



BURJINELLI

UKRAINIAN RESTAURANT IN LISBON

COUVERT

COUVERT

bread, chicken pate, rolled lard,
herring pate and olive oil

— €7.00 —

COLD APPETIZERS

MEAT PLATE

boiled pork, beef tongue, pork lard, chopped sausage

— €15.00 —

CHEESE PLATE

feta cheese, gorgonzola, cow's and sheep's cheeses

— €14.00 —

PICKLES

cabbage, cucumbers, tomatoes

— €8.00 —

HERRING FOR VODKA

herring with boiled potatoes and red onion

— €9.00 —

PICKLED MUSHROOMS

champignons

— €7.00 —

LIGHTLY SALTED SALMON

lightly salted salmon and gravlax (author's recipe)

— €14.00 —

BEETROOT CAVIAR

beetroot, horseradish

— €8.00 —

KOREAN STYLE CARROTS

classic recipe

— €8.00 —

COTTAGE CHEESE

two additives to choose from: sour cream, honey, condensed milk,
blueberries, sugar, jam, butter oil

— €9.00 —

SALO

porc lard with borodinskyi bread

— €5.00 —

SALADS

VEGETABLE SALAD

tomatoes, cucumbers, bell peppers, salad mix

— €8.00 —

CAESAR WITH CHICKEN

classic caesar with fried chicken fillet

— €13.00 —

SHOPSKYI

fresh vegetables with feta cheese and olive oil

— €10.00 —

SHUBA

salted herring, beets, potatoes, mayonnaise, egg

— €14.00 —

OLIVIE

boiled sausage, green peas, potatoes,
carrots, eggs, pickles

— €12.00 —

MIXED SALAD WITH BURRATA

salad mix, burrata cheese, sun-dried tomatoes,
baked bell peppers, vinaigrette dressing

— €15.00 —

FIRST COURSES

BORSCHT

beef borscht, borodinsky bread with porc lard and sour cream

— €13.00 —

MIXED SOLYANKA

smoked pork knuckle, hunting sausages, bacon, black and
green olives, pickled cucumbers, onions,
fresh tomatoes, sour cream and capers with lemon

— €13.00 —

CREAMY MUSHROOM SOUP

champignon soup on a creamy base
with garlic croutons

— €10.00 —

CHICKEN MEATBALL SOUP

chicken broth
with chicken meatballs

— €10.00 —

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HOT APPETIZERS

PANCAKES WITH MEAT

wheat pancakes with pork and beef mince
and creamy mushroom sauce

— €12.00 —

BANOSH 🍴

corn grits, feta cheese,
baked bacon, onions

— €11.00 —

VARENYKY ✓

filling and sauce of your choice:
potatoes, cabbage, cherries, blueberries, cottage cheese
sour cream, jam, butter oil, mushroom sauce

— €11.00 —

PELMENI

filling and sauce of your choice:
chicken, pork
sour cream, mayonnaise, vinegar, butter oil

— €13.00 —

DERUNY

potato pancakes with sour cream, mushrooms and onions

— €11.00 —

DERUNY WITH SALMON AND CAVIAR

classic potato pancakes, salmon (author's salting),
salmon caviar

— €17.00 —

PANCAKES WITH CAVIAR

wheat pancakes, salmon caviar, philadelphia cheese, spinach

— €22.00 —

PANCAKES WITH SALMON

wheat pancakes, salmon (author's salting),
philadelphia cheese, spinach

— €14.00 —

BREAD

BORODINSKYI BREAD

— €3.00 —

RUSTIC BAGUETTE

— €1.50 —

CHILDREN'S MENU

NUGGETS WITH FRENCH FRIES 🍴

chicken fillet, french fries, ketchup,

— €10.00 —

CHICKEN FILLET

chicken fillet (choose fried or boiled)
with mashed potatoes, fresh cucumbers and tomatoes

— €10.00 —

CHEESEBURGER

beef patty, cheddar cheese, iceberg and french fries

— €10.00 —

SIDE DISHES

BUCKWHEAT 🍴 🍴

— €6.00 —

BOILED RICE 🍴 🍴

— €4.00 —

FRENCH FRIES 🍴 🍴

— €5.00 —

GRILLED VEGETABLES 🍴 🍴

— €7.00 —

MASHED POTATOES 🍴

— €6.50 —

COUNTRY STYLE POTATOES 🍴 🍴

— €5.00 —

SAUCES

ADJIKA 🍴

CRANBERRY

KETCHUP

MAYONNAISE

MUSTARD 🍴

HORSERADISH 🍴

CHILE 🍴

SOUR CREAM

JAM

HONEY

— €2.00 —

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HOT DISHES

BEEF MEDALLIONS 🍷

roast beef, creamy mushroom sauce,
country style potatoes

— €21.00 —

BEEF STROGANOFF 🍷

roast beef, onions, pickles,
champignons, sour cream, cream, mashed potatoes

— €23.00 —

PORK WITH BECHAMEL

pork steak, béchamel sauce, camembert cheese, buckwheat

— €18.00 —

BURGER

beef cutlet, iceberg lettuce, cheddar cheese, tomatoes,
red onions, barbecue sauce, pickles,
ketchup, french fries

— €17.00 —

TAGLIATELLE CARBONARA

tagliatelle pasta, pork belly, parmesan cheese,
onion, garlic, egg yolk

— €14.00 —

RISOTTO WITH MUSHROOMS ✓

arborio rice, mushroom mix, onion,
cream, parmesan cheese, spinach

— €15.00 —

CHICKEN KYIV

real kyiv cutlet with mashed potatoes

— €21.00 —

BOGRACH 🍷 🍷

beef, bell pepper, potatoes,
onions, fresh tomatoes

— €21.00 —

OCTOPUS 🍷 🍷

grilled octopus, potatoes, olives, fresh tomatoes

— €23.00 —

PICANHA 🍷 🍷

brazilian beef cut, french fries, adjika

— €21.00 —

GOLUBCI 🍷

classic pork cabbage rolls with sour cream

— €14.00 —

CHICKEN IN CREAMY SAUCE 🍷

chicken fillet, cream, mushrooms, garlic, dill
with country-style potatoes

— €15.00 —

SHASHLYK 🍷 🍷

choice: pork, chicken
country-style potatoes, onions, lavash, adjika

— €20.00 —

DESSERTS

KYIV CAKE

the legendary kyiv cake is made
according to the traditional recipe

— €9.00 —

SYRNYKY

grandma's homemade recipe, sauce of your choice:
nutella, jam, honey, sour cream, condensed milk, blueberry

— €11.00 —

MEDOVYK

multi-layered dessert made from thin sponge cake with honey

— €8.00 —

NAPOLEON

traditional millefeuille with the taste of childhood

— €8.00 —

LVIV SYRNYK

cult cheesecake

— €11.00 —

PANCAKES

wheat pancakes, two sauces to choose from:
sour cream, mango, nutella, honey, jam, condensed milk

— €7.00 —

ICE CREAM ✓

vanilla ice cream
choice of: nutella, jam, honey, nuts

— €7.00 —

FRUITS 🍷 🍷 ✓

grapes, apple, orange, mango
choice of: sliced or salad

— €7.00 —

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CHAMPAGNES

VEUVE CLICQUOT

champagne, Veuve Clicquot, Champagne, France, 12.0%
Pinot Noir, Pinot Meunier, Chardonnay
€100.00

MOET-CHANDON ICE IMPERIAL

champagne, Moët & Chandon, Champagne, France, 12.0%
Pinot Noir, Pinot Meunier, Chardonnay
€145.00

VEUVE PELLETIER

champagne, Veuve Pelletier, Champagne, France, 12.0%
Pinot Noir, Chardonnay, Pinot Meunier
€13.00 | €55.00

WHITE WINES

LIEBFRAUMLICH

semi-sweet, Koll, Rhineland, Germany, 9.5%
Riesling, Müller-Thurgau and Sylvaner
€5.00 | €20.00

CEREJEIRAS

dry, Q. do Sanguinhal, Lisbon, Portugal, 12.5%
Vital, Fernão Pires, Arinto, Sauvignon Blanc
€4.00 | €14.00

VALLE MADRUGA

dry, Quinta Valle Madruga, Tras-os-Montes, Portugal, 13.5%
Fernão Pires
€25.00

Q. DA CALDEIRINHA

dry, Quinta da Caldeirinha, Beira Interior, Portugal, 13.0%
Syrah & Chardonnay
€20.00

SOTTAL

semi-dry, Q. do Sanguinhal, Lisbon, Portugal, 9.5%
Moscatel, Arinto & Vital
€4.50 | €19.00

GIAO

dry, Gião, Vinho Verde, Portugal, 11.5%
Loureiro, Arinto & Trajadura
€18.00

SANGRIA

RED

0.33 - €7.00 | 1.0 - €17.00

WHITE

0.33 - €7.00 | 1.0 - €17.00

PINK

0.33 - €7.00 | 1.0 - €17.00

ON CHAMPAGNE

0.33 - €8.00 | 1.0 - €19.00

SPARKLING WINES

FREIXENET CARTA NEVADA

semi-dry, Freixenet, Catalonia, Spain, 11.5%
Macabeo, Parellada, Xarel-lo
€7.00 | €28.00

MURGANHEIRA MEIO SECO

semi-dry, Murganheira, Tavora-Varosa, Portugal, 12.0%
Malvasia Fina, Tinta Roriz, Cerceal
€31.00

MARTINI ASTI

sweet, Martini, Piedmont, Italy, 7.5%
Moscato Bianco
€7.00 | €28.00

MURGANHEIRA DOCE

sweet, Murganheira, Tavora-Varosa, Portugal, 12.0%
Malvasia Fina, Tinta Roriz, Cerceal
€31.00

ROSE WINES

CEREJEIRAS

dry, Q. de Sanguinhal, Lisbon, Portugal, 12.5%
Castelão, Aragonêz & Touriga Nacional
€4.00 | €14.00

KYLIE MINOGUE

dry, Kylie Minogue Wines, Languedoc, France, 12.5%
Grenache & Cinsault
€7.00 | €27.00

Q. DO SOBRAL

dry, Quinta do Sobral, Dau, Portugal, 11.5%
Touriga Nacional & Tinta Roriz
€5.00 | €17.00

PORT WINE

DONA ANTÓNIA BRANCO RESERVE

dessert, Ferreira, Douro, Portugal, 20%
Malvasia Fina, Viosinho, Rabigato, Códega & Arinto
0.05 - €4.00

DONA ANTÓNIA TAWNY RESERVE

dessert, Ferreira, Douro, Portugal, 20%
Tinta Amarela, Tinta Barroca, Touriga Franca, Touriga Nacional
0.05 - €4.00

BACALHOA MOSCATEL DE SETÚBAL

dessert, Q. da Bacalhôa, Peninsula de Setúbal, Portugal, 17.5%
Moscatel de Setúbal
0.05 - €5.00

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RED WINES

CEREJEIRAS

dry, Q. do Sanguinhal, Lisbon, Portugal, 13.0%
Castelão, Aragonês & Touriga Nacional
€4.00 | €14.00

POMBO BRAVO

dry, Cova da Raposa, Beira Interior, Portugal, 13.0%
Touriga Nacional & Syrah
€4.75 | €18.00

Q. DA CALDEIRINHA

dry, Quinta da Caldeirinha, Beira Interior, Portugal, 14.5%
Cabernet Sauvignon
€5.00 | €19.00

Q. DE SAO FRANCISCO

dry, Q. do Sanguinhal, Lisbon, Portugal, 13.5%
Castelão, Aragonês & Touriga Nacional
€5.50 | €22.00

PGA

dry, Guilherme Andrade, Bairrada, Portugal, 13.5%
Baga & Touriga Nacional
€5.75 | €23.00

BACALHOA MERLOT

dry, Q. da Bacalhôa, Peninsula de Setúbal, Portugal, 14.0%
Merlot
€35.00

MONTE DA BICA

dry, Casal Herança, Alentejo, Portugal, 15.0%
Alicante Bouschet, Syrah, Aragonês & Trincadeira
€38.00

BACALHÕA CABERNET SAUVIGNON

dry, Q. da Bacalhôa, Peninsula de Setúbal, Portugal, 15.0%
Cabernet Sauvignon e Merlot
€49.00

CASILLERO DEL DIABLO

dry, Concha y Toro, Central Valley, Chile, 13.5%
Cabernet Sauvignon
€25.00

ROSSETTI CHIANTI

dry, Tenute Rossetti, Tuscany, Italy, 12.5%
Sangiovese
€31.00

PREMIER NOTE SYRAH

dry, Premiere Note, Rhone Valley, France, 13.0%
Syrah
€28.00

EVENING CHISINAU

dry, Imperial Vin, Cantemir, Moldova, 12.5%
Merlot, Cabernet Sauvignon and Rara Neagra
€17.00

SULIKO ALAZANI VALLEY

semi-sweet, Suliko, Kakheti, Georgia, 11.5%
Saperavi
€17.00

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<u>COGNAC</u>	<u>RUM</u>	<u>TINCTURE</u>	<u>SHORT DRINKS</u>
REMY MARTIN 0.05 - €11.00	BACARDÍ 0.05 - €5.00	CHERRY PEAR COFFEE BLUEBERRY 0.05 - €4.00	OLD FASHIONED €13.00
HENNESSY 0.05 - €9.00	CAPTAIN MORGAN 0.05 - €6.00	GINJA DE ÓBIDOS 0.05 - €4.00	WHISKEY SOUR €13.00
<u>BRANDY</u>	<u>TEQUILA</u>	LIMONCELLO 0.05 - €4.00	CUBA LIBRE €9.00
MACIEIRA 0.05 - €4.00	SIERRA 0.05 - €4.00	SET X6 0.3 - €18.00	CAIPIRINHA €9.00
ALIANÇA VELHA 0.05 - €4.50	OLMECA 0.05 - €6.00	<u>LIQUEURS</u>	NEGRONI €12.00
<u>WHISKEY</u>	MEZCAL 0.05 - €8.00	XU XU 0.05 - €6.00	COSMOPOLITAN €12.00
JACK DANIEL'S 0.05 - €6.00	<u>VODKA</u>	TRIPLE SECO 0.05 - €6.00	PENICILLIN €12.00
JACK DANIEL'S HONEY 0.05 - €6.00	KHOR 0.05 - €3.50 0.7 - €35.00	BLUE CURAÇAO 0.05 - €6.00	MIMOSA €10.00
JAMESON 0.05 - €5.00	ABSOLUTE 0.05 - €5.00 0.7 - €55.00	SAMBUCA 0.05 - €6.00	BURJINELLI ORGASM €13.00
CHIVAS REGAL 12 0.05 - €8.00	GREY GOOSE 0.05 - €8.00 0.7 - €110.00	ABSINTO 0.05 - €6.00	<u>LONG DRINKS</u>
MACALLAN 12 0.05 - €14.00	BELUGA 0.7 - €120.00	CAROLANS 0.05 - €6.00	GIN TONIC €9.00
JOHNNIE WALKER 12 0.05 - €8.0	<u>DISTILLATE</u>	SHERIDAN'S 0.05 - €7.00	MOJITO €9.00
BALLANTINES 0.05 - €4.00 0.7 - €45.00	SÃO DOMINGOS 0.05 - €3.00	BAILEYS 0.05 - €6.00	APEROL SPRITZ €9.00
<u>GIN</u>	CACHAÇA 0.05 - €3.00	LICOR BEIRÃO 0.05 - €6.00	BLUE LAGOON €9.00
BEEFEATER 0.05 - €6.00	ARMAGNAC 0.05 - €8.00	JAGERMEISTER 0.05 - €7.00	SEX ON THE BEACH €9.00
BOMBAY SAPPHIRE 0.05 - €8.00	<u>VERMOUTH</u>	<u>SHOTS</u>	MARGARITA €9.00
NIKKA COFFEE 0.05 - €12.00	MARTINI ROSSO 0.1 - €8.00	B-52 €7.00	TEQUILA SUNRISE €9.00
BULLDOG 0.05 - €10.00	MARTINI BIANCO 0.1 - €8.00	TWO CAPTAINS €7.00	BLOODY MARY €11.00
HENDRICK'S 0.05 - €9.00	MARTINI EXTRA DRY 0.1 - €8.00	GREEN MEXICAN €7.00	TOM COLLINS €10.00
	CAMPARI 0.05 - €5.00	UKRAINIAN FLAG €7.00	
	APEROL 0.05 - €5.00		

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SOFT DRINKS

WATER

0.75 - €3.0

PEDRAS

0.25 - €2.00

SAN PELLEGRINO

0.7 - €5.00

BORJOMI

0.5 - €5.00

CRANBERRY JUICE

0.25 - €4.00 | 1.0 - €14.00

LEMONADE

0.25 - €3.50 | 1.0 - €12.00

COCA-COLA

0.33 - €3.00

COCA-COLA ZERO

0.33 - €3.00

FANTA

0.33 - €3.00

7UP

0.33 - €3.00

SCHWEPPE

0.25 - €2.50

HOT DRINKS

ESPRESSO

€1.30

DOUBLE ESPRESSO

€2.30

DECAFFEINATED ESPRESSO

€1.30

AMERICANO

€2.00

CAPPUCCINO

€3.00

LATTE

€3.50

TEA

choice of: black, bergamot, green, cranberry, herbal, orange & chocolate

€6.00

FRESHLY SQUEEZED

ORANGE JUICE

0.25 - €5.00

CHERRY JUICE

0.25 - €2.50 | 1.0 - €8.00

POMEGRANATE JUICE

0.25 - €2.50 | 1.0 - €8.00

TOMATO JUICE

0.25 - €2.50 | 1.0 - €8.00

ORANGE JUICE

0.25 - €2.50 | 1.0 - €8.00

APPLE JUICE

0.25 - €2.50 | 1.0 - €8.00

BIRCH JUICE

0.25 - €2.50 | 1.0 - €8.00

GRAPE JUICE

0.25 - €2.50 | 1.0 - €8.00

BEER

DRAUGHT DARK ESTRELLA

0.2 - €3.50 | 0.33 - €4.50 | 0.5 - €6.00

DRAUGHT LIGHT ESTRELLA

0.2 - €3.00 | 0.33 - €4.00 | 0.5 - €5.50

LVIVSKE LIGHT

0.5 - €6.00

LVIVSKE DARK

0.5 - €6.50

HEINEKEN NON-ALCOHOLIC 0%

0.2 - €3.50

CIDER BANDIDA DO POMAR

0.2 - €4.00

DARK KVAAS 0%

0.5 - €5.00

REVIEW US

