



**Craft Beer on Tap
by the «Gonir» brewery**

Frankivsk №1	400	48
IPA	400	54

Bottled beer

Craft beer "Pravda"	330	78
Craft beer "Varvar"	330	78
Craft beer "Copper Head"	330	78
Craft cider "BerryLand"	330	128
Craft cider "BerryLand"	750	275
Warsteiner (alcohol-free)	330	74

Strong alcohol

Brandy Tavria V.S.O.P.	40	36
Brandy Tavria CRAFT	40	40
Brandy Zakarpatskyi	40	48
Brandy Tisa	40	68
Whiskey Aviator	40	58
Whiskey Glenfiddich 12	40	118
Whiskey Glenfiddich IPA	40	185
Gin Brandbar deLaBo	40	62
Grappa	40	56

Cocktails

Aperol Spritz	200	92
<i>Aperol, Prosecco, orange, soda, mint</i>		
Sangria White Wine	230	89
<i>white wine, sugar syrup, lemon, orange, berries</i>		
Sangria Red Wine	230	89
<i>red wine, sugar syrup, lemon, orange, berries</i>		
Bugs Bunny	150	89
<i>Gin, Aperol, sea buckthorn sauce, lemon juice</i>		
Raspberry Sour	300	102
<i>Rum, raspberry sauce, sugar syrup, lemon juice, egg, rosemary</i>		
Classic Gluwine	200	75
<i>red wine, cherry syrup, lemon juice, honey syrup, orange, lemon</i>		
Sea Buckthorn Gluwine	200	82
<i>red wine, sea buckthorn sauce, Marie Brizard Triple Ses, orange, cinnamon</i>		
Lemon gluwine	200	78
<i>white wine, limoncello, honey syrup, lemon juice, sugar syrup, lemon and orange peel, cardamom</i>		
Irish coffee	200	89
<i>filter coffee, whiskey, sugar syrup, cream</i>		
Evening Grog	200	85
<i>dark rum, cherry juice, Angostura bitter, black tea, apple chips, raspberries</i>		
Dogwood punch	200	79
<i>Dogwood drink, dark rum, cherry syrup, honey syrup</i>		

Homemade infusions

	50 ml	1 L
Limoncello	35	650
Orancello	35	650
Sea-buckthorn infusion	35	650
Cherry infusion	35	650
Dogwood infusion	35	650

FABBRICA

italian dishes - ukrainian products

Made in Ukraine. One of the main principles of FABBRICA is to use Ukrainian products only, mostly local farmer products. We realize that we would not achieve the authentic Italian tastes when following this approach, but we were striving for something different. From the very beginning we decided to experiment and introduce new dishes as a combination of Italian cooking culture and fresh unique local groceries.

Home-made products. In FABBRICA we do not use semi-finished ready-to-cook products from supermarkets. We don't have juices or water you could find at the shops. We make our own lemonades and fruit drinks, as well as ice-cream.

Open fire. Dishes cooked on open fire always differ. We use a brick oven that was hand made by the Neapolitan master Stefani Ferrara. The peculiarity of this oven consists in the dishes' being cooked at more than 400C and, as a result, less cooking time is needed.

Freshly milled flour. Grains keep all the nutrients for about five years; however, right after being milled, they start losing them quickly. There are only 5-10% nutrients in the flour at the end of the second week after its being milled. This is why at Fabbrica we grind fresh flour every day using a mill that was hand made by Ditter Waldner. We use durum wheat grown by a monk Olexiy near Uman city. We don't remove the bran completely because there are useful nutrients in it. This is what adds a special dark colour to the flour and a special taste to our dishes.

Transparency. FABBRICA is built in a special way so that all the guests could observe almost all the cooking processes. You can see with your own eyes how flour is being milled, fresh pasta and pizza are being made or other dishes are being cooked right in front of you.

For You and Your Friends



**Set of 5 infusions
155 UAH**

2014

