

COCKTAILS

BORSCHT BLOODY MARY
Horilka (Ukrainian Vodka), housemade Bloody Mary mix with beet blend 16

PEREMOHA PUNCH
Rum, housemade fruit punch, seltzer, mint 16

VYKRUTKA
Horilka (Ukrainian Vodka), orange juice..... 14

BEER

Draft (20 Ounce)
VESELKA PILSNER
Threes Brewing, NY. All proceeds donated to Ukrainian relief 10

ZYWIEC
Poland..... 9

WORLD GONE HAZY IPA
Bronx Brewery, NY..... 10

Bottled
YSLA HARD CIDER
Ukraine 9

LVIVSKE 1715
Ukraine 8

Canned
GOOD TIME, NON-ALCOHOLIC
Good Time Brewing Co, NY 8

BEVERAGES

COFFEE/TEA (FREE REFILLS)..... 4
ESPRESSO..... 4
CAPPUCCINO/MOCHA..... 6
LATTE..... 6
HOT CHOCOLATE..... 6
HOUSEMADE COLD BREW 6
ICED TEA 5
ORANGE JUICE..... 6
CRANBERRY OR APPLE JUICE..... 4
MATCHA LATTE 7
ADD RASPBERRY SAUCE..... +2

NATIONWIDE SHIPPING
SHOP FOOD OR MERCHANDISE TODAY AT [VESELKA.COM](https://www.veselka.com)



CRANBERRY APPLE KOMPOT 7
Add a Prosecco float 6

MIMOSA..... 13

APEROL SPRITZ
Prosecco, Aperol, soda water with an orange slice..... 16

BABUNI
"Nalewka Babuni" Black Currant Liquor, Prosecco, Lemon 14

WINE

Sparkling
PROSECCO 14/52

Whites
SPASSO PINOT GRIGIO
Refreshing, floral aroma, Italy..... 12/48

SANTA CAROLINA SAUVIGNON BLANC
Fresh, lively and light-bodied, Chile. 13/52

PAVETTE CHARDONNAY
Fruity and fresh profile, California 12/48

Reds
DOMAINE BRUSSET CÔTES DU RHÔNE
Satinny and full-bodied red, France..... 13/52

LES JAMELLES PINOT NOIR
Fruity character, medium-bodied, dry, France 13/52

CONTOUR CABERNET SAUVIGNON
Dense fruits and firm, robust texture California 12/48

CLASSIC BEVERAGES

FOUNTAIN SODA (FREE REFILLS)
Coke, Diet Coke, Sprite, Ginger Ale, or Root Beer 4
RASPBERRY LEMONADE..... 6
LIME RICKEY 5
MILKSHAKE..... 10
EGG CREAM (VANILLA OR CHOCOLATE)..... 5



HANDMADE VARENYKY / PIEROGI

UKRAINIAN DUMPLINGS, SERVED BOILED OR FRIED WITH FRIED ONIONS & SOUR CREAM

CHOICE OF *Four* **\$11**

- POTATO
- BRAISED BEEF
- CHEESE

CHOICE OF *Eight* **\$20**

- SAUERKRAUT & MUSHROOM
- BACON, EGG & CHEESE
- ARUGULA & GOAT CHEESE
- CHICKEN & VEGETABLE

ADD CARAMELIZED ONION, GRILLED KIELBASA AND SLAB BACON TOPPING **\$4**

STAND WITH UKRAINE BOWL

A portion of proceeds will be donated to Ukrainian relief

Two potato, two braised beef pierogi, and two sauerkraut & mushroom pierogi topped with caramelized onion, grilled Kielbasa, and slab bacon

\$23

VESELKA CLASSICS

BEEF STROGANOFF*
Slow-simmered beef in a mushroom cream sauce, served over egg noodles 27

HOLUBTSI (*Stuffed Cabbage*)
Vegetarian (Rice with Sauerkraut and Mushroom) **GF VG** 20
Meat (Pork and Rice) **GF** 22
Served with your choice of mushroom gravy **V** or savory tomato sauce **GF VG**

CHICKEN PAPRIKASH*
Chicken & red bell peppers braised in a paprika cream sauce served over egg noodles 25

KIELBASA DINNER **GF** -*Schaller & Weber*-
Schaller and Weber slow-smoked pork and beef sausage served chargrilled with mashed potatoes, sauerkraut and Bavarian mustard 26

CHICKEN KYIV
Crispy panko-breaded chicken breast, stuffed with garlic herb butter. Served with mashed potatoes, garlic butter broccoli, and burachky (beet/horseradish)..... 25

BIGOS **GF**
Classic hunter's stew of kielbasa, roasted pork, sauerkraut and onions served with mashed potatoes..... 22

CHICKEN SCHNITZEL
Panko-crusted crispy chicken breast served with mashed potatoes and Bavarian mustard..... 23

GRILLED CHICKEN **GF**
Herb, citrus & onion marinated grilled chicken breast served with mashed potatoes 22

UKRAINIAN MEATBALLS **GF**
Two housemade meatballs served with your choice of mushroom gravy **V** or tomato sauce **GF VG** with a scoop of mashed potatoes 25

**Want it gluten-free? Order it over mashed potatoes or kasha instead*



A 3-course meal served with a glass of traditional kompot **\$40**

STARTER Your choice of any cup of soup, mixed greens salad or a potato pancake	ENTRÉE Your choice of our classic Vegetarian or Meat combo plate, Chicken Paprikash or Beef Stroganoff	DESSERT Your choice of Medovyk, Pyana Vishnia or a single Blintz
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CLASSIC BLINTZES **V**

Our award-winning Ukrainian-style crepes filled with lightly sweetened farmer's cheese, folded and griddled single 10 / plate 17
Add raspberry sauce 3

COMBO PLATES

Served with cup of soup or a green salad (no substitutions, boiled pierogi only)

MEAT PLATE
Two braised beef pierogi, two potato pierogi, one meat stuffed cabbage (pork with rice) with mushroom gravy **V** or tomato sauce **GF VG** with a side of burachky (beets & horseradish) and a side of sour cream..... 27

DELUXE MEAT PLATE
One braised beef pierogi, one potato pierogi, one sauerkraut mushroom pierogi, one meat stuffed cabbage (pork with rice), grilled kielbasa, with mushroom gravy **V** or tomato sauce **GF VG** with a side of burachky (beets & horseradish) and a side of sour cream 29

VEGETARIAN PLATE **V**
Two cheese pierogi, two potato pierogi, one vegetarian stuffed cabbage (rice with sauerkraut and mushrooms) **GF VG** with mushroom gravy **V** or tomato sauce **GF VG** , and a side of sour cream..... 25

DELUXE VEGETARIAN PLATE **V**
One cheese pierogi, one potato pierogi, one sauerkraut mushroom pierogi, one vegetarian stuffed cabbage (rice with sauerkraut and mushrooms) **GF VG** with mushroom gravy **V** or tomato sauce **GF VG** , a side of kasha, and a side of sour cream 26



SIDES

BACON OR SAUSAGE **GF** 8
KIELBASA **GF** -*Schaller & Weber*- 6
FRESH FRUIT SALAD **GF VG** 8
MASHED POTATOES **GF V** 7
COLESLAW **GF V** 7
SAUERKRAUT **GF VG** 7
GARLIC BUTTER BROCCOLI **GF V** 7
FRENCH FRIES **GF VG** 7

SWEET POTATO FRIES **GF VG** 7
HOUSEMADE CHIPS **GF VG** 7
BURACHKY **GF VG**
Shredded beets and horseradish salad 7
EGG NOODLES **V** 6
MIXED GREENS SALAD **GF VG** 6
KASHA **GF V**
Buckwheat 6

LATKES

POTATO PANCAKES GF V

Pan-fried, served with sour cream and applesauce single 8 / plate 22

VEGETARIAN REUBEN POTATO PANCAKES GF V

Two potato pancakes topped with housemade sauerkraut, house special dressing and melted Swiss cheese 22

POTATO PANCAKE COMBO PLATE GF

One of our potato pancakes served with Beef Stroganoff, Chicken Paprikash or Bigos. Includes your choice of any cup of soup 23

SALADS

Dressings:

CREAMY DILL • BLUE CHEESE • BALSAMIC VINAIGRETTE • UKRAINIAN DRESSING • LEMON VINAIGRETTE

Add Grilled Chicken GF \$7 / Add Chicken Schnitzel \$9

TUNA SALAD OVER MIXED GREENS GF

Homemade tuna salad over greens with tomatoes and cucumbers. Served with a choice of dressing. 16

LENTIL SALAD GF V

Brinza feta cheese, tomatoes, cucumbers, bell peppers, and carrots over mixed greens.....17

ROASTED BEET & GOAT CHEESE SALAD GF V N

Toasted walnuts, sunflower seeds and pepitas over mixed greens..... 18

UKRAINIAN FATTOUSH SALAD V

Fresh cucumber, heirloom cherry tomatoes, pickled beets, Brinza feta, fried challah croutons and fresh dill over mixed greens. 16

COBB SALAD GF

Avocado, blue cheese, hard-boiled egg, double smoked bacon, cucumbers and cherry tomatoes over mixed greens 20

THE STORY OF VESELKA

Veselka was founded in the Ukrainian Village in 1954 by Ukrainian immigrants, Wolodymyr and Olha Darmochwal. Today, three generations later, it remains a family-owned business that draws inspiration from the small candy store and coffee shop roots our ancestors first established.

As the grandson of Wolodymyr and Olha, I run the restaurant with the help of many including my first cousin, Justin, and we’re proud to have become the iconic neighborhood restaurant we are today. We’ve seen many changes throughout our years and are thrilled to have been able to expand recently into Grand Central and Williamsburg, as well as ship our products nationally and offer our frozen foods in grocery stores. Our simple, homemade Eastern European cuisine delights our customers both young and old. We’re proud to carry on the traditions of the past blended with influences from the community today. We thank you, our customers, for your patronage over the years and look forward to serving you in NYC and beyond for many years to come.

СМАЧНОГО – Jason Birchard



@VESELKANYC | #VESELKANYC | VESELKA.COM

#veselkanyc on instagram to post your photos on our website!



HOMEMADE SOUPS

CUP \$7 / BOWL \$13 / TO-GO PINT \$9 / QUART \$15

UKRAINIAN BORSCHT GF (Served with dark rye bread)

CHICKEN NOODLE

MATZOH BALL

MUSHROOM BARLEY V

WEEKDAY LUNCH SPECIAL

Available Monday - Friday, 11am - 5pm. Dine in only

Your choice of four pierogi, boiled or fried and a cup of soup.

\$16

SANDWICHES & BURGERS

WANT TO MAKE IT DELUXE? ADD FRENCH FRIES, SWEET POTATO FRIES, HOMEMADE POTATO CHIPS, OR A SIDE SALAD FOR AN ADDITIONAL \$4

* MAKE ANY OF OUR SANDWICHES GLUTEN FREE FOR AN ADDITIONAL \$3

REUBEN

Thinly sliced Schaller & Weber corned beef, sauerkraut, Swiss cheese and Ukrainian dressing on toasted rye bread. 19

MADAME ALEXANDER

Smoked turkey, Vermont sharp cheddar and chipotle cranberry chutney on walnut raisin bread 19

CHICKEN SCHNITZEL

Crispy panko-crusted chicken breast, served with lemon pepper mayo, baby arugula, sliced pickles on a sesame seed bun..... 19

GRILLED CHEESE V

Vermont Cheddar / Swiss / American..... 13

CLASSIC BLT

Add smoked turkey 5

VESELKA BURGER

Black Angus beef, lettuce, tomatoes and onions served with Ukrainian dressing on a sesame seed bun 18

VEGGIE BURGER V

Lettuce, tomatoes and onions served with Ukrainian dressing on a sesame seed bun..... 16

GRILLED CHICKEN SANDWICH

Grilled chicken, sautéed peppers & onions, melted Swiss and lemon pepper mayo on toasted rye bread served with coleslaw and a pickle..... 17

ALBACORE TUNA SALAD

Make it a Tuna Melt.....2

ADD TOPPINGS

Sliced Tomato / Onion..... 1

Vermont Cheddar / Swiss / American..... 2

Bacon / Avocado..... 4

BLUE PLATE SPECIAL

Cup of soup and 1/2 tuna salad sandwich 17

SMOKED SALMON ON A BAGEL

Cream cheese, sliced tomato, red onion and cucumber with capers and dill 18

BREAKFAST

Served all day, every day!

EGGS & OMELETTES

Served with your choice of kasha, potato pancake or sliced tomato and toast. Want to make it deluxe? Add bacon, breakfast sausage or kielbasa for an additional \$4

TWO EGGS ANY STYLE GF V 11

Add an additional egg 3

PLAIN OMELETTE GF

Add Kielbasa, bacon, sausage, or Krakovska ham..... 3

Add Vermont cheddar, Swiss, American..... 2

Add bell peppers, mushrooms, tomatoes, onions, spinach or broccoli..... 1

WESTERN OMELETTE GF

Bell peppers, onions and ham 16

UKRAINIAN OMELETTE GF V

Herb roasted tomatoes, Brinza feta and dill 15

UKRAINIAN BREAKFAST BURRITO

Our potato pancake, kielbasa, melted cheddar, scrambled eggs and Ukrainian dressing, rolled into a toasted flour tortilla 18

WEEKDAY BREAKFAST BOWL Available Monday - Friday

Four boiled potato pierogi, topped with two eggs any style and your choice of bacon, breakfast sausage, kielbasa, or avocado. Served with a side of burachky (beets & horseradish) 18

BEC PIEROGI BOWL

Six bacon, egg & cheese pierogi, boiled or fried, served with spicy ketchup..... 16

PANCAKES, WAFFLES & MORE

Want to make it deluxe? Add bacon or breakfast sausage for an additional \$4 or kielbasa for \$6

PANCAKES (3)

Choice of buttermilk or buckwheat 15

Add bananas, blueberries or chocolate chips..... 2

RASPBERRY PANCAKES 18

BUTTERMILK WAFFLE 14

CHALLAH FRENCH TOAST 15

Upgrade to 100% pure Vermont maple syrup 4

FRIED EGG SANDWICHES

EAST VILLAGE CLASSIC

Fried egg, American cheese and crispy bacon on a challah roll..... 12

VESELKA GCT

Fried egg, breakfast sausage, sharp cheddar, and baby arugula on a challah roll 13

VESELKA WILLIAMSBURG

Fried egg, smoked ham, red bell peppers, onions, baby spinach and Swiss on a challah roll 14

BREAKFAST SIDES

BAGEL WITH A SCHMEAR 4

FRESH FRUIT SALAD 8

BACON OR BREAKFAST SAUSAGE 8

KIELBASA 6