

**BREAKFAST •**

TO EVERY BREAKFAST TEA, COFFEE OR PROSECCO FOR PRESENT 08:00–12:00




	<b>Croissant with roast beef</b> Croissant, radish, warm bell paper, cheese, pickled, Teriyaki sauce, green oil	200 g	<b>380</b>
	<b>Omelette ham and cheese</b> With mixed salad and truffle sauce	260 g	<b>250</b>
	<b>Benedict with salmon</b> Brioche, salmon, arugula, cream with avocado, Eggs Benedict, tomato, sauce	210 g	<b>310</b>
	<b>American breakfast</b> Eggs, 2 sausages, fried bacon, arugula, Ajapsandal, tomato	320 g	<b>320</b>
	<b>Bowl with quinoa and salad</b> Chicken fillet, quail eggs, arugula, orange, spinach, avocado	220 g	<b>310</b>
	<b>Syrniki</b>	220/30 g	<b>280</b>
	<b>Oatmeal with coconut milk</b> With seasonal berries	230 g	<b>140</b>

**DELICATESSEN •**

	<b>A set of snacks with vodka</b> Lightly salted herring, kimchi, beef tongue, ham, basturma, lard, pickles, pickled tomatoes, mustard, horseradish, bread	570g	<b>625</b>
	<b>Set with smoked meats</b> Fillet of ducks and turkeys smoked in-house, guinea fowl ham, Gorgonzola, cranberry sauce	240/30 g	<b>520</b>
	<b>Cheese plateau</b> Camembert., Dor Blue, Garganzola, Gouda., wine jelly, orange jam.honey, nuts	290/160g	<b>790</b>
	<b>Assorted fish</b> Salmon, herring, smoked mackerel, ciabatta, butter	400g	<b>470</b>
	<b>Assorted meat with chicken of its own hot smoking</b> Buzhenina, own smoked pork belly, homemade sausage, own hot smoked chicken, potatoes, horseradish, mustard	700/40 g	<b>940</b>
	<b>Assorted lard</b> Lard in spices, baked lard, smoked breast, ciabatta, horseradish, mustard	380/30g	<b>360</b>
	<b>Assorted fresh vegetables</b> Tomatoes, cucumbers, bell pepper, green onion, dill, parsley	650 g	<b>410</b>
	<b>Assorted vegetables of our own salting</b> Salted cucumbers, salted tomatoes, sauerkraut, salted garlic, salted chilli pepper.	625 g	<b>290</b>
	<b>Assorted marinated mushrooms</b> Butternut squash mar, openky mar, gruzdi mar.	300 g	<b>572</b>

**SNACKS •**

\*discount does not apply

	<b>Prawn tempura with tar-tar sauce</b>	110/30 g	<b>280*</b>
	<b>Italian appetiser (roast beef)</b>	195 g	<b>396*</b>
	<b>Quail liver pate</b>	70/45 g	<b>120*</b>
	<b>Tuna's tartare with mango</b>	160 g	<b>290*</b>
	<b>Hamon, Camembert</b> , walnut, strawberry coulis	50 g	<b>130*</b>
	<b>Smoked duck, Gorgonzola</b> , Parmesan with raspberry sauce	90 g	<b>120*</b>
	<b>Rabbit jelly</b>	110 g	<b>180*</b>
	<b>Bread basket</b>	400/50 g	<b>150*</b>



- hit sale



- venison dish



- chef's dish

## SALADS •

**NEW**

### Salad with deer tongue

Deer tongue marinated in spiced.baked eggplant fillet.arugula.Vinaigrette saucel

250 g **630**

### Greek salad

Tomatoes, bell peppers, feta, olives, lettuce, olive oil

210 g **330**

### Seafood salad

Tiger prawn, squid, salmon s/s, iceberg lettuce, arugula, lemon sauce

250 g **510**

### Big green salad

Mushrooms, avocado, arugula, baby spinach with Gremolata sauce and Parmesan

245 g **400**

### Salad with chicken strips and Mayonnaise sauce

Iceberg salad, lolo blond , cherries, fried bacon, croutons, chicken strips, mayonnaise sauce

265 g **440**

### Salad with grapes and smoked eel

Arugula, baby spinach, fresh cucumber, grapes, Iceberg, baby mozzarella, smoked eel, Hanoi sauce

210 g **520**

### Salad with lightly salted salmon

Baby mozzarella and raspberry training

190g **390**

### Warm salad with milk veal

Gruyère cheese, sweet pickled peppers and salsa Verde sauce

200 g **490**

### Salad with smoked duck and stewed pear

stewed pear, home-smoked duck,camembert arugula spinach,oriental sauce

185 g **450**

## PIZZA •

### Porcini & Gorgonzola

Gorgonzola, porcini mushrooms, mushrooms, Parmesan, cherry tomatoes, ham, julienned sauce, Mozzarella, truffle oil

670 g **720**

### Gamberetti con Carne

Tiger shrimp, Salsa Verde, cherry tomatoes, ham, olives, black olive, Parmesan, mozzarella, Passata sauce

650 g **590**



### Five kinds of meat

Smoked beef, bacon, ham, hunting sausages, smoked chicken fillet, bell peppers, tomatoes, olives, white sauce, mozzarella (all meat products are made in-house)

550 g **780**

### Five cheeses

Parmesan, Gorgonzola, Gouda, Ubriacone (cheese aged in wine), Mozzarella, white sauce

600 g **590**

### Carbonara

Bacon, ham, Parmesan, mushrooms, tomatoes, mozzarella, white sauce

650 g **380**

### Hawaiian

House smoked chicken fillet, pineapple, mozzarella, Passata sauce

550 g **350**

### Calzone neapolitano (covered pizza)

Ham, smoked sausage, Parmesan, tomatoes, mozzarella, Passata sauce

530 g **320**

### Salamis

Smoked sausage, mozzarella, Passata sauce

400 g **320**

### Margarita with cherry tomatoes

Cherry tomatoes, sun-dried tomatoes, basil, baby mozzarella, Passata sauce

620 g **320**

### A pizza topping:

Pineapple • Hunting sausages • Corn • Chicken fillet • Olives • Black olive • Tomatoes • Mozzarella • Balyk • Fresh mushrooms • Parmesan

30 g **60**



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### **KHACHAPURI •**



Imereti khachapuri with suluguni	390g	220
Khachapuri in Ajarian	390g	260
Hunting khachapuri with suluguni and meat	340g	260
Megrelian khachapuri with double suluguni	410g	240

### **FIRST DISHES •**



**NEW**

Delicate coconut soup with tiger prawns	320g	290
Pumpkin cream soup with smoked eel	280g	390
Bograch of Lviv	300g	260
Transcarpathian soup with mushrooms	300g	250
Ukrainian borsch	300g	210
Solyanka meat collective	300g	230
Homemade broth	300g	200

### **SIDE MEALS •**

French-fries potatoes	150g	150
French-fries batata	150g	210
Potatoes with lard on grill	150/50g	140
Peasant-style potatoes	170/30g	120
Mashed potatoes with parmesan and butter	175g	150
Corn (cobs) on the grill	200g	140
Grilled mushrooms	250g	210
Grilled vegetables Bell pepper, mushrooms, zucchini	250g	280

### **LULYA-KEBAB •**



Lula kebab of wild animal hunted	200g	450
Lula kebab of lamb	200g	420
Lula kebab of veal and pork	200g	310
Lula kebab of chicken	200g	190

### **SAUCES •**

Tartar • Kebab • Garlic with mayonnaise • Balsamic vinegar • Chili	40g	35
Sweet and sour • Narsharab • Satsebeli • Tkemali	40g	40
Classic adjika • BBQ author`s • Cheesy	40g	55



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• MANGAL (barbecue) •



Rack of lamb, baked in tandoor	100 g	650
Rack of lamb, baked in tandoor	100 g	320
Kebab from veal tenderloin	100 g	420
Kare of veal	100 g	320
Barbecue of pork	100 g	185
Quail in the tandoor	2 pc	390
Barbecue from chicken fillet	100 g	160
Chicken on an open fire (weight 500g)	100 g	170
Chicken wings on a fire (weight of the dish from 300g)	100g	160
Barbecue of chicken leg	100 g	170
Barbecue of turkey leg	100 g	190
Steak of Norwegian salmon (from 300 g)	100 g	310
Seabass	100 g	250
Mackerel	100 g	150

RECOMMENDED WEIGHT IS FROM 300 G AND AS MUCH AS YOUR SOUL DESIRES.  
COOKING TIME: FROM 40 TO 60 MIN.

STEAKS •

\*discount does not apply

*\*the price is for 100 g of raw, prepared meat*

USA Rib Eye Steak	100 g	580*
Steak Rib Eye Ukraine	100 g	320*

AVERAGE STEAK WEIGHT FROM 450 G

MEAT MEALS •



Glazed Lviv ribs	500 g	690*
<b>NEW</b> Wild boar ribs marinated for 2 weeks and smoked	450 g	720*
<b>NEW</b> Rabbit stewed in sour cream with porcini mushrooms served with spaghetti with pesto and parmesan	420 g	790*
Medallions of aged beef tenderloin sauce with bacon and tau potatoes	300 g	650*

FISH MEALS •

Dorado with quinoa spicy sauce	265 g	590
Wels catfish in mint's marinade	335/30 g	640

POULTRY MEALS •

Kiev-style cutlet with mashed potatoes and bacon sauce	260 g	330
Peking duck with pancakes (smoked, served cold)	0,5 pcs	1100
Confit duck leg with sweet potato cream and cherry sauce	250g	480
Buffalo wings	270 g	270



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### BURGER •

	«Fierce boar» burger with fries	320/100/30 g	380
	Venison burger with fries	300/100/30g	480
	Meat burger with french fries	320/100/30 g	350

### UKRAINIAN CUISINE •

	Chef's speciality Cabbage roll with wildfowl with cob porridge	200/40g	360
	Pan «Forestmans Dinner» Fried potatoes with onions, mushrooms and meat	350 g	460
	Banosh with porcini mushrooms	270 g	320

	Beetroot pancakes with bacon jam and capelin caviar	210g	210
	Potato pancakes with bacon and sour cream	280 g	210
	Potato pancakes with mushrooms and sour cream	280 g	210

	Slobojan dumplings	260 g	220
	Dumplings with wild boar meat	200 g	230
<b>NEW</b>	Dumplings with rapan and Parmesan sauce	280g	650
	Dumplings with potatoes and mushroom sauce	230 g	220
	Dumplings with deer heart and Paper sauce	280g	350
	Rainbow dumplings with cabbage and fried porcini mushrooms	250g	280
	Dumplings with cherries	210/40 g	220

	Pancakes with salmon	200 g	320
	Pancakes with mushrooms and chicken	200 g	260

## CHILDREN'S MENU\*

### BREAKFAST •

Pancakes with orange jam and ice cream	<i>portion</i>	<b>105</b>
Milkshake (vanilla.chocolate.banana.strawberry)	<i>portion</i>	<b>210</b>
Cocoa milk with whipped cream	<i>portion</i>	<b>90</b>
Cocoa coconut/almond milk	<i>portion</i>	<b>120</b>
Syrup in assortment	<i>portion</i>	<b>18</b>

### LUNCH•

Cheese soup with crackers	<i>portion</i>	<b>140</b>
Vegetable soup with shrimp and parmesan <small>homemade chicken broth</small>	<i>portion</i>	<b>140</b>
Salad with chicken and sour cream	<i>portion</i>	<b>156</b>
Salad of baked vegetables and baby Mozzarella	<i>portion</i>	<b>168</b>
Colourful dumplings	<i>portion</i>	<b>210</b>
Spaghetti Alfredo	<i>portion</i>	<b>220</b>
Mac & Cheese	<i>portion</i>	<b>140</b>
Chicken strips with mashed potatoes	<i>portion</i>	<b>210</b>



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## BAR

### SPARKLING WINES

<i>France</i>	<b>Moet Chandon Brut Imperial</b>	750ml	<b>4500</b>
<i>Italy</i>	<b>Prosecco</b> (extra dry)	750 ml	<b>1080</b>
<i>Italy</i>	<b>Martini Asti</b>	750 ml	<b>1260</b>
<i>Georgia</i>	<b>Bazaleti</b> (brut, semi sweet)	750 ml	<b>800</b>
<i>Spain</i>	<b>Cava Cola de Cometa</b> (white brut, pink brut)	750 ml	<b>860</b>
<i>Spain</i>	<b>Cola de Cometa</b> (white brut, white semi dry)	750 ml	<b>650</b>
<i>Italy</i>	<b>Lambrusco</b>	750 ml	<b>540</b>
<i>Italy</i>	<b>Fragolino</b> (strawberry)	750 ml	<b>510</b>
<i>Italy</i>	<b>Prosecco</b> Frizzante (white dry)	150 ml	<b>180</b>
<i>Villa UA</i>	<b>Bellini Patty</b> ( pink semi sweet )	750ml	<b>420</b>

### APERITIF •

Absent	50	<b>170</b>
Becherovka	50	<b>110</b>
Jagermeister	50	<b>130</b>
Martini bianco	50	<b>100</b>

### LIQUEUR •

Baileys	50 ml	<b>160</b>
Sambuca	50 ml	<b>125</b>

### VODKA •

Staritsky & Levitsky	50 ml	<b>200</b>
Grey Goose	50 ml	<b>250</b>
Absolut	50 ml	<b>90</b>
Nemiroff Lex	50 ml	<b>110</b>
Finlandia / Finlandia redberry	50 ml	<b>90</b>
The First Guild is respectable	50 ml	<b>60</b>
Nemiroff is special	50 ml	<b>70</b>
Green Day Evolution	50 ml	<b>50</b>
Green Day Crystal	50 ml	<b>50</b>

### ROSOLIO •

Tasting set of liqueurs	6x30ml	<b>200</b>
Whooping crane Currant	50 ml	<b>55</b>
Cherry Mead		
Horseradish Cramming Sea		
Buckthorn Chilli		

### WHISKEY •

Glenmorangie Original 10 years	50 ml	<b>540</b>
Glenlivet Founder's Reserve	50 ml	<b>380</b>
Chivas Regal 12 years	50 ml	<b>290</b>
Jack Daniel's	50 ml	<b>190</b>
Jameson	50 ml	<b>180</b>
Monkey Shoulder	50 ml	<b>3500</b>

### COGNAC •

Hennessy VS	50 ml	<b>560</b>
Hennessy VS	50 ml	<b>380</b>
Sarajishvili VSOP 12 years	50 ml	<b>250</b>
Sarajishvili VS 10 years	50 ml	<b>190</b>
Ibepioni Special 7 years	50 ml	<b>130</b>
Sarajishvili 3*	50 ml	<b>150</b>
Iverioni 3*	50 ml	<b>100</b>

### RUM / GIN •

Captain Morgan Dark	50 ml	<b>130</b>
Captain Morgan Spiced Gold	50 ml	<b>110</b>
Captain Morgan White	50 ml	<b>130</b>
Beefeater	50 ml	<b>140</b>

### TEQUILA •

Olmecca Gold	50 ml	<b>170</b>
Olmecca Silver	50 ml	<b>170</b>



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## BAR

		200 ml	750 ml
<b>Pink Wine</b>			
<i>France</i>	<b>Rose d'Anjou</b> (s/sw.)		<b>1200</b>
<i>Germany</i>	<b>Rose</b> (n/dry)		<b>1100</b>
<i>Italy</i>	<b>Sizarini Rose</b> (dry)	<b>185</b>	<b>580</b>
<i>Italy</i>	<b>Solo Corso</b> (m/swee.)	<b>165</b>	<b>520</b>

		200 ml	750 ml
<b>White Wine</b>			
<i>France</i>	<b>Riesling, Alsace</b> (white dry)		<b>1900</b>
<i>France</i>	<b>Elegance Chardonnay</b> (white dry)		<b>1100</b>
<i>New Zealand</i>	<b>Sauvignon Blanc</b> (white dry)		<b>1560</b>
<i>Argentina</i>	<b>Chardonnay</b> (white dry)		<b>1000</b>
<i>Villa UA</i>	<b>Muskat Traminer</b> (white s/swee.)	<b>135</b>	<b>420</b>
<i>Italy</i>	<b>Pinot Grigio</b> (white dry)	<b>220</b>	<b>680</b>
<i>Georgia</i>	<b>Tsinandali</b> (white dry)	<b>230</b>	<b>720</b>
<i>Georgia</i>	<b>Allazian</b> (white s/swee.)	<b>220</b>	<b>680</b>
<i>Georgia</i>	<b>Merani</b> (white s/dy)	<b>220</b>	<b>680</b>
<i>Chile</i>	<b>Sauvignon Blanc</b> (white dry)	<b>230</b>	<b>720</b>
<i>Italy</i>	<b>Solo Corso</b> (white s/swee.)	<b>170</b>	<b>520</b>
<i>Italy</i>	<b>Solo Corso</b> (white dry)	<b>170</b>	<b>520</b>
<i>Spain</i>	<b>Cola de Cometa</b> (white dry)	<b>180</b>	<b>560</b>

		200 ml	750 ml
<b>Red Wine</b>			
<i>France</i>	<b>Pinot Noir</b> (red dry)		<b>1220</b>
<i>France</i>	<b>Elegance Merlot</b> (red dry)		<b>1030</b>
<i>Argentina</i>	<b>Malbec</b> (red dry)		<b>1450</b>
<i>Georgia</i>	<b>Kindzmarauli</b> (red. s/swee.)		<b>1210</b>
<i>Italy</i>	<b>КЪЯНТИ</b> (red dry)	<b>295</b>	<b>920</b>
<i>Georgia</i>	<b>Saperavi</b> (red dry)	<b>265</b>	<b>820</b>
<i>Georgia</i>	<b>Alazani</b> (red. s/swee.)	<b>265</b>	<b>820</b>
<i>Georgia</i>	<b>Merani</b> (red. s/dry)	<b>265</b>	<b>820</b>
<i>Chile</i>	<b>Cabernet Sauvignon</b> (red dry)	<b>230</b>	<b>720</b>
<i>Italy</i>	<b>Solo Corso</b> , (red. s/swee)	<b>170</b>	<b>520</b>
<i>Italy</i>	<b>Solo Corso</b> , (red dry)	<b>170</b>	<b>520</b>
<i>Italy</i>	<b>Cola de Cometa</b> (red dry)	<b>170</b>	<b>520</b>
<i>Villa UA</i>	<b>Cabernet Pinot Noir</b> (red.s/swee.)	<b>130</b>	<b>400</b>

## SNACKS •

<b>Jamon.Cammamber</b> Walnut, strawberry culi	<b>50g</b>	<b>130</b>
<b>Smoked duck.Gorgonzola</b>	<b>90g</b>	<b>120</b>





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## BAR

### Beer

Heineken Lager	350/500 мл	80/90	Corona Extra	330 ml	140
MOVA Blanche	n. 0,33 л	80	Corona Sunrise cocktail	350 ml	160
MOVA Pilsner	n. 0,33 л	80	Clausthaler Classic (non-alcohol)	330 ml	80
MOVA СВІТЛЕ б/а	n. 0,33 л	90	Persha pryvatna brovarnia (non-alcohol)	500 ml	80
MOVA ТЕМНЕ б/а	n. 0,33 л	90			

### FOOD FOR BEER •



#### Assorted craft meat chips

Roe deer chips, boar, deer, basturma, adjika

200/30 g **899**

Batata fries with hot sauce

150/30 g **210**

Crispy onion rings with sesame aioli

140/30 g **180**

Cheese sticks with mustard sauce

200/30 g **260**

Thai smoked pig ears

120 g **180**

Craft beef basturma

50 g **160**

Craft chicken cheeps

50 g **130**

Croutons from homemade bread with cheese and garlic

130 g **90**

Pistachios in shells

100 g **170**

Chicken wings with honey and smoke

300 g **320**

Chicken wings on fire (weight of dish from 300 g)

100 g **160**

Buffalo wings

270 g **270**



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## BAR

### COCKTAILS

<b>Long Island</b> Triple Sec, vodka, gin, rum, tequila, pepsi	400 ml	280	<b>Tequila Sunrise</b> Tequila, juice, grenadine	250 ml	200
<b>Pina Colada</b> White rum, pineapple juice., cream, liqueur	225 ml	280	<b>Emerald</b> Pineapple juice, Blue curacao, vodka, Pisang orange	210 ml	190
<b>Sangrita</b> Tequila, orange juice, tomatoes juice, fresh of lime, Tabasco	300 ml	220	<b>Whiskey Sour</b> Bourbon, fresh lemon, syrup	100 ml	190
<b>Red Dog (shot)</b> Sambuca, tequila, Tabasco	50 ml	80	<b>Royal Fresher</b> Vodka, Prosecco, lime juice	350 ml	250
<b>Mojito Classic</b>	400 ml	220	<b>Green Mexican (shot)</b> Tequila, liqueur, fresh lemon	70 ml	90
<b>Mohito alc/free</b>	400 ml	110	<b>Cosmopolitan</b> Vodka, Triple Sec, cranberry juice, lime	140 ml	100
<b>Negronino</b> Beefeater, Cinzano Rosso, Jagermeister, Kampari	120 ml	220	<b>B-52 (shot)</b> Kahlúa, Baileys, Absent	60 ml	160
<b>Margarita</b> Tequila, Triple Sec, lime	120 ml	160	<b>Pristine (shot)</b> Sambuca, Triple Sec, Baileys	60 ml	90
<b>Kir Royal</b> Crème de cassis, Prosecco	200 ml	120	<b>Raspberry Gin Sour</b> Beefeater, raspberry syrup, lemon fresh	100 ml	160
<b>Johnson's (shot)</b> Beefeater, lime fresh, Blue Curacao	70 ml	130	<b>Dry Martini</b> Beefeater, Martini	110 ml	220
<b>Gin Tonic</b>	200 ml	190	<b>Jellyfish(shot)</b> Blue Curacao, White rum	50 ml	100
<b>White sangria</b>	1l	350	<b>Red sangria</b>	1 L	350

### HOT COCKTAILS

<b>Rowdy orange</b>	225 ml	180	<b>Sea buckthorn-orange non-alcoholic</b>	300 ml	70
<b>Red mulled wine</b>	300 ml	180	<b>Mulled wine from sea buckthorn</b>	300 ml	190
<b>Cherry-currant non-alcoholic</b>	300 ml	90	<b>Hot strawberries</b> with white rum	225 ml	180

### DESSERTS

<b>Cheesecake</b>	200 g	240	<b>Tiramisu</b>	130 g	190
<b>Mango-passion fruit cake</b>	230 g	240	<b>Pumpkin and ginger cake</b>	200 g	220
<b>Spartacus</b> with raspberry coulis	180/30 g	220	<b>Napoleon</b>	200/50 g	190
<b>Opera</b> with strawberry coulis	200/30 g	240	<b>Ice cream (1 scoop)</b> LA GELATERIA ITALIANA	100 g	120
<b>Esterhazy</b>	150 g	190	<b>Jam/Syrup</b>	30 g	30
<b>Chocolate seniorita</b>	150/30 g	210	<b>Assorted sorbet(1 scoop)</b>	50 g	60
<b>Cherry strudel</b> with ice cream	150/30 g	260	<b>Fruit plate</b> Pineapple, orange, grape, banana, apple, kiwi	1050 g	520



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## BAR

### COFFEE •

Espresso	30 ml	60
Espresso without caffeine	30 ml	75
Doppio	60 ml	90
Americano	110 ml	60
Flat White	200 ml	99
Ristretto	15 ml	60
Macchiato	50 ml	60
Capuchino	200 ml	90
Cappuccino ice	300 ml	120
Latte	300ml	95
Viennese coffee	80 ml	120
Glyase	250ml	120
Mocaccino	300ml	99
Frap	220 ml	120
Hot chocolate	150ml	150

### VITAMIN TEA •

Immunostimulating	1l	190
Anti-stress	1l	190
Sea buckthorn	1l	180
Crimson	1l	180
Strawberry with mint	1l	180

### FRUIT TEA •

Sea buckthorn-orange tea	300 ml	70
Cherry-currant tea	300 ml	70

### AROMA TEA •

Fruit mixture	500 ml	90
Flowering meadow	500 ml	90

### CLASSIC TEA •

Assam	500 ml	90
English breakfast	500 ml	90
Earl Grey	500 ml	90
Sencha	500 ml	90

### ASSORTED COFFEE •

Cappuccino with coconut milk	200 ml	90
Cappuccino with almond milk	200ml	90
Cappuccino with lactose-free milk	200 ml	90
Latte with coconut milk	200ml	95
Latte with almond milk	200 ml	95
Latte with lactose-free milk	200 ml	95
Latte pear + caramel	250 ml	140
Pumpkin + vanilla latte	250 ml	140
Decaf coffee (the cost of any coffee is added to)		15

### ORDER BREAKFAST FROM

08:00 AM TO 11:00 PM AND

GET IT COFFEE AS A GIFT!

### FRESH •

Orange	200 ml	230
Grapefruit	200 ml	230
Apple	200 ml	180
Carrot	200 ml	120
Carrot + apple	200 ml	160
Celery + apple	200 ml	290
Celery	200 ml	590

### JUICE/WATER •

Nabeghlavi	500 ml	120
Carpathian source	500 ml	98
Pepsi/Sprite	250 ml	70
Pepsi/Sprite (PET)	500 ml	60
Schweppes -Tonic	250 ml	70
Juice in assortments	250 ml	60
Fruit drink cranberry	250 ml	50
Stewed fruit	250 ml	45

### LEMONADES •

Tarhun	1l	250
Classic	1l	250
Strawberry Sparkle	1l	250
Lemonade in assortment	400 ml	100