



Vesela Pani Assortment

Varenyky	500 g / 1000 g
with meat	€10.50/€21.00
vegan with potatoes and onion	€ 9.50/€19.00
vegetarian with potatoes and butter	€ 9.50/€19.00
vegan with potatoes and forest mushrooms	€10.50/€21.00
vegan with potatoes and champignons	€10.00/€20.00
vegan with cabbage	€10.00/€20.00
vegan with cabbage and forest mushrooms	€10.50/€21.00
vegetarian Ukrainian(potatoes+cottage cheese)	€10.00/€20.00
vegetarian spinach with spinach and cottage cheese	€10.00/€20.00
vegetarian with cottage cheese and dill	€10.00/€20.00
vegetarian with Cheddar and champignons	€10.00/€20.00
vegan with cherries	€10.50/€21.00
vegan with blueberries	€10.00/€20.00
vegan with strawberry	€10.00/€20.00
lazy	€ 8.00/€16.00

Pelmeni	500 g / 1000 g
with pork and beef	€10.50/€21.00
with pork	€10.00/€20.00
halal with veal	€10.50/€21.00
halal with turkey	€10.00/€20.00
with chicken	€10.00/€20.00
with 3 meats	€10.75/€21.50
halal Rainbow with chicken	€10.50/€21.00
Salmon with spinach	€ 11.00/€22.00
Salmon with cottage cheese	€ 11.00/€22.00
vegan Champignons with forest mushrooms	€10.00/€20.00

Syrnyky	(10 pcs)
vegetarian with raisins	€17.50
vegetarian classic	€17.00
vegetarian with chocolate drops	€17.50
vegetarian salty with parmegiano	€19.00

Kotlety	(4 - 12 pcs)
with chicken (8 pcs)	€17.00
with pork/beef (6 pcs)	€18.00
halal with turkey (4 pcs)	€15.00
with pork (6 pcs)	€17.00
A-la Kyiv chicken) (4 pcs)	€16.00
kotleta with fish (8 pcs)	€19.00
halal meatballs turkey (12 pcs)	€20.00
halal meatballs kids (veal) (12 pcs)	€20.00

Holubtsi	1000 g
with porc	€25.00
halal with beef	€26.00
vegan with mushrooms	€25.00

Stuffed paprika	1000 g
with porc	€22.00
vegan with mushrooms	€21.00

Mlyntsi	(5 - 7 pcs)
with meat (6 pcs)	€15.00
halal with chicken and mushrooms (6 pcs)	€14.50
with ham and Cheddar cheese (5 pcs)	€14.50
benderyky with meat (6 pcs)	€14.50
with salmon and cream-cheese (6 pcs)	€14.50
with salmon and spinach (6 pcs)	€14.50
vegetarian spinach with cream cheese (6 pcs)	€14.00
vegetarian chocolate with cottage cheese and banana (5 pcs)	€14.50
vegetarian with blueberries and cottage cheese (7 pcs)	€14.50
vegetarian with strawberries and cottage cheese (7 pcs)	€14.50
vegetarian with sweet cottage cheese (7 pcs)	€13.00
vegetarian with poppyseeds and cherry (7 pcs)	€14.00
vegetarian with apple and cinnamon (6 pcs)	€13.50

Khinkali	(8 pcs)
vegetarian spinach with cheese	€14.00
with pork	€14.00
halal with veal	€14.00

Chebureky	(4 pcs)
vegetarian with cheese and herbs	€13.00
vegan with cabbage	€12.50
with meat	€13.50
with meat, cheese and tomatoes	€14.00

Zrazy	(6 pcs)
with meat	€14.00
vegetarian with cabbage	€14.00
vegetarian with mushrooms	€14.00

Other dishes	
homemade sausage (pork)	€14.00
sausage with chicken and Cheddar cheese	€14.00
soup with meatballs (porc)	€15.00
halal soup with meatballs (turkey)	€15.00
Ukrainian pate	€ 6.95
Liver cake	€20.00/€ 5.00
minced lard with garlic	€ 6.50
vegetarian Adjarian khachapuri	€10.50
khachapuri with chicken and cheese	€12.95

halal chicken leg stuffed with chicken meat and mushrooms	€ 7.50
halal chicken nuggets	€ 8.50
Ukrainian borscht	€ 15.00
vatrushka with cheese	4 pcs./€ 15.00
deruny	€ 9.50
deruny with meat	€ 11.50

Shashlyk (pre order only)	1000 g
porc	€16.50
halal veal	€21.95
halal chicken	€14.95

Varenyky



How to cook



Varenyky – traditional Ukrainian dumplings filled with different stuffing mostly with vegetables, berries, or cottage cheese.
How to cook: throw frozen varenyky into the boiling, lightly salted water. Bring to a boil while stirring and cook for 5-7 minutes. Remove the varenyky from the water and season to taste (butter, sour cream).
Watch the video on how to cook

Pelmeni



How to cook



Pelmeni – dumplings filled with meat.
How to cook: throw frozen pelmeni into the boiling, slightly salted water. Bring to a boil while stirring and cook for 5-7 minutes. Remove the pelmeni from the water and season to taste (butter, sour cream).
Watch the video on how to cook

Syrnyky



How to cook



Syrnyky – traditional cottage cheese pancakes.
Ingredients: thick quark, raisins, egg yolk, sugar, wheat flour, vanilla sugar.
How to cook: fry frozen syrnyky with a little oil or butter on the pan over low heat under the lid, turning them occasionally.
Watch the video on how to cook

Kotlety



How to cook



Kotlety – traditional meat patties
How to cook: fry frozen kotlety in oil or butter over medium heat, turn them occasionally or bake them in the oven.

Holubtsi



How to cook



Holubtsi – stuffed cabbage rolls
How to cook: put frozen holubtsi in a saucepan, make a sauce from fried carrots and onions (optionally add sour cream or tomato paste), add the sauce in the saucepan of holubtsi, pour it all over with water and cook over medium heat for 40 minutes in summer period and 1.5 hours in the winter period.

Mlyntsi



How to cook



Mlyntsi – traditional thin pancakes (crepes) filled with different stuffing.
How to cook: fry frozen mlyntsi on the pan with a little oil or butter over low heat under the lid and turn them occasionally.

Khinkali



How to cook



Khinkali traditional Georgian dumplings.
How to cook: throw frozen khinkali into boiling, slightly salted water. Bring to a boil while stirring and cook for 10-12 minutes. Remove khinkali from the water and season to taste (butter, sour cream, black pepper).

Chebureky



How to cook



Chebureky – Classic Crimean Tatar pies.
How to cook: fry frozen chebureky in oil or butter over medium heat, turning them occasionally until they turn golden brown.
You can also use a deep fryer.

Zrazy



How to cook



Zrazy – mashed potatoes pancakes with different stuffing.
How to cook: fry frozen zrazy in the pan with a little oil or butter, turning them occasionally until they turn golden brown.

Stuffed paprika



How to cook



Stuffed paprika
How to cook: put frozen paprikas in a saucepan, make a sauce of fried carrots and onions (optionally add sour cream or tomato paste). Pour the sauce over paprikas and pour over the water and cook on medium heat for 1-1.5 hours or bake at 160 degrees for 1-1.5 hours in the oven.