

OUR HOME-MADE CHEESE SELECTION

SOFT CHEESE SET 485
(BURRATA, MOZZARELLA,
RICOTTA, STRACCIATELLA).
*Served with Pesto sauce, arugula
and cherry tomatoes (640 g)*

MOZZARELLA (130 g pouch) 140

BURRATA (190 g pouch) 165

STRACCIATELLA (100 g) 140

SCAMORZA (130 g pouch) 180

RICOTTA (100 g) 110

AFFUMICATO (130 g pouch) 140

PRIMO SALE (100 g) 140

CACCIOCVALLO (100 g) 190

CACIOTTA (100 g) 140

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*

PRIMO SALE

*A variety of young Sicilian Pecorino
with salty flavour*

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) 50

HOME-STYLE TOMATO SAUCE (30 g) 40

VARIETY OF SICILIAN STYLE VEGETABLES:

BAKED PEPPER (100 g) 115

BAKED EGGPLANT (100 g) 115

CHERRY TOMATOES (50 g) 85

ARUGULA (10 g) 55

KALAMATA OLIVES (50 g) 115

MARINATED ARTICHOKE (50 g) 150

SUN-DRIED TOMATO (50 g) 135

SEAFOOD PLATE

SEAFOOD PLATE (SMALL)

3300

CARABINEROS (1 pcs),
TARBOURIECH OYSTERS (4 pcs),
SCAMPI (2 pcs),
SCALLOP (50 g),
YELLOWFIN TUNA (50 g),
LIME,
PASSIONFRUIT

Recommended for 2 persons (770 g)

SEAFOOD PLATE (LARGE)

5990

CARABINEROS (2 pcs),
TARBOURIECH 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)

195

TARBOURIECH (1 pcs)

245

FINE DE CLAIRE (1 pcs)

160

CAVIAR

STURGEON

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

3250

SALMON

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

580

PIKE

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

395

CRAB MENU

KING CRAB, LIVE*

495

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

BRUSCHETTA WITH KING CRAB,

575

avocado and Cherry tomatoes (280 g)

SALAD WITH KING CRAB,

730

concassee tomatoes and avocado (270 g)

OLIVIER SALAD

595

WITH KING CRAB

and avocado (270 g)

GRILLED CORN CREAM

430

SOUP WITH CRAB (340 g)

CRAB CAKE

710

WITH MASHED POTATOES

and Aioli sauce (330 g)

RISOTTO

745

WITH KING CRAB (370 g)

TAGLIATELLE

720

WITH KING CRAB (370 g)

RAVIOLI WITH KING CRAB

575

*and cream sauce with oyster
mushrooms (250 g)*

CEVICHE, TARTAR, CARPACCIO

CEVICHE OF SEA BASS AND SHRIMPS, 344

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

VEAL CARPACCIO 320

*with white truffle dressing with
arugula and Parmesan cheese (160 g)*

SALMON CARPACCIO 445

*with Citronette sauce, basil, asparagus
and Parmesan cheese (180/30 g)*

TUNA TARTARE 490

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

SALMON TARTAR 360

*with fresh cucumber, chives and
cheese espuma (170/35 g)*

BLACK ANGUS VEAL TARTARE 810

*with gherkins, capers
and Sriracha sauce (180/20 g)*

YELLOWFIN TUNA ROTOLO 495

with truffle cream cheese (255 g)

TARTAR TRIO 890

salmon, scallop, Yellowfin tuna (425 g)

SPICY SCALLOP TARTAR 455

*with Tobiko and spicy
Japanese mayonnaise (200 g)*

MEAT ANTIPASTI

PROSCIUTTO COTTO (50 g)	105
SALAMI PICCANTE (50 g)	110
SALAMI MILANO (50 g)	110
SALAMI FELINO (50 g)	125
BRESAOLA (50 g)	170
PROSCIUTTO SAN DANIELE (50 g)	170
COPPA DI PARMA (50 g)	165

BRUSCHETTAS

BRUSCHETTA WITH TOMATOES <i>and Stracciatella cheese (220 g)</i>	205
BRUSCHETTA WITH SALMON <i>and avocado (200 g)</i>	265
BRUSCHETTA WITH ROAST BEEF AND BAKED PEPPER <i>with Gorgonzola sauce (190 g)</i>	270
BRUSCHETTA WITH RABBIT <i>and sun-dried tomatoes (150 g)</i>	205

SALADS

CAPRESE SALAD <i>with Pesto sauce and pine nuts (270 g)</i>	275
BEETROOT MILLE-FEUILLE WITH GOAT CHEESE MOUSSE <i>with walnuts and arugula (190 g)</i>	220
MUSSELS AND AVOCADO SALAD <i>with Cherry tomatoes, lettuce mix and cucumber (320 g)</i>	275
SHRIMP AND WILD TUNA SALAD <i>with artichokes, Cherry tomatoes, cucumber, arugula and pine nuts (330 g)</i>	455
SALMON AND AVOCADO SALAD <i>with Cherry tomatoes, lettuce mix, quinoa and poached egg (320 g)</i>	465
UNAGI EEL SALAD <i>with quinoa, avocado and nut sauce (240 g)</i>	395
ROASTBEEF SALAD <i>with lettuce mix, arugula, spicy carrot, Cherry tomatoes and cashew nuts (300 g)</i>	395
GRILLED VEAL SALAD <i>and baked vegetables (260 g)</i>	285
PROSCIUTTO SAN DANIELE SALAD <i>with salad mix, pear and Gorgonzola cheese (220 g)</i>	275
SALAD OF PUMPKIN <i>veal cheeks and Shiitake mushrooms (260 g)</i>	315
SALAD OF CHICKEN <i>Cherry tomatoes, lettuce mix, bacon and quail eggs (270 g)</i>	295

HOT APPETIZERS

CRISPY OCTOPUS <i>with baked potato (185 g)</i>	705
FOIE GRAS WITH BAKED APPLES <i>and berry sauce (150/75/50 g)</i>	895
SEAFOOD SAUTÉ SHRIMPS, SCALLOP, SQUID, RAPANA IN CREAM SAFFRON SAUCE, MUSSELS. <i>Served with cream sauce and Ciabatta bread (350/65 g)</i>	1265
BAKED SCALLOPS <i>with pumpkin and citrus puree and pineapple and chili chutney (300 g)</i>	1290

SOUPS

CREAM OF PUMPKIN SOUP <i>with goat cheese (300g)</i>	245
CHEESE SOUP WITH BACON (290 g)	315
CHICKEN SOUP <i>with truffle aroma and polpette (340 g)</i>	165
CREAM SOUP OF FOREST MUSHROOMS (310 g)	275
RED BEETROOT SOUP <i>with wild boar (465 g)</i>	235
MINISTRONE VEGETABLE SOUP	175
TRADITIONAL FISH SOUP WITH SEAFOOD: squid, mussels, salmon, sea bass, shrimp (300/15 g)	995

PASTA AND RISOTTO

SPAGHETTI CARBONARA (330 g)	305
TAGLIATELLE WITH CUTTLEFISH INK <i>and seafood (360 g)</i>	545
LASAGNA BOLOGNESE (290 g)	355
RAVIOLI WITH SALMON AND SPINACH, RICOTTA CHEESE <i>and red caviar in cream sauce (310 g)</i>	295
RAVIOLI WITH STEWED VEAL <i>and Scamorza cheese with cream sauce (245 g)</i>	270
PENNE BOLOGNESE (360 g)	285
RISOTTO WITH PORCINI MUSHROOMS (380 g)	345
SEAFOOD RISOTTO (380 g)	705
RISOTTO NERO WITH CUTTLEFISH INK <i>and squid (345 g)</i>	495
FETTUCCHINE WITH BLACK ANGUS VEAL, <i>porcini mushrooms and cream sauce (350 g)</i>	345
TAGLIOLINI WITH LOBSTER MEAT, <i>tomatoes, basil and Bisque sauce (260 g)</i>	685
BUCKWHEAT TAGLIATELLE <i>with turkey and forest mushrooms (350 g)</i>	320

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>	385
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>	345
PERE BIANCA <i>(Mozzarella cheese, Gorgonzola cheese, pear, honey, 370 g)</i>	375
MARE E MONTI <i>(Mozzarella cheese, cream, shrimps, arugula, 450 g)</i>	490
EL DIABLO <i>(Mozzarella cheese, Parmesan cheese, salami Picante, tomato sauce, 430 g)</i>	295
BOCCACCIOLA <i>(Prosciutto San Daniele, salami Picante, prosciutto Cotto, Mozzarella cheese, onion, mustard, 450 g)</i>	355
CAESAR <i>(Grilled chicken fillet, bacon, quail eggs, iceberg salad, Parmesan cheese, 450 g)</i>	325
PORCINI <i>(Mozzarella cheese, porcini mushrooms, arugula, truffle, 440 g)</i>	375
TRUFFELINO <i>(Mozzarella cheese, Gorgonzola cheese, cream cheese, arugula, truffle, 440 g)</i>	435

FOCACCIA

WITH ROSEMARY (200 g)	95
WITH PESTO SAUCE <i>and Parmesan cheese (235 g)</i>	145
WITH BAKED MOZZARELLA CHEESE (370 g)	155
WITH SUN-DRIED TOMATOES <i>and olives (250 g)</i>	160

BREAD FROM OUR BAKERY

CIABATTA (100 g)	35
POTATO BREAD (100 g)	35
GRAIN BREAD (100 g)	35
WHITE BREAD WITH ONION (100 g)	35
GRISSINI WITH PARMESAN CHEESE (100 g)	35
FOCACCIA BREAD <i>with sun-dried tomatoes (100 g)</i>	35

MEAT AND POULTRY

RACK OF ROE DEER	698
<i>with quince chutney (200/65 g)</i>	
OSSO BUCO	495
<i>with vegetables (460 g)</i>	
WILD BOAR PATTIES	355
<i>with blackberry sauce with mashed potatoes (420 g)</i>	
VEAL TournEDOS	505
<i>with cream sauce, potatoes and mushrooms (160/80/70 g)</i>	
STEWED VEAL CHEEKS IN RED WINE	525
<i>with mashed sweet potatoes (300/140/25 g)</i>	
FILET MIGNON	670
<i>with truffle mashed potatoes and thyme sauce (360 g)</i>	
DUCK FILLET	720
<i>with citrus sauce and spicy pear (265/160/60 g)</i>	
FARM CHICKEN	295
<i>with adjika sauce baked on mangal (240/50/40 g)</i>	
LAMB TONGUES	355
<i>in tomato sauce with bell and Chili pepper, and onion (100/180 g)</i>	

DISHES WITH PLANT-BASED MEAT BEYOND MEAT

BURGER	448
<i>with cutlet, Mozzarella cheese, fresh cucumber, tomato and iceberg lettuce (360 g)</i>	
PENNE	345
<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*	1200
<i>Wagyu breed, marbling 9</i>	
AUSTRALIAN STRIPLOIN*	1150
<i>Wagyu breed, marbling 9</i>	
AMERICAN RIB EYE*	470
<i>Black Angus breed</i>	
AMERICAN TENDERLOIN*	510
<i>Black Angus breed</i>	
AMERICAN FILET MIGNON	510
<i>Black Angus breed</i>	

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

GRILLED MEAT

CHICKEN (200/50 g)	280
VEAL (200/50 g)	480
PORK (200/50 g)	345
RACK OF NEW ZEALAND LAMB (100 g)	435

FISH AND SEAFOOD

CANADIAN LOBSTER*	455
<i>Thermidor/ Grilled/ Boiled (100 g)</i>	
SALMON FILLETS	595
WITH BLACK QUINOA	
<i>and hollandaise sauce (240 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	410
PLAICE TURBOT* (whole), France	270
DORADO* (whole)	195
TUNA* (steak)	345
BLACK COD* (steak)	720
WILD SALMON* (steak)	260
TIGER SHRIMPS*	395
SCAMPI*	590
CARABINERO SHRIMPS*	890
SCALLOP*	495
OCTOPUS*	715
DEVILFISH*	490

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of the product before cooking*

UKRANIAN CUSINE

SALADS AND APPETIZERS

OLIVE SALAD WITH BEEF TONGUE <i>(270 g)</i>	230
VORSCHMACK <i>(290 g)</i>	260
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>	485
PICKLED MUSHROOMS <i>porcini, girolles, honey fungus (200 g)</i>	415

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, cheese or bacon. Served with sour cream (200/50/50 g)</i>	315
DUCK LEG <i>with apple mustard (220 g)</i>	535
CHICKEN KYIV <i>with mashed potato (370 g)</i>	350
HOME-STYLE POTATOES <i>with porcini mushrooms and onion (200 g)</i>	185
TURKEY CUTLETS <i>Served with buckwheat (250 g)</i>	280
VARENIKI DUMPLINGS, PLEASE CHOOSE <i>with cherries, potato and mushrooms or meat Served with sour cream (220/50 g)</i>	210
MINI CABBAGE ROLLS WITH ROE DEER MEAT <i>stewed in mushroom sauce (290 g)</i>	315
VENISON DUMPLINGS <i>(230 g)</i>	220

DESSERT

KYIV CAKE <i>(250 g)</i>	205
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SIDE DISHES

GRILLED VEGETABLES <i>eggplant, zucchini, bell pepper, tomatoes, corn (220 g)</i>	210
GRILLED CORN <i>(100 g)</i>	120
ASPARAGUS <i>(100 g)</i>	320
SPINACH <i>in creamy sauce (150 g)</i>	185
BAKED POTATO <i>with sour cream and greens (160 g)</i>	95
BOILED POTATO <i>with butter and greens (150 g)</i>	95

HOME-STYLE ICE CREAM

VANILLA (50 g)	70
CHOCOLATE (50 g)	70
NUT (50 g)	70
COCONUT (50 g)	70
STRACCIATELLA (50 g) <i>with chocolate chips</i>	70

DESSERTS

TRIO OF COCONUT DESSERTS <i>with Chia seeds and mango, strawberry and passion fruit sauces (210 g)</i>	330
CHOCOLATE AND NUT CAKE <i>with Baileys liqueur and raspberry (170 g)</i>	305
PAVLOVA WITH MASCARPONE CREAM CHEESE, BAILEYS LIQUEUR, <i>fresh bog blueberry, raspberry and strawberry (200 g)</i>	355
SPHERE WITH CHOCOLATE MOUSSE, <i>caramel and pistachios (200 g)</i>	265
CHOCOLATE FONDANT WITH VANILLA ICE CREAM <i>in pistachios and berry jam (210 g)</i>	240
NAPOLEON (240 g)	220
TIRAMISU (190 g)	260
CHEESECAKE WITH RICOTTA CHEESE <i>and maraqua (170 g)</i>	220
PANNA COTTA <i>with airy raspberry foam (140 g)</i>	220
PEAR TART <i>with ice cream (220 g)</i>	360
PISTACHIO TIRAMISU (190 g)	295
HONEY CAKE (150 g)	215

HOME-STYLE SORBET

LEMON (50 g)	70
BASIL (50 g)	70
SICILIAN ORANGE (50 g)	70
RASPBERRY (50 g)	70

FRESHLY BAKED TAKE-AWAY BREAD (NO-YEAST)

UAH 130 PER 1 KG

CIABATTA

POTATO BREAD

GRAIN BREAD

FOCACCIA BREAD
with sun-dried tomatoes and olives

WHITE ONION BREAD

GRISSINI WITH PARMESAN CHEESE

TAKE-AWAY CHEESE FROM OUR DAIRY

BURRATA (*pouch, 130 g*) 110

MOZZARELLA (*pouch, 130 g*) 95

STRACCIATELLA (*100 g*) 95

SCAMORZA (*pouch, 130 g*) 130

RICOTTA (*100 g*) 85

AFFUMICATO (*pouch, 130 g*) 95

PRIMO SALE (*100 g*) 95

CACIOCAVALLO (*100 g*) 150

CACIOTTA (*100 g*) 105

CACIOTTA (*100 g*) 115
*(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.

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