



MENU

родная-кухня.рф

Open Daily 12 pm – 12 am



A Little About Us

"*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 the 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. This was 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!



Horilka Tasting Board

Herring, mackerel, *salo* (cured pork fat), potatoes, a boiled egg (you'll have to peel it yourself), onion, sprat sandwich, barrel pickles, and a red tomato fresh from the greenhouse.

510 g | 840.-

PLEASE PRESENT YOUR DISCOUNT CARD BEFORE THE BILL IS PRINTED

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!

720 g/500 ml | 2900.-



Cossack Treasure: This Is Salo!

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

230 g | 695.-

Barrel Pickles

Assorted homemade pickled treats straight from the barrel

360 g | 545.-

A 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 | 1650.-



Zavertushki – Rustic Zucchini Rolls

Grilled young zucchini rolls, stuffed with sweet tomatoes and smoky cured bacon.

A perfect bite to go with *horilka!*

200 g | 525.-

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APPETIZERS



Bratina Bowl for Cheerful Company

Bratina – a traditional Russian sharing bowl, served for the whole table

1060 g/1000 ml | 5500.-

Herring with Onion

and boiled potatoes

280 g | 470.-

Veggies from the Garden Bed

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

355 g | 520.-

Zavivantsy Rolled

Eggplants

Grilled eggplant rolls with cheese, garlic, and walnuts

260 g | 575.-

“Tongues in Ears”

A signature meat starter.

Tender pig's tongue wrapped in a crisp pork ear, seasoned with a selection of fresh herbs and a hint of garlic. Served with crunchy cabbage and barrel-aged gherkins. A dish you're unlikely to find anywhere else.

100/100 g | 450.-



Homestyle Kholodets

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

335 g | 610.-

Assorted Spreads

Eggplants with yogurt dressing, sautéed champignon mushrooms with caramelized onions and garlic, baked eggplants, tomatoes, and bell peppers.

Served with white bread croutons

210/40 g | 410.-



Cossack Snack Platter

Chicken, pork, and beef rolls with various fillings: pork sausage, pastrami, and a handful of fresh herbs

360 g | 1400.-

Gourmet Meat Platter

A savoury assortment of thinly sliced smoked duck, chicken, beef, and pork

155 g | 910.-



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SALADS



↙ *Gredinsky Salad*, named in honour of the founding family of the *Rodnaya Kukhnia* (Native Cuisine) restaurants.

The choice of a vegetable-based salad for this name is no coincidence: the family has always cherished Kuban hospitality traditions, where a bountiful table full of vegetables and greenery was considered essential.

This salad combines familiar fresh vegetables with a small secret ingredient that gives the dish its signature flavour. The *Gredinsky Salad* is available at all *Rodnaya Kukhnia* family restaurants.

220 g | 510.-

Vegetable Vinaigrette

A traditional and everyone's favourite salad. Farmhouse potatoes, carrots, roasted beetroot, sauerkraut with beans, dressed with fragrant oil

220 g | 410.-



Garden Vegetable Salad

Cucumbers and tomatoes with bell pepper, radish, and purple onion, dressed in fragrant oil – served with plenty of greens and croutons

315 g | 490.-



Vegetable Fair

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

245 g | 520.-

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SALADS



Fifochka (The Glam Girl)

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

190 g | 745.-



Herring Under a Fur Coat

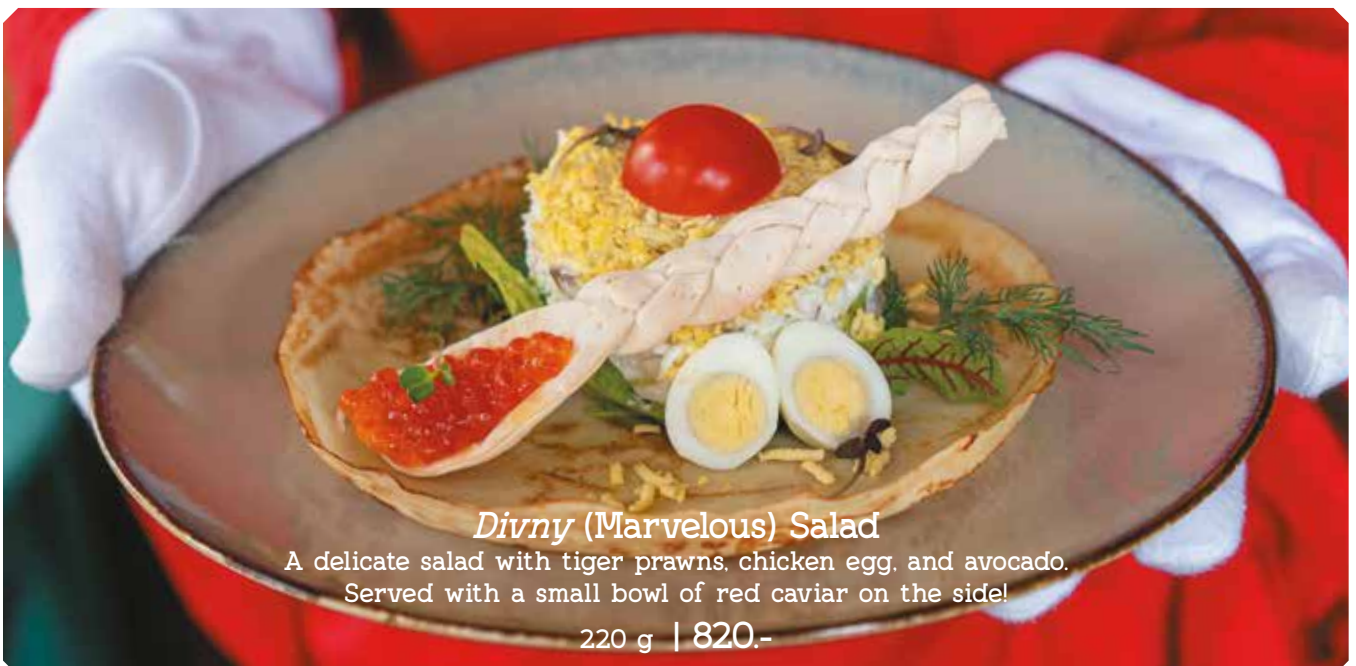
235 g | 490.-



'Overseas' Salad

An exquisite warm salad of seafoods with fresh greens and juicy bell pepper. Dressed with an 'overseas' sauce

245 g | 970.-



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 | 820.-

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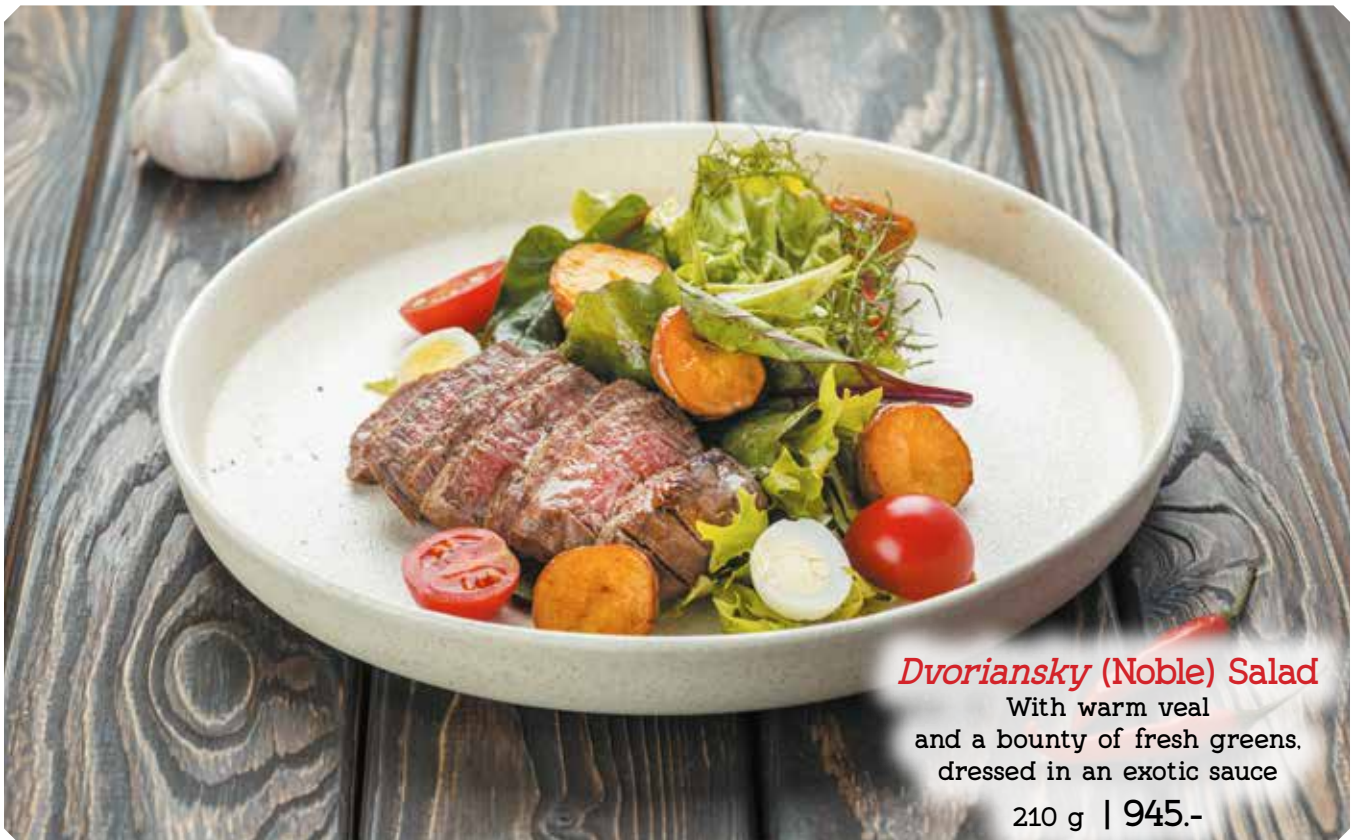
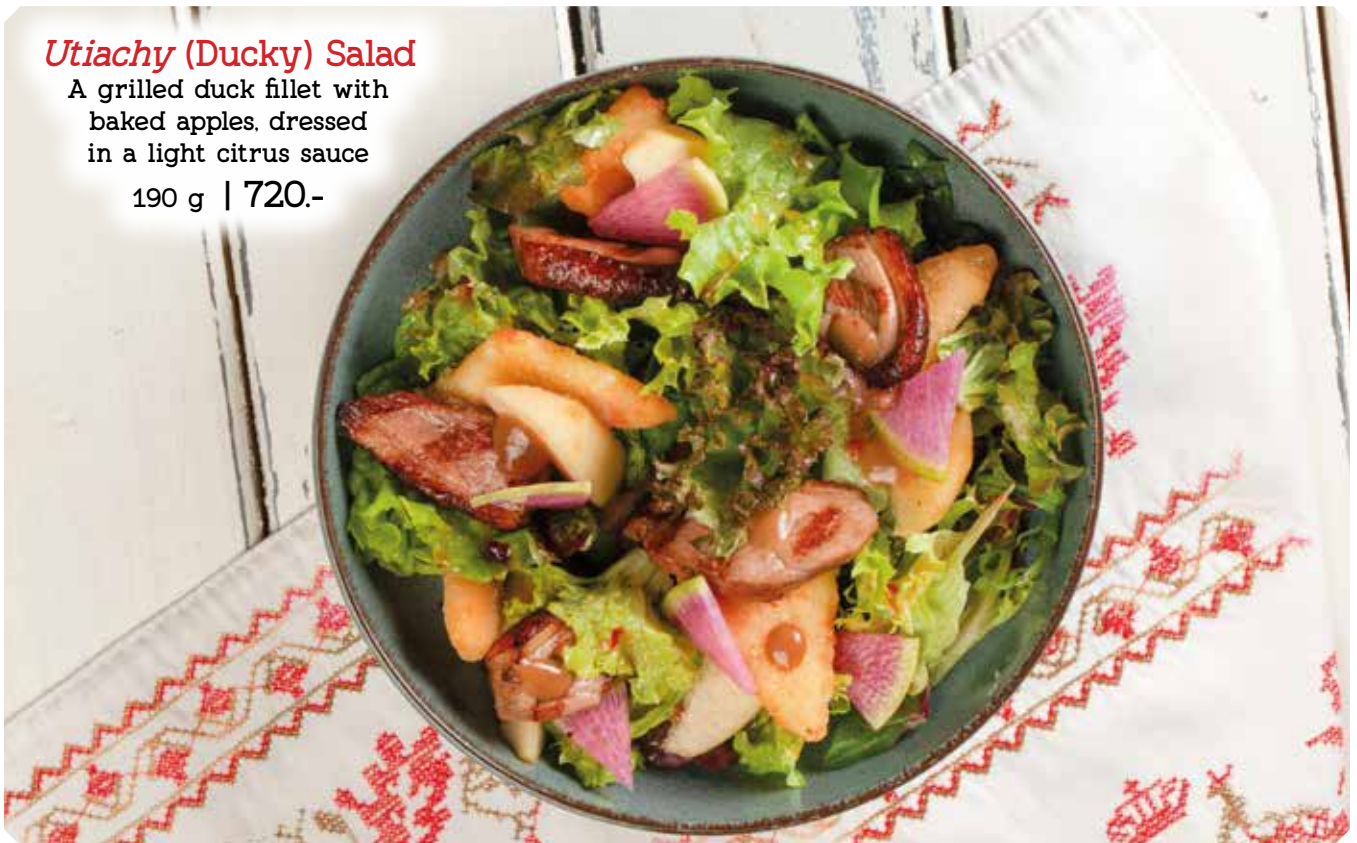
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SALADS

Utiachy (Ducky) Salad

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

190 g | 720.-



Dvoriansky (Noble) Salad

With warm veal
and a bounty of fresh greens,
dressed in an exotic sauce

210 g | 945.-

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SALADS



**Olivier
(Russian) Salad**
A homestyle take
on the classic salad
with tender boiled
chicken and beef
190 g | 510.-



Feeling Sick? This Will Fix You!
Ham, 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 | 540.-



**Caesar Salad
with Chicken**
240 g | 585.-



Caesar Salad with Shrimps

Черри, перепелиные яйца.
Подаем на хрустящих листьях салата
240 g | 740.-



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SOUPS



Hearty Broth
with Pelmeni
(traditional meat
dumplings)
380 g | 390.-

Classic Borsht
with garlic and pampushka buns
420 g | 620.-

**Assorted Meat
Solianochka**
with mixed meats, smoked
goodies, and a touch of olives
320 g | 570.-

Ukha à la Tsar

A royal fish soup with trout, zander, and catfish
360 g | 790.-

Homemade Noodles with Chicken

350 g | 420.-



Delicious Fried *Pirozhki* Buns

stuffed with
· cabbage
· eggs and green onion
· mashed potatoes
Served with a dollop of sour crea
190 g | 220.-

Bread Basket

An assortment of four types of rustic bread
215 g | 230.-

***Pampushki* (Soft Rolls) with Garlic**

40 g | 65.-

***Borodinsky* Rye Bread**

75 g | 60.-

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PELMENI & VARENIKI



Pelmeni

(Russian Meat Dumplings)
with Sour Cream

Stuffed with turkey / hearty homemade
meat filling

270 g | 510.-

Vareniki.

(Kuban Pierogi) with Cottage Cheese
Topped with caramelised onions,
and served with sour cream

300 g | 490.-



Vareniki

(Kuban Pierogi) with Sour Cream – choose your filling:

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

300 g | 470.-

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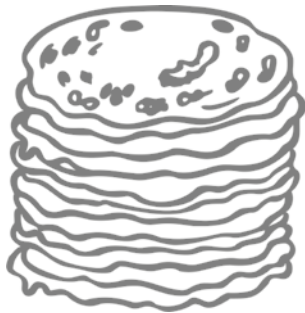
HOT APPETIZERS



Deruny (Potato Flapjacks)

with salmon rilette

205 g | 550.-



Grandma's Freshly Made Pancakes

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

140 g | 270.-



**Menu,
Special Offers,
and All
the
Highlights!**



Cossack-Style Pancakes

Filled with chicken and mushrooms,
baked under melted cheese

250 g | 570.-

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POTS & PANS



Our Sizzling Skillet – *Wild Anka*

The name isn't accidental!
According to legend, on the outskirts
of a village lived a girl named Anka, who,
for some reason, disliked men and kept them
at a distance. Soon, she earned the nickname

Wild Anka, or *Dikaya Anka* in Kuban
vernacular, and the area eventually came
to be known as *Dikanka*.

Interestingly, our most popular dish
takes its name from her. On the skillet,
sizzling aromas fill the air –
bold and a little capricious,
just like *Wild Anka* herself –
yet irresistibly delicious.

Try it, and you'll understand why
this dish is a favourite for everyone
visiting *Dikanka*.



Pork / Beef *Kovbasa* (Sausage)

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

360 g | 715/790.-

The Playful Rabbit

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

390 g | 975.-



Dikanka's Wild Anka Roast Plate

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

300 g | 975.-

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HOT FISH DISHES



Zander à la Prince

Fillet of Kuban zander, pan-fried to a golden crust, served with baked potatoes and creamy sauce

380 g | 935.-



By the Pike's Command...

(a magic phrase from a Russian fairy tale that makes a talking pike grant wishes... sometimes with a cheeky twist!)

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

365 g | 690.-

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HOT FISH DISHES



A Fisherman's Joy

Golden-fried carp with crispy onions and
mashed potatoes

per 100 g | 410.-

COSSACK WIT & WISDOM:



A TRUE COSSACK KEEPS HIS MOUTH FOR SONGS,
NOT FOR GAPING.

EVEN A WISE COSSACK LOOKS A FOOL
WITHOUT WORK OR WORRIES.

BETTER LONG EARS THAN A LONG TONGUE.

DON'T BRAG, COSSACK, ABOUT YOUR GRASS –
BRAG WHEN IT'S HAY.

COSSACK GUTS CAN SMASH ANY FORTRESS.

A COSSACK'S EYE SEES FAR AND CLEAR.

CHASE NO FAME – IT'LL FIND YOU ON ITS OWN.

EVEN AN ATAMAN HAS BUT ONE HEAD
ON HIS SHOULDERS.

ONE MAN CAN BE A WARRIOR IN THE FIELD –
IF HE'S CUT FROM COSSACK CLOTH.

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HOT MEAT DISHES



Chicken Kyiv

Stuffed with creamy butter
and served with mashed potatoes

280 g | 695.-



Zdorovenki Buly!

(~Wishing you good health!)
Grilled beef medallions served
with wholesome vegetables

350 g | 1410.-

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.



Zariadets (Power-Charged) Beef

Beef ribs slow-braised for 24 hours
with fragrant root vegetables and piquant sauce.
Served with assorted exotic cabbages

per 100 g | 680.-

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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 | 790.-



De Khokhliat Steak

Tender grilled beef with house signature sauce

per 100 g | 990.-



Farmstead Pork

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

360 g | 910.-



Chicken

à la Yelizavetinskaya Village

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

380 g | 795.-

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HOT MEAT DISHES



Grandma's Duck

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

310 g | 910.-



Pork Steak

A juicy and tender pork steak, perfectly seared to a golden, flavourful crust. Served with herb-roasted potatoes and a vibrant Tkemali plum sauce

per 100 g | 510.-



YOU LOVE DINING IN OUR RESTAURANTS AND WANT TO GRANT A SIMILAR FEAST TO YOUR BELOVED ONES?
We offer an excellent solution – a gift card that may be used in any of our restaurants: **Stan, Dikanka and Vakula.**

Choose a value that suits you best, starting from RUR 3,000.

For more details, please contact our restaurant manager.



Rustic Pork Knuckle

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

per 100 g | 310.-

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HOT MEAT DISHES



Just Like at Grandma's

Tender pork ribs glazed with smoky barbecue sauce, grilled to a golden-brown, caramelised finish. Served with creamed stewed cabbage and a tasty sauce
per 100 g | 490.-



Tapaka Chicken

A half of a crispy, golden fried chicken
per 100 g | 310.-

SIDE DISHES

Potato Wedges

With garlic and coriander, country-style
150 g | 210.-

Grilled Vegetables

Zucchini, eggplant, bell pepper, mushrooms, and tomato
150 g | 310.-

Mashed Potatoes "Peasant Style"

Can be optionally served with crispy pork cracklings
150 g | 210.-

Boiled Potatoes

150 g | 210.-

Potatoes

Fried in Lard
150 g | 250.-

Potatoes

Fried with Mushrooms
150 g | 290.-

French Fries

100 g | 250.-

SAUCES & OTHER DELIGHTS

Pomegranate Sauce

Narşarab

50 g | 120.-

Red Sauce

Satsibeli

50 g | 120.-

White Garlic-Flavoured Sauce

50 g | 120.-

Chili Sauce

50 g | 120.-

Eye-Burner

Horseradish

50 g | 120.-

Spicy & Tears-Inducing Mustard

50 g | 120.-

Olive Oil

50 g | 120.-

Smalets (Pork Lard)

50 g | 120.-

Fruit Jam

50 g | 120.-

Jam for Tea

50 g | 120.-

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DESSERTS

Medovik (Honey Cake)

Tender honey-based choux sponge layers soaked in caramel cream

170 g | 470.-

Smuglianka

(Brunette) Cake

Blackcurrant cake with a sour- and buttercream frosting

180 g | 470.-

Napoleon Cake

160 g | 450.-



Assorted handcrafted sweets

1 pc | 150.-



Syrniki (Cottage Cheese Pancakes)

served with sour cream, salted caramel, and nuts

200 g | 410.-



Vareniki (Cossack Pierogi)

Stuffed with Cherries

280 g | 450.-

Dikanka Ice Cream

Three scoops: chocolate, strawberry & mango

150 g | 370.-

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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 Village, Tapaka Chicken, and Pike Fish Balls.





DRINK MENU

РОДНАЯ-КУХНЯ.РФ



WINES OF THE HOUSE

Wines of Native Cuisine Restaurant Family

Chardonnay 750 ml 1900.-

Russia, Taman – white dry wine

Cabernet 750 ml 1900.-

Russia, Taman – red dry wine

FANAGORIA ESTATE WINERY

F-Style Rubin 150 ml 440.-

Russia, Taman – red medium sweet wine 750 ml 2200.-

Green Wine Riesling – 150 ml 480.-

Tsitronny of Magarach 750 ml 2400.-

Russia, Taman – white off-dry wine

Cru Lermont 750 ml 2650.-

Russia, Taman – red or white dry wine

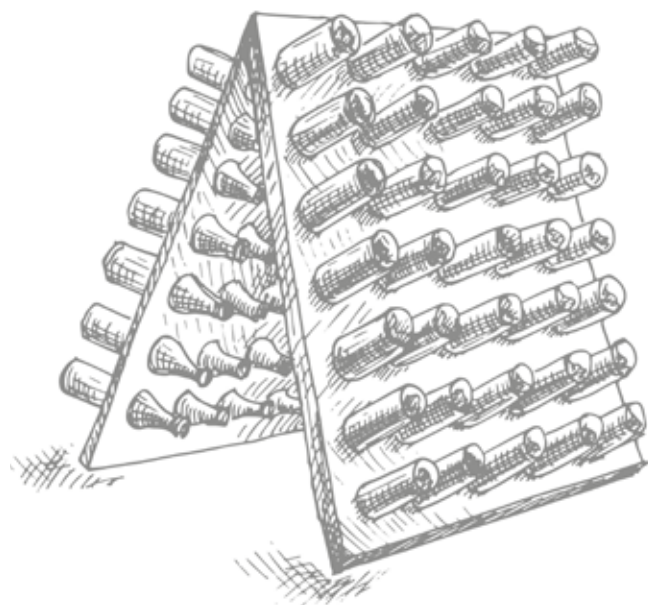
DESSERT WINES

Velvet Season Riesling 75 ml 345.-

Russia, Taman – white dessert wine 500 ml 2300.-

Velvet Season Cabernet 75 ml 345.-

Russia, Taman – red dessert wine 500 ml 2300.-



KUBAN WINES

Locantita More 150 ml 460.-

Russia, Anapa – red dry wine 750 ml 2300.-

Château de Talu 150 ml 500.-

French Lessons 750 ml 2500.-

Russia, Gelendzhik – white or red dry wine

Sukhaya Gora, Terroir 750 ml 2500.-

Sauvignon Blanc

Russia, Novorossiysk – white dry wine

Sukhaya Gora, Terroir 750 ml 2500.-

Cabernet Sauvignon

Russia, Novorossiysk – red dry wine

Château Tamagne 150 ml 520.-

Delicate Blanc 750 ml 2600.-

Russia, Temriuk – white dry wine

Côte Rocheuse 150 ml 540.-

Whisper of Flowers 750 ml 2700.-

Russia, Anapa – white dry wine

Côte Rocheuse 750 ml 2700.-

Wind in the Grass

Russia, Anapa – red dry wine

Semisam Shumrinka 150 ml 570.-

Russia, Anapa Region – 750 ml 2850.-

white or red dry wine

Merkotan Estate Winery 750 ml 2900.-

Sauvignon Blanc

Russia, Anapa Region – white dry wine

Merkotan Estate Winery 750 ml 2900.-

Cabernet Franc

Russia, Anapa Region – rosé dry wine

Château de Talu Blanc 750 ml 3400.-

Russia, Gelendzhik – white dry wine

Sikora Riesling 750 ml 3600.-

Russia, Novorossiysk – white dry wine

Sikora Herz 750 ml 4400.-

Russia, Novorossiysk – red dry wine

GALITSKIY & GALITSKIY WINERY

Sauvignon Blanc – Krasnaya Gorka 750 ml 6500.-

Russia, Anapa – white dry wine

Merlot – Krasnaya Gorka 750 ml 6500.-

Russia, Anapa – red dry wine

Cossack – Krasnaya Gorka 750 ml 7000.-

Russia, Anapa – red dry wine

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IMPORTED WINES

Jaleo	150 ml	500.-
Spain – white medium sweet wine	750 ml	2500.-
Gato Negro	150 ml	520.-
Chili – red medium sweet wine	750 ml	2600.-
Alma Romana Pinot Grigio	150 ml	640.-
Italy – white dry wine	750 ml	3200.-

WINES OF GEORGIA

Saperavi	750 ml	2850.-
Red dry wine		
Pirosmani	750 ml	2850.-
Red off-dry wine		
Tsinandali	750 ml	2900.-
White dry wine		
Mukuzani	750 ml	3400.-
Red dry wine		
Kindzmarauli	750 ml	3700.-
Red medium-sweet wine		
Khvanchkara	750 ml	4200.-
Red medium-sweet wine		

CHAMPAGNE

Moët & Chandon Impérial	750 ml	12 000.-
France – white brut		

SPARKLING WINES

Casa Deifrà Prosecco	750 ml	3500.-
Italy – white dry wine		
Casa Deifrà Prosecco Rosé	750 ml	3700.-
Italy – rosé dry wine		
Louis Vallon	750 ml	3950.-
Crémant de Bordeaux AOC		
France – white brut		

RUSSIAN WINE HOUSE ABRAU-DURSO

Abrau-Durso Sparkling	200 ml	550.-
Russia – brut / semi-doux wine		
Abrau-Durso Sparkling	750 ml	1950.-
Russia – white semi-sweet / white off-dry wine		
Abrau-Durso Premium Victor Dravigny	750 ml	3200.-
Russia – white brut		

Abrau-Durso Premium Victor Dravigny	750 ml	3200.-
Russia – white semi-doux		
Abrau-Durso Premium Victor Dravigny	750 ml	3200.-
Russia – rosé brut		

VODKA-BASED COCKTAILS (BASED ON RUSSKY VEK VODKA)

Khrenovukha (Horseradish)	50 ml	260.-
Malinovka (Raspberry)	50 ml	260.-
Vishnevka (Cherry)	50 ml	260.-
Brusnichnaya (Lingonberry)	50 ml	260.-
Pertsovka (Chili Pepper)	50 ml	260.-
Derevenskaya (Rustic Herb Blend)	50 ml	260.-

ORGANIC VODKA

Chistyë Rosy (Pure Dew)	50 ml	485.-
(Russia)		

IMPORTED VODKA

Grey Goose	50 ml	670.-
(France)		

RUSSIAN VODKA

Tsarskaya Original	50 ml	260.-
Orthodox	50 ml	270.-
Tsarskaya Gold	50 ml	290.-
Fortuna Premium Gold	50 ml	320.-
Beluga Noble	50 ml	440.-
Onegin	50 ml	470.-
Niki	50 ml	550.-

ONEGIN GOURMET INFUSIONS

Grapefruit, Almond & Lime	50 ml	480.-
Apple, Cinnamon & Feijoa	50 ml	480.-
Blackcurrant, Blackberry & Açai	50 ml	480.-

CRAFT DISTILLATES

Quince Moonshin	50 ml	290.-
Russia, Stavropol Region		
Feijoa Moonshine	50 ml	290.-
Russia, Stavropol Region		
Bianca Fanagoria	50 ml	460.-
Grape Vodka (Chacha), Russia, Taman		
Samogray	50 ml	390.-
White Grape Vodka		
Russia, Timashevsk		
Samogray	50 ml	390.-
Rye Distillate, Russia, Timashevsk		
Samogray	50 ml	450.-
Apricot Infusion		
Russia, Timashevsk – semi-sweet liqueur		

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SINGLE MALT WHISKY

Glenfiddich 12 y.o. Scotland	50 ml	1100.-
The Macallan 12 y.o. Scotland	50 ml	1900.-

WHISKY & WHISKEY

Ballantine's Finest Scotland	50 ml	490.-
Jameson Ireland	50 ml	540.-
Jack Daniel's USA	50 ml	550.-
Chivas Regal 12 y.o. Scotland	50 ml	750.-

BRANDY

Novokubansky , 8 years Russia	50 ml	450.-
Ararat , 5 years Armenia	50 ml	490.-

COGNAC

Camus VS France	50 ml	950.-
Courvoisier VS France	50 ml	1100.-
Courvoisier VSOP France	50 ml	1250.-

TEQUILA

Jose Cuervo Mexico	50 ml	390.-
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GIN

Hoppers Russia	50 ml	240.-
7 Herbs Abrau-Durso Russia	50 ml	240.-

RUM

Matusalem Solera , 7 years Dominican Republic	50 ml	390.-
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LIQUEURS

Jägermeister Germany	50 ml	410.-
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DRAUGHT BEER

Löwenbrau Classic pale lager	300 ml	195.-
	500 ml	325.-
Amberweis Light unfiltered with soft hoppy bitterness	300 ml	195.-
	500 ml	325.-

BOTTLED BEER

Stella Artois Non-alcoholic	450 ml	280.-
Signature Beer Filtered / Unfiltered	500 ml	435.-
Franziskaner Weissbier Unfiltered wheat beer, spicy with fruity notes	450 ml	450.-

SOFT DRINKS

Yeliseyevskaya Mineral Water (sparkling/still)	500 ml	195.-
Tonic	330 ml	240.-
Cola	330 ml	280.-
Rychal-Su Sparkling mineral water	500 ml	300.-
Zhemchuzhina Baikala (Pearl of Baikal) Natural water	530 ml	350.-
Baikal Reserve Mineral water with healing properties	530 ml	350.-

JUICES

Rich (assorted flavours)	200 ml	220.-
Kubanochka (assorted flavours)	750 ml	470.-

FRESHLY SQUEEZED JUICES

Carrot	200 ml	320.-
Apple	200 ml	320.-
Orange	200 ml	350.-
Celery	200 ml	350.-
Grapefruit	200 ml	350.-



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

HOUSE-MADE DRINKS

Varenukha Dried fruit infusion	1 l	500.-
Fruit & Berry Compote Traditional homemade beverage from stewed fruits and berries	1 l	500.-
Blackcurrant Mors Traditional non-carbonated lightly boiled beverage made by mixing berry juice with water and sugar	1 l	550.-
Lingonberry Mors Traditional non-carbonated lightly boiled beverage made by mixing berry juice with water and sugar	1 l	550.-
Sea Buckthorn Mors Traditional non-carbonated lightly boiled beverage made by mixing berry juice with water and sugar	1 l	550.-
Cherry Kissel Traditional Slavic beverage from sweetened fruit juice thickened with starch	1 l	600.-

VEKA KRASNODAR TEA

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

HERBAL & FRUIT TEAS

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

COFFEE

Espresso	40 ml	220.-
Americano	120 ml	220.-
Turkish-Style Coffee	80 ml	220.-
Ice Latte Coffee	250 ml	300.-
Latte	200 ml	240.-
Cappuccino	200 ml	240.-
	300 ml	280.-
Cappuccino with Plant-Based Milk	200 ml	260.-
Halva Latte	300 ml	395.-
Flavoured Syrup (assorted)	20 ml	60.-

ALCOHOLIC COCKTAILS

Daiquiri	90 ml	520.-
Margarita	120 ml	520.-
Bellini	140 ml	520.-
Whiskey Sour	150 ml	520.-
Bely Russki (White Russian)	130 ml	520.-
Mulled Wine	240 ml	520.-
Mojito	300 ml	520.-
Aperol Spritz	220 ml	685.-
Berry Spritz	240 ml	685.-

NON-ALCOHOLIC COCKTAILS

Mojito	250 ml	290.-
Classic Lemonade	250 ml	290.-
	1 l	750.-
Mango Maracuja	250 ml	350.-
	1 l	900.-
Ginger Lemonade	250 ml	350.-
	1 l	900.-



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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.



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 ethnic 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.



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. Porscht, pelmeni, vareniki, or salads – all served up in just minutes!



FIVE TRADITIONS

Restaurant Five Traditions is a space where the history of Yekaterinodar comes alive in every detail. We combine the culinary traditions of Russia and France, Kuban winemaking, architectural heritage, and contemporary service.

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Galeria Krasnodar Mall,
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