

VĚSKA CAFÉ

- BANYA MENU -

Ancestral Belarusian Village Cuisine that compliments sauna relaxation

In Belarusian villages, dishes are usually served for everyone to share.

Please choose one or more 'Shared Dishes' from menu below for sharing with friends.

Shared Dishes are served in a pot and can accommodate 2 to 3 people.

Individual Dishes are per serve for 1 person.

INDIVIDUAL DISHES - serves 1

DUMPLINGS / ПЕЛЬМЕНИ 28

Home-made dumplings with pork mince, served with butter and sour cream

SALYANKA / САЛЯНКА 27

Pan fried sauerkraut with pork belly, mushrooms, onions, served with sour cream and a side of boiled Pemberton potato

(v.Option): without pork

ЗАРЕКАНКА / ЗАПЕКАНКА 23

Lightly sweetened baked ricotta cheese slice with sultanas, topped with homemade jam and side of sour cream

LAZY VARENIKI / ЛЯНІВЫЯ 19

ВАРЭНІКІ

Boiled fluffy ricotta cheese cake pieces, served with butter and warm berry sauce

RICOTTA PANCAKES / ЗАВІВАНЫЯ 22

БЛІНЫ З ТВОРАГАМ

Slightly sweetened ricotta cheese rolled in thin pancakes, panfried with butter and topped with homemade berry sauce

SHARED DISHES - serves 2 to 3

BELARUSIAN GOULASH / ГУЛЯШ 3 70

ГАВЯДІНЫ

Stewed beef and onions in a tomato based gravy, served with macaroni and side dish of sauerkraut

БАВКА / БАБКА З САЛОМ І ГРЫБАМІ 65

Specially grated Pemberton potatoes, baked with salted pork belly and mushrooms, served with sour cream

(v.Option): without pork

TRAVELLER'S PORRIDGE / КАША 65

ТУРЫСТА

Home roasted buckwheat porridge with slow cooked beef, onions and butter

VILLAGE SOUR SOUP / ШЧЫ ПА- 65

ВЯСКОВУ

Village style sour soup cooked in bone broth, sauerkraut and other vegetables, served with sour cream

CHICKEN SOUP WITH BARLEY / 65

КРУПНЯЧОК

Hearty chicken soup with barley

PEA SOUP / ГАРОХАВЫ СУП 65

Meat bone soup with peas and onions

PLEASE NOTE DISHES ARE REQUIRED TO BE PRE-ORDERED 3 DAYS PRIOR TO THE EVENT

15% surcharge on Public Holidays. Surcharge of 1.5% applies on all card payments on the total amount.