



Drinks

Fresh citrus juice	200	92
<i>orange, grapefruit</i>		
Kombucha Godzyki	220	94
Craft Cola PromCola	250	104
"Polyana Kvasova" water	500	58
"Devaitis" water	500	58
<i>still, sparkling</i>		
"2085" water	330	86

Our signature beverages

	1/2 of bottle 375 ml	bottle 750 ml
Tomato juice	52	102
Orange lemonade	52	102
Apple juice	52	102
Dogwood drink	52	102

Craft beer

Mykulyn Honey	400	58
Mykulyn Blanche	400	58
Copper Head IPA	400	76

Bottled craft beer

Craft beer "Pravda"	330	98
Craft beer "Varvar"	330	98
Craft beer "Warsteiner" (alcohol-free)	330	98
Craft beer 2085	330	98
Craft cider "YSLA"	330	98

Strong alcohol

Whiskey Johnnie Walker Red Label	40	88
Whiskey Tullamore DEW	40	88
Whiskey Jameson	40	94
Whiskey Jack Daniels	40	94
Whiskey Jack Daniel's Honey	40	96
Rum Captain Morgan White	40	72
Rum Captain Morgan Black Spiced	40	72
Becherovka	40	74
Jägermeister	40	85
Baileys Original	40	72

Strong Ukrainian alcohol

Brandy Tavria V.S.O.P.	40	38
Brandy Tavria CRAFT	40	42
Brandy Zakarpatskyi	40	48
Brandy Tisa	40	68
Whiskey Aviator	40	62
Gin Brandbar deLaBo	40	64
Grappa	40	58

Cocktails

Aperol Spritz	200	132
<i>Aperol, Prosecco, orange, soda, mint</i>		
Sangria White/Red Wine	230	96
<i>white wine, sugar syrup, lemon, orange, berries</i>		
Bugs Bunny	230	132
<i>Gin, Aperol, sea buckthorn sauce, lemon juice</i>		
Raspberry Sour	300	128
<i>Rum, aspberry sauce, sugar syrup, lemon juice, egg, rosemary</i>		
Irish Coffee	200	125
Orange-Lavender gluwine	200	98
<i>white wine, honey syrup, lemon juice, sugar syrup, lavender syrup, orange cardamom</i>		
Sea buckthorn gluwine	200	98
<i>red wine, sea buckthorn sauce, Marie Brizard Triple Ses, orange, cinnamon</i>		
Classic gluwine	200	98
<i>red wine, cherry syrup, lemon juice, honey syrup, orange, lemon</i>		
Apple punch	240	138
<i>apple juice, dark rum, honey syrup, cream</i>		

Homemade infusions

	50 ml	1 l
Limoncello	38	820
Orancello	38	820
Sea-buckthorn infusion	38	820
Cherry infusion	38	820
Dogwood infusion	38	820

For You and Your Friends



Set of 5 infusions
188 uah

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.

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