



MENU

родная-кухня.рф

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.-



Homestyle Kholodets

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

335 g | 610.-

Tongues in Ears

A signature meat starter.

A tender pig's tongue wrapped in a crisp pork ear, seasoned with a selection of fresh herbs, mustard and garlic. Served with crunchy cabbage and barrel-aged gherkins.

You're unlikely to try a dish like this anywhere else!

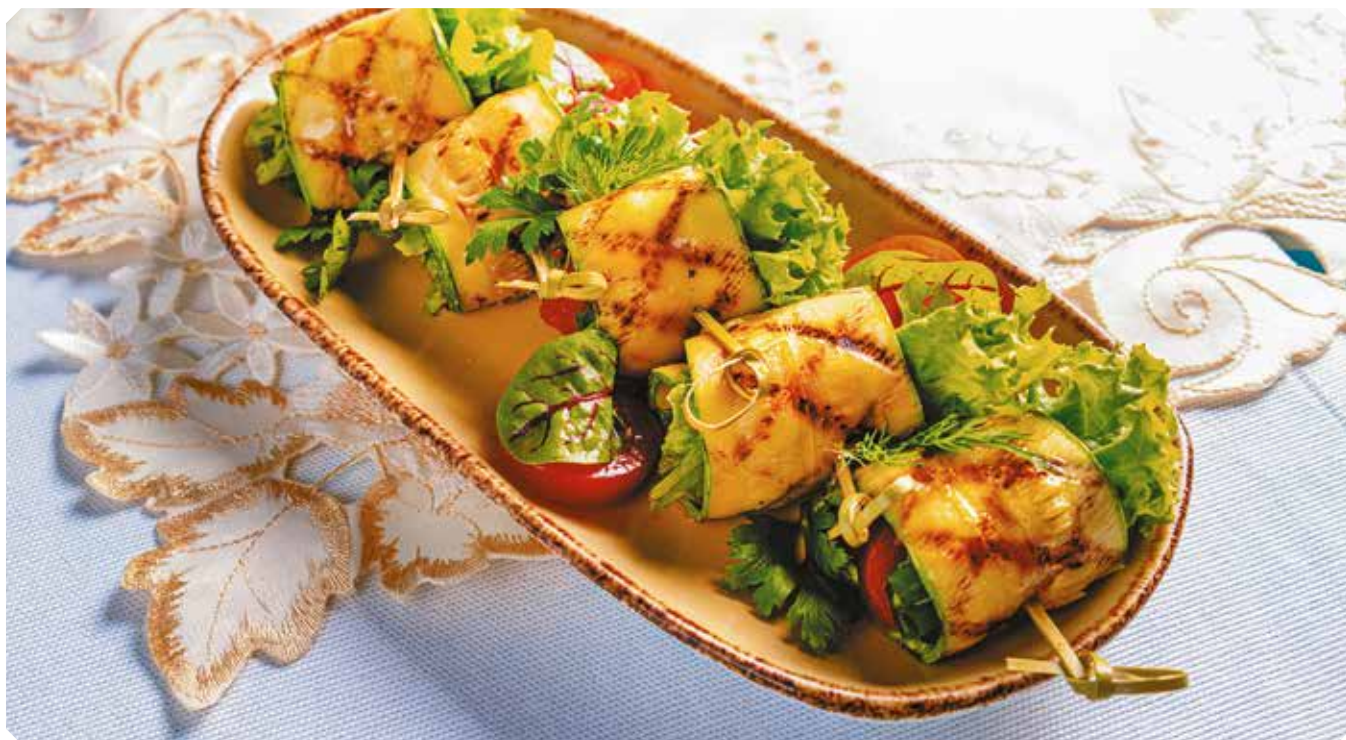
100/100 g | 450.-

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APPETIZERS



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.-

Assorted Spreads

Eggplants with yoghurt dressing, champignon mushrooms with caramelized onions and garlic, baked eggplants, tomatoes, and bell pepper.

Served with white bread croutons

210/40 g | 410.-



Herring with Onion

and boiled potatoes

280 g | 470.-



Gourmet Meat Platter

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

155 g | 910.-

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.

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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.-

Salad with Eggplant

and coral mushrooms

240 g | 435.-

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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

(Traditional layered salad with pickled herring, vegetables, and mayo)

235 g | 490.-



'Overseas' Salad

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

250 g | 970.-



Divny (Marvelous) Salad

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

220 g | 820.-

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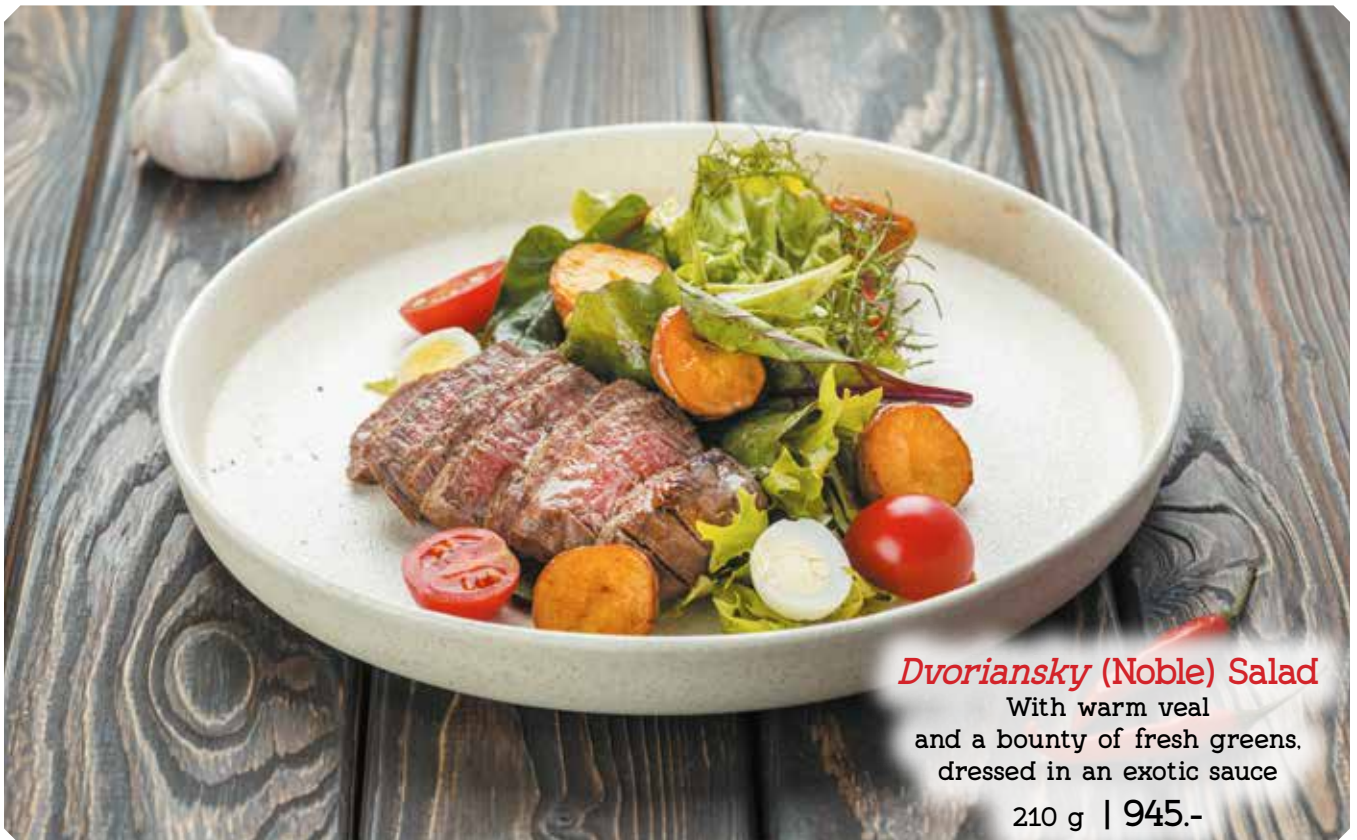
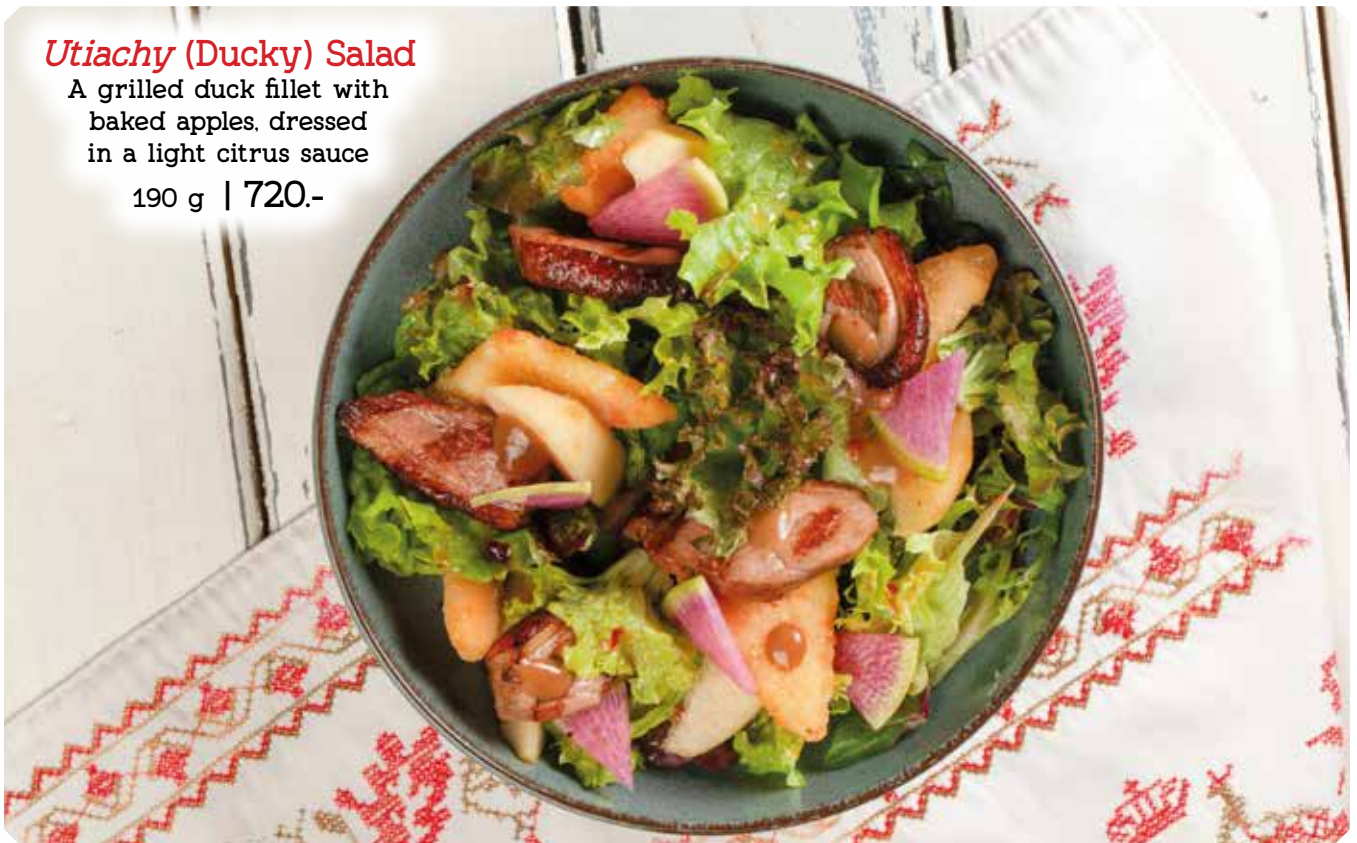
The appearance of the dish may differ from the photo.

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 Shrimps

Cherry tomatoes, and quail eggs.
Served on crispy lettuce leaves.

240 g | 740.-



Caesar Salad with Chicken

240 g | 585.-

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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.-



Rooster & Fish Soup

This isn't a folk tale—it's a real recipe, and historians believe it originated right here in the Kuban region. Our folks have never been ones for rigid culinary rules, and the rooster & fish soup is a prime example. The authentic version calls for a thick chicken broth, and we stay true to tradition—our fish soup is made exactly that way.

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HOT APPETIZERS



Deruny (Potato Flapjacks)

with salmon rillette

205 g | 550.-



Cossack-Style Pancakes

Filled with chicken and mushrooms.
baked under melted cheese

250 g | 570.-

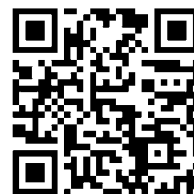


Grandma's Freshly Made Pancakes

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!

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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.-

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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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.-



Bread Basket

An assortment of three types of rustic bread

160 g | 230.-

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

40 g | 65.-

***Borodinsky* Sourdough Ryebread**

75 g | 60.-

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POTS & PANS



Tapaka Chicken

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

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.-



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 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.-



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.-



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.-



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 | 460.-

The Playful Rabbit

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

390 g | 975.-



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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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.-



Vareniki (Cossack Pierogi)

Stuffed with Cherries

280 g | 450.-

Assorted handcrafted sweets

1 pc | 150.-

Dikanka Ice Cream

Three scoops: chocolate, strawberry & mango

150 g | 370.-

Syrniki (Cottage Cheese Pancakes)

served with sour cream, salted caramel, and nuts

200 g | 410.-

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,
tel.: +7 918 330 16 16



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.

21/1 Promyshlennaya Street,
Krasnaya Ploshchad Mall,
100 Dzerzhinsky Street
SBS Megamall, 79/1 Uralskaya Street
Galeria Krasnodar Mall,
313 Volodya Golovaty Street
tel.: +7 918 330 16 16



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
tel.: +7 918 330 16 16



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.

101 Krasnaya Street
tel.: +7 918 331 01 33



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 – Tsitronny of Magarach	150 ml	480.-
Russia. Taman – white off-dry wine	750 ml	2400.-
Cru Lermont	750 ml	2650.-
Russia. Taman – red or white dry wine		

KUBAN WINES

Locantita More	150 ml	460.-
Russia. Anapa – red dry wine	750 ml	2300.-
Château de Talu French Lessons	150 ml	500.-
Russia. Gelendzhik – white dry wine	750 ml	2500.-
Château de Talu French Lessons	150 ml	500.-
Russia. Gelendzhik – red dry wine	750 ml	2500.-
Sukhaya Gora, Terroir Sauvignon Blanc	750 ml	2500.-
Russia. Novorossiysk – white dry wine		
Sukhaya Gora, Terroir Cabernet Sauvignon	750 ml	2500.-
Russia. Novorossiysk – red dry wine		
Château Tamagne Delicate Blanc	150 ml	520.-
Russia. Temriuk – white dry wine	750 ml	2600.-
Côte Rocheuse Whisper of Flowers	150 ml	540.-
Russia. Anapa – white dry wine	750 ml	2700.-
Côte Rocheuse Wind in the Grass	750 ml	2700.-
Russia. Anapa – red dry wine		
Semisam Shumrinka	150 ml	570.-
Russia. Anapa Region – red dry wine	750 ml	2850.-
Semisam Shumrinka	150 ml	570.-
Russia. Anapa Region – white dry wine	750 ml	2850.-

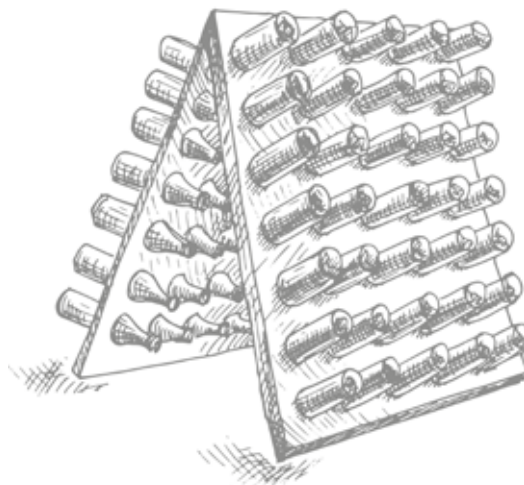
Merkotan Estate Winery Sauvignon Blanc	750 ml	2900.-
Russia. Anapa Region – white dry wine		
Merkotan Estate Winery Cabernet Franc	750 ml	2900.-
Russia. Anapa Region – rosé dry wine		
Sikora Riesling	750 ml	3600.-
Russia. Novorossiysk – white dry wine		
Sikory Gertz	750 ml	4400.-
Russia. Novorossiysk – 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		

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.-
(Италия) белое сухое	750 ml	3200.-



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WINES OF GEORGIA

Tsinandali	750 ml	2900.-
White dry wine		
Kindzmarauli	750 ml	3700.-
Red medium-sweet wine		
Khvanchkara	750 ml	4200.-
Red medium-sweet wine		

CHAMPAGNE

Gruet Sélection AOC	750 ml	6000.-
France - white brut		

SPARKLING WINES

Château Tamagne	200 ml	520.-
Russia - brut / semi-doux wine		
Abrau-Durso	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		
Casa Defrà Prosecco	750 ml	3500.-
Italy - white dry wine		
Casa Defrà Prosecco Rosé	750 ml	3700.-
Italy - rosé dry wine		
Louis Vallon	750 ml	3950.-
Crémant de Bordeaux AOC		
France - white 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

Chistye Rosy (Pure Dew) (Russia)	50 ml	485.-
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IMPORTED VODKA

Grey Goose (France)	50 ml	670.-
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RUSSIAN VODKA

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

CRAFT DISTILLATES

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

TEQUILA

Jose Cuervo	50 ml	390.-
Mexico		

WHISKY & WHISKEY

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

SINGLE MALT WHISKY

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

BRANDY

Abrau Durso, 5 y.o.	50 ml	270.-
Russia		
Ararat, 5 y.o.	50 ml	490.-
Armenia		
Novokubansky, 8 y.o.	50 ml	450.-
Russia		

COGNAC

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

GIN

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

RUM

Matusalem Solera, 7 y.o.	50 ml	390.-
Dominican Republic		

LIQUEURS

Jägermeister	50 ml	410.-
Germany		

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DRAUGHT BEER

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

BOTTLED BEER

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

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.-

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.-

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.-

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	600 ml	360.-
(Green tea with nettle, chamomile, mint, lemon balm, blackberry leaf, sage, thyme, and rosemary)		

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.-

КОФЕ

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

АЛКОГОЛЬНЫЕ КОКТЕЙЛИ

Daiquiri	90 ml	520.-
Margarita	120 ml	520.-
Margarita	140 ml	520.-
Whiskey Sour	150 ml	520.-
Mojito	300 ml	520.-
Aperol Spritz	220 ml	685.-
Berry Spritz		

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.-



PLEASE PRESENT YOUR DISCOUNT CARD BEFORE THE BILL IS PRINTED

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



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," "Just Like at Grandma's" 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, A Fisherman's Joy, Chicken à la Yelizavetinskaya Village, Tapaka Chicken, and Pike Fish Balls.

