



# MENU

of Litpub Krapka Comma

## Salads Variety


- NEW** **Some Pumpkins**  270 g **88 €**  
Salad made of baked pumpkin with mountain herbs, tomatoes and Parmigiano. Served with tomato-olive dressing
- NEW** **What Happened in Nice** 330 g **158**  
Salad made of Black Sea tuna, shoulder blades, tomatoes, potatoes, olives, eggs, and sprats. Served with Vinaigrette sauce
- Ave Caesar!** 230 g **128**  
Author's version of a Caesar salad with chicken, Black Sea anchovy sauce, arugula and Ukrainian Parmigiano
- NEW** **Dashing Through the Snow** 300 g **148**  
Salad made of smoked rabbit, slightly stewed carrot, cucumber, and quail eggs. Served with homemade mayonnaise
- Run, Rabbit, Run!** 230 g **158**  
Salad made with smoked rabbit, arugula, fresh and sun-dried tomatoes, with mustard dressing
- NEW** **Shovdar Salad, Together Forever 2** 280 g **138**  
Zakarpattia jamón with fresh tomatoes, baked pumpkin, arugula, and Ukrainian Parmigiano with olive oil dressing
- NEW** **Why the Sea Is Salty?** 300 g **178**  
Salad made of mussels, squid, Iceberg lettuce, broccoli, kale, and Parmigiano. Served with Citronelle sauce
- It Was the «Host» of the Yard** 250 g **118**  
Salad made with turkey and grilled vegetables. Served with arugula and coriander with olive-balsamic dressing

## Soups, but not the First Courses

- Who Moved My Cheese?**  400 g **88**  
Rich, creamy soup made of Ukrainian farm cheese
- Wake Up Call** 400/25 g **88**  
Rich spicy chicken broth with chicken breast, soy sauce, vegetables, iceberg lettuce, coriander, and hot pepper

- NEW** **Escape from Halloween** 400/25 g **78 €**  
Cream soup made of baked pumpkin, carrots, potatoes, and onions. Served with sour cream and pumpkin seeds
- Bograch Houlash** 400/40/10 g **108**  
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
- NEW** **Poor Soul, the Centre of My Sinful Earth** 400/25 g **118**  
Dense healing fish soup with cream, celery, carrots and leeks. Taste better with craft distillates

## Barbeque and Others

- For the Love of Veal** (\*raw meat) 300/100/40 g **268**  
Rib-eye steak, roasted to your taste. Served with grilled corn, mushrooms, onions and chimichurri sauce
- T-bone** (\*raw meat) 400/100/30 g **358**  
Seasoned T-bone steak, roasted to your taste. Served with grilled corn, mushrooms, red onions and pepper sauce
- Two medals** 290 g **298**  
Seasoned beef fillet roasted to your taste. Served with currant or pepper sauce of your choice
- Minced Meat** 150/150/40 g **158**  
Minced meat, roasted to your taste. Served with poached egg and mashed potatoes
- The Immortal Hero** 200/200/80 g **198**  
Grilled pork loin with honey marinade. Served with Ukrainian groten (with bryndza, cream, and garlic), and mushroom sauce
- The Miracle Bird** 260/150 g **198**  
Juicy fried turkey thighs. Served with couscous
- The Chicken that Didn't Save the World** 270/150/60 g **148**  
Grilled chicken breast with BBQ Stout sauce. Served with mashed potatoes
- NEW** **Mona Lisa Smile in Winter** 250/200 g **158**  
Tender veal cheeks baked with BBQ stout sauce. Served with celery-potato purée
- Zander the Great**  180/100/20 g **268**  
Fried Zander fillet with butter, thyme and garlic. Served with celery-carrot puree



## Rainbow varenyky

- NEW** **Red Fellow** 280 g **88**  
Varenyky made of carrots with chicken, mushrooms, and mozzarella cheese. Served with creamy basil dressing
- NEW** **Green Fellow** 280 g **98**  
Varenyky made of spinach with bacon and mashed potatoes. Served with creamy dressing


## Pasta all over the world. How we cook it

- Our «Carbonara»** 320 g **138 €**  
Noodles, ham, cream sauce, seasoned spicy cheese, basil, egg yolk, beef broth
- NEW** **Our thing with mushrooms** 340 g **148**  
Noodles, three types of mushrooms, leeks, tender creamy sauce, seasoned spicy cheese, fresh greens

## UNT (Ukrainian national tartins)

- Cheesy Dzhendzhyk**  265 g **138**  
Our chef's vision of Ukrainian hot mega-sandwich. Brie cheese, cream cheese, tomatoes, sour cream, arugula, pumpkin seeds, honey. Served on a large slice of bread with pesto sauce
- Eating in Silence**  275 g **98**  
Our chef's vision of Ukrainian hot mega-sandwich. Vegetable sauté made of courgettes, field mushrooms, leek, and tomatoes. Served with cream cheese and sour cream on a large slice of bread
- NEW** **Tasty thing** 300 g **158**  
Our chef's vision of Ukrainian hot mega-sandwich. Rilletes made of Black Sea tuna, backed with Ukrainian Mozzarella cheese, concasse tomatoes, and leeks. Served with cream cheese and sour cream on a large slice of bread





## Very Sincere Burger

- NEW** **Burliai** 470/150/40 g **198**  
Great beef burger. Grilled loaf, Roquefort sauce, iceberg lettuce, tomatoes, dried pork with mustard seeds, and juicy beefsteak roasted to your taste. Served with fried potato wedges and mustard sauce
- NEW** **Sirko** 500/150/40 g **188**  
Great turkey burger. Grilled loaf, tartar sauce, iceberg lettuce, mars onions, mushroom omelette, tomatoes, and chopped juicy turkey steak. Served with fried potato wedges, pickled cucumber, and mustard sauce
- 33 Cows** 315/150/40 g **148**  
Grilled loaf, tartar sauce, pickles, iceberg, Mars onions and juicy beef steak, roasted to your taste. Served with fried potato wedges and mustard sauce
- For Mike (Tyson)**  260/150/40 g **148**  
Grilled loaf, plum sauce, arugula, Mars onions, pumpkin seeds and juicy piece of Ukrainian Halloumi cheese. Served with fried potato wedges and plum sauce
- Summer Marseillaise** 270/150/40 g **138**  
Grilled loaf, crispy breaded chicken breast, lettuce, basil, tomato and cucumber with tomato sauce. Served with fried potato wedges and tomato sauce


## Sausages, of Course!

- The Silence of the Cow** 240/150/40 g **158 €**  
Homemade sausages with juniper. Served with sauerkraut and mustard
- The Silence of the Pig** 240/150/40 g **158**  
Homemade sausages with sage. Served with sauerkraut and mustard
- The Silence of Turkey** 240/150/40 g **158**  
Homemade sausages with paprika and thyme. Served with sauerkraut and mustard
- The Silence of the Chicken** 240/150/40 g **148**  
Homemade sausages with thyme. Served with sauerkraut and mustard
- The Vampire's Tears** 240/150/40 g **98**  
Homemade blood sausages. Served with onion confiture, sauerkraut, horse-radish, and mustard
- Chickpeas Crunch**  240/150/40 g **118**  
Homemade sausages with chickpeas, nuts, seeds and mushrooms. Served with sauerkraut and stout BBQ sauce

## Comma, but not a Dot

- NEW** **Napoleon, as We Know Him**  170/35 g **78**  
Tender puff pastry with caramel custard. Served with raspberry sauce
- NEW** **Pumpkin Cake**  180/30 g **78**  
Fragrant nutty sponge cake with baked pumpkin and salted caramel
- Purr-Purr**  150/30 g **88**  
Author's version of a tender cheesecake with caramel
- Greetings from Eden**  210/40 g **88**  
Spicy apple tartlet with ice cream and caramel sauce

## Sauces

- BBQ Stout**  50 g **18 €**
- Mustard**  50 g **18**
- Plum**  50 g **18**
- Tartar**  50 g **18**
- Cheese**  50 g **18**
- Hot Spicy**  50 g **18**



## Wine

### Sparkling Wines and Champagne

Inkerman Brut	Ukraine	 150 ml	 750 ml
Lambrusco, Maranello	Emilia-Romagna, Italy	<b>70</b>	<b>320</b>
Cava Brut Vicente Gandia	Utiel-Requena, Spain		<b>540</b>

### House Wine

White	Danubian Bessarabia, Ukraine	<b>50</b>	<b>250</b>
Red	Danubian Bessarabia, Ukraine	<b>50</b>	<b>250</b>

### The Old World, White

Caballeros de la Rosa, Semi sweet	Spain	<b>65</b>	<b>280</b>
Lys Blanc Sec	France	<b>70</b>	<b>325</b>
Verdegat Branco	Vinho Verde, Portugal	<b>75</b>	<b>350</b>
Perlyna Stepu, Knyazyia P.M. Trubetskoho	Ukraine	<b>85</b>	<b>410</b>

Sukholymansky, Kolonist	Ukraine	<b>80</b>	<b>380</b>
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### The Old World, Red

Caballeros de la Rosa, Semi sweet	Spain	<b>65</b>	<b>280</b>
Lys Rouge Sec	France	<b>70</b>	<b>325</b>
Odesky chorny, Kolonist	Ukraine	<b>85</b>	<b>425</b>
Oksamyt Ukrayiny, Knyazyia P.M. Trubetskoho	Ukraine	<b>95</b>	<b>490</b>

### The Old World, Pink

Kubey Winery, Traminer Rosato Semi dry	Danubian Bessarabia, Ukraine	<b>50</b>	<b>250</b>
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### The New World, White

Chardonnay, Luis Felipe Edwards	Colchagua Valley, Chile	<b>75</b>	<b>375</b>
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### The New World, Red

Cabernet Sauvignon, Luis Felipe Edwards	Central Valley, Chile	<b>75</b>	<b>375</b>
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## Strong alcohol

### Aperitif

Martini Dry	 50 ml	<b>45 €</b>	<b>Vodka</b>	 50 ml
Martini Rosso		<b>45</b>	Zhytomyrska on Buds	<b>40 €</b>
Martini Bianco		<b>45</b>	Rada Classic	<b>50</b>
Aperol		<b>60</b>	Finsky	<b>55</b>
Becherovka		<b>65</b>	Distil N°9	<b>70</b>
Absinthe		<b>90</b>	<b>Gin</b>	
			Wilmore	<b>65</b>

### Cocktails by Mr. Nastoiaiko

Adam`s tears	<b>60</b>	<b>Teguila</b>	
35 cm	<b>45</b>	Espolon blanco 100% Agave	<b>110</b>
It is all one	<b>45</b>	Espolon Reposado 100% Agave	<b>110</b>

Magic wand	<b>45</b>	<b>Rum</b>	
UFO	<b>45</b>	<b>Jamaica</b>	
Pyvovytsia	<b>45</b>	Captain Morgan Black Spiced	<b>90</b>
		Cana Caribia Spiced Gold	<b>70</b>

## Strong alcohol

Barbados Mount Gay	 50 ml	<b>75 €</b>
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### Whiskey

Scottish Blend Bell's Original	<b>75</b>
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The Epicurean Lowlands Blended Malt	<b>160</b>
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Scottish Malt Macallan 12 y. o.	<b>290</b>
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Irish Jameson	<b>95</b>
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USA, Bourbon Bourbon Most Wanted	<b>80</b>
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USA, Tennessee Whiskey Jack Daniel's	<b>95</b>
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Canadian Seven Letters	<b>80</b>
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Brandi Zakarpatskiy	<b>55</b>
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Calvados Subcarpathian	<b>45</b>
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Liqueurs Sambuca Manzoni	 50 ml	<b>80 €</b>
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Jagermeister	<b>80</b>
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Charis Irish Cream	<b>70</b>
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Raspberry	<b>45</b>
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Blue blue Gin	<b>45</b>
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Patty pyrzhok	<b>45</b>
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Strawberry Kiss	<b>30</b>
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Cherry Berry Garden	<b>30</b>
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Raspberry Scrub	<b>30</b>
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Sea-buckthorn nap	<b>30</b>
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Chipper Lemon	<b>30</b>
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Cranberry shriek	<b>30</b>
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Jostaberry	<b>30</b>
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Polissia Berry	<b>30</b>
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Degustation set	to <b>160</b>
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4 cocktails by Mr. Nalyvaiko or Mr. Nastoiaiko to your taste	
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## Soft drinks

### Sweet Drinks, Water

Coca-cola	 250 ml	<b>32 €</b>
Pepsi	300	<b>32</b>
Pepsi	500	<b>38</b>
7 Up	500	<b>38</b>
Everess tonic	500	<b>38</b>
Morshynska slightly gas-cut / still	330	<b>38</b>
Lujanska 7	500	<b>38</b>
Borjomi	500	<b>75</b>
Juice	250	<b>25</b>

### Homemade Beverages

Seasonal Lemonade	 250 ml	<b>38</b>
Uzvar (Stewed Fruit)	250	<b>25</b>
Fruit Drink	250	<b>30</b>
Grape Juice	250	<b>30</b>

### Fresh Juices

Orange	 250 ml	<b>88 €</b>
Grapefruit	250	<b>98</b>

### Coffee

Ristretto		<b>28</b>
Espresso		<b>28</b>
Macchiato		<b>35</b>
Cappuccino		<b>35</b>
Caffe Latte		<b>38</b>
Flat White		<b>38</b>

### Tea

Black	 500 ml	<b>58</b>
Green	500	<b>58</b>
Carpathian Herbs	500	<b>58</b>
Seasonal Tea	400	<b>58</b>
Cocoa		<b>35</b>

## Beer

### Draft beer

Lager		
Czech Litovel Premium Lager	0,33 l	0,5 l
	<b>42 €</b>	<b>58 €</b>

Litovel Dark		<b>42</b>	<b>58</b>
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Ukrainian Krapka Comma Indian Pale Lager	0,33 l	0,5 l
	<b>44</b>	<b>48</b>

Krapka Comma Munich Helles		<b>44</b>	<b>48</b>
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Ale Ukrainian Krapka Comma Witbier	0,33 l	0,5 l
	<b>44</b>	<b>48</b>

Krapka Comma Kolsch		<b>44</b>	<b>48</b>
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Krapka Comma Lavender Saison		<b>44</b>	<b>48</b>
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Krapka Comma American Amber Ale		<b>44</b>	<b>48</b>
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Krapka Comma American Stout		<b>44</b>	<b>48</b>
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Guest Tap Beer	0,4 l	<b>60 €</b>
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Tasting Set Krapka Comma (4 craft beers)	0,6 l	<b>60 €</b>
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Cider		0,33 l	0,5 l
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Royal Apple Demi-sec		<b>44 €</b>	<b>48 €</b>
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Royal Apricot Demi-sec		<b>44</b>	<b>48</b>
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Royal Cranberry Demi-sec		<b>44</b>	<b>48</b>
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Beertail Grapefruit		<b>44</b>	<b>48</b>
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Bottled Beer		0,25 l	
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Estrella n/a		<b>50 €</b>
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Hoegaarden n/a		0,33 l	<b>45 €</b>
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  First place in the nomination "Red/Amber/Semi dark", at the All-Ukrainian tasting competition East European Beer Award 2017, 2018

 Third place in the nomination "Special Beer" at the All-Ukrainian tasting competition East European Beer Award 2017

