

## OUR HOMEMADE CHEESE SELECTION

NEW

**BURATTA WITH TRUFFLE** (190 g) 250

NEW

**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

**AFFUMICATO** (130 g pouch) 150

**CACCIOCVALLO** (100 g) 195

**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*

### AFFUMICATO

*During the whole time while it is aged, the cheese  
is "smoked" with wood smoke and, as a result,  
it acquires the taste and the pronounced  
flavour woody*

### CACIOTTA

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

### CACCIOCVALLO

*This cheese has light sweet milky  
or slightly piquant taste depending  
on its age*

## 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) 1065

**SALMON MARBLE CARPACCIO** (190 g) 485

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

**TUNA TARTARE** 725  
*with mango, avocado and citrus sauce  
(180/30 g)*

**SALMON TARTAR** 565  
*(170/35 g)*

**VEAL TARTARE** 595  
*(150/20 g)*

**TARTAR TRIO** 1450  
*salmon, scallop, Yellowfin tuna (425 g)*

**YELLOWFIN TUNA ROTOLO** 780  
*with truffle cream cheese (255 g)*

## OYSTERS

**GILLARDEAU** (1 pcs) 345

**BLACK QUEEN** (1 pcs) 335

## CAVIAR

**SALMON** 645  
*Served with pancakes and sour cream  
(50/100/50/20 g)*

**PIKE** 725  
*Served with baked potatoes  
and sour cream (65/140/50/45 g)*

## CRAB MENU

**BRUSCHETTA WITH CRAB,** 1725  
*avocado and Cherry tomatoes (280 g)*

**OLIVIER SALAD WITH CRAB** 1675  
*and avocado (270 g)*

## SALADS

**SHRIMP AND WILD TUNA SALAD** 685  
*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** 390  
*with cherry tomatoes, lettuce mix,  
bacon and quail eggs (270 g)*

**CAPRESE** (270 g) 455

**SALAD WITH ROAST BEEF** 485  
*and truffle Strachatella (230 g)*

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

## MEAT ANTIPASTI

<b>PROSCIUTTO COTTO</b> (50 g)	125
<b>SALAMI PICCANTE</b> (50 g)	145
<b>PROSCIUTTO SAN DANIELE</b> (50 g)	195
<b>SALAMI MILANO</b> (50 g)	145
<b>BRESAOLA</b> (50 g)	245
<b>COPPA DI PARMA</b> (50 g)	215

## BRUSCHETTAS

<b>BRUSCHETTA WITH TOMATOES</b> <i>and Stracciatella cheese (220 g)</i>	290
<b>BRUSCHETTA WITH PROSCIUTTO</b> <i>and Stracciatella cheese (200 g)</i>	290
<b>BRUSCHETTA WITH ROAST BEEF</b> <i>and Feta cheese mousse (190 g)</i>	390

## SOUPS

<b>CHICKEN BROTH</b> <i>with truffle aroma and fresco pasta (430 g)</i>	245
<b>FOREST MUSHROOMS CREAM SOUP</b> (310 g)	345
<b>RED BEETROOT SOUP</b> <i>with wild boar (465 g)</i>	295
<b>TOM YAM</b> (360 g)	595

## HOT APPETIZERS

<b>CAULIFLOWER STEAK</b> (300 g)	385
<b>OCTOPUS</b> <i>in Sicilian style (350 g)</i>	1375
<b>STUFFED CABBAGE WITH SHRIMP</b> (300 g)	525
<b>SAUTEED SEAFOOD</b> (shrimps, mussels, squid, scallops, rapans in creamy saffron sauce) <i>Served with crispy slices (350/65 g)</i>	2200

## RISOTTO

<b>PORCINI MUSHROOMS RISOTTO</b> (380 g)	525
<b>GREEN RISOTTO WITH SHRIMPS</b> (360 g)	545

## PASTA

<b>SPAGHETTI CARBONARA</b> (330 g)	325
<b>PASTA WITH SHRIMPS AND OCTOPUS</b> (360 g)	915
<b>LASAGNA BOLOGNESE</b> (290 g)	475
<b>RAVIOLI WITH SALMON, SPINACH,</b> <i>ricotta cheese and red caviar in cream sauce (310 g)</i>	465
<b>RAVIOLI WITH SPINACH AND RICOTTA</b> (250 g)	295
<b>RAVIOLI WITH A RABBIT</b> <i>in the Neapolitan style (290 g)</i>	365
<b>PENNE BOLOGNESE</b> (360 g)	495
<b>FETTUCCINE WITH BLACK ANGUS VEAL,</b> <i>porcini mushrooms and cream sauce (350 g)</i>	525

## PIZZA

<b>MARGARITA</b> <i>(Mozzarella cheese, Parmesan cheese, basil, 340 g)</i>	285
<b>SAN DANIELE</b> <i>(Mozzarella cheese, Parmesan cheese, prosciutto San Daniele, Cherry tomatoes, arugula, 390 g)</i>	495
<b>WITH ROAST BEEF</b> <i>(Tomato sauce, roast beef, bacon, pickles, grainy mustard, 420 g)</i>	485
<b>FOUR CHEESE</b> <i>(Mozzarella cheese, Parmesan cheese, Gouda cheese, Gorgonzola cheese, 400 g)</i>	445
<b>WITH TRUFFLE AND MUSHROOMS</b> <i>(Mozzarella cheese, truffle sauce, chanterelle mushrooms, porcini mushrooms, arugula, 410 g)</i>	585
<b>WITH ARTICHOKE AND STRACCIATELLA</b> <i>(Sun-dried tomatoes, mozzarella cheese, fresh basil, 420 g)</i>	495
<b>EL DIABLO</b> <i>(Mozzarella cheese, Parmesan cheese, salami Picante, 430 g)</i>	335
<b>SEA MONTI</b> <i>(Tiger shrimps, cherry tomatoes, arugula, creamy tomato sauce, 450 g)</i>	545
<b>PIERA BIANCA</b> <i>(Pear, mozzarella cheese, Gorgonzola cheese, honey, cream sauce, 450 g)</i>	395
<b>WITH PROSCIUTTO COTTO STRACCIATELLA, PISTACHIO AND PESTO SAUCE</b> (545 g)	475

## BREAD FROM OUR BAKERY

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

## MEAT AND POULTRY

<b>GRILLED TONGUE</b> <i>in kvass sauce with Jerusalem artichoke puree (150/100/50 g)</i>	575
<b>VEAL BURGER</b> <i>and french fries (320/100/40 g)</i>	575
<b>DUCK BREASTS</b> <i>with raspberry sauce (350 g)</i>	585
<b>GLAZED PORK RIBS</b> (300/120/100 g)	605
<b>VEAL CHEEKS WITH TRUFFLE POLENTA AND CRISPY JERUSALEM ARTICHOKE</b> (470 g)	665
<b>BLACK ANGUS BEEF STROGANOFF</b> <i>with wild mushrooms and mashed fried potatoes (220/120/30 g)</i>	745

## GRILLED MEAT

<b>CHICKEN</b> (200/50 g)	345
<b>VEAL</b> (200/50 g)	795
<b>PORK</b> (200/50 g)	405
<b>TOBACCO CHICKEN</b> (500 g)	515
<b>RACK OF VEAL*</b> (100 g)	225
<b>TASTING MEAT SET FOR TWO</b> (1000 g)	1850

## STEAKS

BBQ OR TOMATO SAUCE OF YOUR CHOICE

<b>AUSTRALIAN RIB EYE*</b> <i>Wagyu breed, marbling 9</i>	1722,5
<b>AMERICAN RIB EYE*</b> <i>Black Angus breed</i>	785
<b>AMERICAN FILET MIGNON*</b> <i>Black Angus breed</i>	945
<b>ROASTED RACK*</b> <i>of New Zealand lamb</i>	675

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

## FISH AND SEAFOOD

<b>CANADIAN LOBSTER*</b> <i>Baked/ Thermidor/ Grilled/ Boiled (100 g)</i>	960
<b>CHILEAN SEABASS WITH ASPARAGUS</b> (300 g)	1595
<b>SALMON FILLET IN HONEY-LIME</b> <i>glaze with baked avocado, curry-coconut sauce and Strachatella cheese (160/120/50 g)</i>	725

## FISH AND SEAFOOD (GRILLED OR BAKED)

HOLLANDAISE OR SOY-GINGER SAUCE OF YOUR CHOICE

<b>DORADO*</b> (whole)	225
<b>TUNA*</b> (steak)	425
<b>SALMON*</b> (steak)	325
<b>TIGER SHRIMPS*</b>	480
<b>OCTOPUS*</b>	965
<b>SOLE*</b> (whole), France	655
<b>SCALLOP*</b>	1090

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

## UKRANIAN CUSINE

### SALADS AND APPETIZERS

<b>OLIVE SALAD</b> <i>with beef tongue (270 g)</i>	295
<b>VEAL CHEEK PATE</b> <i>with onion marmalade (340 g)</i>	375
<b>VORSCHMACK (290 g)</b>	285
<b>ATLANTIC HERRING</b> <i>with baked potato and marinated onion (290 g)</i>	275
<b>PICKLED MUSHROOMS</b> <i>porcini, girolles, honey fungus (200 g)</i>	535
<b>HOME-STYLE EGGPLANT CAVIAR</b> <i>served with golden ciabatta (200/65 g)</i>	325
<b>PICKLING</b> <i>Tomato, cucumber, cabbage, marinated plum, eggplant with adjika, garlic (500 g)</i>	385

### MAIN COURSE

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

### SIDE DISHES

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

### HOMEMADE ICE CREAM AND SORBETS

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

### DESSERTS

<b>PAVLOVA</b> <i>with Mascarpone cream cheese, Baileys liqueur, raspberry and strawberry (200 g)</i>	415
<b>CHOCOLATE FONDANT</b> <i>with vanilla ice cream in pistachios and berry jam (210 g)</i>	315
<b>TIRAMISU (190 g)</b>	315
<b>PEAR TART WITH GORGONZOLA</b> <i>(300 g)</i>	425
<b>BASQUE CHEESECAKE WITH PASSION FRUIT (255 g)</b>	345
<b>HONEY CAKE (150 g)</b>	315
<b>PEAR TART (380 g)</b>	425

FRESHLY BAKED  
TAKEAWAY BREAD

(NO-YEAST)

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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