

The Sun & 13 Cantons
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Tuesday - Friday 12-10pm
Saturday 12-5pm & 6-10pm
Sunday 12-5pm


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GLOSSARY

Borscht (/bor – shhh) – Traditional Ukrainian beetroot soup. Arguably the Cossacks are responsible for this wholesome delight. Great if you're feeling the need for some extra nourishment. Both meat and vegan versions come with all the trimmings including horseradish vodka as part of your 5-a-day - d/f (vegan/gluten free optional).

Deruny (/de-roon-ee) – Celeriac and carrot rostitis. These bad boys are usually made with potato and traditionally eaten at breakfast time. We've used celeriac and carrot instead and reckon you'll enjoy them when you're peckish, whatever time of the day – V

Golubtsi (Hul-up-see) – Stuffed cabbage. This corker is apparently Ukraine's version of a French classic pigeon dish, although the less economical pigeon was replaced with rice and any minced meat that was available! We've decided to leave the meat out altogether and present you with a delicious vegan option, which we believe is just as tasty, if not more so – Vg, g/f

Julienne (Julie-en) – Mushroom cream sauce. A delicious, versatile sauce, it's the Pharrell of any dish... – V, g/f

Pampushka (/pam-push-kar) – Ukrainian Garlic Bread. "Little Breads" or Pampushkyi in plural form, are little gems and traditionally served with Borscht, although they are equally as perfect on the side of anything or even on their own. A memorable garlic moment! – (Vg optional)

Pelmeni (/Pell-men-ee) – Beef & pork dumplings. A Russian dumpling but still enjoyed in Ukraine - they love them in broth! The difference with these dumplings is that the raw filling is cooked with the dumpling itself, which isn't the case for the Ukrainian Varenyky. Pelmeni is traditionally cooked from frozen as they were the stable diet in frosty Siberia. – d/f

Pyrizhky (/Pair- osh-key) – Stuffed bread. A Ukrainian doughnut if you will. Generally, Pyrizhky is filled with whatever is going, we've filled ours with bacon jam because, well, you'll know when you eat one.

Salad Vinegret (Vini-grette) – Salad with beetroot, roast potatoes, brussel sprouts, gherkin, sunflower oil & vinegar. This varies from household to household but always with gherkin, oil and vinegar.
We like to add a trusty brussel – g/f, Vg

Salad Elishka (Eli-sh-ka) – House recipe. Beetroot, egg, toasted pine nuts, garlic mayonnaise and bacon (optional). In homage to the chef's garlic obsessed sister-in-law – d/f, g/f, (vegetarian optional)

Shuba (/shoo-bar) – Traditional layered salad with beetroot, carrot, potato, egg, mayonnaise and smoked trout. Traditionally made with Herring, Shuba is a legendary New Year's Eve dish with political undertones – In Ukrainian, "Chauvinism and Decline – Boycott and Athema" is abbreviated to Shuba. This was a salad created to encourage peace, and it will certainly bring that to your belly – d/f, g/f

Spartak Cake (/spar-tak) – Traditional layered chocolate and cream cake. A surprisingly light slice of heaven. You have thin layers of chocolate cake united by a light, creamy, moussey delight. This is Spartaaaaaaa...k!

Varenyky (/Ver-en-i-key) – Traditional Ukrainian dumplings. Evolved from Turkish Dushvara and traditionally boiled, these parcels of goodness are especially traditional on Christmas Eve when every member of the family is roped in to help make them (Vegan optional).

Zrazy (zer-raa-zi) – Stuffed potato cakes, we are using wild boar... you're welcome... – d/f, g/f

* d/f – Dairy free

*V – Vegetarian

* g/f – Gluten free

*Vg - Vegan

All ingredients are local where possible and ethically sourced