

OUR HOMEMADE CHEESE SELECTION

NEW BURRATA WITH TRUFFLE (190 g) 250

NEW BURRATA 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 395
*with white truffle dressing,
arugula and Parmesan cheese (160 g)*

TUNA TARTARE 695
*with mango, avocado and citrus sauce
(180/30 g)*

SALMON TARTAR 565
(170/35 g)

SCALLOP TARTARE 1065
with yuzu sauce (220 g)

VEAL TARTARE 595
(150/20 g)

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

YELLOWFIN TUNA ROTOLO 750
with truffle cream cheese (255 g)

OYSTERS

GILLARDEAU (1 pcs) 335

BLACK QUEEN (1 pcs) 335

CAVIAR

SALMON 625
*Served with pancakes and sour cream
(50/100/50/20 g)*

PIKE 675
*Served with baked potatoes
and sour cream (65/140/50/45 g)*

CRAB MENU

BRUSCHETTA WITH CRAB, 1350
avocado and Cherry tomatoes (280 g)

OLIVIER SALAD WITH CRAB 1425
and avocado (270 g)

SALADS

SHRIMP AND WILD TUNA SALAD 655
*with artichokes, tomatoes, cucumber,
arugula and pine nuts (330 g)*

**GREEN SALAD WITH MANGO
AND AVOCADO** (280 g) 765

SALMON AND AVOCADO SALAD 525
*with cherry tomatoes, lettuce mix, quinoa
and poached egg (320 g)*

UNAGI EEL SALAD 610
with quinoa, avocado and nut sauce (240 g)

GRILLED VEAL SALAD 455
with baked vegetables (260 g)

CHICKEN SALAD 375
*with cherry tomatoes, lettuce mix,
bacon and quail eggs (270 g)*

CAPRESE (270 g) 455

SALAD WITH ROAST BEEF 455
and truffle Strachatella (230 g)

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

MEAT ANTIPASTI

PROSCIUTTO COTTO (50 g)	125
SALAMI PICCANTE (50 g)	135
PROSCIUTTO SAN DANIELE (50 g)	195
SALAMI MILANO (50 g)	135
BRESAOLA (50 g)	225
COPPA DI PARMA (50 g)	205

BRUSCHETTAS

BRUSCHETTA WITH TOMATOES <i>and Stracciatella cheese (220 g)</i>	285
BRUSCHETTA WITH PROSCIUTTO <i>and Stracciatella cheese (200 g)</i>	275
BRUSCHETTA WITH ROAST BEEF <i>and Feta cheese mousse (190 g)</i>	375

SOUPS

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

HOT APPETIZERS

CAULIFLOWER STEAK (300 g)	385
OCTOPUS <i>in Sicilian style (350 g)</i>	1275
STUFFED CABBAGE WITH SHRIMP (300 g)	515
SAUTEED SEAFOOD (shrimps, mussels, squid, scallops, rapans in creamy saffron sauce) <i>Served with crispy slices (350/65 g)</i>	2200

RISOTTO

PORCINI MUSHROOMS RISOTTO (380 g)	490
GREEN RISOTTO WITH SHRIMPS (360 g)	545

PASTA

SPAGHETTI CARBONARA (330 g)	315
PASTA WITH SHRIMPS AND OCTOPUS (360 g)	915
LASAGNA BOLOGNESE (290 g)	425
RAVIOLI WITH SALMON, SPINACH, <i>ricotta cheese and red caviar in cream sauce (310 g)</i>	415
RAVIOLI WITH SPINACH AND RICOTTA (250 g)	295
RAVIOLI WITH A RABBIT <i>in the Neapolitan style (290 g)</i>	345
PENNE BOLOGNESE (360 g)	445
FETTUCCINE WITH BLACK ANGUS VEAL, <i>porcini mushrooms and cream sauce (350 g)</i>	495

PIZZA

MARGARITA <i>(Mozzarella cheese, Parmesan cheese, basil, 340 g)</i>	275
SAN DANIELE <i>(Mozzarella cheese, Parmesan cheese, prosciutto San Daniele, Cherry tomatoes, arugula, 390 g)</i>	485
WITH ROAST BEEF <i>(Tomato sauce, roast beef, bacon, pickles, grainy mustard, 420 g)</i>	435
FOUR CHEESE <i>(Mozzarella cheese, Parmesan cheese, Gouda cheese, Gorgonzola cheese, 400 g)</i>	435
WITH TRUFFLE AND MUSHROOMS <i>(Mozzarella cheese, truffle sauce, chanterelle mushrooms, porcini mushrooms, arugula, 410 g)</i>	575
WITH ARTICHOKE AND STRACCIATELLA <i>(Sun-dried tomatoes, mozzarella cheese, fresh basil, 420 g)</i>	485
EL DIABLO <i>(Mozzarella cheese, Parmesan cheese, salami Picante, 430 g)</i>	325
SEA MONTI <i>(Tiger shrimps, cherry tomatoes, arugula, creamy tomato sauce, 450 g)</i>	520
PIERA BIANCA <i>(Pear, mozzarella cheese, Gorgonzola cheese, honey, cream sauce, 450 g)</i>	395
WITH PROSCIUTTO COTTO STRACCIATELLA, PISTACHIO AND PESTO SAUCE (545 g)	465

BREAD FROM OUR BAKERY

CIABATTA (100 g)	45
POTATO BREAD (100 g)	45
FOCACCIA BREAD <i>with sun-dried tomatoes (100 g)</i>	45

MEAT AND POULTRY

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>	505
DUCK BREASTS <i>with raspberry sauce (350 g)</i>	575
GLAZED PORK RIBS (300/120/100 g)	605
VEAL CHEEKS WITH TRUFFLE POLENTA AND CRISPY JERUSALEM ARTICHOKE (470 g)	615
BLACK ANGUS BEEF STROGANOFF <i>with wild mushrooms and mashed fried potatoes (220/120/30 g)</i>	698

GRILLED MEAT

CHICKEN (200/50 g)	345
VEAL (200/50 g)	615
PORK (200/50 g)	405
TOBACCO CHICKEN (500 g)	515
RACK OF VEAL* (100 g)	215
TASTING MEAT SET FOR TWO (1000 g)	1850

STEAKS

BBQ OR TOMATO SAUCE OF YOUR CHOICE

AUSTRALIAN RIB EYE* <i>Wagyu breed, marbling 9</i>	1595
AMERICAN RIB EYE* <i>Black Angus breed</i>	775
AMERICAN FILET MIGNON* <i>Black Angus breed</i>	895
ROASTED RACK* <i>of New Zealand lamb</i>	625

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

FISH AND SEAFOOD

CANADIAN LOBSTER* <i>Baked/ Thermidor/ Grilled/ Boiled (100 g)</i>	1150
CHILEAN SEABASS WITH ASPARAGUS (300 g)	1535
SALMON FILLET IN HONEY-LIME <i>glaze with baked avocado, curry-coconut sauce and Strachatella cheese (160/120/50 g)</i>	675

FISH AND SEAFOOD (GRILLED OR BAKED)

HOLLANDAISE OR SOY-GINGER SAUCE OF YOUR CHOICE

DORADO* (whole)	225
TUNA* (steak)	415
SALMON* (steak)	325
TIGER SHRIMPS*	480
OCTOPUS*	945
SOLE* (whole), France	650
SCALLOP*	1090

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of the product before cooking*

UKRANIAN CUSINE

SALADS AND APPETIZERS

OLIVE SALAD <i>with beef tongue (270 g)</i>	295
VEAL CHEEK PATE <i>with onion marmalade (340 g)</i>	355
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>	525
HOME-STYLE EGGPLANT CAVIAR <i>served with golden ciabatta (200/65 g)</i>	315
PICKLING <i>Tomato, cucumber, cabbage, marinated plum, eggplant with adjika, garlic (500 g)</i>	375

MAIN COURSE

POTATO FLAPJACKS <i>please choose with mushrooms or bacon. Served with sour cream (200/50/50 g)</i>	325
CHICKEN KYIV <i>with mashed potato (370 g)</i>	395
VENISON DUMPLINGS (230 g)	285
VARENIKI WITH CHERRY (220/50 2)	255

SIDE DISHES

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

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

PAVLOVA <i>with Mascarpone cream cheese, Baileys liqueur, raspberry and strawberry (200 g)</i>	405
CHOCOLATE FONDANT <i>with vanilla ice cream in pistachios and berry jam (210 g)</i>	295
TIRAMISU (190 g)	295
PEAR TART WITH GORGONZOLA <i>(300 g)</i>	425
BASQUE CHEESECAKE WITH PASSION FRUIT (255 g)	345
HONEY CAKE (150 g)	315
PEAR TART (380 g)	425

**FRESHLY BAKED
TAKEAWAY BREAD**
(NO-YEAST)

145 UAH per 1 KG

CIABATTA

POTATO BREAD

FOCACCIA BREAD

with sun-dried tomatoes and olives

GRISSINI 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