

DAL 2026

SORSO PROSECCO BAR

SOULFUL PLATES INSPIRED BY ITALY, GENTLY TOUCHED BY UKRAINE

ANTIPASTI

HOUSE-CURED GRAVLAX CARPACCIO GF 15
CITRUS PEEL, ROSEMARY, PINK PEPPERCORNS, OLIVE OIL, JALAPEÑO , CUCUMBER RIBBONS

EGGPLANT CAVIAR GF 13
TRADITIONALY ROASTED EGGPLANT SPREAD WITH GARLIC, OLIVE OIL AND HERBS, SERVED WITH WARM HOUSE-MADE FOCACCIA

WHIPPED OLIVE RICOTTA MOUSSE GF 12
HOUSE-MADE FOCACCIA, SEA SALT, ROASTED TOMATOES, GARLIC

CHEESE & MEAT BOARD GF 21
SELECTION OF ITALIAN CHEESES & CURED MEATS FIG JAM, HOUSEMADE FOCACCIA

SALO & RYE GF 18
CURED PORK FAT & RYE BREAD, UKRAINIAN MUSTARD, GARLIC & PICKLES

ENHANCE YOUR BOARD WITH:
UKRAINIAN VODKA SHOT $10
UKRAINIAN CHERRY VODKA $8

BRUSCHETTE

CARAMELIZED ONION JAM BRUSCHETTA 10
WHIPPED RICOTTA, WARM ONION JAM, CHIVES

ZESTY SHRIMPS BRUSCHETTA 15
GRILLED SHRIMP, RICOTTA CREAM, CHERRY TOMATOES, ARUGULA, PARMESAN

SALADS

ROASTED BEET SALAD GF 16
FRESH ARUGULA WITH WALNUTS, GOAT CHEESE, RED ONION AND HONEY DRESSING

BURRATA AL MIELE GF 16
BLACK TRUFFLE, ROSEMARY-INFUSED HONEY, OLIVE OIL, CRACKED PINK PEPPER, ARUGULA

SOUP

BORSHCH GF 10/14
UKRAINIAN BEET SOUP WITH RICH BEEF BROTH, SERVED WITH TENDER BEEF, SOUR CREAM AND WARM FOCACCIA

ENHANCE YOUR BORSHCH WITH SALO BOARD +18

MLYNTSI

MLYNTSI WITH CHICKEN AND MUSHROOMS 17
TENDER UKRAINIAN CREPES, CARPATHIAN MUSHROOMS, BÉCHAMEL SAUCE

MLYNTSI WITH SALMON ROE 16
UKRAINIAN CREPES, CUCUMBER RIBBONS, CRÈME FRAÎCHE

MLYNTSI WITH HOUSE-CURED GRAVLAX 16
UKRAINIAN CREPES, CUCUMBER RIBBONS, CRÈME FRAÎCHE, DILL

MLYNTSI WITH SWEET CHEESE AND CREAM 14
TRADITIONAL UKRAINIAN CREPES, SWEET FARMER'S CHEESE, FRESH CREAM

VARENYKY

UKRAINIAN POTATO & CHEESE VARENYKY 17
UKRAINIAN DUMPLINGS FILLED WITH POTATO AND CHEESE, SERVED WITH SOUR CREAM AND CARAMELIZED ONIONS

UKRAINIAN SOUR CHERRY VARENYKY 16
UKRAINIAN DUMPLINGS FILLED WITH SOUR CHERRY SERVED WITH SWEET CREAM

SMALL PLATES

CARPATHIAN MUSHROOM ARANCINI 15
CRISPY MUSHROOM RISOTTO, PORCINI AIOLI

FRIED CALAMARI GF 16
LIME ZEST, RED CURRY SPICE, THOUSAND ISLAND SAUCE

CRISPY GARLIC CHICKEN SKEWERS GF 16
GARLIC AIOLI, FURIKAKE WITH SESAME SEEDS

GARLIC BUTTER SHRIMPS GF 17
CREAMY GARLIC BUTTER SAUCE, CHILI CRUNCH, HOUSE-MADE FOCACCIA

TRUFFLE PARMESAN FRIES 9
TRUFFLE PARMESAN, TRUFFLE AIOLI

PARMESAN CAULIFLOWER 11
ROASTED CAULIFLOWER, PARMESAN, LEMON

HALLOUMI & HONEY HOT BITES GF 13
GOLDEN HALLOUMI, HONEY, CHILI, FIG JAM, PISTACHIO

KYIV BUTTER POTATO CROQUETTES 13
GOLDEN POTATO CROQUETTES WITH DILL BUTTER CENTER, PORCINI AND GARLIC AIOLI

RUSTIC TARTS

CARAMELIZED ONION & WINE-POACHED PEAR TART 20
FLAKY PASTRY TOPPED WITH SWEET CARAMELIZED ONIONS, ROSMARY HONEY AND PEARS GENTLY POACHED IN RED WINE

CHICKEN & MUSHROOM TART 23
FLAKY PASTRY TOPPED WITH ROASTED CHICKEN, WILD MUSHROOMS, HERBS AND PARMESAN

MAIN PLATES

SLOW BRAISED BEEF RIB GF 36
RED WINE SLOW-BRAISED, RICH DEMI-GLACE, CILANTRO-MINT & JALAPEÑO YOGURT

ROASTED SALMON STEAK GF 30
TOPPED WITH FURIKAKE AND SESAME SEEDS

CRISPY VEAL SCHNIZEL 32
GOLDEN-FRIED VEAL, CRISP ON THE OUTSIDE AND TENDER INSIDE,SIDE OF CORNICHONS

CHOOSE YOUR SIDE
EACH MAIN PLATE COMES WITH YOUR CHOICE OF ONE SIDE
TRUFFLE PARMESAN FRIES
MIXED GREENS
ASPARAGUS
CREAMY MASHED POTATOES

DESSERTS

UKRAINIAN SYRNYKY 15
GOLDEN FARM CHEESE PANCAKES SERVED WITH BERRY GEL, SOUR CREAM AND POWDERED SUGAR

LIME CRUMBLE CAKE GF 13
TANGY KEY LIME CUSTARD, BUTTERY GRAHAM CRACKER CRUST AND LIME ZEST

CHOCOLATE HONEY CAKE 14
DELICATE CHOCOLATE-HONEY LAYERS WITH SMOOTH, RICH CREAM AND FINISHED WITH FRESH SEASONAL BERRIES

PERFECT AFTER DINNER OR ALONGSIDE AN **ESPRESSO MARTINI** 15

GF GLUTEN-FREE OPTION AVAILABLE
DISHES INSPIRED BY UKRAINIAN FLAVORS AND TRADITIONS

EXECUTIVE CHEF OLEKSANDR TKALENKO



DAL 2026

SORSO PROSECCO BAR

PROSECCO ON TAP - PERFECTLY CHILLED · ALWAYS FRESH · SUSTAINABLY SERVED

SPARKLING

	5 oz	bottle
SORSO PROSECCO ON TAP - FRIZZANTE THE BEST PROSECCO VALUE IN DC VENETO, ITALY LIGHT ITALIAN PROSECCO WITH **GENTLE** BUBBLES, SERVED STRAIGHT FROM THE TAP.	11	32
MONTELVINI ASOLO PROSECCO SUPERIORE DOCG BRUT VENETO, ITALY ELEGANT PREMIUM PROSECCO WITH NOTES OF GREEN APPLE, CITRUS, AND WHITE FLOWERS.	16	64
AIVE ROSÉ PÉT-NAT PIEDMONT, ITALY NATURALY SPARKLING ROSÉ MADE USING THE ANCESTRAL METHOD. 100% BARBERA FRESH BERRY FLAVORS, CRISP ACIDITY AND LIVELY FINISH.	12	38
DELLA VITE VALDOBBIADENE SUPERIORE DOCG VENETO, ITALY PERFECTLY BALANCED FULL TEXTURED BUBBLES WITH A CREAMY FRESH FINISH.	19	76
ALFREDO BERTOLANI LAMBRUSCO ORO EMILIA-ROMAGNA, ITALY DRY SPARKLING RED WITH JUICY RED BERRY FLAVORS, FINE BUBBLES AND A FRESH, SMOOTH FINISH..	16	64
LE CONTESSE PINOT NOIR ROSÉ VENETO, ITALY ELEGANT SPARKLING WITH NOTES OF FRESH BERRIES AND TROPICAL FRUITS. FINE LONG-LASTING PERLAGE	16	64
TI AMO MOSCATO ROSÉ ITALY SWEET SPARKLING MOSCATO ROSÉ WITH NOTES OF STRAWBERRY,PEACH AND DELICATE FLORAL AROMAS	12	48
BOUVET LADUBAY CRÉMANT DELOIRE BRUT LOIRE VALLEY, FRANCE ELEGANT FRENCH CRÉMANT WITH FINE BUBBLES, NOTES OF GREEN APPLE, PEAR AND A DELICATE BRIOCHE FINISH.	16	64
TAITTINGER LA FRANCAISE BRUTE CHAMPAGNE, FRANCE ELEGANT CHAMPAGNE WITH FINE BUBBLES, NOTES OF GREEN APPLE, CRISP CITRUS AND A SILKY FINISH.	19	76
SHABO PRIMO SECCO BRUT ODESA REGION, UKRAINE CRISP AND REFRESHING WITH CITRUS AND DELICATE FLORAL NOTES MADE FROM THE INDIGENOUS TELTI-KURUK GRAPE.	13	50
SHAMPE ANGEL ROSÉ BRUT ODESA REGION, UKRAINE FRESH ROSÉ BUBBLES WITH STRAWBERRY AND RED BERRY NOTES.	13	50

AMBER / ROSÉ

MIKHO RKATSITELI ORANGE WINE 2020 KAKHETI, GEORGIA TRADITIONAL QVEVRI ORANGE WINE WITH AMBER FRUIT, GENTLE TANNINS, AND EARTHY SPICE.	14	56
MIKHO SAPERAVI ROSÉ 2020 KAKHETI, GEORGIA DRY ROSÉ WITH CHERRY, WILD BERRIES, AND SUBTLE SPICE.	13	50

WHITE

	5 oz	bottle
ST. PAUL'S PINOT GRIGIO 2023 ALTO ADIGE, ITALY LIGHT AND REFRESHING WHITE WITH GREEN APPLE, PEAR, AND CLEAN CITRUS NOTES.	14	52
VIGNOBLES VELLAS CHARDONNAY 2023 LANGUEDOC, FRANCE SMOOTH CHARDONNAY WITH APPLE, PEAR, AND SOFT CITRUS NOTES.	12	46
WHITEHEAVEN SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND BRIGHT AND REFRESHING, WITH TROPICAL FRUIT, CITRUS AND CRISP MINERAL FINISH.	13	50
ETHEREO ALBARIÑO RÍAS BAIXAS, SPAIN CRISP COASTAL WITH CITRUS, PEACH, MINERAL FINISH AND BRIGHT ACIDITY.	15	58
TVISHI WHITE WINE RACHA, GEORGIA NATURALLY SEMI-SWEET WITH HONEY, APRICOT, AND TROPICAL FRUIT NOTES.	13	50
SHABO ORIGINAL CHARDONNAY 2023 ODESA, UKRAINE DRY AND FRESH WITH GREEN APPLE, PEAR AND CITRUS NOTES, FINISHING CLEAN AND BALANCED.	14	52

RED

ROCCA DELLE MACÌE, CHIANTI CLASSICO ORGANIC TUSCANY, ITALY CLASSIC CHIANTI WITH CHERRY, DRIED HERBS, EARTHY SPICE, AND BALANCED TANNINS.	14	56
SHABO ORIGINAL MERLOT 2024 ODESA, UKRAINE SMOOTH AND FRUIT-FORWARD WITH RIPE PLUM AND CHERRY NOTES, SOFT TANNINS AND A BALANCED FINISH.	13	50
EDITION LIMITÉE CABERNET SAUVIGNON FRANCE FULL-BODIED WITH BLACKCURRANT, PLUM, AND SPICE.	14	56
LOUIS JADOT, MAISON CÔTE DE NUITS VILLAGES LE VAUCRAIN 2023 BURGUNDY, FRANCE ELEGANT PINOT NOIR WITH CHERRY, RASPBERRY, SOFT EARTH, AND SILKY TANNINS.		126
LOUIS JADOT BOURGOGNE PINOT NOIR BURGUNDY, FRANCE ELEGANT AND SILKY WITH BRIGHT CHERRY, RASPBERRY AND RED BERRY NOTES.SUBTLE SPICE AND SOFT EARTHY UNDERNOTES	16	64



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SORSO PROSECCO BAR

SIGNATURE COCKTAILS

KYIV MULE 15
UKRAINIAN VODKA · FRESH LIME · WILDFLOWER HONEY · GINGER BEER · MINT

DRUNKEN PUMPKIN 16
VODKA · BAILEY'S · ESPRESSO · PUMPKIN PURÉE

LYCHEE MARTINI 17
VODKA · LYCHEE · CRANBERRY · LEMON · SIMPLE SYRUP

BOURBON ITALIANO 17
BOURBON · AMARO AVERNA · APEROL · LEMON · MARASCHINO CHERRY

PEAR, PLEASE! 16
BOURBON · PEAR PURÉE · SALTED CARAMEL · HEAVY CREAM

HARVEST MOON 17
BOURBON · ORANGE BITTERS · LEMON JUICE · MAPLE SYRUP

HOT HONEY PEACH MARGARITA 16
PEACH PURÉE · TEQUILA · COINTREAU · LIME · HOT HONEY · TAJÍN RIM

KEY LIME PIE MARTINI 17
GIN · ROSE'S LIME · SIMPLE SYRUP · GRAHAM ESSENCE · HEAVY CREAM · LIME ZEST

PLUM AMARETTO SOUR 17
GIN · AMARETTO · SPICED PLUM SYRUP · LEMON JUICE · EGG WHITE

BLACK & WHITE 16
KAHLUA · PROSECCO

SPRITZ

SORSO SPRITZ 18
APEROL · CHAMBORD · PROSECCO · SODA · FRESH RASPBERRIES

APEROL SPRITZ 17
APEROL · PROSECCO · SODA · ORANGE

LIMONCELLO SPRITZ 16
LIMONCELLO · PROSECCO · SODA · LEMON

HUGO SPRITZ 17
ELDERFLOWER · PROSECCO · SODA · FRESH MINT · LIME

PINK DREAMS SPRITZ 18
TEQUILA BLANCO · TRIPLE SEC · STRAWBERRY PURÉE · LIME · PROSECCO ·

LYCHEE SPRITZ 18
LYCHEE LIQUEUR · PROSECCO · LEMON · CRANBERRY

PLUM 75 SPRITZ 17
CHOYA PLUM SPARKLING · GIN · SODA

SPICED FALL SPRITZ 17
FIG SYRUP · HONEY · CORDAMOM · PROSECCO · SODA

GOLDEN APPLE SPRITZ 17
APPLE CIDER · HOT HONEY · SODA · GINGER

CHERRY SPRITZ 17
UKRAINIAN CHERRY VODKA · PROSECCO · SODA ·

BEER

LVIVSKE PORTER 9
UKRAINE | 8% ABV

A RICH DARK PORTER WITH NOTES OF ROASTED MALT, COFFEE, AND DARK CHOCOLATE. FULL-BODIED AND SMOOTH WITH A DEEP, WARMING FINISH.

OBOLON KYIVSKE 9
UKRAINE | 4.7% ABV

A CRISP AND REFRESHING EUROPEAN-STYLE LAGER WITH LIGHT MALT SWEETNESS AND A SMOOTH, CLEAN FINISH. EASY DRINKING AND REFRESHING.

BELLINI

BELLINI 14
PEACH PURÉE · PROSECCO

STRAWBERRINI 14
STRAWBERRY PURÉE · PROSECCO

TO SHARE

FALL APPLE & PEAR SANGRIA 38
YOUR CHOICE OF RED OR WHITE WINE · GIN · FRESH APPLE & PEAR · LEMON & SODA · SPICED MAPLE SYRUP
SERVED AS A PITCHER

HOUSE-MADE LIMONCELLO 8/38
SERVED CHILLED WITH TWO SHOT GLASSES

'SPOKUSA' UKRAINIAN CHERRY VODKA 8/38
SERVED CHILLED WITH TWO SHOT GLASSES

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SOULFUL PLATES INSPIRED BY ITALY, GENTLY TOUCHED BY UKRAINE

COFFEE & TEA LEAVES

ESPRESSO 4
RICH AND BOLD ITALIAN-STYLE ESPRESSO

AMERICANO 4.5
ESPRESSO WITH HOT WATER, SMOOTH AND BALANCED

CAPPUCCINO 5
ESPRESSO WITH STEAMED MILK AND SILKY FOAM

LATTE 5
ESPRESSO WITH STEAMED MILK, SOFT AND CREAMY

PINK DREAMS LATTE 6
ESPRESSO, STEAMED MILK, STRAWBERRY & VANILLA NOTES, NATURALLY PINK AND LIGHTLY SWEET

PUMPKIN SPICE LATTE 6
ESPRESSO, STEAMED MILK, PUMPKIN SPICE PURÉE, NATURALLY AND LIGHTLY SWEET

CAPUORANGE 6
FRESH ORANGE JUICE · ESPRESSO · LIGHT CITRUS FOAM

MATCHA LATTE 6
WITH STEAMED MILK AND SILKY FOAM

STRAWBERRY MATCHA 7
MATCHA WITH STEAMED MILK AND STRAWBERRY NOTES, LIGHTLY SWEET AND NATURALLY REFRESHING

CLASSIC CHAI LATTE 7
BLACK TEA WITH STEAMED MILK, HONEY AND NATURAL SPICES

OAT MILK, H&H AVAILABLE UPON REQUEST 1

EARL GREY 5

ENGLISH BREAKFAST 5

JASMINE GREEN TEA 5

HERBAL INFUSION 5
NATURALLY CAFFEINE-FREE BLEND OF SOOTHING HERBS

NON-ALCOHOLIC

SPARKLING WATER 4/10
REFRESHING MINERAL SPARKLING WATER

PEPSI 5

DIET PEPSI 5

SPRITE 5

GINGER BEER 6

GINGER ALE 6

ORANGE JUICE 6

ZERO PROOF COCKTAILS

SPICY ZEROJITO 11
MINT · JALAPEÑO · FRESH LIME · AGAVE · SPRITE

ZEPEROL SPRITZ 12
ZERO-PROOF APERITIVO · ALCOHOL-FREE SPARKLING · BITTERS · SODA · ORANGE · THYME

ZERO-PROOF GIN TONIC 12
ZERO-PROOF APERITIVO · ALCOHOL-FREE GIN · GUNIPER · TONIC

CLASSICO GRANDE SPARKLING (0%) 11/ 35
ALCOHOL-FREE BUBBLES WITH BRIGHT CITRUS AND GREEN APPLE NOTES.

OBOLON 0.0 % 8
ALCOHOL-FREE UKRAINIAN LAGER



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SOULFUL PLATES GENTLY TOUCHED BY UKRAINE

BRUNCH MENU

SYRNYKY

GRAVLAX SALMON SYRNYKY 17
GOLDEN FARM CHEESE PANCAKES SERVED WITH GRAVLAX SALMON, FOREST MUSHROOM & CREAM SAUCE

CLASSIC SYRNYKY 15
GOLDEN FARM CHEESE PANCAKES SERVED WITH BERRY GEL, FRESH BERRIES, SOUR CREAM AND POWDERED SUGAR

DERUNY

BACON DERUNY GF 16
CRISPY POTATO PANCAKES, BACON, FRIED EGG, SOUR CREAM

DERUNY WITH GRAVLAX SALMON GF 17
CRISPY POTATO PANCAKES, GRAVLAX SALMON, FRIED EGG, FOREST MUSHROOM CREAM

AVOCADO TOAST

HOUSE-MADE FOCACCIA TOPPED WITH SMASHED AVOCADO, LEMON, EXTRA VIRGIN OLIVE OIL, CHILI FLAKES, HERBS
SERVED WITH A FRESH SIDE SALAD

- **WITH HALLOUMI CHEESE** 19
- **WITH BACON** 20
- **WITH GRAVLAX SALMON** 22

ADD EGG YOUR CHOICE $2

SALADS

GRAVLAX SALMON SALAD GF 17
GRAVLAX SALMON, AVOCADO, PARMESAN, GREENS, LEMON VINAIGRETTE

PEAR & BURRATA SALAD GF 16
PEAR, BURRATA, PECANS, GREENS, HONEY VINAIGRETTE

SOUPS

BORSHCH GF 10/14
UKRAINIAN BEET SOUP WITH MEAT-RICH AND VIBRANT, SERVED WITH SOUR CREAM AND WARM FOCACCIA

ENHANCE YOUR BORSHCH WITH SALO BOARD 16

MLYNTSI

MLYNTSI WITH CHICKEN AND MUSHROOMS 17
TRADITIONAL UKRAINIAN CREPES, CARPATHIAN MUSHROOMS, BÉCHAMEL SAUCE

MLYNTSI WITH SWEET CHEESE AND CREAM 14
TRADITIONAL UKRAINIAN CREPES, SWEET FARMER'S CHEESE, FRESH CREAM

MLYNTSI WITH SALMON ROE 16
TRADITIONAL UKRAINIAN CREPES, CUCUMBER RIBBONS, CRÈME FRAÎCHE

MLYNTSI WITH HOUSE-CURED GRAVLAX 16
TRADITIONAL UKRAINIAN CREPES, CUCUMBER RIBBONS,
CRÈME FRAÎCHE, DILL

FROM THE GRIDDLE

WAFFLES WITH CHOCOLATE-NUT SPREAD 15
GOLDEN WAFFLES, HOUSE-MADE CHOCOLATE–NUT SPREAD & MAPLE SYRUP

SWEET & SPICY CHICKEN WAFFLES 17
GOLDEN WAFFLES, GRILLED CHICKEN, SWEET AND SPICY SAUCE & MAPLE SYRUP

FRENCH TOAST 15
DELICATE CREAM MOUSSE, STRAWBERRY CONFITURE

SHAKSHUKA GF 16
TWO POACHED EGGS IN A RICH, SMOKY TOMATO SAUCE WITH VEGETABLES, SERVED WITH TOASTED HOUSE-MADE FOCACCIA

CROISSANTS

GRAVLAX SALMON CROISSANT 18
HOUSE CURED SALMON WITH AVOCADO, CREAM CHEESE AND SIDE OF MIXED GREENS
ADD 2 EGGS YOUR CHOICE +$4

WITH TURKEY AND CHEESE 16
SLISED TURKEY WITH MELTED CHEESE AND FRESH CUCUMBERS, SIDE MIXED GREENS
ADD 2 EGGS YOUR CHOICE +$4

VARENYKY

UKRAINIAN SOUR CHERRY VARENYKY 17
UKRAINIAN DUMPLINGS FILLED WITH SOUR CHERRY SERVED WITH CHERRY POMPOT AND SWEAT CREAM

POTATO & CHEESE VARENYKY 16
UKRAINIAN DUMPLINGS FILLED WITH POTATO AND CHEESE SERVED WITH SOUR CREAM AND ROASTED ONIONS

ON THE SIDE

THAT LITTLE EXTRA

- 2 EGGS (YOUR CHOICE) $4
- BACON $4
- GRILLED CHICKEN $6
- TOAST +$3
- HALF AVOCADO $4
- HALLOUMI $5
- GRAVLAX SALMON $6
- MIXED GREENS $4

SANDWICHES AND WRAPS

ODESA SHAWERMA 17
HOUSE ROASTED CHICKEN WITH FRESH SALAD LEAVES, COLESLAW, CUCUMBERS, TOMATOES, PICKLES WRAPED WITH LAVASH AND SIDE OF MIXED GREENS

BRUNCH DRINKS

MIMOSA / BOTTOMLESS MIMOSA 13/33
PROSECCO WITH YOUR CHOICE OF JUICE
ORANGE · CRANBERRY · PEACH · STRAWBERRY

BLOODY MARY / BOTTOMLESS 15/36
VODKA · TOMATO · SPICES · LEMON · OLIVES

DESSERTS

LIME CRUMBLE CAKE GF 13
TANGY KEY LIME CUSTARD, BUTTERY GRAHAM CRACKER CRUST AND LIME ZEST

CHOCOLATE HONEY CAKE 14
DELICATECHOCOLATE-HONEY LAYERS WITH SMOOTH, RICH CREAM AND FINISHED WITH FRESH SEASONAL BERRIES

GF GLUTEN-FREE OR GLUTEN-FREE OPTION AVAILABLE

EXECUTIVE CHEF OLEKSANDR TKALENKO