

OUR HOME-MADE CHEESE SELECTION

SOFT CHEESE SET (BURRATA, MOZZARELLA, RICOTTA, STRACCIATELLA). <i>Served with Pesto sauce, arugula and cherry tomatoes (640 g)</i>	499
MOZZARELLA (130 g pouch)	165
BURRATA (190 g pouch)	185
STRACCIATELLA (100 g)	150
SCAMORZA (130 g pouch)	195
RICOTTA (100 g)	125
AFFUMICATO (130 g pouch)	150
CACCIOCVALLO (100 g)	195
CACIOTTA (100 g)	150

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)	60
HOME-STYLE TOMATO SAUCE (30 g)	50
TRUFFLE HONEY (30 g)	70
FRUIT MOSTARDA (30 g)	60
VARIETY OF SICILIAN STYLE VEGETABLES:	
BAKED PEPPER (100 g)	125
BAKED EGGPLANT (100 g)	125
CHERRY TOMATOES (50 g)	95
ARUGULA (10 g)	65
KALAMATA OLIVES (50 g)	125
MARINATED ARTICHOKE (50 g)	160
SUN-DRIED TOMATO (50 g)	145

SEAFOOD PLATE

SEAFOOD PLATE (SMALL) 3500

CARABINEROS (2 pcs),
BLACK QUEEN OYSTERS (4 pcs),
SCAMPI (2 pcs),
SCALLOP (50 g),
YELLOWFIN TUNA (50 g),
LIME,
PASSIONFRUIT

Recommended for 2 persons (770 g)

SEAFOOD PLATE (LARGE) 6100

CARABINEROS (4 pcs),
BLACK QUEEN OYSTERS (8 pcs),
SCAMPI (4 pcs),
SCALLOP (100 g),
YELLOWFIN TUNA (100 g),
LIME,
PASSIONFRUIT

Recommended for 4 persons (1500 g)

OYSTERS

GILLARDEAU (1 pcs) 199

BLACK QUEEN (1 pcs) 255

SPECIAL DE CLAIRE (1 pcs) 185

CAVIAR

STURGEON 2350

Served with pancakes and sour cream (30/100/50 g)

SALMON 599

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

PIKE 415

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

CRAB MENU

KING CRAB, LIVE* 525

**the price is given per 100 g of live king crab*

BRUSCHETTA WITH KING CRAB, 875
avocado and Cherry tomatoes (280 g)

SALAD WITH KING CRAB, 975
concasse tomatoes and avocado (270 g)

OLIVIER SALAD 690
WITH KING CRAB
and avocado (270 g)

GRILLED CORN CREAM 845
SOUP WITH CRAB (340 g)

CRAB CAKE 720
WITH MASHED POTATOES
and Aioli sauce (330 g)

RISOTTO 895
WITH KING CRAB (370 g)

TAGLIATELLE 950
WITH KING CRAB (370 g)

RAVIOLI WITH KING CRAB 585
and cream sauce with oyster mushrooms (250 g)

CEVICHE, TARTAR, CARPACCIO

CEVICHE OF SEA BASS AND SHRIMPS, 355
avocado, cucumber, and red onion in Tiger Milks sauce (200 g)

TUNA CEVICHE (270 g) 435

SEA SCALLOP CEVICHE (240 g) 595

VEAL CARPACCIO 340
with white truffle dressing, arugula and Parmesan cheese (160 g)

TUNA CARPACCIO 425
under Matsushita sauce (210 g)

SALMON AND SEA BASS 375
MARBLE CARPACCIO
with sea buckthorn Ponzu (200 g)

TUNA TARTARE WITH MANGO, 490
avocado and citrus sauce (180/30 g)

SALMON TARTAR 385
with fresh cucumber, chives and cheese espuma (170/35 g)

SHRIMP TARTARE 435
with avocado, hazelnut and gazpacho sauce (230 g)

BLACK ANGUS VEAL TARTARE 490
with summer truffle flavor (180/20 g)

YELLOWFIN TUNA ROTOLO 510
with truffle cream cheese (255 g)

TARTAR TRIO 895
salmon, scallop, Yellowfin tuna (425 g)

MEAT ANTIPASTI

PROSCIUTTO COTTO (50 g)	115
SALAMI PICCANTE (50 g)	120
SALAMI MILANO (50 g)	120
SALAMI FELINO (50 g)	135
BRESAOLA (50 g)	180
PROSCIUTTO SAN DANIELE (50 g)	180
COPPA DI PARMA (50 g)	175
SALAMI SPINACH ROMANO (50 g)	115
SALAMI FROM A WILD BOAR (50 g)	165
SALAMI WITH TRUFFLES (50 g)	190

BRUSCHETTAS

BRUSCHETTA WITH TOMATOES <i>and Stracciatella cheese (220 g)</i>	225
BRUSCHETTA WITH SALMON <i>and avocado (200 g)</i>	285
BRUSCHETTA WITH RABBIT <i>and sun-dried tomatoes (150 g)</i>	225
BRUSCHETTA WITH RICOTTA CHEESE, <i>zucchini, ginger and figs in honey (240 g)</i>	235

SALADS

CAPRESE SALAD <i>with Pesto sauce and pine nuts (270 g)</i>	285
TOMATOES SALAD <i>with smoked Feta cheese and grilled olives (240 g)</i>	225
BEETROOT MILLE-FEUILLE <i>with goat cheese mousse, walnuts and arugula (190 g)</i>	230
MUSSELS AND AVOCADO SALAD <i>with Cherry tomatoes, lettuce mix and cucumber (320 g)</i>	295
SHRIMP AND WILD TUNA SALAD <i>with artichokes, Cherry tomatoes, cucumber, arugula and pine nuts (330 g)</i>	485
SALMON AND AVOCADO SALAD <i>with Cherry tomatoes, lettuce mix, quinoa and poached egg (320 g)</i>	485
UNAGI EEL SALAD <i>with quinoa, avocado and nut sauce (240 g)</i>	399
GRILLED VEAL SALAD <i>and baked vegetables (260 g)</i>	298
PROSCIUTTO SAN DANIELE SALAD <i>with salad mix, pear and Gorgonzola cheese (220 g)</i>	285
FRIED CHICKEN SALAD <i>with Camembert cheese and berries (270 g)</i>	335
CHICKEN SALAD <i>with cherry tomatoes, lettuce mix, bacon and quail eggs (270 g)</i>	295
QUAIL SALAD WITH FIGS (265 g)	465
UZBEK TOMATO SALAD <i>with homemade oil and herbs (350 g)</i>	590
GRILLED OCTOPUS SALAD <i>with olives, tomatoes and capers (250 g)</i>	695

HOT APPETIZERS

CRISPY OCTOPUS <i>with baked potato (185 g)</i>	745
FOIE GRAS WITH BAKED APPLES <i>and berry sauce (150/75/50 g)</i>	895
SEAFOOD SAUTÉ SAUTEED SEAFOOD (SHRIMP, MUSSELS, SQUID, SCALLOPS, RAPANA IN CREAMY SAFFRON SAUCE. <i>Served with crispy slices (350/65 g)</i>	1295
HALLOUMI GRILL <i>with baked eggplant cream and bell pepper sauce (220/100/120/15 g)</i>	295
BAKED SCALLOPS <i>with cauliflower puree and mushroom sauce (290 g)</i>	870

SOUPS

CHEESE SOUP WITH BACON (290 g)	335
CHICKEN SOUP <i>with truffle aroma and polpette (340 g)</i>	185
CREAM SOUP <i>of forest mushrooms (310 g)</i>	285
RED BEETROOT SOUP <i>with wild boar (465 g)</i>	255
MINISTRONE VEGETABLE SOUP	185
TRADITIONAL FISH SOUP WITH SEAFOOD: <i>squid, mussels, salmon, sea bass, shrimp (300/15 g)</i>	995

PASTA AND RISOTTO

SPAGHETTI CARBONARA (330 g)	325
TAGLIATELLE WITH CUTTLEFISH INK <i>and seafood (360 g)</i>	565
LASAGNA BOLOGNESE (290 g)	375
PER LA CACCIA LASAGNA <i>from rye dough with roe deer meat (350 g)</i>	295
RAVIOLI WITH SALMON, SPINACH, <i>Ricotta cheese and red caviar in cream sauce (310 g)</i>	295
RAVIOLI WITH A RABBIT <i>in the Neapolitan style (290 g)</i>	285
RAVIOLI WITH BEYOND MEAT <i>and chili-potato sauce (290 g)</i>	295
PENNE BOLOGNESE (360 g)	299
PORCINI MUSHROOMS RISOTTO (380 g)	355
SEAFOOD RISOTTO (380 g)	725
RISOTTO NERO WITH CUTTLEFISH INK <i>and squid (345 g)</i>	495
MILANESE RISOTTO <i>with flambe combs (390 g)</i>	655
FETTUCCHINE WITH BLACK ANGUS VEAL, <i>porcini mushrooms and cream sauce (350 g)</i>	365
RYE PASTA <i>with three types of mushrooms, truffles and goose meat (345 g)</i>	390

PIZZA

MARGARITA <i>(Mozzarella cheese, Parmesan cheese, basil, 340 g)</i>	195
SAN DANIELE <i>(Mozzarella cheese, Parmesan cheese, prosciutto San Daniele, Cherry tomatoes, arugula, 390 g)</i>	395
CALZONE <i>(Mozzarella cheese, Parmesan cheese, cream cheese, prosciutto cotto, basil, 400 g)</i>	295
FOUR CHEESE <i>(Mozzarella cheese, Parmesan cheese, Gouda cheese, Gorgonzola cheese, 400 g)</i>	375
CAPRICCIOSA <i>(salami, mushrooms, Cotto prosciutto, olives, 450 g)</i>	345
PERE BIANCA <i>(Mozzarella cheese, Gorgonzola cheese, pear, honey, 370 g)</i>	395
MARE E MONTI <i>(Mozzarella cheese, cream, shrimps, arugula, 450 g)</i>	495
EL DIABLO <i>(Mozzarella cheese, Parmesan cheese, salami Picante, 430 g)</i>	295
BOCCACCIOLA <i>(Prosciutto San Daniele, salami Picante, prosciutto Cotto, Mozzarella cheese, onion, mustard, 450 g)</i>	375
CAESAR <i>(Grilled chicken fillet, bacon, quail eggs, iceberg salad, Parmesan cheese, 450 g)</i>	345
PORCINI <i>(Mozzarella cheese, porcini mushrooms, arugula, truffle, 440 g)</i>	395
TRUFFELINO <i>(Mozzarella cheese, Gorgonzola cheese, cream cheese, arugula, truffle, 440 g)</i>	455
PIZZA WITH BURATINO CHEESE <i>and black truffle (450 g)</i>	455

FOCACCIA

WITH ROSEMARY (200 g)	95
WITH PESTO SAUCE <i>and Parmesan cheese (235 g)</i>	155
WITH BAKED MOZZARELLA CHEESE (370 g)	165
WITH SUN-DRIED TOMATOES <i>and olives (250 g)</i>	170
BREAD FROM OUR BAKERY	
CIABATTA (100 g)	35
CIABATTA <i>with bacon, onion and gouda cheese (100 g)</i>	35
CIABATTA WITH QUINOA (100 g)	35
BUCKWHEAT BREAD (100 g)	35
POTATO BREAD (100 g)	35
WHITE BREAD WITH ONION (100 g)	35
GREEN BUCKWHEAT BREAD (100 g) <i>gluten free</i>	35
RYE BREAD (100 g) <i>with cranberries and nuts</i>	35
GRISSINI <i>with Parmesan cheese (100 g)</i>	35
FOCACCIA BREAD <i>with sun-dried tomatoes (100 g)</i>	35

MEAT AND POULTRY

WILD BOAR PATTIES	375
<i>with blackberry sauce with mashed potatoes (420 g)</i>	
GRILLED TONGUE IN KVASS SAUCE	495
<i>with Jerusalem artichoke puree (150/100/50 g)</i>	
LAMB OSSOBUCCO	515
<i>with blue polenta (240/150 g)</i>	
VEAL TOWNEDOS	545
<i>with cream sauce, potatoes and mushrooms (160/80/70 g)</i>	
STEWED VEAL CHEEKS IN RED WINE	545
<i>with mashed sweet potatoes (300/140/25 g)</i>	
DUCK FILLET	750
<i>with carrot cream and Borodino bread sauce (265/120/65 g)</i>	
GRILLED QUAILS	580
<i>with piquant cherry sauce (300 g)</i>	
BLACK ANGUS BEEF STROGANOFF	690
<i>with wild mushrooms and fried potatoes (220/120/30 g)</i>	
FARM CHICKEN	295
<i>with adjika sauce baked on mangal (240/50/40 g)</i>	

DISHES WITH PLANT-BASED MEAT BEYOND MEAT

BURGER	468
<i>with cutlet, Mozzarella cheese, fresh cucumber, tomato and iceberg lettuce (360 g)</i>	
PENNE	365
<i>with polpette, tomato sauce and Parmesan cheese (420 g)</i>	
PIZZA	398
<i>Mozzarella cheese, Beyond Meat sausages, champignons, zucchini, eggplant, arugula, tomato sauce (440 g)</i>	

STEAKS

BBQ OR TOMATO SAUCE OF YOUR CHOICE

AUSTRALIAN RIB EYE*	1350
<i>Wagyu breed, marbling 9</i>	
AUSTRALIAN STRIPLOIN*	1250
<i>Wagyu breed, marbling 9</i>	
AMERICAN RIB EYE*	499
<i>Black Angus breed</i>	
AMERICAN TENDERLOIN*	550
<i>Black Angus breed</i>	
AMERICAN FILET MIGNON*	550
<i>Black Angus breed</i>	

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

GRILLED MEAT

CHICKEN (200/50 g)	295
VEAL (200/50 g)	499
PORK (200/50 g)	375
RACK OF NEW ZEALAND LAMB (100 g)	475

FISH AND SEAFOOD

CANADIAN LOBSTER*	485
<i>Baked/ Thermidor/ Grilled/ Boiled (100 g)</i>	
SALMON FILLET IN HONEY-LIME	610
<i>glaze with baked avocado, curry-coconut sauce and strachatella cheese (160/120/50 g)</i>	
NORWEGIAN HALIBUT FILLET	555
<i>with zucchini and edamame beans (125/70/60 g)</i>	
SEA BAS FILLETS	595
WITH VEGETABLE CAPONATA	
<i>and Martini Bianco foam (280 g)</i>	

FISH AND SEAFOOD (GRILLED OR BAKED)

SOLE* (whole), France	430
PLAICE TURBOT* (whole), France	285
DORADO* (whole)	195
TUNA* (steak)	365
SALMON* (steak)	280
TIGER SHRIMPS*	395
SCAMPI*	599
CARABINERO SHRIMPS*	910
SCALLOP*	545
OCTOPUS*	740

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

UKRANIAN CUISINE

SALADS AND APPETIZERS

OLIVE SALAD WITH BEEF TONGUE <i>(270 g)</i>	240
VORSCHMACK <i>(290 g)</i>	240
MEAT HOME-STYLE DELICACIES <i>(290 g)</i> <i>(tongue, bacon, buzhenina cold boiled pork, belly bacon) Served with greens and mustard</i>	195
ATLANTIC HERRING <i>with baked potato and marinated onion (290 g)</i>	495
PICKLED MUSHROOMS <i>porcini, girolles, honey fungus (200 g)</i>	435
HOME-STYLE EGGPLANT CAVIAR <i>served with golden ciabatta (200/65 g)</i>	260

PICKLES

TOMATO, CUCUMBER, CABBAGE, MARINATED PLUM, EGGPLANT WITH ADJIKA, GARLIC <i>(500 g)</i>	285
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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>	370
HOME-STYLE POTATOES <i>with porcini mushrooms and onion (200 g)</i>	195
TURKEY CUTLETS <i>Served with buckwheat (250 g)</i>	290
PIKE CUTLETS <i>with mashed potatoes and pike caviar (140/120/10 g)</i>	345
VARENIKI DUMPLINGS, PLEASE CHOOSE <i>with cherries, potato and mushrooms or meat. Served with sour cream (220/50 g)</i>	230
MINI CABBAGE ROLLS WITH ROE DEER MEAT <i>stewed in mushroom sauce (290 g)</i>	335
VENISON DUMPLINGS <i>(230 g)</i>	250

SIDE DISHES

GRILLED VEGETABLES <i>eggplant, zucchini, bell pepper, tomatoes, corn (220 g)</i>	230
GRILLED CORN <i>(100 g)</i>	140
GRILLED ASPARAGUS <i>(100 g)</i>	330
SPINACH <i>in creamy sauce (150 g)</i>	195
BAKED POTATO <i>with sour cream and greens (160 g)</i>	95

DESSERT

KYIV CAKE <i>(250 g)</i>	225
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HOME-STYLE ICE CREAM

VANILLA (50 g)	70
CHOCOLATE (50 g)	70
NUT (50 g)	70
BOURBON <i>and smoked cherries (50 g)</i>	70
BORODINO BREAD (50 g)	70
CANDIED ORANGE <i>and grand marinier (50 g)</i>	70
PISTACHIO (50 g)	70
CONDENSED MILK (50 g)	70
STRACCIATELLA (50 g) <i>with chocolate chips</i>	70

DESSERTS

COCONUT CREME BRULEE <i>with berries (120/45 g)</i>	235
TRIO OF COCONUT DESSERTS <i>with Chia seeds and mango, strawberry and passion fruit sauces (210 g)</i>	350
CHOCOLATE AND NUT CAKE <i>with Baileys liqueur and raspberry (170 g)</i>	315
PAVLOVA WITH MASCARPONE CREAM CHEESE, BAILEYS LIQUEUR, <i>fresh bog blueberry, raspberry and strawberry (200 g)</i>	365
CHOCOLATE FONDANT WITH VANILLA ICE CREAM <i>in pistachios and berry jam (210 g)</i>	250
NAPOLEON (240 g)	230
TIRAMISU (190 g)	270
CHEESECAKE WITH RICOTTA CHEESE <i>and maraqua (170 g)</i>	230
PANNA COTTA <i>with airy raspberry foam (140 g)</i>	230
PEAR TART <i>with ice cream (220 g)</i>	370
PISTACHIO TIRAMISU (190 g)	295
HONEY CAKE (150 g)	225

HOME-STYLE SORBET

LEMON (50 g)	70
BASIL (50 g)	70
PINEAPPLE-PASSION FRUIT (50 g)	70
APPLE-AVOCADO (50 g)	70
MANGO-LIME (50 g)	70
PEACH WITH PROSECCO (50 g)	70
TARRAGON (50 g)	70
RASPBERRIES <i>with roasted pepper (50 g)</i>	70
SICILIAN ORANGE (50 g)	70

FRESHLY BAKED
TAKE-AWAY BREAD
(NO-YEAST)

UAH 135 PER 1 KG

CIABATTA

POTATO BREAD

GRAIN BREAD

FOCACCIA BREAD

with sun-dried tomatoes and olives

WHITE ONION BREAD

GRISSINI WITH PARMESAN CHEESE

BUCKWHEAT BREAD

TAKE-AWAY CHEESE
FROM OUR DAIRY

BURRATA (*pouch, 130 g*) 125

MOZZARELLA (*pouch, 130 g*) 115

STRACCIATELLA (*100 g*) 115

SCAMORZA (*pouch, 130 g*) 140

RICOTTA (*100 g*) 95

AFFUMICATO (*pouch, 130 g*) 105

PRIMO SALE (*100 g*) 105

CACIOCAVALLO (*100 g*) 160

CACIOTTA (*100 g*) 125

CACIOTTA (*100 g*) 125

*(with pepper, sun-dried tomatoes,
hazelnuts, walnuts and olives).
Please ask about availability.*

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 FABIUS 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