

# Chef recommends

<b>new</b>	Assorted carpaccio with scallop, salmon and tuna Blue Fin	200	<b>950</b>
<b>new</b>	Salad with braised turkey and caramel persimmons	225	<b>420</b>
<b>new</b>	Ravioli with duck in pepper cream demi-glace	280	<b>420</b>
<b>new</b>	Veal rack with spinach and porcini mushrooms	250	<b>820</b>

## OYSTERS

*Fine de Claire No2*	1 pcS	<b>195</b>
*White Pearl No2*	1 pcS	<b>220</b>
*Black Pearl No2*	1 pcS	<b>265</b>
*Gillardo No2	1 pcS	<b>390</b>
*The Black Queen No2	1 pcS	<b>295</b>

\* served with wine sauce and lemon

## CRAB AND LOBSTER

*Lobster Thermidor	100	<b>855*</b>
*Lobster, please choose: • steamed or grilled, served with French fries and green lettuce • pasta with lobster, cooked with cream or tomato sauce as you choose (recommended for a company of two guests)	100	<b>855*</b>
*Norwegian crab claw	100	<b>1500*</b>

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

## CARPACCIO AND TARTARE

Salmon carpaccio	180	<b>680</b>
Tartar with salmon and avocado	195	<b>780</b>
Tartar made of veal and walnut sauce	190	<b>500</b>
<b>new</b> Tuna tataki with Asian drusen	175	<b>620</b>
<b>new</b> Veal carpaccio with red caviar and Piedmont truffle	165	<b>580</b>



## COLD APPETIZERS

Northern sea herring with fried potatoes	90/150	320
Duck parfait with raspberries	240	490
Caviar, please choose:		
pike	50/90	970
salmon	50/90	1100
sturgeon	30/90	3100
Paired with wine: <i>artichokes, grissini, sun-dried tomatoes, olives</i>	325	550
Italian meat delicacies	210	640
Assortment of elite cheeses	260	650
Pancakes with mild-cured salmon and caviar sauce	280	580
Vitello tonato with capers and bonito	130	840
Burrata cheese of our own production to choose from: with arugula and cherry tomatoes	260	350

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## ITALIAN BRUSHETS

Bruschetta with roast beef	190	480
*Crab meat bruschetta	135	1 100
Bruschetta with marinated salmon and cream cheese	220	580
Bruschetta with tomatoes and Stracciatella cheese	280	330
Bruschetta with duck, grapefruit and Chevre cheese	290	480

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## SALADS

Salad with shrimp, avocado and arugula	260	550
Caramelized chicken liver salad <i>with tomatoes and chili-balsamic sauce</i>	270	370
Salad of marinated salmon and spicy sauce	260	690
Eel salad with seaweed in a nut sauce	260	750
*Crab meat and avocado salad	210	1 560
Stracciatella cheese salad with caramelized eggplant	250	350
<i>new</i> Shuba salad with pickled salmon	270	480
<i>new</i> Shuba salad with tiger shrimp and red caviar	260	480
<i>new</i> *Olivier with crab meat and creamy snow	210	1560
<i>new</i> Olivier with braised pheasant and edamame beans	330	580
<i>new</i> Salad with warm veal and grilled vegetables	270	650

## HOT APPETIZERS

Cutlet Beyond Meat	300	640
Burger by Michel Saikali	350/125	890
*Crab cabbage rolls <i>with mozzarella and basil sauce</i>	220	980
*Baby squid stuffed with shrimp and dorado <i>with sauce Duxelles</i>	160	540
Spring rolls with shrimp and caviar	190	460

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## SOUPS

*Cheese soup with crab	310	1 040
Fish soup from dorado and salmon from a wooden oven	400	420
Veal borscht beetroot soup <i>with pampushka doughnuts and lard</i>	500	520
*Tom Yam with seafood	400	650
<i>new</i> Creamy mushroom soup with Piedmont truffle	390	620

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## HOMEMADE PASTICINE

*Ravioli with crab, truffle sauce and black caviar	170	880
Ravioli with rabbit, parmesan <i>and sun-dried tomatoes</i>	230	380
<i>new</i> Confetti with assorted meats, black Italian truffle and Demiglace sauce	230	580

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## PASTA AND RISOTTO

*Pasta with seafood	330	1 140
Tagliatelle with porcini mushrooms	300	450
Risotto with porcini mushrooms and black truffle	275	770
Risotto with shrimp, stracchatella cheese and pesto sauce	260	740
<i>new</i> Dumplings with duck, pear, sautéed spinach and green pistachio	345	580



## PIZZA FROM THE WOOD OVEN

Pizza Margherita	410	320
Pizza Six cheeses	540	520
Pizza Diablo	575	500
Pizza Carbonara	460	460
Pizza with Martadella and sun-dried tomatoes	545	560
Pizza with chanterelles and Italian truffle	490	890
<b>new</b> Pizza with prosciutto, young mozzarella and pistachio	500	660
<b>new</b> Beef pizza	590	680
Focaccia with rosemary	250	160
Focaccia with parmesan	265	220

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## FISH AND SEAFOOD

<b>*Seafood plateau</b> <i>with potatoes, asparagus and two sauces</i>	325/150/100/100	2 700
Salmon with smoked garlic <i>and curry sauce</i>	210	910
Pike cutlets <i>with hollandaise sauce and mashed potatoes</i>	330	460
Dorado fillet with spinach, <i>ginger and marbled onions</i>	240	720
<b>new</b> Seafood sauté with crispy brioche - with cream sauce	270	1760
- with tomato sauce	270	1760

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## FRESH CATCH

AT YOUR REQUEST, GRILLED OR STEAMED

<b>*Baby squid</b>	100*	440
<b>*Shrimps</b>	100*	810
<b>*Scallop</b>	100*	980
<b>*Octopus</b>	100*	1 450
Dorado	100*	265
Tuna	100*	325
"Supersteak" salmon	100*	450
Sea tongue	100*	650
<b>*Black cod</b>	100*	960

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



## MAIN MEAT DISHES

Veal cheeks with truffle puree and pickled pepper sauce	400	560
Tender rabbit roll with seasonal vegetables and apple demiglas	400	680
Venison filet mignon with crispy leeks and WINE sauce	240	1 150
Rosé duck fillet with pumpkin truffle puree and edamame beans	370	780
<b>new</b> Duck leg confit with persimmon and pak choi cabbage	260	580

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## 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	180/60/20	300
Pork shashlyk	180/60/20	380
Beef shashlyk	180/60/20	860
Rack of veal	100*	350
Rack of lamb, New Zealand	100*	880

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

## SIDE DISHES

Grilled avocado	130	350
Mashed potatoes	200	140
Sauteed broccoli al dente with Parmesan cheese	210	340
Fried potatoes with mushrooms and onion	210	290
Grilled vegetables	210	280
Spinach with Parmesan	75	220
Asparagus steamed or grilled	100	620
Grilled artichokes	100	300
Sauce: <i>adjika, pepper, barbecue, tartare, green Aioli</i>	40	80
Honey-cream sauce	40	120
Bread basket	210	150



## DESSERTS

Chocolate storm	150	380
Honey Cake	180	295
Pistachio creme brulee	135	365
Author's creamer	180	380
Napoleon	230	340
Dubai chocolate	100	480
<b>new</b> Assorted craft sweets	4 pcs	320

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\* 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.

