

OYSTERS

Fine de Claire №2	1 pcS	195
White Pearl №2	1 pcS	220
Black Pearl №2	1 pcS	265
*Gillardo №2	1 pcS	390
*The Black Queen №2	1 pcS	295

* served with wine sauce and lemon

CRAB AND LOBSTER

Lobster Thermidor	100	855
Lobster, please choose: • <i>steamed or grilled, served with French fries and green lettuce</i> • <i>pasta with lobster, cooked with cream or tomato sauce as you choose</i> (recommended for a company of two guests)	100	855

*the price is per 100 g of live crab or lobster

CARPACCIO AND TARTARE

Salmon carpaccio	180	680
Tartar with salmon and avocado	170	780
Tartar made of veal and walnut sauce	270	480
Shrimp tartare and fried avocado	230	490
Assorted tartar with scallop, shrimp and salmon	230	950



COLD APPETIZERS

Northern sea herring with fried potatoes	100/140	320
Duck parfait with raspberries	240	450
Caviar, please choose:		
pike	60	970
salmon	60	970
sturgeon	30	2 700
Paired with wine: <i>artichokes, grissini, sun-dried tomatoes, olives</i>	300	550
Italian meat delicacies	220	640
Assortment of elite cheeses	240	550
Pancakes with mild-cured salmon and caviar sauce	250	580
Vitello tonato with capers and bonito	170	720
Burrata cheese of our own production to choose from: with caramelized pear with arugula and cherry tomatoes	250/270	310/350

ITALIAN BRUSHETS

Bruschetta with roast beef	220	460
*Crab meat bruschetta	180	1 250
Bruschetta with marinated salmon and cream cheese	250	580
Bruschetta with tomatoes and Stracciatella cheese	240	330
Bruschetta with prosciutto	250	400

SALADS

Caprese salad with Pesto sauce	220	295
Salad with shrimp, avocado and arugula	250	520
Caramelized chicken liver salad <i>with tomatoes and chili-balsamic sauce</i>	250	365
Salad of marinated salmon and spicy sauce	230	690
Warm veal salad with teriyaki sauce and vegetables	250	575
Eel salad with seaweed in a nut sauce	300	750
*Crab meat and avocado salad	260	1 560
Stracciatella cheese salad with caramelized eggplant	250	350

HOT APPETIZERS

Cutlet Beyond Meat	320	585
Burger by Michel Saikali	450	890
*Crab cabbage rolls <i>with mozzarella and basil sauce</i>	210	980
*Baby squid stuffed with shrimp and dorado <i>with sauce Duxelles</i>	130	420
*Artichokes stuffed with crab meat	250	1 680
Chateaubriand with Argentinian sauce	300	720
Spring rolls with shrimp and caviar	190	440

SOUPS

*Cheese soup with crab	320	1 040
Fish soup from dorado and salmon from a wooden oven	320	420
Veal borscht beetroot soup <i>with pampushka doughnuts and sour cream</i>	330/40	345
Okroshka with Cancer necks	320	1 200
Okroshka with salmon and red caviar	320	650
Okroshka with venison	320	750

HOMEMADE PASTICINE

Ravioli with tiger prawns	310	720
*Ravioli with crab, truffle sauce and black caviar	270	820
Ravioli with rabbit, parmesan <i>and sun-dried tomatoes</i>	290	350

PASTA AND RISOTTO

Risotto with octopus in a creamy tomato sauce	320	920
*Pasta with seafood	400	1 140
Tagliatelle with porcini mushrooms	340	415
Risotto with porcini mushrooms and black truffle	300	770
Risotto with shrimp, stracchatella cheese and pesto sauce	300	740
Blanket pasta with venison, cheese and mint	310	720



PIZZA FROM THE WOOD OVEN

Pizza Margherita	350	330
Pizza Four-Cheese	340	490
Pizza Diablo	620	500
Pizza Caprese	605	490
Pizza Carbonara	610	490
Pizza with Martadella and sun-dried tomatoes	540	600
Pizza with chanterelles and Italian truffle	500	890
Pizza with scallop and royal mango	560	1 440
Focaccia with rosemary	200	170
Focaccia with parmesan	200	220

FISH AND SEAFOOD

*Seafood plateau <i>with potatoes, asparagus and two sauces</i>	400/150/120	2 700
Salmon with smoked garlic <i>and curry sauce</i>	380	910
Gratin of three types of fish <i>and truffle duxelles</i>	220	570
Pike cutlets <i>with hollandaise sauce and mashed potatoes</i>	280	460
Grilled shrimp with potato-coconut puree	210	910
Dorado fillet with zucchini cutlet	250	740

FRESH CATCH

AT YOUR REQUEST, GRILLED OR STEAMED

Baby squid	100	440
Shrimps	100	810
Scallop	100	980
Octopus	100	1 450
Dorado	100*	265
Turbot	100*	475
Tuna	100*	325
"Supersteak" salmon	100*	450
Sea tongue	100*	650

* the price is for 100 g of product prepared for enlargement



MAIN MEAT DISHES

Veal cheeks with truffle puree and pickled pepper sauce	360	540
Duck fillet with kimchi and smoked mussel sauce	350	740
Grilled chicken marinated in kefir with carrot puree	380	410
Pheasant meat with potatoes and demiglas sauce	250	1 080
Tender rabbit roll with seasonal vegetables and apple demiglas	520	665
Venison filet mignon with crispy leeks and WINE sauce	280	1 150

MEAT

OPEN-FIRE COOKED

Fillet Mignon, America	100	1 350
Rib Eye steak, America	100	890
Rib Eye steak, Argentina	100*	650
Chicken thigh shashlyk	180/30/20	300
Pork shashlyk	180/30/20	380
Beef shashlyk	180/30/20	720
Rack of veal	100*	350
Rack of lamb, New Zealand	100*	720

* the price is specified for 100 g of the product prepared for frying

SIDE DISHES

Mashed potatoes	260	140
Sauteed broccoli al dente with Parmesan cheese	220	340
Fried potatoes with mushrooms and onion	290	285
Grilled vegetables	200	275
Spinach with Parmesan	135	220
Asparagus steamed or grilled	140	620
Grilled artichokes	110	300
Sauce: <i>adjika, pepper, barbecue, tartare, green Aioli</i>	30	75
Young potatoes with edamame beans	300	380
Honey-cream sauce	70	200
Bread basket	200	150
Grilled corn with butter	240	220
Grilled corn with shrimp tartare	270	390
Grilled corn with red caviar sauce	260	360



DESSERTS

Chocolate storm	150	375
Medovyk	170	295
Pistachio creme brulee	150	365
Author's creamer	175	380
Coconut Tiramisu with Strawberry and Tropical Sorbet	180	340
Sparkling jelly with strawberries and crunch ice cream	170	320

* discounts are not applied to these items

ЦЕЙ ІНФОРМАЦІЙНИЙ ПРОСПЕКТ МІСТИТЬ МАТЕРІАЛИ ЩОДО ПРОДУКЦІЇ ТА ЇЇ ВИРОБНИКІВ,
ЯКА РЕАЛІЗУЄТЬСЯ НА ТЕРИТОРІЇ ЗАКЛАДУ ГРОМАДСЬКОГО ХАРЧУВАННЯ «МАЯК».
ОРИГІНАЛ МЕНЮ ЗБЕРІГАЄТЬСЯ В КУТОЧКУ СПОЖИВАЧА І НАДАЄТЬСЯ НА ПЕРШУ ВИМОГУ.
ЦІНИ ВКАЗАНІ В НАЦІОНАЛЬНІЙ ВАЛЮТІ – ГРИВНІ.

