

OUR HOMEMADE CHEESE SELECTION

BURATTA WITH TRUFFLE (190 g) 250

**BURATTA WITH DRIED TOMATOES,
PESTO AND CAPERS** (190 g) 250

SOFT CHEESE SET 545
(BURRATA, MOZZARELLA,
RICOTTA, STRACCIATELLA).
*Served with Pesto sauce, arugula
and cherry tomatoes (640 g)*

MOZZARELLA (130 g pouch) 185

BURRATA (190 g pouch) 195

STRACCIATELLA (100 g) 165

SCAMORZA (130 g pouch) 195

RICOTTA (100 g) 125

CACIOTTA (100 g) 165

MOZZARELLA

*Soft cheese with tender creamy taste
originating in the region of Campania*

BURRATA

*The outer shell is solid mozzarella,
while the inside contains stracciatella and cream,
giving it an unusual, soft texture*

STRACCIATELLA

*Stracciatella cheese is composed of small shreds.
It is a stretched curd fresh cheese enveloped
in thick, lightly salted cream*

SCAMORZA

*Smoked cheese belonging to the pasta filata
family. This cheese has sweet creamy flavour
with salty notes*

RICOTTA

*Soft cheese with tender flavour and curd
texture with light sweet taste*

CACIOTTA

*This is a classical semi-soft dinner cheese
with light sweet and creamy flavour*

RECOMMENDED PAIRING WITH CHEESE

PESTO SAUCE (30 g) 75

HOME-STYLE TOMATO SAUCE (30 g) 50

TRUFFLE HONEY (30 g) 70

FRUIT MOSTARDA (30 g) 60

CEVICHE, TARTAR, CARPACCIO

CEVICHE OF SEA BASS AND SHRIMPS, 655
*avocado, cucumber, and red onion
in Tiger Milks sauce (200 g)*

**SCALLOP TARTARE
WITH YUZU SAUCE** (220 g) 1165

SALMON MARBLE CARPACCIO (190 g) 485

VEAL CARPACCIO 445
*with white truffle dressing,
arugula and Parmesan cheese (160 g)*

TUNA TARTARE 775
*with mango, avocado and citrus sauce
(180/30 g)*

SALMON TARTAR 565
(170/35 g)

VEAL TARTARE 595
(150/20 g)

TARTAR TRIO 1550
salmon, scallop, Yellowfin tuna (425 g)

YELLOWFIN TUNA ROTOLO 815
with truffle cream cheese (255 g)

OYSTERS

GILLARDEAU (1 pcs) 345

BLACK QUEEN (1 pcs) 335

CAVIAR

SALMON 725
*Served with pancakes and sour cream
(50/100/50/20 g)*

PIKE 825
*Served with baked potatoes
and sour cream (65/140/50/45 g)*

CRAB MENU

BRUSCHETTA WITH CRAB, 1925
avocado and Cherry tomatoes (280 g)

OLIVIER SALAD WITH CRAB 1875
and avocado (270 g)

SALADS

SHRIMP AND WILD TUNA SALAD 725
*with artichokes, tomatoes, cucumber,
arugula and pine nuts (330 g)*

**GREEN SALAD WITH MANGO
AND AVOCADO** (280 g) 785

SALMON AND AVOCADO SALAD 565
*with cherry tomatoes, lettuce mix, quinoa
and poached egg (320 g)*

UNAGI EEL SALAD 625
with quinoa, avocado and nut sauce (240 g)

GRILLED VEAL SALAD 465
with baked vegetables (260 g)

CHICKEN SALAD 450
*with cherry tomatoes, lettuce mix,
bacon and quail eggs (270 g)*

CAPRESE (270 g) 455

SALAD WITH ROAST BEEF 515
and truffle Strachatella (230 g)

**SALAD OF THREE TYPES
OF TOMATOES WITH HOMEMADE
CHEESE** (330 g) 365

**MIXED SALAD
WITH BURRATA AND AVOCADO** (350 g) 455 **NEW**

**WARM SALAD WITH CHICKEN
LIVER AND POMEGRANATEM** (220 g) 385 **NEW**

MEAT ANTIPASTI

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|--------------------------------------|-----|
| PROSCIUTTO COTTO (50 g) | 125 |
| SALAMI PICCANTE (50 g) | 145 |
| PROSCIUTTO SAN DANIELE (50 g) | 195 |
| SALAMI MILANO (50 g) | 145 |
| BRESAOLA (50 g) | 245 |
| COPPA DI PARMA (50 g) | 215 |

BRUSCHETTAS

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| BRUSCHETTA WITH TOMATOES <i>and Stracciatella cheese (220 g)</i> | 290 |
| BRUSCHETTA WITH PROSCIUTTO <i>and Stracciatella cheese (200 g)</i> | 290 |
| BRUSCHETTA WITH ROAST BEEF <i>and Feta cheese mousse (190 g)</i> | 415 |

SOUPS

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| CHICKEN BROTH <i>with truffle aroma and fresco pasta (430 g)</i> | 245 |
| FOREST MUSHROOMS CREAM SOUP <i>(310 g)</i> | 345 |
| RED BEETROOT SOUP <i>with wild boar (465 g)</i> | 295 |
| TOM YAM (360 g) | 595 |
| PUMPKIN CREAM SOUP WITH TIGER PRAWNS AND GRAIN BREAD (380/60 g) | 415 |
| NEW CHEESE SOUP WITH BACON <i>and potato bread croutons (335 g)</i> | 415 |

HOT APPETIZERS

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|---|------|
| CAULIFLOWER STEAK (300 g) | 385 |
| OCTOPUS <i>in Sicilian style (350 g)</i> | 1450 |
| STUFFED CABBAGE WITH SHRIMP (300 g) | 575 |
| BAKED CAMEMBERT WITH CHERRY COULIS (245 g) | 365 |
| SAUTEED SEAFOOD <i>(shrimps, mussels, squid, scallops, rapans in creamy saffron sauce)</i> <i>Served with crispy slices (350/65 g)</i> | 2300 |

RISOTTO

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|---|----------------|
| PORCINI MUSHROOMS RISOTTO (380 g) | 525 |
| GREEN RISOTTO WITH SHRIMPS (360 g) | 545 |
| RISOTTO NERO WITH SQUID (360 g) | 465 NEW |

PASTA

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| SPAGHETTI CARBONARA (330 g) | 355 |
| PASTA WITH SHRIMPS AND OCTOPUS (360 g) | 915 |
| LASAGNA BOLOGNESE (290 g) | 515 |
| RAVIOLI WITH SPINACH AND RICOTTA (250 g) | 295 |
| RAVIOLI WITH A RABBIT <i>in the Neapolitan style (290 g)</i> | 365 |
| FETTUCCINE WITH BLACK ANGUS VEAL, <i>porcini mushrooms and cream sauce (350 g)</i> | 615 |
| PAPARDELLE WITH CHICKEN, <i>spinach and gorgonzola cheese (335 g)</i> | 425 NEW |
| RAVIOLI WITH VEAL CHEEKS <i>and truffle sauce (230 g)</i> | 365 NEW |

PIZZA

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| MARGARITA <i>(Mozzarella cheese, Parmesan cheese, basil, 340 g)</i> | 285 |
| SAN DANIELE <i>(Mozzarella cheese, Parmesan cheese, prosciutto San Daniele, Cherry tomatoes, arugula, 390 g)</i> | 495 |
| WITH ROAST BEEF <i>(Tomato sauce, roast beef, bacon, pickles, grainy mustard, 420 g)</i> | 485 |
| FOUR CHEESE <i>(Mozzarella cheese, Parmesan cheese, Gouda cheese, Gorgonzola cheese, 400 g)</i> | 445 |
| WITH ARTICHOKE AND STRACCIATELLA <i>(Sun-dried tomatoes, mozzarella cheese, fresh basil, 420 g)</i> | 495 |
| EL DIABLO <i>(Mozzarella cheese, Parmesan cheese, salami Picante, 430 g)</i> | 335 |
| SEA MONTI <i>(Tiger shrimps, cherry tomatoes, arugula, creamy tomato sauce, 450 g)</i> | 545 |
| PIERA BIANCA <i>(Pear, mozzarella cheese, Gorgonzola cheese, honey, cream sauce, 450 g)</i> | 395 |
| PIZZA WITH CHICKEN AND CHEDDAR CHEESE (415 g) | 385 NEW |
| WITH PROSCIUTTO COTTO STRACCIATELLA, PISTACHIO AND PESTO SAUCE (545 g) | 475 |

BREAD FROM OUR BAKERY

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| CIABATTA (100 g) | 55 |
| POTATO BREAD (100 g) | 55 |
| FOCACCIA BREAD <i>with sun-dried tomatoes (100 g)</i> | 55 |

MEAT AND POULTRY

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|---|-----|
| GRILLED TONGUE <i>in kvass sauce with Jerusalem artichoke puree (150/100/50 g)</i> | 575 |
| VEAL BURGER <i>and french fries (320/100/40 g)</i> | 725 |
| DUCK BREASTS <i>with raspberry sauce (350 g)</i> | 655 |
| GLAZED PORK RIBS (300/120/100 g) | 605 |
| VEAL CHEEKS WITH TRUFFLE POLENTA AND CRISPY JERUSALEM ARTICHOKE (470 g) | 665 |
| BLACK ANGUS BEEF STROGANOFF <i>with wild mushrooms and mashed fried potatoes (220/120/30 g)</i> | 745 |
| DUCK LEG WITH ORZO PASTE AND WILD MUSHROOMS (430 g) | 625 |
| PIKE CUTLETS WITH MASHED POTATOES AND SAUCE OF SWEET PEPPER (350 g) | 395 |
| VEAL SPECIALTY <i>with baked potatoes and pepper sauce (650 g)</i> | 675 |

GRILLED MEAT

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| CHICKEN (200/50 g) | 345 |
| VEAL (200/50 g) | 915 |
| PORK (200/50 g) | 405 |
| TOBACCO CHICKEN (500 g) | 515 |
| RACK OF VEAL* (100 g) | 225 |
| TASTING MEAT SET FOR TWO (1000 g) | 1850 |

STEAKS

BBQ OR TOMATO SAUCE OF YOUR CHOICE

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|--|--------|
| AUSTRALIAN RIB EYE* <i>Wagyu breed, marbling 9</i> | 2177,5 |
| AMERICAN RIB EYE* <i>Black Angus breed</i> | 845 |
| AMERICAN FILET MIGNON* <i>Black Angus breed</i> | 1025 |
| ROASTED RACK* <i>of New Zealand lamb</i> | 855 |

**The price is indicated per 100 g of the product before cooking*

FISH AND SEAFOOD

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|---|------|
| CANADIAN LOBSTER* <i>Baked/ Thermidor/ Grilled/ Boiled (100 g)</i> | 9900 |
| CHILEAN SEABASS WITH ASPARAGUS (300 g) | 1715 |
| SALMON FILLET IN HONEY-LIME <i>glaze with baked avocado, curry-coconut sauce and Strachatella cheese (160/120/50 g)</i> | 915 |
| SEA BASS FILLET <i>with vegetables and Berblanc sauce (340 g)</i> | 645 |

NEW

FISH AND SEAFOOD (GRILLED OR BAKED)

HOLLANDAISE OR SOY-GINGER SAUCE OF YOUR CHOICE

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|------------------------------|------|
| DORADO* (whole) | 225 |
| TUNA* (steak) | 525 |
| SALMON* (steak) | 325 |
| TIGER SHRIMPS* | 480 |
| OCTOPUS* | 995 |
| SOLE* (whole), France | 755 |
| SCALLOP* | 1090 |

**The price is indicated per 100 g of the product before cooking*

UKRANIAN CUSINE

SALADS AND APPETIZERS

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|---|-----|
| OLIVE SALAD <i>with beef tongue (270 g)</i> | 295 |
| VEAL CHEEK PATE <i>with onion marmalade (340 g)</i> | 375 |
| VORSCHMACK (290 g) | 285 |
| ATLANTIC HERRING <i>with baked potato and marinated onion (290 g)</i> | 275 |
| PICKLED MUSHROOMS <i>porcini, girolles, honey fungus (200 g)</i> | 535 |
| HOME-STYLE EGGPLANT CAVIAR <i>served with golden ciabatta (200/65 g)</i> | 425 |
| PICKLING <i>Tomato, cucumber, cabbage, marinated plum, eggplant with adjika, garlic (500 g)</i> | 385 |

MAIN COURSE

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| POTATO FLAPJACKS <i>please choose with mushrooms or bacon. Served with sour cream (200/50/50 g)</i> | 345 |
| CHICKEN KYIV <i>with mashed potato (370 g)</i> | 395 |
| VENISON DUMPLINGS (230 g) | 285 |
| VARENIKI WITH CHERRY (220/50 2) | 265 |

SIDE DISHES

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|---|-----|
| GRILLED CORN (100 g) | 140 |
| GRILLED VEGETABLES (220 2) | 265 |
| SPINACH IN CREAMY SAUCE (150 g) | 210 |
| ASPARAGUS (100 g) | 475 |
| RICE WITH VEGETABLES (150 g) | 125 |
| HOME-STYLE POTATOES <i>with porcini mushrooms and onion (200 g)</i> | 165 |
| BAKED POTATO <i>with sour cream and greens (160 g)</i> | 110 |

HOMEMADE ICE CREAM AND SORBETS

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|---|-----|
| VANILLA (50 g) | 105 |
| CHOCOLATE (50 g) | 95 |
| NUT (50 g) | 155 |
| BOURBON <i>and smoked cherries (50 g)</i> | 115 |
| SORBETS IN ASSORTMENT (50 g) | 95 |

DESSERTS

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|--|-----|
| PAVLOVA <i>with Mascarpone cream cheese, Baileys liqueur, raspberry and strawberry (200 g)</i> | 450 |
| CHOCOLATE FONDANT <i>with vanilla ice cream in pistachios and berry jam (210 g)</i> | 365 |
| TIRAMISU (190 g) | 325 |
| BASQUE CHEESECAKE WITH PASSION FRUIT (255 g) | 375 |
| HONEY CAKE (150 g) | 325 |
| PEAR TART (380 g) | 485 |
| CARAMEL NAPOLEON WITH VANILLA ICE CREAM (180/20/50 g) | 325 |

NEW

FRESHLY BAKED
TAKEAWAY BREAD
(NO-YEAST)

275 UAH per 1 KG

CIABATTA

POTATO BREAD

FOCACCIA BREAD

with sun-dried tomatoes and olives

GRISSINI 675 per 1 KG

with parmesan cheese

DEAR GUEST, PLEASE LET THE WAITER KNOW IF YOU ARE ALLERGIC TO ANY PRODUCT.

THIS LEAFLET CONTAINS INFORMATION ABOUT THE PRODUCTS AND THEIR MANUFACTURERS SOLD WITHIN THE PREMISES OF THE FABIOUS PUBLIC CATERING INSTITUTION.
THE ORIGINAL MENU IS AVAILABLE FROM THE CLIENT INFORMATION BOARD UPON REQUEST. THE PRICES ARE INDICATED IN THE NATIONAL CURRENCY OF UKRAINE - HRYVNYIA