and walnuts—brightened with dill, parsley, and cold-pressed sunflower oil. Earthy, aromatic, and naturally vegetarian

Make it Double \$17

HUTSUL VARYA **ГУЦУЛЬСЬКА ВАРЯ** 11
A bold Ukrainian staple with red beets, cranberries, sauerkraut, onion, and white beans—seasoned simply and dressed in sunflower oil

Make it Double \$18

ADD A PROTEIN TO ANY SALAD***

CHICKEN TENDERS 9	GRILLED CHIKEN 11
KOVBASA 9	SHNITSEL’ 11
BACON 5.50	SALMON 14

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS

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

У Сполучених Штатах прийнято залишати офіціантові чайові у розмірі 20% або більше за добре обслуговування. Для вашої зручності наша команда може запитати, чи бажаєте ви додати чайові безпосередньо до рахунку.



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American Caviar Ukrainian Way Кав'яр по Українському

Caviar the ultimate symbol of luxury dining, caviar has been savored since the 10th century, when sturgeon roe from the Sea of Azov first graced the tables of Byzantine nobles through trade with Rus' (today's Ukraine). Caviar Toast Served with house-made toast, artisan cheese, and fresh cucumber slices, Caviar Plate Served with house-made toast, artisan cheese, fresh cucumber, mini potato pancakes, and sour cream.

CAVIAR SYMPHONY **

A curated selection of our finest caviars—**American White Sturgeon, Hackleback, Paddlefish, Rainbow Trout, and Keta Salmon**—served in one- or two-ounce portions. Paired with house-made toast, artisan cheese spread, crisp cucumber, and mini potato pancakes with sour cream, this luxurious plate delivers a refined and harmonious tasting experience.

5x1 oz servings - 308*** 5x2 oz servings - 546***

BLACK CAVIAR**

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

Caviar Toast 1 oz (30g) Serving - 126 *** Caviar Duo Toast & Mini Potato Pancakes 2 oz (60g) - 198***

Suggested Pairings — Elegant sparkling rosé, refined champagne, vibrant pinot noir, or artisanal amber ale and crisp pilsner.

Sustainably farm-raised off the California coast, these large, delicate pearls shine in dark gray-brown hues. With a creamy, velvety texture, they offer a clean, nutty sweetness and a refined, lingering finish — often likened to the prized Ossetra caviar of Ukraine's Azov and Black Sea.

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

Caviar Toast 1 oz (30g) Serving - 78 *** Caviar Duo Toast & Mini Potato Pancakes 2 oz (60g) - 128***

Suggested Pairings — Classic champagne, vibrant rosé, or a refined dry white wine. For tradition with a bold edge, enjoy with ice-cold Ukrainian vodka.

Wild-caught from rivers of the American South, these small, dark pearls shimmer in smoky gray to deep black hues. Their velvety texture and gentle burst reveal a rich yet mild flavor, with notes of nuttiness, subtle sweetness, and a refined salty finish — reminiscent of the prized Sevruga caviar of Ukraine's Azov and Black Seas.

PADDLEFISH CAVIAR (wild caught, USA) КАВ'ЯР ВЕДОНОСА

Caviar Toast 1 oz (30g) Serving - 64*** Caviar Duo Toast & Mini Potato Pancakes 2 oz (60g) - 108***

Suggested Pairings — Brut champagne or prosecco, vibrant rosé, and crisp dry whites. Best enjoyed with ice-cold vodka.

Sustainably sourced from American paddlefish, these medium gray pearls resemble Sevruga caviar. Their delicate texture gently bursts to reveal a rich, earthy flavor with a refined, lingering finish.

RED CAVIAR**

Suggested Pairings — Elegant Sauvignon Blanc, vibrant Pinot Noir, or ice-cold Ukrainian vodka.

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

Caviar Toast 1 oz (30g) Serving - 36*** Caviar Duo Toast & Mini Potato Pancakes 2 oz (60g) - 59***

Sustainably farmed in cool freshwater lakes, these medium pearls offer a mild, sweet flavor with a delicate briny finish. Their firm, velvety texture gently bursts to reveal a refined, creamy interior.

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

Caviar Toast 1 oz (30g) Serving - 31*** Caviar Duo Toast & Mini Potato Pancakes 2 oz (60g) - 54***

Sourced from Pacific Keta salmon, these large, brilliant orange pearls with red flecks deliver an intense, clean flavor with subtle minerality and a buttery finish. Their firm, velvety texture gently bursts to reveal a refined, luxurious interior.

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

*****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS**

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

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Brunch, Lunch and More

Served Friday—Sunday 11AM — 2 PM

BRUNCH PIEROGI PLATES

Brunch Pierogi Trio Choose any three artisan pierogies, prepared to perfection —

Boiled 14 **Deep Fried** 17 **Pan Fried** 18

Accompanied by a farm-fresh egg cooked to your liking and a delicate salad for balance.

Pierogi Choices

TRADITIONAL POTATO 3 КАРТОПЛАЄЮ

POTATO & FARMER'S CHEESE 3 КАРТОПЛАЄЮ І СИРОМ

POTATO & CHEDDAR CHEESE 3 КАРТОПЛАЄЮ І ЧЕДЕРОМ)

POTATO & MUSHROOM 3 КАРТОПЛАЄЮ І ГРИБАМИ

POTATO & CRUNCHY CABBGE 3 КАРТОПЛАЄЮ І КАПУСТОЮ

SAUERKRAUT 3 КВАШЕНОЮ КАПУСТОЮ

Enhance your dish:

– Substitute an egg with a Classic Style Omelet – add 4

– Or indulge in a Ukrainian Country-Style Omelet with garden vegetables, cheese, bacon, and house-made kovbasa – add 6

EGG ROYALES

Queen's Royale

Crisp potato pancakes crowned with delicate smoked salmon and a perfectly poached fresh egg 14

King's Royale

Crisp potato pancakes crowned with grilled Ukrainian kovbasa and a delicately poached egg 14

Prince's Royale

Crisp potato pancakes layered with golden slices of Galician pork shnitsel and a gently poached egg 14

Royale Family

Golden potato pancake layered with sautéed vegetables, smoky bacon, grilled kovbasa, and melted cheese. Finished with a delicately poached egg 17

SWEET FRUIT CREPES

Delicate house-made crepes (2 per order), filled with sweet farmer's cheese and finished with powdered sugar. Served with your choice of blueberry or strawberry topping for a bright, elegant finish

19

Extras and Toppings

BACON 5.5 CAMELIZED ONIONS 2

APPLE SAUCE 2 MUSHROOM GRAVY 4.5

CABBAGE ROLL 12 SHNITSEL 11

KOVBASA LINK 9 HUTSUL VARIA 7.50

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 14

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

KOVBASA SUB З КОВБАСОЮ 14

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

SMOKED SALMON SUB КОПЧЕНИМ ЛОСОСЕМ 17 ***

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

Gluten free bun available for additional \$4

CHICKEN LUNCH SPECIAL

Comes with house fries and a bowl of Borscht or Soup

CHICKEN NUGGETS 14***

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

BREADED CHICKEN TENDERS 15***

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

HOME STYLE GRILLED CHICKEN 18***

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

EXTRA SIDES

HAND CUT HOUSE FRIES 5.50

HAND CUT UKRAINIAN FRIES 6.50

SMALL SALAD 4.50

BACON 5.50

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Entrées and Dinner

Вечеря та Основні Страви

Served all day

SHASHLYK ШАШАЛИК

37***

Exquisite beef tenderloin, carefully chosen and marinated in a refined Ukrainian blend of herbs and spices. Skewered and grilled over an open flame to achieve a delicate balance of smokiness and tenderness. Presented with a harmony of seasonal vegetables, or enhanced with garlic-kissed asparagus (+\$4). Best savored medium rare to showcase its succulence.

LAMB SHANK БАРАНЯЧА ГОМІЛКА

34***

A tender lamb shank, slow-braised in red wine with aromatic Carpathian herbs and vegies, until the meat falls gracefully from the bone. Accompanied by velvety mashed potatoes and seasonal vegetables, with the option to elevate with garlic-kissed asparagus (+\$4).

KOZAK PLATTER КОЗАЦЬКА МИСКА

27

A generous feast of two artisanal kovbasas, three hand-crafted pierogis of your choice, and three golden potato pancakes — a true tribute to Ukraine’s timeless flavors

MEATLOAF РУЛЕТ З ЯЛОВИЧИНИ

27***

All-beef meatloaf, served with velvety mashed potatoes, mushroom gravy, and a red wine onion ragout. Accompanied by seasonal vegetables or garlic asparagus (+\$4).

CHICKEN KYIV КОТАСТА ПО КИЇВСЬКИ

23***

Golden-crusted chicken breast filled with herb-infused butter, served with creamy mashed potatoes and a fresh garden salad. Garlic asparagus available (+\$4).

POT ROAST ТУШЕНА ЯЛОВИЧА ВИРІЗКА

24***

Slow-braised beef chuck with carrots, celery, and potatoes, finished in a rich red wine onion ragout.

CABBAGE ROLLS ГОЛУБИ

21

Hand-rolled cabbage leaves filled with seasoned beef and rice, served with classic sour cream white sauce. artisan house crafted **Red Sauce** available for an additional (+\$2).

UKRAINIAN MEATBALLS БИТОЧКИ

19

A refined trio of beef, pork, and chicken, gently simmered in a velvety onion-carrot ragout. Presented over a cloud of creamy mashed potatoes for a comforting yet elegant finish.

GALICIAN SHNITSEL' ГАЛИЦЬКИЙ ШНИЦЕЛЬ

19***

Elegant pork loin, Galician-style—lightly seasoned, golden-crisp, and pan-seared to perfection. Served with silky mashed potatoes, rich mushroom gravy, and a bright Ukrainian cabbage slaw.

Desserts

CARROT CAKE 14

KEYLIME PIE 12

CHOCOLATE KAHLUA TORTE 14

SOUR CHERRY PIEROGIS 14

Sweet Crepe with farmer’s cheese - NALYSNYK Z SYROM (Ukr) 12

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Artisan Ukrainian Pierogis Handcrafted from scratch by skilled Ukrainian chefs, each pierogi is filled with fresh, whole-some ingredients—delivering authentic tradition and heartfelt flavor 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 CABBGE</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 І КОВБАСКА

Boiled 18 **Deep Fried** 21 **Pan Fried** 22

Four (4) pierogis of your choice, served with a link of artisan kovbasa and a refreshing Ukrainian shredded cabbage salad

• **PIEROGI PLATE CABBAGE ROLL** ПИРОГИ І ГОЛУБЕЦЬ

Boiled 19 **Deep Fried** 22 **Pan Fried** 23

Four (4) pierogis of your choice, served with a traditional Ukrainian hand-rolled cabbage roll filled with seasoned rice and beef, topped with creamy sour cream sauce (option to add or substitute artisan house crafted **Red Sauce** for \$2), and accompanied by a crisp Ukrainian shredded cabbage salad

• **PIEROGI PLATE SHNITSEL'** ПИРОГИ І ШНИЦЕЛЬ

Boiled 19 **Deep Fried** 22 **Pan Fried** 23

Four (4) pierogis of your choice, served with a tender Galician Schnitzel' and a crisp Ukrainian shredded cabbage salad

• **PIEROGI PLATE HUTSUL VARYA** ПИРОГИ З ГУЦУЛЬСЬКОЮ ВАРЄЮ

Boiled 17 **Deep Fried** 20 **Pan Fried** 21

Four (4) pierogis of your choice, served alongside a classic Ukrainian vegetarian salad of red beets, prunes, sauerkraut, onions, and white beans, lightly seasoned and dressed in sunflower oil, with a side of crisp Ukrainian shredded cabbage salad

1 DOZEN Pierogi of One Kind Only

Boiled 20 **Deep Fried** 23 **Pan Fried** 24

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

VARIETY Pierogi

Boiled 25 **Deep Fried** 28 **Pan Fried** 29

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 5.5	CARAMELIZED ONIONS 2	APPLE SAUCE 2	MUSHROOM GRAVY 4.5
CABBAGE ROLL 12	SHNITSEL 11	KOVBASA LINK 9	HUTSUL VARIA 7.50

Kid's Menu

CHICKEN NUGGETS WITH MASHED POTATOES OR HOUSE FRIES 14

CHICKEN TENDERS WITH MASHED POTATOES OR HOUSE FRIES 15

MAC AND CHEESE 10

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