



# MENU

## of Litpub Krapka Comma

### Salads Variety

- Root Vegetable Winter Salad** 200 g **88 ₴**  
Winter salad for a good mood and sound health. It is made of root vegetables, nuts, dried fruit and berries. Served with honey-mustard dressing
- Run, Rabbit, Run!** 230 g **148**  
115 g **84**  
Salad made with smoked rabbit, arugula, fresh and sun-dried tomatoes, with mustard dressing
- Shovdar Salad, Together Forever** 200 g **118**  
Ukrainian jamon with fresh Conference pear, iceberg lettuce and cranberry sauce
- Sound Mind Sound Body** 175 g **168**  
Home hot-smoked mackerel salad with stewed spinach, walnuts, and cream sauce. Served with basil and almond chips
- Find Your Tongue** 220 g **98**  
A salad made with hot-smoked tongue, white beans, fresh tomatoes and carrots. Served with homemade dressing
- The Children of Captain Herring in Winter** 220 g **78**  
Light-salted sprats salad with boiled seasonal vegetables. Served with basil and flavoured sunflower-seed oil
- In the Search of Happiness** 200 g **148**  
Hot spicy salad with veal and seasonal vegetables. Served with honey-orange sauce and balsamic vinegar

### Soups, but not the First Courses

- Zakarpattia Taste** 350/20/60 g **98 ₴**  
A traditional Zakarpattia dish made by every hostess in her own way. Tetiana from Uzhgorod has kindly provided us with the recipe. Spicy green bean soup with sour cream, smoked ribs and potatoes. Served with spicy sauce and croutons
- Golden Crest** 400/50 g **88**  
200/25 g **52**  
Rich chicken soup made with carrots and green peas. Served with poached egg, chicken mousse and toast
- Bograch Houlash** 400/40/10 g **98**  
200/20/5 g **52**  
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
- Molfar's Mystery 2** 400/40 g **98**  
200/20 g **52**  
Carpathian mushroom broth with root vegetables and herbs. Served with mushroom pâté and croutons

### 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 sage sauce
- Minced Meat** 150/150/40 g **158**  
Minced meat, roasted to your taste. Served with poached egg and mashed potatoes
- Tired Chingachgook** 210/100/40 g **178**  
Grilled pork rack. Served with baked vegetables and BBQ sauce
- Don't Eat the Pilgrims!** 250/200/40 g **238**  
Grilled hot smoked rib rack of pork. Served with spicy stewed cabbage and BBQ sauce
- Wings, Tail, Crest — a Singer Blessed!** 300/150/25 g **158**  
Grilled crispy chicken with herbs. Served with grilled corn, mushrooms, red onions and mushroom sauce
- The Chicken that Didn't Save the World** 270/150/60 g **148**  
Grilled chicken breast with BBQ Stout sauce. Served with mashed potatoes
- Donald Gave His Debt** 220/150/30 g **298**  
Medium rare grilled duck breast. Served with roasted seasonal vegetables and plum sauce
- Zander the Great** 180/100/20 g **248**  
Fried Zander fillet with butter, thyme and garlic. Served with celery-carrot puree
- The Voice of One Man is the Voice of All** 280/150 g **198**  
Spicy baked mackerel stuffed with plums, lime and mint. Served with celery-beetroot mousse
- Banosh As It Is** 250 g **78**  
Traditional shepherds' dish. Cornmeal with cream and Carpathian Bryndza (sheep milk cheese)
- Banosh with Homemade Pork Rinds** 210 g **88**
- Banosh with Mushroom Sauce** 220 g **88**

### Very Sincere Burgers

- 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
- Sheep O'Sheep** 300/150/40 g **148**  
Grilled loaf, plum sauce, pickles, arugula, Mars onions and juicy mutton cutlet with dried pears and prunes. Served with fried potato wedges and plum sauce
- For Mike (Tyson)** 260/150/40 g **138**  
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 spicy stewed cabbage and mustard
- The Silence of the Pig** 240/150/40 g **158**  
Homemade sausages with sage. Served with spicy stewed cabbage and mustard
- The Silence of the Lamb** 240/150/40 g **188**  
Homemade sausages with cranberries and cumin. Served with spicy stewed cabbage and BBQ Stout sauce
- The Silence of the Chicken** 240/150/40 g **138**  
Homemade sausages with thyme. Served with spicy stewed cabbage and mustard
- Chickpeas Crunch** 240/150/40 g **118**  
Homemade sausages with chickpeas, nuts, seeds and mushrooms. Served with spicy stewed cabbage and BBQ Stout sauce

### For Avid Readers

- "Beer" Anthology** 530/450/150 g **388 ₴**  
Assorted spicy rib racks of pork, smoked chicken wings and nuggets, smoked tongue slices and cheese balabons. Served with roasted seasonal vegetables, spicy stewed cabbage and 3 types of sauces
- Silence on the Farm** 670/500/200 g **468**  
Assorted homemade sausages of 4 kinds: beef, pork, lamb and chicken. Served with potatoes, spicy stewed cabbage and two sauces
- Counterclockwise** 850/450/800 g **448**  
Stewed oxtail, pigs' ears, heart, and tongue with vegetables. Served with potatoes and carrots with spicy gravy
- Small Potatoes** 1200/275 g **548**  
Half honey roast duck, spicy chicken wings and hearts with cranberry marinade. Served with French fries, vegetable crisps and spicy sauce
- Meadow delicacies** 650/150/70 g **278**  
Homemade delicacies: juicy blood sausages with caramelised onions, pork paste, poultry pâté, headcheese. Served with baked potatoes, croutons, mustard, and horseradish
- Lucky Adam** 920/40 g **488**  
Assorted ribs: honey ribs of pork, hot smoked ribs of pork, hot ribs of beef, and spicy ribs of lamb. Served with potato wedges and Choucroute garnie

### Comma, but not a Dot

- Mama Bakes Cakes 2** 150 g **78 ₴**  
Banana — chocolate cake. Served with salted caramel
- Happiness Is All Around!** 150 g **98**  
White and red wine poached seasonal pear. Served with caramel dressing
- Purr-Purr** 150/30 g **88**  
Author's version of a tender cheesecake with caramel
- A Tall Poppy** 150/30 g **78**  
Chef's family recipe of poppy seed strudel with raspberry sauce
- Greetings from Eden** 210/40 g **68**  
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	45 €	195 €
Lambrusco, Maranello	Emilia-Romagna, Italy	60	225		
Prosecco Frizzante, Terra Serena	Veneto, Italy		415		

### House Wine

White	Transcarpathia, Ukraine	50			
Red	Transcarpathia, Ukraine	50			

### The Old World, White

Terra Fresca Bianco	Italy	60	210		
Pinot Grigio "Collezione", Sensi	Veneto, Italy	75	320		
Perlyna Stepu, Knyazya P.M. Trubetskoho	Ukraine	65	280		
Sukholymansky, Kolonist	Ukraine	70	310		

### The Old World, Red

Terra Fresca Rosso	Italy	60	210		
Chianti "Dalcampo", Sensi	Chianti, Italy		290		
Odesky chorny, Kolonist	Ukraine	75	370		
Oksamyt Ukrayiny, Knyazya P.M. Trubetskoho	Ukraine	75	350		

### The Old World, Pink

Cotnar Rose	Transcarpathia, Ukraine		210		
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### The New World, White

Chardonnay, Cartaval	Central Valley, Chile	60	240		
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### The New World, Red

Merlot, Frontera	Central Valley, Chile	65	290	50 ml	750 ml
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## Strong alcohol

### Aperitif

Martini Dry	50 ml	45 €	<b>Vodka</b>	50 ml	
Martini Rosso	45		Zhytomyrska on Buds	30 €	
Martini Bianco	45		Nemiroff Honey Pepper	35	
Aperol	55		Rada Classic	40	
Becherovka	60		Taina Smily (triple rye recipe)	35	
Absinthe	80		Smirnoff	55	

### Fruit Distillate

Plum	35		<b>Tequila</b>		
Pear	35		Espolon Blanco 100% Agave	90	
Grape	35		Espolon Reposado 100% Agave	90	

### Gin

Sandend Extra Dry Gin	60		<b>Rum</b>		
Hendrick's	110		Jamaica		
			Captain Morgan Black Spiced	80	
			Captain Morgan Original Spiced Gold	60	
			Guyana		
			Mount Gay	60	

## Strong alcohol

### Whiskey

Scottish Blend	50 ml	65 €			
Bell's Original					
Monkey Shoulder		140			
Scottish Malt					
Macallan 12 y. o.		250			

### Irish

Jameson	90				
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### USA, Bourbon

Four Roses	80				
Maker's Mark	120				

### USA, Tennessee Whiskey

Jack Daniel's	90				
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### Brandi

Zakarpatskiy	45				
St-Rémy VSOP	55				
Metaxa 5*	65				

### Calvados

Subcarpathian	40				
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## Soft drinks

### Sweet Drinks, Water

Coca-cola	250 ml	28 €			
Pepsi	300	28			
Pepsi	500	30			
7 Up	500	30			
Evervess tonic	500	30			
Morshynska slightly gas-cut/still	330	38			
Lujanska 7	500	30			
Borjomi	500	75			
Juice	250	25			

### Homemade Beverages

Seasonal Lemonade	250	38 €			
Uzvar (Stewed Fruit)	250	25			
Fruit Drink	250	30			
Homemade Grape Juice	250	30			

### Liqueurs

Sambuca Antica Classic	50 ml	65 €			
Jagermeister		65			
Baileys		75			
Cointreau		70			

### Balm

Riga Black Balsam Currant	55				
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### Homemade Liqueurs

Strawberry	30				
Cherry	30				
Mead	30				
Kalganivka	30				
Mint	30				
Raspberry	30				
Sea-buckthorn	30				
Limoncello	30				
Degustation set (4 homemade liqueurs to your taste)	100				

### Fresh Juices

Orange	250	78 €			
Grapefruit	250	88			

### Coffee

Ristretto	28 €				
Espresso	28				
Macchiato	35				
Cappuccino	35				
Caffe Latte	38				
Flat White	38				

### Tea

Black	500	58 €			
Green	500	58			
Carpathian Herbs	500	58			
Seasonal Tea	400	58			
Cocoa		35			

## Beer

### Draft beer

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

Litovel Dark	42	58			
ABV 5%					

<b>Ukrainian</b>	0,33 l	0,5 l			
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<b>3</b> Krapka Comma Indian Pale Lager	40	44			
IBU 45 / ABV 4,2% / P 13%					

Krapka Comma Dortmund Export	40	44			
IBU 30 / ABV 5,5% / P 13,7%					

Krapka Comma Baltic Porter	40	44			
IBU 25 / ABV 6,5% / P 16%					

<b>Ale</b>					
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<b>Ukraine</b>	0,33 l	0,5 l			
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Krapka Comma Witbier	40	44			
IBU 18 / ABV 4,5% / P 13%					

Krapka Comma Kolsch	40	44			
IBU 18 / ABV 4,9% / P 12%					

<b>2</b> Krapka Comma Ginger Ale	0,4 l		44		
IBU 35 / ABV 4,8% / P 14%					

Krapka Comma British Golden Ale	0,33 l	0,5 l	40	44	
IBU 35 / ABV 4,2% / P 12%					

<b>1</b> Krapka Comma American Amber Ale	40	44			
IBU 30 / ABV 5,0% / P 15%					

Krapka Comma Smoked British Brown Ale	40	44			
IBU 25 / ABV 4,2% / P 13%					

Krapka Comma American Stout	40	44			
IBU 40 / ABV 6,5% / P 16%					

Guest Tap Beer (ask a waiter, please)	0,4 l		60		
	0,6 l				

Tasting Set Krapka Comma (4 craft beers)	60				
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<b>Cider</b>					
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Royal Apple Demi-sec	0,33 l	0,5 l	40 €	44 €	
ABV 5%					

Royal Apricot Demi-sec	40	44			
ABV 5%					

Royal Cranberry Demi-sec	40	44			
ABV 5%					

Beertail Grapefruit	40	44			
ABV 5%					

<b>Bottled Beer</b>					
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Estrella n/a	0,33 l		50 €		
Hoegaarden n/a			45		

**1** First place in the nomination "Red/Amber/Semi dark", at the All-Ukrainian tasting competition East European Beer Award.

**2** Second place in the nomination "Flavor Beer", at the All-Ukrainian tasting competition East European Beer Award.

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

