Kozak Ukrainian Eatery & Mill Menu

8 +1 778-955-9135

🕈 5077 Victoria Dr, Vancouver, BC V5P 3T9, Canada

Soups And Borsch

Bograch Carpathian Goulyasho

Mama's Combo

*** Entrées**

Holubtsi Cabbage Rollso

Baba Anya's Nalysnyky

Deruny Latkeso

Syrnyky Pancakes

Chicken Kyiv

❖ Signature Mlyntsi

Ham & Cheese Mlyntsi CA\$15.50

Smoked Salmon Mlyntsi CA\$18.50

Nalysnyky

100% Canadian Beef CA\$13.95

Chicken & Mushrooms CA\$14.95

Mains

Holubtsi Cabbage Rolls

CA\$12.95

Varenyky Aka Pierogies

Potato & Dill	CA\$8.50
Pork & Onion	CA\$10.50
Lamb	CA\$11.50
Kysla Kapusta	CA\$8.50
Bacon & Potato	CA\$10.50

❖ Cabbage Rolls

Pork Or Vegan Filling	CA\$16.00
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Borsch & Soups

Borsch With Beans	CA\$13.00
Borsch With Pork	CA\$14.00
Borsch With Beef	CA\$16.00
Bograch Goulyash	CA\$15.00

Sweet

Syrnyky Cottage Cheese	CA\$16.00
Pancakes With Cherries	
Sour Cherry Pierogies	CA\$20.00

& Ethnic Drinks

Uzvar

Kvas

Kompot

Kakao

Loose-Leaf Tea



Mama's Chicken

Bograch Carpathian F Goulyash

Nyky Pancakes

Cken Kyiv

Espresso

CA\$8.80

CA\$10.40

If you find yourself wandering through the cozy streets of East Vancouver, the **Kozak Ukrainian Eatery & Mill** at 5077 Victoria Dr is a stop that feels like a warm hug from a Ukrainian grandmother. The **Kozak Ukrainian Eatery & Mill Menu** is an authentic celebration of traditional comfort food made from scratch, blending hearty flavors, homey textures, and the soul of Eastern Europe into every dish. From the first glance, the menu tells a story of heritage and family, and each bite makes that story come alive.

Starting with the **Soups and Borsch**, Kozak sets the tone with deep, flavorful broths that feel like a cure for any rainy Vancouver afternoon. The **Bograch Carpathian Goulyash** is a standout - a rich, spicy soup inspired by the Carpathian Mountains, filled with tender beef, potatoes, and paprika warmth. It's earthy and deeply satisfying, a soup that makes you pause between bites just to appreciate how comforting it is. For those who want to taste a bit of everything, **Mama's Combo** is the ideal beginning. It brings together a small tasting of classic Ukrainian flavors, perfect for first-timers who want a balanced introduction to Kozak's homemade authenticity.

Moving on to the **Entrées**, this section of the **Kozak Ukrainian Eatery & Mill Menu** captures the heart of the restaurant's philosophy - simplicity, tradition, and bold flavor. The **Holubtsi Cabbage Rolls** are an absolute classic. These tender cabbage leaves, stuffed with seasoned rice and meat, simmered in tomato sauce, are the definition of comfort. They're soft, rich, and bursting with homemade flavor. Then there's **Baba Anya's Nalysnyky**, delicate crepes filled with cottage cheese and baked to perfection - the kind of dish that makes you understand why Ukrainian grandmothers are legendary cooks. Another must-try is the **Deruny Latkes**, golden potato pancakes that arrive crisp on the outside and soft inside, especially delicious with a dollop of sour cream or applesauce. If you have a sweet tooth, the **Syrnyky Pancakes** offer a lightly sweet, cheesy experience that pairs beautifully with honey or jam.

The **Chicken Kyiv** deserves a special mention - one of the crown jewels of Kozak's entrée selection. It's perfectly breaded and stuffed with herb butter that melts out

when you cut into it, filling your plate with fragrant richness. Each bite is crunchy, juicy, and indulgent, the way only classic Chicken Kyiv can be. The balance of buttery filling and tender chicken makes it one of those dishes you think about long after your visit.

One of the most exciting parts of the **Kozak Ukrainian Eatery & Mill Menu** is the **Signature Mlyntsi** section. These thin, rolled crepes are Kozak's creative twist on Ukrainian comfort food, filled with savory or smoky ingredients that elevate them beyond tradition. The **Ham & Cheese Mlyntsi** feels like a comforting brunch favorite, with gooey melted cheese and flavorful ham wrapped in soft crepes. But the **Smoked Salmon Mlyntsi** is the true showstopper - a beautiful balance of creamy, smoky, and delicate flavors that would please any seafood lover. It's refined yet familiar, and it perfectly showcases Kozak's ability to mix authenticity with innovation.

The **Nalysnyky** section also highlights Kozak's commitment to rich, protein-filled comfort. With options like **100% Canadian Beef** or **Chicken & Mushrooms**, you get to choose between hearty and earthy flavors. The beef version delivers a robust, meaty punch, while the chicken and mushrooms bring a more balanced, savory profile - both wrapped in soft, perfectly baked crepes. Each version is generously portioned, ensuring you leave full and happy.

The **Mains** at Kozak Ukrainian Eatery & Mill continue the restaurant's dedication to traditional dishes that feel homemade and genuine. The **Holubtsi Cabbage Rolls** reappear here as a star main course - tender, slow-cooked, and deeply flavorful, served in hearty portions. The **Deruny Aka Latkes** hold their own too, offering crispy texture and a satisfying potato flavor that pairs wonderfully with Kozak's inhouse sauces or sour cream. These dishes are not just filling; they evoke a sense of nostalgia, even if you've never been to Ukraine.

What stands out most about the **Kozak Ukrainian Eatery & Mill Menu** is how it transforms rustic Ukrainian classics into something deeply comforting yet approachable for everyone. Every dish tastes like it's made with care, following family recipes passed down through generations. The menu is thoughtfully structured, from soups and borsch to mains and desserts, allowing diners to experience the progression of a traditional Ukrainian meal while still feeling right at home in Vancouver's multicultural food scene.

Dining at Kozak is not just about eating - it's an experience. The aroma of fresh herbs and slow-cooked stews fills the air, and the staff's friendly energy makes the atmosphere feel personal and warm. Each dish arrives beautifully presented, but not pretentious; the food speaks for itself through flavor and authenticity. The portions are generous, the ingredients are local and high-quality, and every bite tells a story of pride in craftsmanship.

If you're looking to explore Ukrainian cuisine or simply want a comforting, soulful meal, the **Kozak Ukrainian Eatery & Mill Menu** is a treasure. Whether you start with a hearty bowl of Bograch Carpathian Goulyash, savor the delicate textures of Baba Anya's Nalysnyky, or indulge in the golden crispness of Chicken Kyiv, you'll leave feeling nourished in every sense of the word. Kozak isn't just a restaurant - it's a taste of tradition, hospitality, and the kind of cooking that feels like coming home, no matter where you're from.