



# MENU

родная-кухня.рф

Open daily from  
12:00 PM to 12:00 AM



## Let's Get to Know Each Other!

"Evenings on a Farm Near Dikanka" – one of the most popular and unusual works by the Russian classic writer Nikolai Gogol – gave its name to the first restaurant of the Rodnaya Kukhnia (Native Cuisine) Restaurants Family.

Gogol's Dikanka is a small village buzzing with life, full of unique and colourful characters, each captivating in their own way. And so is our Dikanka: always lively, cheerful, and filled with a special atmosphere you won't mistake for anything else. Here, you'll be warmly welcomed, generously served, and well fed.

Dikanka is nostalgia for childhood summer holidays spent at Grandma's in the countryside. It's the everyday life of those Cossacks who settled in the Kuban region to perform military service at the borders of the Russian Empire, and in peacetime to farm the land and raise families.

It is the world of our ancestors, lovingly recreated within the walls of Dikanka.

We are truly delighted to introduce you to our restaurant!

Dear guests, we wish you a wonderful day, and – enjoy your meals!



Bratina Bowl for Cheerful Company

1060/1000 g | RUR 5000.-

PLEASE PRESENT YOUR DISCOUNT CARD BEFORE FINALISING THE INVOICE

Please inform the waiter if you are allergic to any products.

The appearance of the dish may differ from the photo.



# APPETIZERS



## A cubit of horilka

An old-fashioned generous pour of homemade spirit!  
A folk-style serving, inspired by traditional measures – roughly a forearm's worth of spirit!

720 g/500 ml | RUR 2600.-



## Cossack Treasure: This Is Salo!

Salted pork fat, smoked pork brisket, and cured lard –  
served with onion, garlic, and a fresh tomato

230 g | RUR 695.-

## Barrel Pickles

Assorted homemade pickled treats straight  
from the barrel

360 g | RUR 500.-



## Zavertushki –

## Rustic Zucchini Rolls

Tender grilled young zucchini, wrapped with sweet  
tomatoes and smoky cured bacon.  
A perfect bite to go with horilka!

200 g | RUR 470.-

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# APPETIZERS



## Cossack Snack Platter

Kolbyk (stuffed pork stomach); house pastrami; rolls of chicken, pork, and beef with various fillings; buzhenina (roasted pork); and a handful of fresh herbs

360 g | RUR 1220.-

## Herring with Onion and potatoes

280 g | RUR 410.-

## Veggies from the Garden Bed

Fresh cucumbers, ripe tomatoes, sweet pepper, crunchy radish, and a good bunch of hearty and wholesome greens

355 g | RUR 425.-

## Zavivantsy Rolled Eggplants

Grilled eggplant rolls with cheese, garlic, and walnuts

260 g | RUR 550.-



## Homestyle Kholodets

Jellied meat aspic made from pork, chicken, and veal – served with tangy sauerkraut

335 g | RUR 530.-



## A Board for Horilka!

Herring, smoked mackerel, salo (pork fat), potatoes, a hard-boiled egg (you'll have to peel it!), onion, a sprat sandwich, barrel pickles, and a bright red tomato fresh from the greenhouse

510 g | RUR 795.-

## Rich Catch

An assortment of lightly salted salmon, trout, and smoked butterfish. Served with a quail egg stuffed with salmon roe, olives, and a touch of creamy butter

230 g | RUR 1300.-

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# SALADS



## Garden Vegetable Salad

Crisp cucumbers, ripe tomatoes, bell pepper, crunchy radish, and purple onion, dressed in fragrant oil – served with a poached egg and smoky sour cream

315 g | RUR 420.-



## Rustic Vegetable Vinaigrette

Dressed in fragrant vegetable oil

220 g | RUR 310.-



## Vegetable Fair

Fried eggplants, rosy tomatoes, and roasted peppers – served with cream-cheese sauce

245 g | RUR 435.-

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# SALADS



## Fifochka (The Glam Girl)

A glamorous salad of lightly salted salmon, lightly smoked butterfish, boiled potatoes, carrots, and sweet corn, dressed with a light mayo and a splash of lemon juice

190 g | RUR 550.-



## Herring Under a Fur Coat

Traditional layered salad with pickled herring, vegetables, and mayo

290 g | RUR 460.-



## 'Overseas' Salad

A salad of sea dwellers with fresh greens and avocado, topped with a creamy sauce

245 g | RUR 950.-



## Divny (Marvelous) Salad

A delicate salad with tiger prawns, chicken egg, and avocado. Served with a small bowl of red caviar on the side!

220 g | RUR 775.-

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# SALADS

## Khrustalny (Crystal) Salad

Salad with roasted salmon, potatoes,  
green beans,  
and a tuna-based dressing

235 g | RUR 835.-

## Utiachy (Ducky) Salad

Grilled duck fillet  
with baked apples,  
dressed in a light citrus sauce

190 g | RUR 610.-

## Dvodiansky (Aristocratic) Salad

Warm veal with a bounty of fresh greens,  
dressed in an exotic sauce

210 g | RUR 860.-

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# SALADS



## Barin (Nobleman)

A traditional 'nobleman's' salad with veal, chicken, onion, and red tomatoes, dressed with Provencal-style sauce and served in a crispy pita bread basket

240 g | RUR 810.-



## Olivier (Russian) Salad

A homestyle take on the classic salad with tender boiled chicken and beef

190 g | RUR 450.-



## Olivier (Russian) Salad

A homestyle version of the classic with pickled mushrooms

270 g | RUR 480.-

## "Feeling Sick? This'll Fix You"

Hearty ham, tender boiled beef, and homemade chicken, with barrel pickled cucumbers and onions – all brought together with a zesty mustard-mayo sauce to give you a real kick!

175 g | RUR 465.-

## Caesar Salad with Chicken

240 g | RUR 510.-

## Caesar Salad with Shrimps

240 g | RUR 660.-



## Swallow's Nest

A piquant salad with smoked quail, tender green peas, and sprouted wheat, dressed in a creamy white sauce. Truly delicious!

225 g | RUR 750.-

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# SOUPS



**Hearty Broth**  
with Pelmeni  
(traditional  
meat dumplings)  
380 g | RUR 330.-

**Classic Borsht**  
with garlic and pampushka buns  
420 g | RUR 570.-

**Meat Solianochka**  
with mixed meats, smoked  
goodies, and a touch of olives  
320 g | RUR 530.-

## Tsar's Ukha

A royal fish soup with trout, zander, and catfish

360 g | RUR 750.-

## Homemade Noodles with Chicken

350 g | RUR 350.-



## Delicious Fried Pirozhki

- with cabbage
- with egg and green onion
- with mashed potatoes

Served with a dollop of sour cream

190 g | RUR 205.-

## Bread Basket

An assortment of four types of rustic bread

215 g | RUR 220.-

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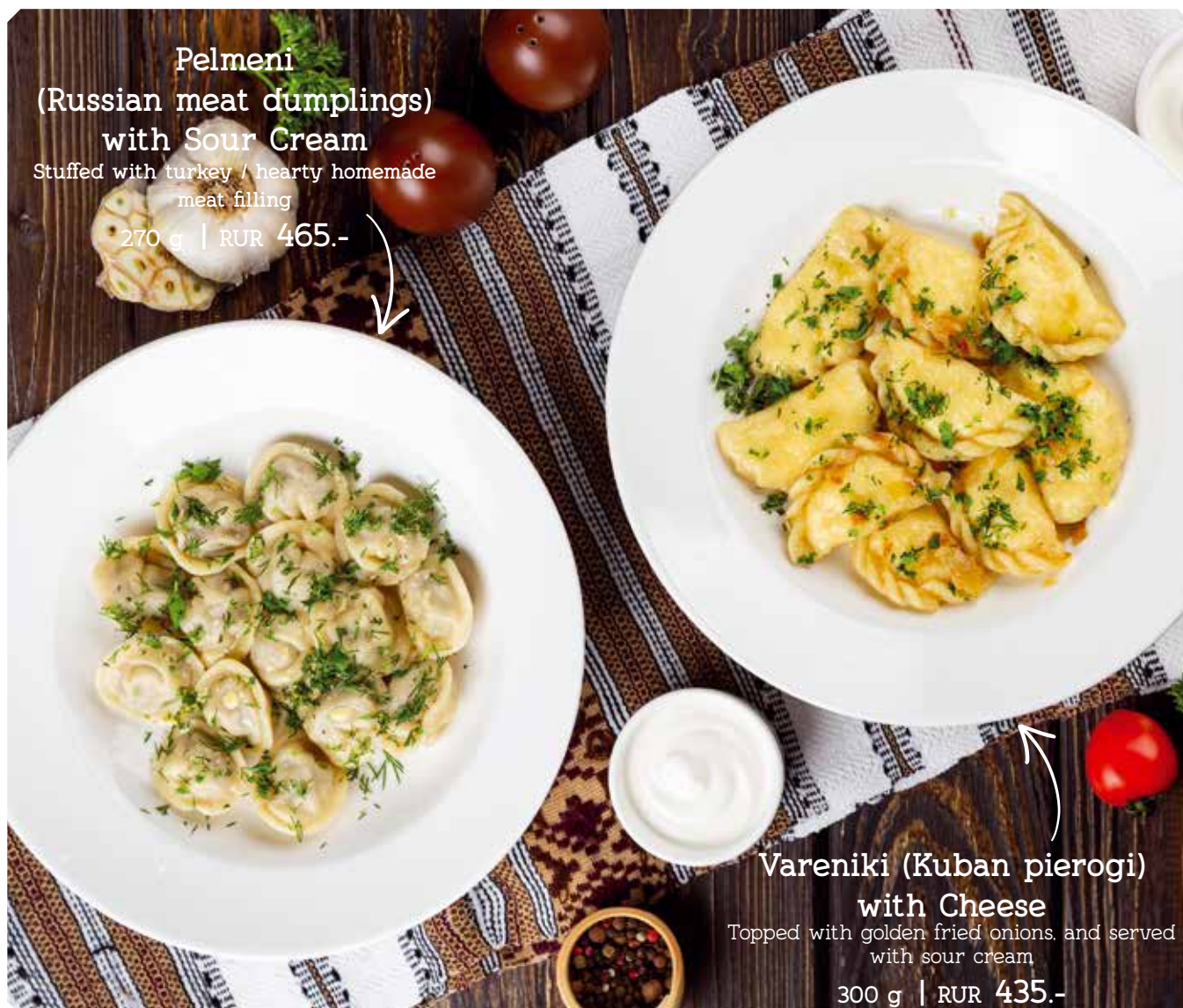
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# PELMENI & VARENIKI



## Pelmeni (Russian meat dumplings) with Sour Cream

Stuffed with turkey / hearty homemade  
meat filling

270 g | RUR 465.-

## Vareniki (Kuban pierogi) with Cheese

Topped with golden fried onions, and served  
with sour cream

300 g | RUR 435.-



## Vareniki (Kuban pierogi) with Sour Cream

Choose your filling:

- Rustic-style potato with pork cracklings
- Mushrooms and potatoes, garnished  
with pork cracklings

300 g | RUR 415.-

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# HOT APPETIZERS



## Cossack-Style Pancakes

Filled with chicken and mushrooms,  
baked under melted cheese

250 g | RUR 525.-

## Grandma's Freshly Made Pancakes

Served hot off the skillet.  
Your choice of honey, sour cream, jam, or sweetened  
condensed milk

140 g | RUR 220.-



## Deruny (Potato Flapjacks)

210 g | RUR 310.-



## Fisherman's Boat

Mussels simmered in a creamy sauce,  
served with an assortment of vegetables

300 g | RUR 685.-



Menu, Special  
Offers, and All  
the Highlights!

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# POTS & PANS



## Pork / Beef Kovbasa (Sausage)

Homemade pan-fried sausage, served with fried potatoes, and seasoned with coriander and garlic

360 g | RUR 635/695.-

## The Playful Rabbit

Rabbit stewed in a creamy sauce with champignon mushrooms, topped with a golden pastry crust

390 g | RUR 850.-



## TO DIKANKA RESTAURANT

by Timofei Razantsvei

Translated by Vladimir Pukis

Two came to the Cossack restaurant today—  
He and She, to while the evening away.  
He sipped horseradish vodka strong and bold.  
She savoured wine rare, only found in Kuban's fold.  
The Cossack choir... slow, steady, and true.  
Won over the hearts of these lovers two.  
The soloist sang with passion so deep.  
That time itself seemed to fall asleep.  
Candles flickered like fire on every table.  
In their eyes danced the same warm glowing flame.  
And then a miracle lit up the land:  
He gave his heart and asked for her hand.  
In an instant, joy lit up their faces.  
When she said "yes" to his heartfelt embraces.  
Their lips met in a tender kiss.  
A love born deep, forever and bliss.



## "Dikanka's Wild Anka" Roast Plate

Beef tenderloin with crispy fried potatoes and a heaping pile of garden vegetables

300 g | RUR 900.-

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# HOT FISH DISHES



## Zander à la Prince

Fillet of Kuban zander, pan-fried to a golden crust, served with zucchini omelette and avocado sauce

340 g | RUR 760.-



## Catfish à la Cossacks

Fried catfish fillets with creamy onion and buttery pitim

365 g | RUR 720.-



## "By the Pike's Command..."

Tender pike fish balls – served with mashed potatoes and a creamy tomato sauce

365 g | RUR 650.-

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# HOT FISH DISHES

## Whole Grilled Trout

Trout baked on the grill with tomatoes  
and aromatic herbs

per 100 g | RUR 350.-



## Fisherman's Joy

Golden-fried carp with crispy onions,  
mashed potatoes, and tomato sauce

per 100 g | RUR 375.-

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# HOT MEAT DISHES



## Evenings on the Farmstead

Marinated lamb entrecôtes, grilled to perfection and garnished with fresh herbs

per 100 g | RUR 870.-



## "Zdorovenki Buly!"

("Wishing you good health!")

Grilled beef medallions served with wholesome vegetables

350 g | RUR 1150.-



## Chicken Kyiv

Stuffed with creamy butter and served with mashed potatoes

280 g | RUR 585.-



## Zariadets (Power-Charged) Beef

Beef ribs slow-braised for 24 hours with fragrant root vegetables and baked potatoes on the side

per 100 g | RUR 630.-

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# HOT MEAT DISHES



## Stanichnye (Cossack Village) Cutlets

Golden pan-fried meat patties with fluffy mashed potatoes, served with Grandma's-style sauce

400 g | RUR 745.-



## Where the Cossacks Dine Steak

A hearty slice of grilled beef, served with our house-made signature sauce

per 100 g | RUR 815.-



## Farmstead Pork

Pork fried in a crispy net with aromatic herbs, served with mashed potatoes wrapped in bacon and a fresh 'Summer' sauce

400 g | RUR 795.-



## Chicken à la Yelizavetinskaya

Chicken roulades wrapped with Georgian cheese suluguni and bacon, laid on a bed of deruny potato flapjacks, and topped with creamy cheese sauce

420 g | RUR 735.-

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# HOT MEAT DISHES



## Rustic Pork Knuckle

Pork knuckle soaked overnight in beer, served with boiled potatoes and apple with lingonberry sauce

per 100 g | RUR 295.-



## Tapaka Chicken

Half a crispy, golden fried chicken

per 100 g | RUR 275.-



## Slow-Braised Lamb

with a seasonal vegetable medley on the side

300 g | RUR 1350.-



## Grandma's Duck

Duck fillet marinated in exotic spices, pan-fried in butter with garlic – served with a seasonal vegetable gratin. Recommended medium doneness

310 g | RUR 835.-

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# HOT MEAT DISHES



## Just Like at Grandma's

Pork ribs grilled in a honey-spiced marinade. Served with baked potatoes, assorted pickles, marinated onions, and a tasty sauce

per 100 g | RUR 420.-



## Country Duck

Slow-braised duck leg with cherry sauce and cabbage strudel

305 g | RUR 820.-

# SIDE DISHES

## Potato Wedges

With garlic and coriander, country-style

150 g | RUR 150.-

## Grilled Vegetables

Zucchini, eggplant, bell pepper, mushrooms, and tomato

150 g | RUR 280.-

## Mashed Potatoes

### "Peasant Style"

Can be optionally served with crispy pork cracklings

150 g | RUR 150.-

## Boiled Potatoes

150 g | RUR 155.-

## Potatoes

Fried in Lard

150 g | RUR 200.-

## Potatoes

Fried with Mushrooms

150 g | RUR 225.-

## French Fries

100 g | RUR 200.-

# SAUCES & OTHER DELIGHTS

## Pomegranate Sauce Narşarab

50 g | RUR 80.-

## Red Sauce Satsibeli

50 g | RUR 60.-

## White Garlic-Flavoured Sauce

50 g | RUR 60.-

## Chili Sauce

50 g | RUR 105.-

## Eye-Burner Horseradish

50 g | RUR 60.-

## Spicy & Tears-Inducing Mustard

50 g | RUR 60.-

## Olive Oil

50 g | RUR 60.-

## Smalets (Pork Lard)

50 g | RUR 85.-

## Fruit Jam

50 g | RUR 95.-

## Jam for Tea

50 g | RUR 60.-

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# DESSERTS

## Medovik (Honey Cake)

Tender honey-based choux sponge layers soaked in caramel cream

170 g | RUR 405.-

## Smuglianka (Brunette) Cake

Blackcurrant cake with a sour- and buttercream frosting

180 g | RUR 400.-

## Napoleon Cake

160 g | RUR 395.-



## Syrniki (Cottage Cheese Pancakes)

served with sour cream, salted caramel, and nuts

200 g | RUR 350.-



## Nutty Delight

Homemade dessert with hazelnuts

150 g | RUR 395.-

## Vareniki (Cossack Pierogi) Stuffed with Cherries

Traditional dumplings with cherry filling

280 g | RUR 410.-

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Discover our single-varietal wines crafted from grapes grown in the finest vineyards of the picturesque terroir «Kuban. Taman Peninsula.»

Each cluster is carefully hand-picked at the peak of ripeness, ensuring exceptional quality. Modern viticultural techniques and the use of pneumatic pressing help preserve the freshness and aroma of the grapes.

### CABERNET

- Color:** Deep ruby
- Aroma:** Hints of wild violet, blackcurrant, cherry, blackberry, and green tea leaf
- Palate:** Full-bodied and well-structured, with pleasant tannins and a long, fruity finish
- Pairing:** Perfectly complements our signature dishes such as "Zariadets Beef," "Evenings on the Farmstead," and "Zdorovenki Buly!"

### CHARDONNAY

- Color:** Straw-yellow
- Aroma:** Notes of white fruits, blooming acacia, and lilac
- Palate:** Full and harmonious, with a lingering finish
- Pairing:** Ideally suited to our house specialties like "Zander à la Prince," "Whole Grilled Trout," "Chicken à la Yelizavetinskaya," "Tapaka Chicken," and pike fish balls.







# DRINK MENU

РОДНАЯ-КУХНЯ.РФ



RUR

## WINES OF THE HOUSE

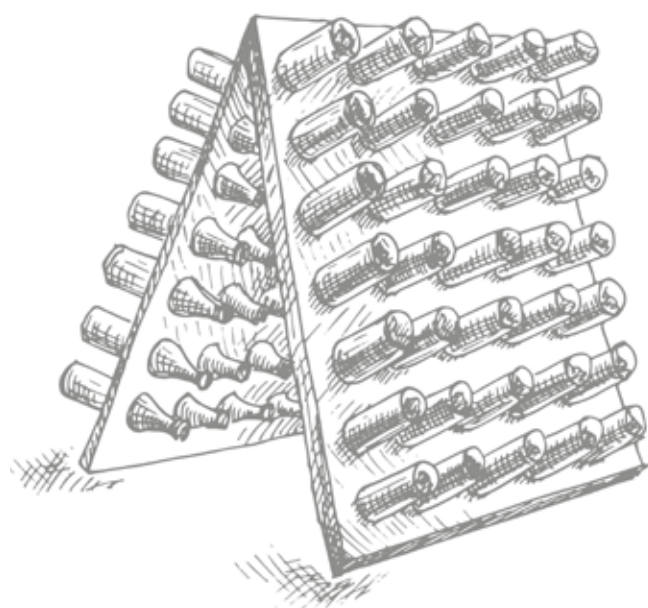
<b>Chardonnay</b>	750 ml	1700.-
Russia, Taman – white dry wine		
<b>Cabernet</b>	750 ml	1700.-
Russia, Taman – red dry wine		

## FANAGORIA ESTATE WINERY

<b>F-Style Riesling</b>	150 ml	380.-
Russia, Taman – white medium dry wine	750 ml	1900.-
<b>F-Style Rubin</b>	150 ml	380.-
Russia, Taman – red medium sweet wine	750 ml	1900.-
<b>Cru Lermont Speciale Reserve</b>	750 ml	2650.-
Russia, Taman – red or white dry wine		

## DESSERT WINES

<b>Velvet Season Riesling</b>	75 ml	345.-
Russia, Taman – white dessert wine	500 ml	2300.-
<b>Velvet Season Cabernet</b>	75 ml	345.-
Russia, Taman – red dessert wine	500 ml	2300.-



RUR

## GALITSKIY & GALITSKIY WINERY

<b>Cossack – Krasnaya Gorka</b>	750 ml	6000.-
Russia, Anapa – red dry wine		
<b>Sauvignon Blanc – Krasnaya Gorka</b>	750 ml	6000.-
Russia, Anapa – white dry wine		
<b>Merlot – Krasnaya Gorka</b>	750 ml	6000.-
Russia, Anapa – red dry wine		

## KUBAN WINES

<b>Sukhaya Gora, Sort Sauvignon Blanc</b>	150 ml	390.-
Russia, Novorossiysk – white dry wine	750 ml	1950.-
<b>Sukhaya Gora, Sort Cabernet Sauvignon</b>	150 ml	390.-
Russia, Novorossiysk – red dry wine	750 ml	1950.-
<b>Château Taman NUDE Rkatsiteli</b>	150 ml	440.-
Russia, Temriuk – white dry wine	750 ml	2200.-
<b>Château Taman NUDE Saperavi</b>	150 ml	440.-
Russia, Temriuk – red dry wine	750 ml	2200.-
<b>Château de Talu French Lessons</b>	150 ml	500.-
Russia, Gelendzhik – white dry wine	750 ml	2500.-
<b>Château de Talu French Lessons</b>	150 ml	500.-
Russia, Gelendzhik – red dry wine	750 ml	2500.-
<b>Semisam Shumrinka</b>	150 ml	540.-
Russia, Anapa Region – red dry wine	750 ml	2700.-
<b>Semisam Shumrinka</b>	150 ml	540.-
Russia, Anapa Region – white dry wine	750 ml	2700.-
<b>Côte Rocheuse Whisper of Flowers</b>	150 ml	550.-
Russia, Anapa – white dry wine	750 ml	2750.-
<b>Côte Rocheuse Wind in the Grass</b>	150 ml	550.-
Russia, Anapa – red dry wine	750 ml	2750.-
<b>Merkotan Estate Winery Sauvignon Blanc</b>	750 ml	3000.-
Russia, Anapa Region – white dry wine		
<b>Merkotan Estate Winery Cabernet Franc Rosé</b>	750 ml	3000.-
Russia, Anapa Region – rosé dry wine		
<b>Sikora Riesling</b>	750 ml	3750.-
Russia, Novorossiysk – white dry wine		
<b>Sikora Cabernet Sauvignon</b>	750 ml	3750.-
Russia, Novorossiysk – red dry wine		

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RUR

## WHITE INTERNATIONAL WINES

<b>Jaleo</b>	150 ml	460.-
Spain – Semi-Sweet Wine	750 ml	2300.-
<b>Alma Romana Pinot Grigio</b>	150 ml	580.-
Italy – Off-Dry Wine	750 ml	2900.-
<b>Octavo Arte Verdejo</b>	150 ml	590.-
Spain – Off-Dry Wine	750 ml	2950.-

## RED INTERNATIONAL WINES

<b>Jaleo</b>	150 ml	460.-
Spain – Semi-Sweet Wine	750 ml	2300.-
<b>Octavo Arte Tempranillo</b>	150 ml	590.-
Spain – Off-Dry Wine	750 ml	2950.-

## WINES OF GEORGIA

<b>Tsinandali</b>	750 ml	2900.-
White Dry Wine		
<b>Saperavi</b>	750 ml	2750.-
Red Dry Wine		
<b>Pirosmani</b>	750 ml	2750.-
Red Medium-Dry Wine		
<b>Mukuzani</b>	750 ml	3400.-
Red Dry Wine		
<b>Kindzmarauli</b>	750 ml	3400.-
Red Medium-Sweet Wine		
<b>Khvanchkara</b>	750 ml	4200.-
Red Medium-Sweet Wine		

## CHAMPAGNE

<b>Gruet Sélection AOC</b>	750 ml	8550.-
France – White Brut		

## SPARKLING WINES

<b>Casa Defrà Prosecco</b>	750 ml	2950.-
Italy – White Extra Dry Wine		
<b>Casa Defrà Prosecco Rosé</b>	750 ml	3300.-
Italy – Rosé Extra Dry Wine		
<b>Louis Vallon</b>	750 ml	3950.-
<b>Crémant de Bordeaux AOC</b>		
France – White Brut		

RUR

## RUSSIAN WINE HOUSE ABRAU-DURSO

<b>Abrau-Durso Sparkling</b>	200 ml	550.-
Russia – Brut / Semi-Sweet Wine		
<b>Abrau-Durso Sparkling</b>	750 ml	1950.-
Russia – White Semi-Sweet / White Off-Dry Wine		
<b>Abrau-Durso Premium Victor Dravigny Cuvée</b>	750 ml	3000.-
White Brut (Russia)		
<b>Abrau-Durso Premium Victor Dravigny Cuvée</b>	750 ml	3000.-
White Semi-Sweet (Russia)		
<b>Abrau-Durso Premium Victor Dravigny Cuvée</b>	750 ml	3000.-
Rosé Brut (Russia)		

## ORGANIC VODKA

<b>Chistye Rosy</b>	50 ml	450.-
(Russia)		

## RUSSIAN VODKA

<b>Tsarskaya Original</b>	50 ml	220.-
<b>Tsarskaya Gold</b>	50 ml	240.-
<b>Fortuna Premium Gold</b>	50 ml	290.-
<b>Onegin</b>	50 ml	500.-
<b>Niki</b>	50 ml	550.-

## CRAFT DISTILLATES

<b>Quince Moonshine</b>	50 ml	250.-
(Russia, Stavropol Region)		
<b>Feijoa Moonshine</b>	50 ml	250.-
(Russia, Stavropol Region)		
<b>Grape Vodka “Samogray”</b>	50 ml	260.-
(Russia, Timashevsk) – White Grape		
<b>Rye Distillate “Samogray”</b>	50 ml	260.-
(Russia, Timashevsk)		
<b>Traditional Country Moonshine</b>	50 ml	330.-
(Belarus) – Rye & Wheat		
<b>Fanagoria Chacha Rkatsiteli</b>	50 ml	330.-
(Russia, Taman) – Grape Vodka		
<b>Apricot Infusion “Samogray”</b>	50 ml	440.-
(Russia, Timashevsk) – Semi-Sweet Liqueur		

## INFUSED VODKA (BASED ON “RUSSKY VEK” VODKA)

<b>Khrenovukha</b> (Horseradish)	50 ml	220.-
<b>Malinovka</b> (Raspberry)	50 ml	220.-
<b>Vishnevka</b> (Cherry)	50 ml	220.-
<b>Brusnichnaya</b> (Lingonberry)	50 ml	220.-
<b>Pertsovka</b> (Chili Pepper)	50 ml	220.-
<b>Derevenskaya</b> (Rustic Herb Blend)	50 ml	220.-

## ONEGIN GOURMET INFUSIONS

<b>Cherry,</b>	50 ml	500.-
<b>Barberry &amp; Pomegranate</b>		
<b>Grapefruit,</b>	50 ml	500.-
<b>Almond &amp; Lime</b>		
<b>Black Currant,</b>	50 ml	500.-
<b>Blackberry &amp; Açai</b>		

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RUR

**IMPORTED VODKA**

<b>Grey Goose</b> (France)	50 ml	<b>590.-</b>
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**SINGLE MALT WHISKY**

<b>Glenfiddich</b> 12 y.o. (Scotland)	50 ml	<b>995.-</b>
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<b>The Macallan</b> 12 y.o. (Scotland)	50 ml	<b>1750.-</b>
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**WHISKY**

<b>Ballantine's Finest</b> (Scotland)	50 ml	<b>450.-</b>
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<b>Jameson</b> (Ireland)	50 ml	<b>540.-</b>
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<b>Jack Daniel's</b> (USA)	50 ml	<b>550.-</b>
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<b>Chivas Regal</b> 12 y.o. (Scotland)	50 ml	<b>720.-</b>
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**BRANDY**

<b>Abrau-Durso</b> , 5 y.o. (Russia)	50 ml	<b>240.-</b>
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<b>Ararat</b> , 5 y.o. (Armenia)	50 ml	<b>350.-</b>
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<b>Novokubansky</b> , 8 y.o. (Russia)	50 ml	<b>450.-</b>
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**COGNAC**

<b>Courvoisier VS</b> (France)	50 ml	<b>995.-</b>
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<b>Courvoisier VSOP</b> (France)	50 ml	<b>1250.-</b>
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**TEQUILA**

<b>Don Ramón Silver</b> (Mexico) 40%	50 ml	<b>550.-</b>
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**GIN**

<b>7 Herbs Abrau-Durso</b> (Russia)	50 ml	<b>240.-</b>
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**RUM**

<b>Havana Club</b> , 3 y.o. (Cuba)	50 ml	<b>350.-</b>
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**LIQUEURS**

<b>Jägermeister</b> (Germany)	50 ml	<b>385.-</b>
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**DRAUGHT BEER**

<b>Khutorskoe</b>	300 ml	<b>200.-</b>
Classic pale lager	500 ml	<b>320.-</b>

<b>Yelizavetinskoe</b>	300 ml	<b>200.-</b>
Unfiltered light ale with a delicate hop bitterness	500 ml	<b>320.-</b>

**BOTTLED BEER**

<b>Stella Artois</b> Non-alcoholic	450 ml	<b>250.-</b>
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<b>Franziskaner Weissbier</b> Unfiltered wheat beer, spicy with fruity notes	450 ml	<b>450.-</b>
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**LIGHT SNACKS FOR BEER**

<b>Salted pistachios</b>	100 g	<b>365.-</b>
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**NON-ALCOHOLIC DRINKS**

<b>Yeliseevskaya Mineral Water</b> (sparkling/still)	500 ml	<b>195.-</b>
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<b>Cola</b>	330 ml	<b>280.-</b>
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<b>Rychal-Su</b> Sparkling mineral water	500 ml	<b>350.-</b>
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<b>Pearl of Baikal</b> Natural spring water	530 ml	<b>350.-</b>
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<b>Baikal Reserve</b> Therapeutic-table mineral water	530 ml	<b>350.-</b>
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PLEASE PRESENT YOUR DISCOUNT CARD BEFORE FINALISING THE INVOICE

Please inform the waiter if you are allergic to any products.



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## HOUSE-MADE DRINKS

<b>Varenuukha</b>	1 L	450.-
Dried fruit infusion		
<b>Fruit &amp; Berry Compote</b>	1 L	450.-
Traditional homemade beverage from stewed fruits and berries		
<b>Blackcurrant Mors</b>	1 L	470.-
Traditional non-carbonated lightly boiled beverage made by mixing berry juice with water and sugar		
<b>Lingonberry Mors</b>	1 L	470.-
Traditional non-carbonated lightly boiled beverage made by mixing berry juice with water and sugar		
<b>Sea Buckthorn Mors</b>	1 L	470.-
Traditional non-carbonated lightly boiled beverage made by mixing berry juice with water and sugar		
<b>Cherry Kissel</b>	1 L	470.-
Traditional Slavic beverage from sweetened fruit juice thickened with starch		

## JUICES

<b>Rich</b> (assorted flavours)	200 ml	210.-
<b>Kubanochka</b> (assorted flavours)	750 ml	450.-



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## FRESHLY SQUEEZED JUICES

<b>Carrot</b>	200 ml	210.-
<b>Apple</b>	200 ml	250.-
<b>Orange</b>	200 ml	310.-
<b>Celery</b>	200 ml	310.-
<b>Lemon</b>	200 ml	310.-
<b>Grapefruit</b>	200 ml	310.-

## KRASNODAR TEA «VEKA»

<b>Black Gold</b> (hand-picked)	600 ml	360.-
<b>Tea Blend</b> with Bergamot	600 ml	360.-
<b>Tea Blend</b> with Thyme and Oreg	600 ml	360.-
<b>Mountain Down</b> (hand-picked)	600 ml	360.-
<b>Krasnaya Poliana</b>	600 ml	360.-
Green tea with lemon balm, thyme, chamomile, mint, St. John's wort, oregano, and yarrow		
<b>Dombai</b>	600 ml	360.-
Green tea with nettle, chamomile, mint, lemon balm, blackberry leaf, sage, thyme, and rosemary		

## HERBAL & FRUIT TEAS

<b>Sea Buckthorn with Orange</b>	500 ml	355.-
<b>Linden with Chamomile and Honey</b>	500 ml	355.-
<b>Rosehip and Thyme</b>	500 ml	355.-
<b>Lingonberry and Raspberry</b>	500 ml	355.-

## COFFEE

<b>Espresso</b>	40 ml	220.-
<b>Americano</b>	120 ml	220.-
<b>Cappuccino</b>	200 ml	240.-
<b>Latte</b>	200 ml	240.-
<b>Cappuccino with Plant-Based Milk</b>	200 ml	260.-
<b>Halva Latte</b>	300 ml	395.-
<b>Flavoured Syrup</b> (assorted)	30 ml	70.-

## TURKISH-STYLE COFFEE

<b>Classic</b>	80 ml	215.-
<b>With Milk</b>	80 ml	225.-

## ALCOHOLIC COCKTAILS

<b>Krasna Devitsa</b> (Bonny Lass)	280 ml	455.-
<b>Mojito</b>	350 ml	470.-
<b>Spritz</b>	250 ml	650.-

## NON-ALCOHOLIC COCKTAILS

<b>Classic Lemonade</b>	500 ml	275.-
	1 L	550.-
<b>Mojito</b> (non-alcoholic)	350 ml	290.-
<b>Passion Fruit Lemonade</b>	450 ml	350.-
<b>Mango Lemonade</b>	450 ml	350.-

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## WELCOME TO OUR RESTAURANTS!



### **Stan** (literally: Cossack Camp)

The restaurant has preserved the culture and traditions of grand ceremonial dinners once held by the Cossack nobility. We invite you to try unique interpretations of dishes prepared according to old Cossack recipes.

•15, Kubanskaya Embankment



### **Dikanka** (Dikanka is a fictional Ukrainian village featured in Nikolai Gogol's stories, known for its rich folklore, magical atmosphere, and colourful characters.)

We offer the very best of our national cuisine, renowned for being one of the most delicious and diverse. You'll enjoy all these flavourful dishes accompanied by traditional Cossack music in the background. Surrounded by attentive staff, you'll feel right at home.

•21/1 Promyshlennaya Street

•Krasnaya Ploshchad Mall,  
100 Dzerzhinsky Street

•SBS Megamall, 79/1 Uralskaya Street

•Galeria Krasnodar Mall,  
313 Volodya Golovaty Street



### **Vakula** (Vakula is a blacksmith and the main character in Nikolai Gogol's story «The Night Before Christmas» famous for his strength, determination, and romantic quest to win the heart of the beautiful Oksana.)

We also have a fast-food option.

Burgers and sandwiches made with top-quality meat and hand-picked farm vegetables, all in freshly home-baked buns.

Borscht, pelmeni, vareniki, or salads — all served up in just minutes!

•21/1 Promyshlennaya Street

+ 7 (918) 330-16-16, родная-кухня.рф

