

Chef recommends

new Grilled sea tongue fillet with vegetables and caramelized chanterelles	350	1750
new Pumpkin Tom Yum with Seafood	280	695
new Tomato with Dorado, stracciatella cheese, and pike caviar	360	670
new Pumpkin risotto with lobster neck and white mushrooms	310	1950

new Creamy consommé with chanterelles and stewed rabbit meat	350	685
new Lasagna with caramel chanterelles and Argentine pistachios	340	550
new Baby potatoes with Ghee butter and young chanterelles	240	425

new Exclusive set from the brand chef	1580
• gilardo oyster tartare, caviar trio and orange foam	
• fried shrimp with young mozzarella sauce, asparagus and cracker	
• amaranth Belgian waffle with raspberries and pumpkin cheese ice cream	

OYSTERS

Fine de Claire №2	1 pcS	215
*Baby Kiss №4	1 pcS	280
*Gillardo №2	1 pcS	395
*The Black Queen №2	1 pcS	310
* served with wine sauce and lemon		

CRAB AND LOBSTER

Lobster Thermidor	100	980
Lobster, please choose:	100	980
• 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)		
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	785
Tartar made of veal and walnut sauce	190	505
new Tuna tataki with Asian drusen	175	620
new Veal carpaccio with red caviar and Piedmont truffle	160	615
Assorted carpaccio with scallop, salmon and tuna Blue Fin	200	985

COLD APPETIZERS

Northern sea herring with fried potatoes	90/150	330
Duck parfait with raspberries	240	515
Caviar, please choose:		
pike	50/90	980
salmon	50/90	1100
sturgeon	30/90	3100
Paired with wine: artichokes, grissini, sun-dried tomatoes, olives	325	590
Italian meat delicacies	210	650
Assortment of elite cheeses	260	695
Pancakes with mild-cured salmon and caviar sauce	280	598
Vitello tonato with capers and bonito	130	850
Burrata cheese of our own production: with arugula and cherry tomatoes	260	445

ITALIAN BRUSHETS

Bruschetta with roast beef	190	490
*Crab meat bruschetta	135	1100
Bruschetta with marinated salmon and cream cheese	220	585
Bruschetta with tomatoes and Straciatella cheese	280	350

SALADS

Salad with shrimp, avocado and arugula	260	650
Caramelized chicken liver salad with tomatoes and chili-balsamic sauce	270	410
Salad of marinated salmon and spicy sauce	260	695
Eel salad with seaweed in a nut sauce	260	775
*Crab meat and avocado salad	210	1570



	Stracciatella cheese salad with caramelized eggplant	250	410
new	Salad with warm veal, teriyaki sauce and vegetables	300	685
new	Salad with tuna and strawberries	360	820

HOT APPETIZERS

	Cutlet Beyond Meat	300	660
	Burger by Michel Saikali	300/125	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	560
	Spring rolls with shrimp and caviar	190	500

SOUPS

*	Cheese soup with crab	310	1105
	Dorado and salmon fish soup from a wood-fired oven	400	455
	Red borscht with veal, doughnuts and bacon	500	525
*	Tom Yam with seafood	400	705

HOMEMADE PLASTICINE

*	Ravioli with crab, truffle sauce and black caviar	170	885
	Ravioli with rabbit, parmesan <i>and sun-dried tomatoes</i>	230	565
new	Confetti with assorted meats, black Italian truffle and Demiglace sauce	230	625
	Ravioli with duck in pepper cream demi-glace	280	465

PASTA AND RISOTTO

*	Pasta with seafood	330	1205
	Tagliatelle with porcini mushrooms	300	515
	Risotto with porcini mushrooms and black truffle	275	775
	Risotto with shrimp, stracchatella cheese and pesto sauce	260	775
new	Dumplings with duck, pear, sautéed spinach and green pistachio	345	585



PIZZA FROM A WOOD-FIRED OVEN

Pizza Margarita	410	335
Pizza Six cheeses	540	535
Pizza Diablo	575	515
Pizza Carbonara	460	475
Pizza with Martadella and sun-dried tomatoes	545	575
Pizza with chanterelles and Italian truffle	490	895
new Pizza with prosciutto, young mozzarella and prosciutto	500	675
new Beef pizza	590	695
Focaccia with rosemary	250	170
Focaccia with Parmesan cheese	265	225

FISH AND SEAFOOD

*Seafood plateau <i>with potatoes, asparagus and two sauces</i>	325/150/100/100	2710
Salmon with smoked garlic <i>and curry sauce</i>	210	910
Pike cutlets <i>with hollandaise sauce and mashed potatoes</i>	330	565
new Dorado fillet with spinach, hummus, and crispy chanterelles	295	785
new Seafood sauté with crispy brioche - with cream sauce	270	1765
- with tomato sauce	270	1765

FRESH CATCH

AT YOUR REQUEST, GRILLED OR STEAMED

Baby squid	100	440
Shrimps	100	815
Scallop	100	985
Octopus	100	1 450
Dorado	100*	270
Tuna	100*	525
"Supersteak" salmon	100*	450
Sea tongue	100*	675

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



MAIN MEAT DISHES

	Veal cheeks with truffle puree and pickled pepper sauce	400	705
	Tender rabbit roll with seasonal vegetables and apple demiglas	400	845
	Smoked duck breast Rose with pumpkin and truffle purée and edamame beans	370	790
new	Duck leg confit with pear and pak choi cabbage	380	645
	Veal rack with spinach and porcini mushrooms	295	975

MEAT

OPEN-FIRE COOKED

	Fillet Mignon, America	100	1420
	Rib Eye steak, America	100	925
	Rib Eye steak, Argentina	100*	690
	Chicken thigh shashlyk	180/60/20	345
	Pork shashlyk	180/60/20	405
	Beef shashlyk	180/60/20	890
	Rack of veal	100*	370
	Rack of lamb, New Zealand	100*	890

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

SIDE DISHES

new	Young potatoes with edamame beans	300	385
	Grilled avocado	130	365
	Mashed potatoes	200	180
	Sauteed broccoli al dente with Parmesan cheese	210	365
	Fried potatoes with mushrooms and onion	210	340
	Grilled vegetables	210	315
	Spinach with Parmesan	75	225
	Asparagus steamed or grilled	100	630
	Grilled artichokes	100	320
	Sauce: <i>adjika, pepper, barbecue, tartare, green Aioli</i>	40	90
	Honey-cream sauce	40	150
	Bread basket	210	130
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	405
Honey Cake	180	365
Pistachio creme brulee	135	385
Author's creamer	180	385
Napoleon	230	375
Dubai chocolate	100	555
Dumplings with strawberries	375	460

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.

