

The name ColorEat is inspired by the Ukrainian word “ко́лорит”, 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.

- ◆ Ukrainian Borscht
- ◆ Beetroot Carpaccio
- ◆ Potato Pancakes with Mushrooms in Creamy Sauce
- ◆ Potato Pierogies
- ◆ Beef Stroganoff

\$ 79



Appetizers & Salads

Beetroot Carpaccio

Thinly sliced beetroot served with organic cream cheese, spring mix, crunchy cashews, and blueberry red wine sauce

\$ 17.00

Khachapuri

Soft, homemade flatbread generously filled with rich, melted cheese

\$ 25.00

Potato Pierogies

Traditional dumplings filled with creamy potato and cheddar cheese. **Available with mushroom cream sauce (+\$7.00)**

\$ 13.00

Potato Pancakes with Mushrooms in Creamy Sauce

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

\$ 22.00

Green Salad with Artichokes

A fresh mix of greens, avocado, cucumber, pine nuts, and artichokes, topped with light sesame dressing

\$ 19.00

Shrimp Salad

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

\$ 23.00

Warm Beef Salad

Seared beef served over fresh mixed greens with tomatoes, cucumbers, red onions, and our signature honey-mustard dressing

\$ 24.00

Ukrainian Vegetable Salad

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

\$ 14.00

Mains

Ukrainian Borscht

A hearty Ukrainian soup made with beef broth, beets, cabbage, and potatoes. Served with sour cream and bread

\$ 15.00

Chicken Chopped Patties

Juicy chopped chicken breast patties with onions, pan-seared and served with your choice of **buttered dill potatoes**, **buckwheat** or **grilled veggies** (+\$4)

\$ 22.00

Chicken Schnitzel

Tender chicken fillet in a golden breadcrumb crust, pan-fried in ghee, served with your choice of **buttered dill potatoes**, **buckwheat** or **grilled veggies** (+\$4)

\$ 23.00

Beef Stroganoff

Tender beef in a creamy sauce with onions, served with your choice of **buttered dill potatoes** or **buckwheat**, fresh and pickled cucumber

\$ 24.00

Buckwheat with Mushrooms

Buckwheat cooked with onions and mushrooms for a simple and hearty dish. **Vegan option** available upon request

\$ 19.00

Grilled Seasonal Vegetables

A warm selection of seasonal grilled vegetables, finished with herbs and a light house dressing. **Vegan option** available upon request

\$ 21.00

Battered Haddock

Crispy battered haddock (2 pcs) served with buttered dill potatoes (may be substituted with **grilled veggies** +\$4). Additional piece + \$8

\$ 26.00

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 Cheesecake

A traditional cheesecake made from 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 cream cheese and sour cream frosting for a perfectly balanced sweetness

\$ 15.00

Napoleon Cake

Delicate layers of flaky puff pastry filled with smooth vanilla custard cream

\$ 15.00



Gift Certificates Available

Perfect for birthdays, holidays, and special occasions. Ask your server for details.



Please inform your server of any allergies or dietary restrictions.

Non-Alcoholic Beverages



Hot Drinks

Espresso.....	\$5
Double Espresso.....	\$6
Americano.....	\$5
Cappuccino.....	\$7
Latte.....	\$7
Tea Pot (Premium loose leaf tea served by the pot. Available in black, green, and herbal blends)	\$8
Strawberry Basil Green Tea Pot.....	\$14
Mango Passion Fruit Herbal Tea Pot	\$14
Ginger Lemon Honey Herbal Tea Pot	\$14



Cold Drinks

	Glass	Pitcher (1.5 L)
Kompot (Traditional Ukrainian berry drink)	\$5	\$20
Soft Drinks (Coca-Cola, Coke Zero, Diet Coke, Ginger Ale, Club Soda, Tonic Water)	\$3	—
Perrier (Sparkling mineral water, 330 ml)	\$4	—
San Pellegrino (Sparkling mineral water, 750 ml)	\$7	—
Evian (Still water, 750 ml)	\$9	—
House Lemonades		
Classic Lemonade	\$9	\$25
Ginger Lemon	\$12	\$35
Strawberry Basil	\$12	\$35
Mango Passion Fruit	\$12	\$35
Iced Drinks		
Black Iced Tea with Lemon	\$9	—
Iced Latte.....	\$9	—



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