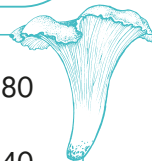


## Chef recommends

|     |                                                                  |     |     |
|-----|------------------------------------------------------------------|-----|-----|
| new | Salad with tuna and strawberries                                 | 360 | 650 |
| new | Salad with zucchini flowers, strawberries and caviare sauce      | 340 | 780 |
| new | Zucchini flowers stuffed with shrimp with beurre noisette sauce  | 165 | 600 |
| new | Creamy tomato risotto with seafood tarragon and zucchini flowers | 380 | 980 |
| new | Dumplings with strawberries                                      | 375 | 420 |

|     |                                                            |     |     |
|-----|------------------------------------------------------------|-----|-----|
| new | Creamy consommé with chanterelles and stewed rabbit meat   | 350 | 380 |
| new | Lasagna with caramel chanterelles and Argentine pistachios | 340 | 540 |
| new | Baby potatoes with Ghee butter and young chanterelles      | 240 | 420 |



### OYSTERS

|                                    |       |     |
|------------------------------------|-------|-----|
| *Fine de Claire №2*                | 1 pcS | 210 |
| *White Pearl №2*                   | 1 pcS | 250 |
| *Black Pearl №2*                   | 1 pcS | 280 |
| *Gillardo №2                       | 1 pcS | 390 |
| *The Black Queen №2                | 1 pcS | 310 |
| * served with wine sauce and lemon |       |     |

### CRAB AND LOBSTER

|                                                                                                                                                                                                                                                                   |     |       |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-------|
| *Lobster Thermidor                                                                                                                                                                                                                                                | 100 | 980*  |
| *Lobster, please choose: <ul style="list-style-type: none"><li>• steamed or grilled, served with French fries and green lettuce</li><li>• pasta with lobster, cooked with cream or tomato sauce as you choose (recommended for a company of two guests)</li></ul> | 100 | 980*  |
| *Norwegian crab claw                                                                                                                                                                                                                                              | 100 | 1500* |
| *the price is per 100 g of live crab or lobster                                                                                                                                                                                                                   |     |       |

### CARPACCIO AND TARTARE

|                                                           |     |     |
|-----------------------------------------------------------|-----|-----|
| Salmon carpaccio                                          | 180 | 680 |
| Tartar with salmon and avocado                            | 195 | 780 |
| Tartar made of veal and walnut sauce                      | 190 | 500 |
| new Tuna tataki with Asian drusen                         | 175 | 620 |
| new Veal carpaccio with red caviar and Piedmont truffle   | 160 | 600 |
| Assorted carpaccio with scallop, salmon and tuna Blue Fin | 200 | 980 |



## COLD APPETIZERS

|                                                                           |        |      |
|---------------------------------------------------------------------------|--------|------|
| Northern sea herring with fried potatoes                                  | 90/150 | 320  |
| Duck parfait with raspberries                                             | 240    | 500  |
| 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    | 570  |
| Italian meat delicacies                                                   | 210    | 640  |
| Assortment of elite cheeses                                               | 260    | 670  |
| Pancakes with mild-cured salmon and caviar sauce                          | 280    | 590  |
| Vitello tonato with capers and bonito                                     | 130    | 840  |
| Burrata cheese of our own production:<br>with arugula and cherry tomatoes | 260    | 440  |

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## ITALIAN BRUSHETS

|                                                   |     |      |
|---------------------------------------------------|-----|------|
| Bruschetta with roast beef                        | 190 | 480  |
| *Crab meat bruschetta                             | 135 | 1100 |
| Bruschetta with marinated salmon and cream cheese | 220 | 580  |
| Bruschetta with tomatoes and Stracciatella cheese | 280 | 340  |

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## SALADS

|                                                                                  |     |      |
|----------------------------------------------------------------------------------|-----|------|
| Salad with shrimp, avocado and arugula                                           | 260 | 600  |
| Caramelized chicken liver salad<br><i>with tomatoes and chili-balsamic sauce</i> | 270 | 390  |
| Salad of marinated salmon and spicy sauce                                        | 260 | 690  |
| Eel salad with seaweed in a nut sauce                                            | 260 | 760  |
| *Crab meat and avocado salad                                                     | 210 | 1570 |
| Stracciatella cheese salad with caramelized eggplant                             | 250 | 380  |
| new Salad with warm veal, teriyaki sauce and vegetables                          | 300 | 680  |
| new Salad with tuna and strawberries                                             | 360 | 650  |



HOT APPETIZERS

|                                                                   |     |     |
|-------------------------------------------------------------------|-----|-----|
| Cutlet Beyond Meat                                                | 300 | 650 |
| *Crab cabbage rolls<br>with mozzarella and basil sauce            | 220 | 980 |
| *Baby squid stuffed with shrimp and dorado<br>with sauce Duxelles | 160 | 550 |
| Spring rolls with shrimp and caviar                               | 190 | 490 |

SOUPS

|                                                    |     |      |
|----------------------------------------------------|-----|------|
| *Cheese soup with crab                             | 310 | 1100 |
| Dorado and salmon fish soup from a wood-fired oven | 400 | 450  |
| Red borscht with veal, doughnuts and bacon         | 500 | 520  |
| *Tom Yam with seafood                              | 400 | 700  |
| new Okroshka with juicy chicken                    | 435 | 410  |
| new Okroshka with king prawns                      | 480 | 860  |
| new Okroshka with tender roast beef                | 400 | 450  |

HOMEMADE PLASTICINE

|                                                                                |     |     |
|--------------------------------------------------------------------------------|-----|-----|
| *Ravioli with crab, truffle sauce and black caviar                             | 170 | 880 |
| Ravioli with rabbit, parmesan<br>and sun-dried tomatoes                        | 230 | 560 |
| new Confetti with assorted meats, black Italian truffle<br>and Demiglace sauce | 230 | 620 |
| Ravioli with duck in pepper cream demi-glace                                   | 280 | 460 |

PASTA AND RISOTTO

|                                                                       |     |      |
|-----------------------------------------------------------------------|-----|------|
| *Pasta with seafood                                                   | 330 | 1200 |
| Tagliatelle with porcini mushrooms                                    | 300 | 500  |
| Risotto with porcini mushrooms and black truffle                      | 275 | 770  |
| Risotto with shrimp, stracchatella cheese and pesto sauce             | 260 | 770  |
| new Dumplings with duck, pear, sautéed spinach<br>and green pistachio | 345 | 580  |



PIZZA FROM A WOOD-FIRED OVEN

|                                                            |     |     |
|------------------------------------------------------------|-----|-----|
| Pizza Margarita                                            | 410 | 330 |
| Pizza Six cheeses                                          | 540 | 530 |
| Pizza Diablo                                               | 575 | 510 |
| Pizza Carbonara                                            | 460 | 470 |
| Pizza with Martadella and sun-dried tomatoes               | 545 | 570 |
| Pizza with chanterelles and Italian truffle                | 490 | 890 |
| new Pizza with prosciutto, young mozzarella and prosciutto | 500 | 670 |
| new Beef pizza                                             | 590 | 690 |
| Focaccia with rosemary                                     | 250 | 160 |
| Focaccia with Parmesan cheese                              | 265 | 220 |

FISH AND SEAFOOD

|                                                                    |                 |       |
|--------------------------------------------------------------------|-----------------|-------|
| *Seafood plateau<br><i>with potatoes, asparagus and two sauces</i> | 325/150/100/100 | 2 700 |
| Salmon with smoked garlic<br><i>and curry sauce</i>                | 210             | 910   |
| Pike cutlets<br><i>with hollandaise sauce and mashed potatoes</i>  | 330             | 560   |
| Dorado fillet with spinach,<br><i>ginger and marbled onions</i>    | 240             | 760   |
| new Seafood sauté with crispy brioche                              |                 |       |
| - with cream sauce                                                 | 270             | 1760  |
| - with tomato sauce                                                | 270             | 1760  |

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   |
| Tuna                | 100* | 325   |
| "Supersteak" salmon | 100* | 450   |
| Sea tongue          | 100* | 650   |
| *Black cod          | 100* | 960   |

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



## MAIN MEAT DISHES

|                                                                             |     |     |
|-----------------------------------------------------------------------------|-----|-----|
|                                                                             | 400 | 690 |
| Veal cheeks with truffle puree<br>and pickled pepper sauce                  |     |     |
| Tender rabbit roll with seasonal vegetables<br>and apple demiglas           | 400 | 820 |
| Smoked duck breast Rose with pumpkin and truffle<br>purée and edamame beans | 370 | 780 |
| new Duck leg confit with pear and pak choi cabbage                          | 380 | 600 |
| Veal rack with spinach and porcini mushrooms                                | 250 | 820 |

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## MEAT

### OPEN-FIRE COOKED

|                           |           |       |
|---------------------------|-----------|-------|
| *Fillet Mignon, America   | 100*      | 1 350 |
| *Rib Eye steak, America   | 100*      | 900   |
| Rib Eye steak, Argentina  | 100*      | 670   |
| Chicken thigh shashlyk    | 180/60/20 | 300   |
| Pork shashlyk             | 180/60/20 | 380   |
| Beef shashlyk             | 180/60/20 | 860   |
| Rack of veal              | 100*      | 360   |
| Rack of lamb, New Zealand | 100*      | 880   |

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

## SIDE DISHES

|                                                              |     |     |
|--------------------------------------------------------------|-----|-----|
| new Young potatoes with edamame beans                        | 300 | 380 |
| Grilled avocado                                              | 130 | 360 |
| Mashed potatoes                                              | 200 | 150 |
| Sauteed broccoli al dente with Parmesan cheese               | 210 | 360 |
| Fried potatoes with mushrooms and onion                      | 210 | 310 |
| Grilled vegetables                                           | 210 | 310 |
| Spinach with Parmesan                                        | 75  | 220 |
| Asparagus steamed or grilled                                 | 100 | 620 |
| Grilled artichokes                                           | 100 | 310 |
| Sauce: <i>adjika, pepper, barbecue, tartare, green Aioli</i> | 40  | 80  |
| Honey-cream sauce                                            | 40  | 120 |
| Bread basket                                                 | 210 | 150 |
| new Grilled corn with Ghee butter and Maldon salt            | 210 | 280 |
| new Grilled corn with Asian tonkatsu sauce and cilantro      | 250 | 300 |
| new Grilled corn with shrimp tartare and red caviare         | 270 | 480 |



DESSERTS

|                        |     |     |
|------------------------|-----|-----|
| Chocolate storm        | 150 | 400 |
| Honey Cake             | 180 | 310 |
| Pistachio creme brulee | 135 | 380 |
| Author's creamer       | 180 | 380 |
| Napoleon               | 230 | 340 |
| Dubai chocolate        | 100 | 550 |

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.

