



MAIN DISHES of UKRAINIAN CUISINE

you must try it!



BORSCH

Ukrainian borsch is a hearty soup of beef and a variety of vegetables in which root vegetables and cabbage predominate, and the soup takes its characteristic deep red colour from beets. The soup is often eaten with a sour cream garnish and with pirozhki, turnovers filled with beef and onions.



SALO

Salo is a white pork fat known as a national Ukrainian dish. Salo has little or no meat; it is not rendered as lard and is not necessarily cured as bacon. In Ukraine salo food and its variations is considered as a main dish of national cuisine.



DERUNY

Potato pancakes, also called as deruny, tertiukhy, and kremzlyky, are widely popular in Ukraine. This dish is a wonderful example of a really good Ukrainian comfort food. There are dozens of recipe variations, including the ones with mushrooms, cabbage, egg and onion, ground meat, etc.



VARENYKI

These varenyki are a classic Ukrainian recipe; well-loved by people of all ages. Varenyki are dumplings that are filled with sweet or savory filling. The name varenyki, simply means "boiled things". Best fillings: meat, cheese, cherry, poppy.



CUTLET a'la KIEV

Little chicken breast stuffed with butter, herbs and garlic, then baked or deep fried, is a curious example of a dish that is recognised globally (in fact, still is probably the only thing many in the world can associate with Ukraine). We call the dish kotleta po-Kievski. Cutlet being the generic term for a dish of minced meat – a burger, in other words.



UZVAR

If you want to taste some unusual and delicious drink then this variant just what you need. Uzvar has delicious flavor of dried pears, apples, plums, and rose hips. Lemon juice and honey add some special...