

OUR HOMEMADE CHEESE SELECTION

NEW	BURATTA WITH TRUFFLE (190 g)	250
NEW	BURATTA WITH DRIED TOMATOES, PESTO AND CAPERS (190 g)	250
NEW	BURATTA WITH PUMPKIN AND GINGER (190 g)	250
NEW	GRILLED HALLOUMI CHEESE (280 g)	350
	SOFT CHEESE SET (BURRATA, MOZZARELLA, RICOTTA, STRACCIATELLA). <i>Served with Pesto sauce, arugula and cherry tomatoes (640 g)</i>	545
	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, <i>avocado, cucumber, and red onion in Tiger Milks sauce (200 g)</i>	655
SEA BASS TARTARE (200 g)	605
SALMON MARBLE CARPACCIO (190 g)	485
VEAL CARPACCIO <i>with white truffle dressing, arugula and Parmesan cheese (160 g)</i>	395
TUNA TARTARE WITH MANGO, <i>avocado and citrus sauce (180/30 g)</i>	695
SALMON TARTAR <i>(170/35 g)</i>	565
VEAL TARTARE <i>(150/20 g)</i>	595
TARTAR TRIO <i>salmon, scallop, Yellowfin tuna (425 g)</i>	1450
YELLOWFIN TUNA ROTOLO <i>with truffle cream cheese (255 g)</i>	750

OYSTERS

GILLARDEAU (1 pcs)	335
BLACK QUEEN (1 pcs)	335

CAVIAR

SALMON <i>Served with pancakes and sour cream (50/100/50/20 g)</i>	625
PIKE <i>Served with baked potatoes and sour cream (65/140/50/45 g)</i>	675

CRAB MENU

BRUSCHETTA WITH CRAB, <i>avocado and Cherry tomatoes (280 g)</i>	1350
OLIVIER SALAD WITH CRAB <i>and avocado (270 g)</i>	1425

SALADS

SHRIMP AND WILD TUNA SALAD <i>with artichokes, tomatoes, cucumber, arugula and pine nuts (330 g)</i>	655
QUINOA SALAD <i>with grilled vegetables and Feta cheese mousse (300 g)</i>	345
SALMON AND AVOCADO SALAD <i>with cherry tomatoes, lettuce mix, quinoa and poached egg (320 g)</i>	525
UNAGI EEL SALAD <i>with quinoa, avocado and nut sauce (240 g)</i>	610
GRILLED VEAL SALAD <i>with baked vegetables (260 g)</i>	455
CHICKEN SALAD <i>with cherry tomatoes, lettuce mix, bacon and quail eggs (270 g)</i>	375
CAPRESE (270 g)	455
SALAD WITH ROAST BEEF <i>and truffle Strachatella (230 g)</i>	455
GREEK SALAD (330 g)	375

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 <i>(310 g)</i>	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
MORE MONTI <i>(Tiger prawns, cherry tomatoes, arugula, creamy tomato sauce, 450 g)</i>	520
CAPRESE <i>(Mozzarella cheese, tomato sauce, pink tomatoes, pesto sauce, fresh basil, 390 g)</i>	375
WITH MINI BURRATA <i>(Mini burrata, cherry tomatoes, arugula, tomato sauce, mozzarella cheese, 350 g)</i>	450

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>	1150
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>	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
TURKEY CUTLETS <i>Served with buckwheat (250 g)</i>	325
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
CHOCOLATE BROWNIE <i>with cocoa mousse (200 g)</i>	325
DESSERT LEMON (210 g)	300
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 - HRYVNIA