Starter: Salo ($21)

- Why it fits: This is the ultimate test of Ukrainian culinary authenticity. It is thinly sliced, cured pork fatback served cold. You layer it onto dark rye bread with raw garlic or mustard. It is rich, melty, and incredibly culturally significant.

Soup Course: Ukrainian Borscht with Pampushka (Cup - $9)

- Why it fits: Ordering a cup gives you the perfect portion of the national dish without filling you up before the main course. It is a vibrant, earthy beet soup served alongside a warm, fresh pampushka (a soft yeast roll drenched in garlic oil).

Main Course: Banosh ($24)

- Why it fits: This dish takes you straight to the Carpathian Mountains of Western Ukraine. It is a rich cornmeal porridge traditionally cooked in sour cream, creating a uniquely tangy, velvety base. Ruta tops it with savory slab bacon and sharp goat cheese, delivering a powerful combination of smoky, salty, and creamy flavors that most Western palates haven't experienced.

Dessert: Syrnyky ($17)

- Why it fits: These are pan-fried pancakes made primarily of dense, slightly tangy farmer's cheese, rather than flour. Served with sour cream and sour cherry confiture, they balance texture and tartness beautifully, providing a classic, comforting end to the meal.

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