



FABRIKA

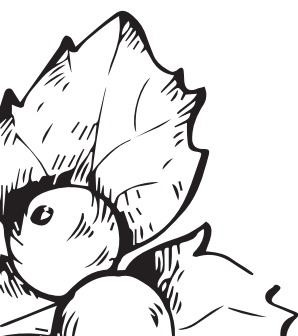
fabrika.space

ENGLISH MENU

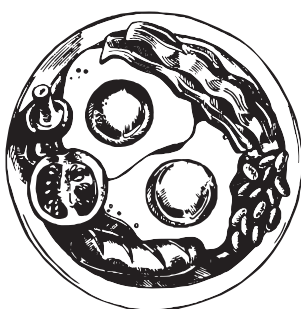


## ABOUT FABRIKA.SPACE

Fabrika.space is located in a renovated factory originally constructed for the sorting and storage harvested crops. The factory was built in 1933 and is one of the oldest post-industrial properties in the heart of old Kharkiv. The factory, first reconstructed after the second world war in 1947, remained operational up until the end of the 1960s, and the building received a second life in 2015 thanks to the meticulous work of a team of like-minded persons. Today's Fabrika.space represents a complex of multi-use premises, including a bar and restaurant, coworking space and auditoriums for hosting large-scale events. The interior retains the architecture, appearance and spirit of the old building: elegant paintings, oak floors dating back to the early 20th century, brick partitions from the pre-revolutionary era, machine lamps, original ceilings and cast iron pillars, auger and elevators for hoisting grain, and many other carefully restored "artifacts" that create a truly unique atmosphere at Fabrika.space. Today, Fabrika.space is one of the favorite hotspots not only of Kharkovites but also the city's visitors coming from all parts of the world. "A brain attracting hub, a workshop of ideas and quality leisure!" as one visitor put it. Fabrika.space offers everything you need: tasty cuisine featuring a collection of dishes imbued with traditions of various countries; traditional and original cocktails and hard liquors; aromatic hookah; and the relaxing atmosphere of jazz evenings.



# BREAKFASTS



from 10:00 till 17:00  
tea, coffee or juice to choose from

**Breakfast N°1** ..... 105 €  
omelette accompanied with tuna salad, fresh vegetables  
and crispy toasts 120 / 30 / 110 g

**Breakfast N°2** ..... 125 €  
classic fried eggs with bacon, mushrooms, greens  
and belgian waffle 220 / 110 g

**Eggs «Benedict»** ..... 135 €  
on two toasted halves of an english muffin topped  
with bacon, arugula, tomato and all doused  
in Hollandaise sauce 200 / 110 g

**Eggs «Hemingway»** ..... 140 €  
on two toasted halves of an english muffin topped  
with salmon, arugula, tomato and all doused  
in Hollandaise sauce 200 / 110 g

**Scrambled Eggs** ..... 135 €  
on waffles with spinach, fresh greens, cherry tomatoes  
and your choice of salmon or bacon 240 / 110 g

**Shakshuka** ..... 120 €  
spicy eastern breakfast made of eggs stewed  
in tomatoes with Israeli spices, served  
with homemade baguette 300 g

**Fluffy Cottage Cheese Pancakes** ..... 95 €  
with sour cream 150 / 50 g

**The Perfect Oatmeal** ..... 65 €  
cooked in fresh-pressed apple juice with homemade jam 300 g



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# APPETIZERS

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<b>Hummus</b> .....	60 €
tender paste of chickpeas with tahini, lemon juice and Israeli spices, served with a homemade pita	170 / 150 g
<b>Hummus with Mushrooms</b> .....	75 €
tender paste of chickpeas with tahini, lemon juice and Israeli spices, served with a homemade pita	150 / 60 / 150 g
<b>Hummus with Meat and Onions</b> .....	85 €
tender paste of chickpeas with tahini, lemon juice and Israeli spices, served with a homemade pita	150 / 60 / 150 g
<b>Falafel</b> .....	135 €
with baked vegetables	150 / 120 / 50 g
<b>Perfect Plateau of Appetizers</b> .....	195 €
with cured meat, cheeses, homemade pita, dzadziki sauce and dip of baked pepper and feta	250 g
<b>Cheese Platter</b> .....	225 €
variety of cheeses and two types of tender cheese mousse, served with smoked pear and pumpkin seeds	105 / 100 / 70 g
<b>Fried Halloumi Cheese</b> .....	148 €
with tzatziki sauce and cherry tomatoes	100 / 60 / 60 g
<b>Slightly salted salmon</b> .....	207 €
<b>with Greek yogurt and creamy horseradish</b> served with crackers, celery stalk and concasse tomatoes	180 g
<b>Tarama</b> .....	89 €
greek appetizer of fish caviar	120 / 80 g
<b>Cold smoked Baltic sprats appetizer</b> .....	106 €
with vegetable salsa and crispy toasts	120 / 120 / 60 g
<b>Tiger Prawns</b> .....	185 €
in cream sauce, served with homemade baguette	130 / 60 g
<b>Tiger Prawns in Falafel</b> .....	160 €
with baked pepper sauce and tzatziki sauce	160 / 30 / 30 g
<b>Chicken Liver Pate</b> .....	87 €
with onion marmalade and fresh croutons	150 / 50 / 40 g
<b>Calf brain appetizer</b> .....	95 €
served with fresh vegetables and fried potatoes	130 / 70 / 130 g
<b>Traditional appetizer of fresh homemade lard</b> .....	95 €
With fried potato and mustard	120 / 70 / 110 g

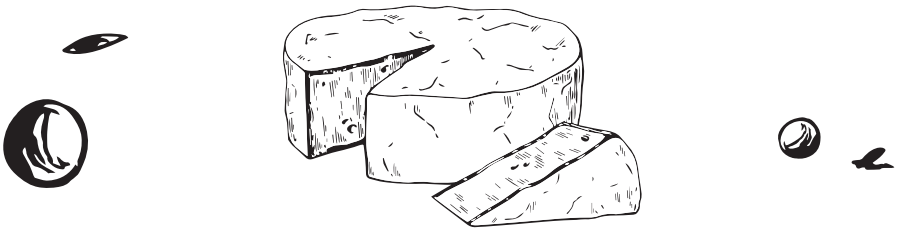
# SALADS

<b>Greek Salad</b> .....	135 €
with roasted pumpkin seeds, served with Chef's dressing	250 g
<b>Quinoa Salad</b> .....	139 €
with feta cheese, apples, baked beetroot, cherry tomatoes, served with olive oil, fresh-squeezed lemon juice and sweet chili	370 g
<b>Salad with avocado</b> .....	125 €
and hiyashi wakame seaweed	230 r
<b>Roasted Beet Salad</b> .....	149 €
with goat cheese, pine nuts, served with honey and mustard dressing	220 g
<b>Seafood salad</b> .....	205 €
with sour-sweet dressing, avocado and celery stalk	240 g
<b>Sea Snail Salad</b> .....	160 €
made of sea snails stewed in cream with vegetables and coriander	180 g
<b>Tuna Salad</b> .....	141 €
with mix of greens and fresh vegetables, served with light sweet and sour vinaigrette dressing	300 g
<b>Chicken Salad</b> .....	149 €
fresh greens mixed with chicken breasts cooked in jospier, sun-dried tomatoes, quail eggs and fresh croutons served with Chief's dressing	300 g
<b>Warm Beef Salad</b> .....	162 €
with parmesan cheese and marinated shallot, fresh greens and cherry tomatoes	260 g



# OFYR

Cone-shaped fire bowl that features a wide, flat rim that doubles as a high-efficiency cooking surface. Heat radiates from the centre in a perfectly fluid gradient, enabling us to cook at different temperatures on a single hotplate.



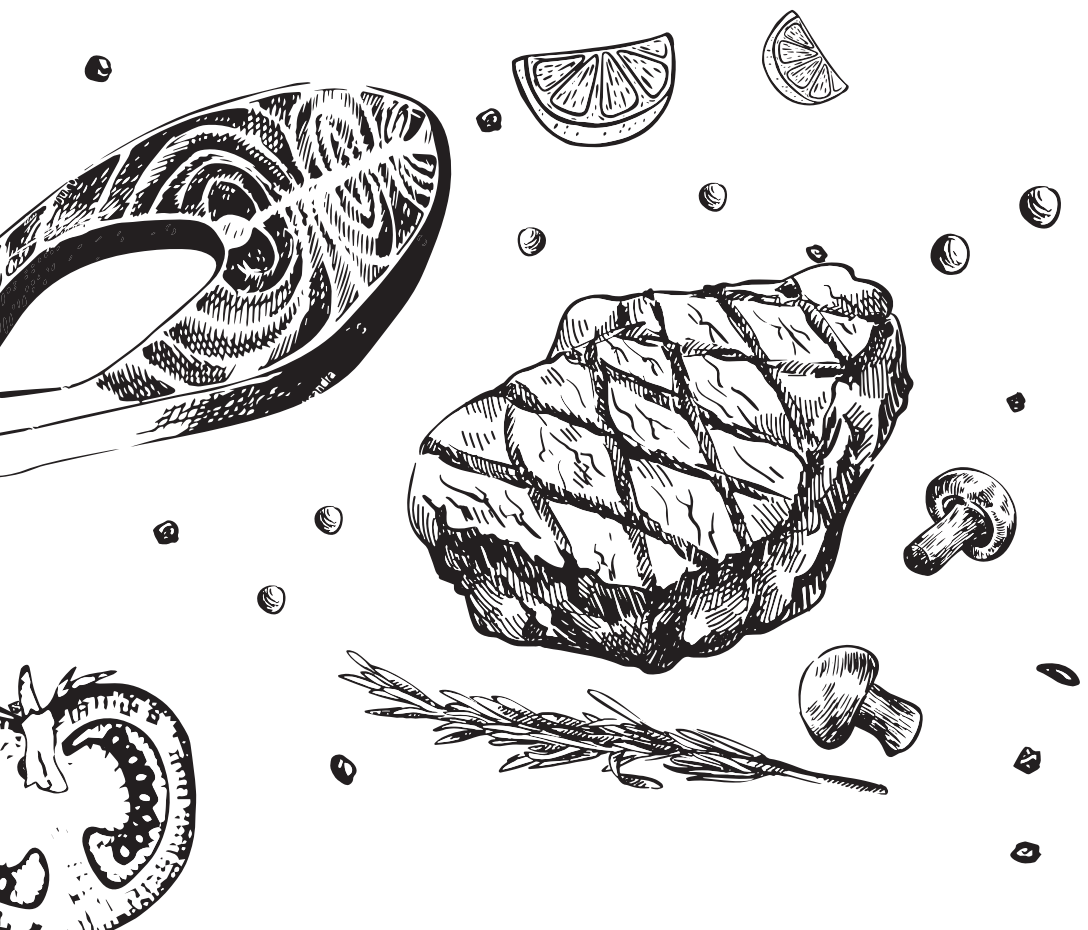
**Camembert cheese with fresh pear** ..... 155 €  
with a ruddy crust, melted inside, ..... 120 / 100 / 60 g  
served with fresh strawberries

**Salmon Steak** ..... 290 €  
with baked vegetables salad and lemon pesto ..... 160 / 150 / 35 g

**Viennese Sausages** ..... 170 €  
cooked on ofyr, served ..... 200 / 85 g  
with baked pepper sauce and mustard

**Shrimp and pikeperch balls** ..... 215 €  
with blanched spinach or with pink tomatoes ..... 130 / 90 g  
and red onions on Your choice

**Farmer's beefsteak** ..... 190 €  
on a pillow of hummus, with salted cucumber ..... 130 / 120 / 70 g  
and hot pepper



# WOK

## Chicken WOK Salad ..... 105 €

mix of greens with carrots, zucchini and asparagus beans, 250 g  
dressed with olive oil and freshly squeezed lemon juice

## Quinoa with Vegetables ..... 95 €

300 g

supplements:

chicken 80g ..... 125 €  
300 g

beef 80g ..... 145 €  
300 g

## Soba Noodles with vegetables ..... 95 €

and Chef's Teriyaki sauce 300 g

supplements:

chicken 80g ..... 125 €  
300 g

beef 80g ..... 145 €  
300 g

seafood 80g ..... 169 €  
300 / 80 g



# SOUPS

**Pumpkin Cream Soup** ..... 85 €  
with ginger, cilantro and pumpkin seeds 300 g

**Pumpkin Cream Soup with tiger shrimps** ..... 120 €  
ginger, cilantro and pumpkin seeds 300 g

**Lentil Soup** ..... 89 €  
with smoked pepper 300 g

**Creamy Porcini Soup** ..... 97 €  
with champignon 300 g

**Tomato soup** ..... 130 €  
with smoked lamb, chickpeas, vegetables and cilantro 300 g

**Creamy Finnish Salmon Soup** ..... 125 €  
with salmon, potatoes and cream 300 g

**Chicken Noodle Soup** ..... 65 €  
with homemade noodles and quail eggs 300 g





# MAIN COURSES

<b>Homemade pasta</b> .....	125 €
with pesto and cherry tomatoes	250 g
<b>Homemade pasta</b> .....	155 €
with bacon cream sauce and mushrooms	380 g
<b>Homemade pasta</b> .....	169 €
with truffle and parmesan	150 g
<b>Sea bass with Spinach</b> .....	205 €
baked in josper with moroccan lemon	1 piece
<b>Dorado baked in josper</b> .....	235 €
served with WOK-style vegetables	1 piece
<b>Greek fish</b> .....	195 €
stewed in tomato sauce, with fresh herbs	270 g
<b>Fish &amp; Chips</b> .....	165 €
beer battered tuna with herbed potatoes and Tartar sauce	130 / 150 / 50 g
<b>Grilled Chicken Breasts</b> .....	145 €
served with your choice of grilled vegetables or roasted potatoes with Chef's dressing	150 / 150 / 50 g
<b>Chicken Wings</b> .....	135 €
in sweet chili sauce	330 g
<b>Turkey Ossobuco</b> .....	205 €
with stewed vegetables and mashed potatoes	250 / 100 / 200 g
<b>Veal with truffle</b> .....	290 €
and salad with cherry tomatoes and avocado	170 / 90 g
<b>Tagliatta</b> .....	240 €
with baked vegetables and Porto sauce	160 / 150 / 50 g
<b>Beef tails under creamy foam</b> .....	175 €
with pickled mushrooms and green onion	320 g
<b>Fabrika Turkey Kebab</b> .....	185 €
cooked on a cinnamon stick with pine nuts, fresh tomatoes salsa and Greek youghurt	140 / 50 / 45 g
<b>Fabrika Lamb Kebab</b> .....	220 €
cooked on a cinnamon stick with pine nuts, fresh tomatoes salsa and Greek youghurt	140 / 50 / 45 g
<b>Lamb ribs</b> .....	205 €
stewed with vegetables	300 g
<b>Smoked BBQ Pork Ribs</b> .....	175 €
in spicy cane sugar crust with grilled corn and salad mix	220 / 120 / 25 g
<b>Viennese sausages</b> .....	185 €
in sweet chili sauce	250 g
<b>New York Steak</b> .....	135 €
meat fermented for not less than 28 days	100 g *
<b>Ribeye Steak</b> .....	140 €
meat fermented for not less than 28 days	100 g *

\* price per 100 g raw meat

SIDE DISHES

WOK-style vegetables .....	69 €
	150 g
Grilled Vegetables .....	75 €
	200 g
Mashed potatoes with truffle .....	85 €
	200 g
Roasted Creole Potatoes .....	49 €
	200 g
Potatoe Wedges in Sweet Chili Sauce .....	49 €
	200 g



# SWEETS

<b>Baked Pear Crumble</b> .....	65 ₺
stewed in syrup made of rum, cinnamon and anise, served with vanilla ice cream	200 g
<b>Lemon Mousse</b> .....	79 ₺
with berries and soft biscuit	100 g
<b>Anna Pavlova Dessert</b> .....	65 ₺
with fresh passion fruit	130 g
<b>Chia Dessert</b> .....	59 ₺
with coconut milk, yogurt and berry sauce	150 g
<b>Creme Brulee</b> .....	55 ₺
with caramel crust	120 g
<b>Cheesecake with Jam</b> .....	69 ₺
with homemade berry jam	150 / 50 g
<b>Homemade Honey Cake</b> .....	69 ₺
with cream based on buko cheese and white chocolate	180 g
<b>Chocolate Cake</b> .....	69 ₺
with light bitterness of belgian black chocolate	210 g
<b>Homemade Ice Cream</b> .....	25 ₺
choose a taste: chocolate, vanilla, snickers, vanilla with raisins and rum	50 g
<b>Homemade avocado ice cream</b> .....	50 ₺
with light citrus notes	50 r





**Bar** (068) 100 11 55 / bar@fabrika.space

**Event-zone** (068) 100 11 33 / info@fabrika.space

**Coworking** (068) 100 11 77 / coworking@fabrika.space

**Catering** (068) 100 11 66 / catering@fabrika.space



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