



MENU

of Litpub Krapka Comma



Salads Variety

- Full Spring Inspiration** 250 g **88 €**
Salad made of fresh vegetables, microgreen and herbs with homemade oil or sour cream dip dressing 125 g **52**
- Run, Rabbit, Run!** 180 g **138**
Salad made with smoked rabbit, arugula, fresh and sun-dried tomatoes, with mustard dressing 90 g **72**
- Showdar Salad, Together Forever** 180 g **98**
Ukrainian jamon with fresh Conference pear, iceberg lettuce and cranberry sauce
- The Second Laistrygon** 200 g **98**
Salad made with home-smoked mackerel, tomatoes, spinach, red rubin basil and almonds. Served with tomato oil 100 g **62**
- Smoky Flavor** 220 g **98**
Salad made with home-smoked chicken breast, dried fig, tomatoes and salad mix with homemade mayonnaise dressing 110 g **62**
- The Children of Captain Herring** 220 g **68**
Salad made of sprats, two kinds of onion, tomatoes, romano salad and rye croutons with tomato oil dressing
- Two Beef or not Two Beef** 210 g **148**
Salad made of veal cooked to medium, cherry tomatoes, lettuce and arugula with tomato oil dressing



Soups, but not the First Courses

- Golden Crest** 400 g **88**
Rich chicken soup made with carrots, green peas, and poached egg. Served with chicken mousse 200 g **52**
- Bograch Houlash** 400 g **88**
Traditional Hungarian dish, cooked in Zakarpattia for ages. Rich and spicy soup made with various kinds of meat, vegetables and cooking roots. Served with Eros Pista 200 g **52**
- The Old Man and the Sea** 400 g **98**
Tomato cream soup made with zander, mackerel and Black Sea mussels. Served with toasts 200 g **62**
- Molfar's Mystery 2** 400 g **88**
Carpathian mushroom broth with root vegetables and herbs. Served with mushroom pâté and croutons 200 g **52**



Barbeque and Others

- Entrecote with Juniper Demi-Glace** 400 g **248 €**
Seasoned bullock's rib eye, roasted to your taste. Served with juniper demiglace and vegetable salad
- T-bone** 430 g **248**
Seasoned T-bone steak, roasted to your taste. Served with vegetable salad and sage sauce
- Minced Meat** 420 g **138**
Minced meat, roasted to your taste. Served with poached egg and mashed potatoes
- Tired Chingachgook** 440 g **138**
Grilled pork rack. Served with pickled vegetables and honey-nut paste
- Don't Eat the Pilgrims!** 1000 g **258**
Grilled and savoury rib rack of pork. Served with fried potato slices, seasoned vegetables, tartar sauce and marrow paste
- "Beer" Anthology** 1450 g **358**
Assorted savoury rib racks of pork, chicken wings and nuggets, veal cheeks and cheese balabons. Served with fried potato slices, seasoned vegetables and 3 types of sauces
- The Chicken that Didn't Save the World** 440 g **128**
Grilled chicken breast with BBQ Stout sauce. Served with mashed potatoes
- Donald Gave His Debt** 320 g **268**
Medium rare grilled duck breast. Served with baked vegetables and dried pear sauce
- Poseidon's Shells** 410 g **168**
Mussels in a creamy sauce with white wine, served with fried potato slices and toasts 205 g **92**
- Ivan Ham Hock** 100 g **58**
Ham hock baked with homemade stout, orange sauce and potato wedges



- The Voice of One Man is the Voice of All** 450 g **168 €**
Spicy baked mackerel stuffed with plums, lime and mint. Served with celery-beetroot mousse
- Mona Lisa Smile** 300 g **98**
Veal cheeks baked with tomato sauce with juniper berries. Served with banosh, brynza and mushroom sauce



Very Sincere Burgers

- 33 Cows** 420 g **138**
Grilled loaf, tartar sauce, pickles, iceberg, Mars onions and juicy beef steak, roasted to your taste. Served with fried potato slices and mustard sauce
- Sheep O'Sheep** 410 g **138**
Grilled loaf, plum sauce, pickles, arugula, Mars onions and juicy mutton cutlet with dried pears and prunes. Served with fried potato slices and plum sauce
- Montezuma's Mistake** 360 g **128**
Grilled loaf, juicy mushrooms, smoked tomatoes, horseradish sauce, pumpkin seeds and arugula. Served with fried potato slices and chimichurri sauce
- For Mike (Tyson)** 360 g **128**
Grilled loaf, plum sauce, arugula, Mars onions, pumpkin seeds and juicy piece of Ukrainian Halloumi cheese. Served with fried potato slices
- Summer Marseillaise** 480 g **128**
Grilled loaf, crispy breaded chicken breast, lettuce, basil, tomato and cucumber with tomato sauce. Served with fried potato slices



Sausages, of Course!

- The Silence of the Cow** 390 g **148 €**
Homemade sausages with juniper. Served with vegetable salad, BBQ Stout sauce and mustard
- The Silence of the Pig** 390 g **138**
Homemade sausages with sage. Served with vegetable salad, homemade ketchup and mustard
- The Silence of the Lamb** 390 g **158**
Homemade sausages with cranberries and cumin. Served with vegetable salad, BBQ Stout sauce and mustard
- The Silence of the Chicken** 390 g **128**
Homemade sausages with thyme. Served with vegetable salad, homemade ketchup and mustard
- Chickpeas Crunch** 450 g **108**
Homemade sausages with chickpeas, nuts, seeds and mushrooms. Served with vegetable salad, homemade ketchup and mustard
- Silence on the Farm** 1000 g **428**
Assorted homemade sausages of 4 kinds: beef, pork, lamb and chicken. Served with potatoes, vegetable salad and two sauces



Comma, but not a Dot

- Pumpkin Bread** 150 g **58**
Pumpkin cake with walnuts, vanilla creme, plum sauce and pumpkin seeds
- Forever Fit Papay** 230 g **78**
Spinach biscuit dessert with cheese cream and cornelian cherry sauce
- Greetings from Eden** 240 g **58**
Spicy apple tartlet with ice cream and caramel sauce
- Three Petals** 210 g **58**
Tender puff pastry dessert with caramelized pear and cheese cream. Served with raspberry sauce



Sauces

- BBQ Stout** 50 g **8**
- Mustard** 50 g **8**
- Plum** 50 g **8**
- Tartar** 50 g **8**
- Cheese** 50 g **8**
- Spicy** 50 g **8**



For Literary Conversation

The Call of Ancestors

120 g **118 ₺**

Plateau of homemade dried meat with additions: pork covered with mustard seeds, beef covered with black pepper and pastrami covered with red pepper

The Call of Descendants

220 g **118**

Plateau of soft and hard farm cheeses. Served with lekvar, cranberries and seeds

Crisps Made of Shovdar

30 g **58**

Dried crispy slices of Ukrainian jamon

The Garden Tale

150 g **58**

Beetroot, parsnip, carrot and celery crisps flavoured with smoked salt. Served with homemade cheese and spicy sauce

Pastrami as It Is

100 g **58**

Pastrami speciality made of spicy chicken

Porky Tyson

100 g **48**

Home-smoked pig ears. Served with spicy sauce

Smoked Beetroot Hummus with Pitas

200 g **48**

Mashed kidney beans with smoked beetroot mousse and walnut paste. Served with homemade crisp breads

Talaria For Rent

210 g **78**

Deep fried crispy chicken wings. Served with homemade cheese and spicy sauces

And Then There Were None

210 g **78**

Rye bread-crumbed fried chicken breast. Served with homemade cheese and spicy sauces

Cheese Balabons

160 g **68**

Fried cheese balls served with homemade plum sauce

All Kinds of Things

550 g **198**

Assorted dried meat, cheese, crispy slices of Ukrainian jamon and root vegetables, pastrami, pig ears and hummus with toasts. Served with three sauces

Siren Call

240 g **78**

Crispy mackerel nuggets. Served with french fries and tartar sauce

Literary Cocktails

Prominent writers' favourite cocktails.
If you have not found yours, we'll gladly make it for you.

Theodore Dreiser 'Ginger Jack'

98 €

Tennessee whiskey, ginger, sugar, apple juice

A habit of drinking too much was borrowed by Frank Cowperwood, the main character of the novel "The Financier" from its author. Remembering the life with Theodore Dreiser at Indiana University dormitory, John Walters told that once cheap Tennessee whiskey was delivered to them by mistake. They had only a few apples and ginger. Thus 'Ginger Jack' was born

Charles Bukowski 'Old Fashioned Bukowski'

98 €

Bourbon, bitter, soda, homemade cherry liqueur

Charles Bukowski's experiments with alcohol inspired one of the bartenders to create a new cocktail named after the writer. This cocktail is very similar to one of Bukowski's favourite cocktails — "Old Fashioned", which does not contain cherry syrup unlike "Old Fashioned Bukowski"

Anthony Burgess 'Moloko Plus'

118 €

Absinth, sambuca, baileys, sugar, milk

Anthony Burgess's 'A Clockwork Orange' (1962) and Stanley Kubrick's film (1971) present you Korova Milk Bar where Moloko Plus beverage is served. According to the main character Alex, 'a glass of this drink would sharpen you up and make you ready for a bit of the old ultra-violence'. San Francisco barman Morgan Sheek interpreted this horrific cocktail as a mix of Absinth, Sambuca, Baileys Irish Cream and milk

Jane Austen 'Sangria'

78 €

Red wine, Riga balsam, orange, lemon

People have been drinking Sangria in different variations for more than two thousand years. In the Middle Ages alchemists endowed it with secret mystical significance, and the church prohibited it as "the blood of the devil". The characters of Jane Austen's novels have regularly been drinking this wonderful cocktail, and the author believed that it provided vital energy in hot summer days

Jaroslav Gashnek 'Dr. Czech'

68 €

Elderberry liqueur, Becherovka

Author and prototype of The Good Soldier Švejk was a well-known trickster. He got his nickname "Doctor" while working at the drugstore for some time. His notes tell us the story "František and I were drinking Elderberry liqueur and then Becherovka, after that we went to the police station to play mean tricks, because it was too cold to sleep outside

Tüve Jänsone 'Ruby Breeze'

78 €

Dark rum, Riga Black Balsam, cranberry juice, grapefruit juice

The author of the fairy tale for children "The Moomins" was a great fan of entertainment for adults. "Everything I can see, everything I think about belongs to me. The whole world belongs to me", — said Tüve Jänsone, sitting at Juuri bar in Helsinki and drinking her favourite Ruby Breeze

John Steinbeck 'Jack Rose'

98 €

Calvados, pomegranate syrup, fresh lime juice, tea rose petals

For the fans of Calvados. The cocktail was incredibly popular in 20–30s of the XX century. "I have always lived craving, drunk heavily, eaten too much or not at all, slept around the clock or missed two nights of sleeping, worked too hard and too long in glory, or ran to extremes of laziness. I've struggled, fought, fallen and risen, made love with joy and took my hangovers as a consequence, not as a punishment." Charles Bukowski
— John Steinbeck

Ernest Hemingway 'Bloody Mary'

78 €

Vodka, fresh lemon juice, spicy and bitter sauces, fragrant spices, stick of celery

There is a version, that the cocktail's name was invented by Hemingway, in honor of his fourth wife, Mary. She didn't like it when Ernest came back home drunk from the Ritz and Bloody Mary cocktail disguised the smell of alcohol better than others. Hemingway himself said in jest that in 1941 he had brought the recipe to Hong Kong and in such a way contributed to the fall of this British colony, conquered by the Japanese on December 25 of the same year

Raffaello Giovagnoli 'Parlor Tricks' (Trucco a Buon Mercato)

78 €

Amaro Montenegro liqueur, tonic, sparkling wine, cucumber

Raffaello Giovagnoli always loved having his friends round for dinner and drinks. He could mix beverages incredibly. Even the students of The University of Bologna, where he has been lecturing for several years, enjoyed his kindness and hospitality. Giovagnoli came up with an idea to mix cheap for those days Amaro with water, lime and cucumber especially for the students

Ernest Hemingway 'Papa Doble'

98 €

White Guyanese rum, fresh grapefruit juice, French maraschino liqueur, fresh lime juice

This cocktail is believed to be the heritage of Ernest Hemingway almost as much as the novel "For Whom the Bell Rings". Nevertheless, "Papa doble" has no official status. It was created specially for the writer in the Cuban club "Floridita". On the bar menu, it appears as "Hemingway Special". A curious fact is that the name "Papa doble" was used privately among waiters, regulars at the bar and, of course, Hemingway's friends

Remarque Eric Maria 'Montenegro Spritz'

88 €

Amaro Montenegro liqueur, sparkling wine, soda

When we hear the name Remark, the first thing that comes to our minds is Calvados. His characters drink calvados, cognac, wine and vermouth, but the author was a fan of the rich bitter taste of Amaro. Remark's lover Marlene Dietrich revealed a secret of mixing it with sparkling wine. The recipe is easy: a little bit of Amaro, a bit more of sparkling wine, a little soda and hot blonde! Serve to bed only

Dorothy Parker 'Whiskey Sour'

88 €

Bourbon, fresh lemon juice, eggwhite

The creation of Whiskey Sour cocktail is attributed to flight attendant Elliot Stubb, who moved to Peru in 1827 and opened a bar there. However, according to some sources, a co-author of this cocktail was the famous "Professor", the legendary barman Jerry Thomas. The cocktail called Whiskey Sour is mentioned in his guide "The Bon Vivant's Companion or, How to Mix Drinks" published in 1862

Jerome David 'J. D.' Salinger 'Tom Collins'

78 €

London dry gin, fresh lemon juice, soda

The recipe of this both refreshing and stupefying drink appeared in the second half of the XIX century, and since then it hasn't changed much: two-thirds of gin with one-third of fresh lemon juice, plus some sugar syrup or cold soda water, your choice. Looks just like soda (the main thing is stirring slowly, so that the bubbles don't "run away"), but it's completely mind-blowing

Elwyn Brooks 'E. B.' White 'Dry Lavender Martini'

78 €

Dry martini, gin, lavender syrup

E. B. White's family, like many other wealthy New Yorkers of that time, were drinking dry martini as a very popular aperitif. While specially dedicated to lunch "Martini Time" he was discussing his works with his colleagues and friends. Mr. White called dry martini "Elixir of peace" and fondly recalled it in his writings and interviews

Dorothy Parker 'Clover Club'

78 €

Gin, sour, lemon juice, raspberry sirup

At the time of the Prohibition Clover Club was the most popular drink of the crowd for the citizens of Manhattan, like Cosmopolitan for Carrie Bradshaw at the dawn of 2000's. Dorothy Parker really liked drinking straight whisky with bitter additives, nevertheless she used to spend time drinking Clover Club at one of her favourite speakeasies (places where people could buy alcoholic drinks illegally in the United States between 1920 and 1933, when alcohol was forbidden)

Anthony Burgess 'Hangman's Blood'

148 €

Gin, rum, scotch, brandy, port, stout, sparkling wine

This cocktail was made up in 1960's by an outstanding novelist and playwright Anthony Burgess. He wrote about this cocktail in the legendary newspaper The Guardian: 'It tastes very smooth, induces a somehow metaphysical elation, and rarely leaves a hangover... I recommend this for a quick, though expensive, lift'

Gabriel García Márquez 'Hot Campari'

98 €

White rum, Campari, ginger, orange juice

Márquez loved Italy wholeheartedly after his trip to Europe. This is how Gabriel remembered Italy and its people with a glass of hot drink in his hand and warmth in his heart. "Italians have only one goal in life — to live, because they have understood a long time ago that we live just once and it made them allergic to violence"



Business-lunches

without soup **80 €**with soup **110 €**

N°1	Bograch Houlash	200 g
	Grilled Chicken Fillet	150 g
	Mashed Potato	100 g
	Vegetable Salad	100 g

N°2	Chicken Broth	200 g
	Minced Meat	200 g
	Green Puree	100 g
	Vegetable Salad	100 g

N°3	Wild Mushroom Broth	200 g
	Chickpeas Sausages	200 g
	Baked Potato Wedges	100 g
	Coleslaw Salad	100 g

N°4	Vegetable Soup	200 g
	Home-smoked Mackerel	100 g
	Beetroot Puree	100 g
	Anchovy Salad	100 g

+ Drinks:

Mors

Uzvar (stewed fruit)

Grape Juice

Kid's menu



**A chick that didn't learn
the alphabet** 200 г **44 €**

Light chicken broth with
eatable letters

The adventure at hen house 230 **54**

Homemade boiled chicken
sausages, served with boiled
new potatoes and homemade
ketchup

Butterflies in the stomach 230 **54**

Farfalle with creamy sauce,
rabbit and green peas

Popping 60 **24**

Popcorn with caramel cream