



ColorEat

Ukrainian restaurant

The name *ColorEat* is inspired by the Ukrainian word “*колорит*”, which stands for warmth, authenticity, and the character of our heritage.

We created this restaurant to share the colours and comfort of Ukrainian home cooking with our guests. Here, every meal feels like family.

Discover Ukrainian Flavours

(tasting set for two)

Not sure what to try first? Enjoy a sharing set of our signature Ukrainian dishes - a perfect way to explore the classics together.

Beetroot Carpaccio

Potato Pierogies

Potato Pancakes with Mushrooms in Creamy Sauce

Ukrainian Borscht

Beef Stroganoff

\$ 79

Please inform your server of any allergies or dietary restrictions.

Appetizers & Salads

Beetroot Carpaccio \$ 16.00

Beetroot slices with blueberry sauce, arugula, creamy cheese, and crunchy cashews

Pickled Set \$ 17.00

Perfect for sharing, individually : cucumbers \$7, tomatoes \$7, sauerkraut \$8, artichokes \$10

Ukrainian Platter \$ 19.00

Two types of traditional Ukrainian salo (pork belly): smoked, and with garlic and pepper. Served with fresh, aromatic garlic, onions, and slices of hearty rye bread for a true taste of Ukrainian heritage

Khachapuri \$ 25.00

Soft, homemade flatbread generously filled with rich, melted cheese

Potato Pierogies \$ 13.00

Traditional dumplings filled with creamy potato and cheddar cheese

Potato Pancakes with Mushrooms in Creamy Sauce \$ 19.00

Traditional Ukrainian-style potato pancakes, soft and tender, served with a rich mushroom cream sauce

Potato Pancakes with Marinated Salmon & Cream Cheese \$ 21.00

Traditional Ukrainian-style potato pancakes, soft and tender, served with marinated salmon and our house-made cream cheese.

Green Salad with Artichokes

A fresh mix of greens, avocado, cucumber, pine nuts, and artichokes, topped with light sesame dressing, finished with a crispy corn crunch

\$ 19.00

Shrimp Salad

Grilled shrimp, avocado, tomatoes, onions, and a homemade sweet chili dressing

\$ 20.00

Ukrainian Vegetable Salad

Fresh cucumbers, tomatoes, and onions, served with your choice of homemade aromatic oil or sour cream dressing

\$ 12.00

Soups

Ukrainian Borscht

A hearty Ukrainian soup made with beef broth, beets, cabbage, and potatoes. Served with sour cream, a slice of black bread, and small Ukrainian platter. Option without any additions available for \$12

\$ 16.00

Vegetable Soup

A light soup made with fresh vegetables in a vegetable broth

\$ 9.00

Fish Soup

A flavourful fish broth with salmon, shrimps, tender potatoes, and tomatoes

\$ 15.00

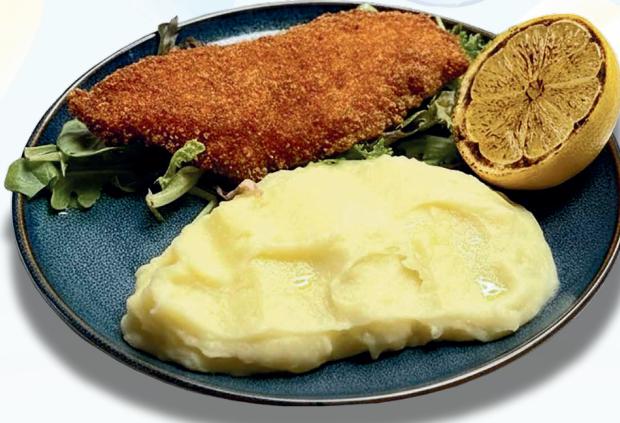


Main Courses

Grilled Salmon

Succulent grilled salmon, served with sweet chili sauce and creamy mashed potatoes infused with truffle oil (**substitute for asparagus for +\$3**)

\$25.00



Seared Scallops with Truffle Mash

Delicate seared scallops atop truffle-infused mashed potatoes. **Mashed potatoes may be substituted with asparagus (+ \$3)**

\$36.00

Beef Stroganoff

Tender beef in a creamy sauce with onions, served with truffle-infused mashed potatoes, fresh and pickled cucumber

\$24.00

Buckwheat with Mushrooms

Buckwheat cooked with onions and mushrooms for a simple and hearty dish

\$15.00

Chicken Chopped Patties

Traditional Ukrainian-style patties made from cubed chicken breast(not ground), mixed with onions, then pan-seared until juicy and tender. Served with truffle infused mashed potatoes. Mashed potatoes may be substituted **with asparagus (+ \$3)**

\$17.00



Chicken Schnitzel

Tender chicken fillet in a golden breadcrumb crust, pan-fried in ghee, served with truffle-infused mashed potatoes. **Mashed potatoes may be substituted with asparagus (+ \$3)**

\$22.00

Stuffed Pepper

A tender pepper stuffed with ground beef and rice, simmered in a rich vegetable sauce and served with sour cream

\$22.00

Cabbage Rolls

Savory beef and rice filling wrapped in tender cabbage, slow-cooked in a rich vegetable sauce and served with sour cream

\$22.00

Desserts

Lviv Style Cheesecake

A traditional cheesecake made from our homemade cottage cheese, served with sour cream, drizzled with rich chocolate, and topped with fresh berries

\$14.00

Honey Cake

Delicate thin honey layers with a smooth Philadelphia-sour cream frosting for a perfectly balanced sweetness

\$15.00

Ice Cream

Ask your server for available flavours

\$6.00

Sides

Asparagus

\$9.00

Mashed Potatoes with Truffle Oil

\$6.00

Home-style Potatoes

\$6.00

Buckwheat

\$6.00

