

## OUR HOMEMADE CHEESE SELECTION

**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,** 565  
*avocado, cucumber, and red onion  
in Tiger Milks sauce (200 g)*

**SEA BASS TARTARE** (200 g) 515

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

**VEAL CARPACCIO** 395  
*with white truffle dressing,  
arugula and Parmesan cheese (160 g)*

**TUNA TARTARE WITH MANGO,** 555  
*avocado and citrus sauce (180/30 g)*

**SALMON TARTAR** 475  
*(170/35 g)*

**VEAL TARTARE** 565  
*(150/20 g)*

**TARTAR TRIO** 1150  
*salmon, scallop, Yellowfin tuna (425 g)*

**YELLOWFIN TUNA ROTOLO** 605  
*with truffle cream cheese (255 g)*

## OYSTERS

**GILLARDEAU** (1 pcs) 335

**BLACK QUEEN** (1 pcs) 315

## CAVIAR

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

**PIKE** 575  
*Served with baked potatoes  
and sour cream (65/140/50/45 g)*

## CRAB MENU

**BRUSCHETTA WITH CRAB,** 1195  
*avocado and Cherry tomatoes (280 g)*

**OLIVIER SALAD WITH CRAB** 1225  
*and avocado (270 g)*

## SALADS

**SHRIMP AND WILD TUNA SALAD** 615  
*with artichokes, tomatoes, cucumber,  
arugula and pine nuts (330 g)*

**QUINOA SALAD** 345  
*with grilled vegetables and Feta cheese  
mousse (300 g)*

**SMOKED SALMON SALAD** 545  
*with young radish and pike roe (250 g)*

**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** 325  
*with cherry tomatoes, lettuce mix,  
bacon and quail eggs (270 g)*

**CAPRESE** (270 g) 455

**NICOISE SALAD** (310 g) 425

**SALAD WITH ROAST BEEF** 425  
*and truffle Strachatella (230 g)*

**GREEK SALAD** (330 g) 355

## 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 SMOKED SALMON <i>and poached egg (180 g)</i>	295
BRUSCHETTA WITH PROSCIUTTO <i>and Stracciatella cheese (200 g)</i>	255
BRUSCHETTA WITH ROAST BEEF <i>and Feta cheese mousse (190 g)</i>	345

## SOUPS

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)	525

## HOT APPETIZERS

CAULIFLOWER STEAK (300 g)	385
OCTOPUS <i>in Sicilian style (350 g)</i>	1125
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>	1750

## RISOTTO

PORCINI MUSHROOMS RISOTTO (380 g)	475
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>	465

## PIZZA

MARGARITA <i>(Mozzarella cheese, Parmesan cheese, basil, 340 g)</i>	245
SAN DANIELE <i>(Mozzarella cheese, Parmesan cheese, prosciutto San Daniele, Cherry tomatoes, arugula, 390 g)</i>	425
CALZONE <i>(Mozzarella cheese, Parmesan cheese, cream cheese, prosciutto cotto, basil, 400 g)</i>	325
FOUR CHEESE <i>(Mozzarella cheese, Parmesan cheese, Gouda cheese, Gorgonzola cheese, 400 g)</i>	435
PERE BIANCA <i>(Mozzarella cheese, Gorgonzola cheese, pear, honey, 370 g)</i>	395
PECORINO WITH TRUFFLE <i>(Pecorino cheese, Mozzarella cheese, arugula and truffle paste, 400 g)</i>	495
EL DIABLO <i>(Mozzarella cheese, Parmesan cheese, salami Picante, 430 g)</i>	325
BOCCACCIOLA <i>(Prosciutto San Daniele, salami Picante, prosciutto Cotto, Mozzarella cheese, onion, mustard, 450 g)</i>	385
CAESAR <i>(Grilled chicken fillet, bacon, quail eggs, iceberg salad, Parmesan cheese, 450 g)</i>	425

## BREAD FROM OUR BAKERY

CIABATTA (100 g)	45
POTATO BREAD (100 g)	45
GREEN BUCKWHEAT BREAD <i>gluten free (100 g)</i>	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 CHEEK <i>with green buckwheat (500 g)</i>	515
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
LULIA-KEBAB VEAL (350 g)	395
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>	1050
WHOLE SEABASS BAKED <i>in the oven in a vongole saute (650 g)</i>	1455
SALMON FILLET IN HONEY-LIME <i>glaze with baked avocado, curry-coconut sauce and Strachatella cheese (160/120/50 g)</i>	655

## 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*	455
OCTOPUS*	945
SOLE* (whole), France	585
SCALLOP*	735

*\*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>	<b>295</b>
<b>VEAL CHEEK PATE</b> <i>with onion marmalade (340 g)</i>	<b>355</b>
<b>VORSCHMACK (290 g)</b>	<b>285</b>
<b>ATLANTIC HERRING</b> <i>with baked potato and marinated onion (290 g)</i>	<b>275</b>
<b>PICKLED MUSHROOMS</b> <i>porcini, girolles, honey fungus (200 g)</i>	<b>525</b>
<b>HOME-STYLE EGGPLANT CAVIAR</b> <i>served with golden ciabatta (200/65 g)</i>	<b>315</b>
<b>PICKLING</b> <i>Tomato, cucumber, cabbage, marinated plum, eggplant with adjika, garlic (500 g)</i>	<b>375</b>

## MAIN COURSE

<b>POTATO FLAPJACKS</b> <i>please choose with mushrooms or bacon. Served with sour cream (200/50/50 g)</i>	<b>325</b>
<b>CHICKEN KYIV</b> <i>with mashed potato (370 g)</i>	<b>395</b>
<b>TURKEY CUTLETS</b> <i>Served with buckwheat (250 g)</i>	<b>325</b>
<b>VENISON DUMPLINGS (230 g)</b>	<b>285</b>
<b>VARENIKI WITH CHERRY (220/50 z)</b>	<b>255</b>

## SIDE DISHES

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

## HOMEMADE ICE CREAM AND SORBETS

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

## DESSERTS

<b>PAVLOVA</b> <i>with Mascarpone cream cheese, Baileys liqueur, raspberry and strawberry (200 g)</i>	<b>405</b>
<b>CHOCOLATE FONDANT</b> <i>with vanilla ice cream in pistachios and berry jam (210 g)</i>	<b>295</b>
<b>TIRAMISU (190 g)</b>	<b>295</b>
<b>CHOCOLATE BROWNIE</b> <i>with cocoa mousse (200 g)</i>	<b>325</b>
<b>DESSERT LEMON (210 g)</b>	<b>300</b>
<b>HONEY CAKE (150 g)</b>	<b>315</b>
<b>PEAR TART (380 g)</b>	<b>425</b>

# FRESHLY BAKED TAKEAWAY BREAD

(NO-YEAST)

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**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 - HRYVNIA