

## OYSTERS

Fine de Claire №2*	1 pcS	135
White Pearl №2*	1 pcS	170
Black Pearl №2*	1 pcS	180
Gillardo №2	1 pcS	345
The Black Queen №2	1 pcS	235

\* served with wine sauce and lemon

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## CRAB AND LOBSTER

Lobster Thermidor	100	690*
Crab <i>please choose: steamed, with simmered butter and Asian sauce</i>	100	795*
King crab pincers <i>please choose: steamed, with simmered butter and Asian sauce</i>	100	890*
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> <i>(recommended for a company of two guests)</i>	100	605*


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

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## CARPACCIO AND TARTARE

Salmon tartare with pike caviar under citrus ponzo	110	735
Carpaccio with duck fillet and basil cold foam	200	435
Halibut and chia seed tartare	280	585
Tartar made of veal and walnut sauce	270	375
Shrimp tartare and fried avocado	230	385



## COLD APPETIZERS

Chicken liver pate with onion marmalade and brioche	150	265
Caviar, please choose: pike or salmon	60/60	455/645
Tuna and walleye cannoli	130	345
Charred peach with halibut and cardamom sauce	210	375
Tartlet with parmesan and carabiniere mousse	140	275
Shrimp terrine with green tea sauce	190	445
Paired with wine: <i>artichokes, grissini, sun-dried tomatoes, olives</i>	300	465
Italian meat delicacies	220	595
Cheese plateau with crackers	220	515
Pancakes with mild-cured salmon and caviar sauce	250	385
Vitello Tonnato with capers, sun-dried tomatoes and <i>Vitello</i> sauce	170	435

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## ITALIAN BRUSHETS

Bruschetta with roast beef	220	295
Bruschetta with marinated salmon and cream cheese	220	345
Bruschetta with tomatoes and Stracciatella cheese	240	255
Bruschetta with crab meat	220	795
Bruschetta with prosciutto	250	315

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## SALADS

Caprese salad with Pesto sauce	220	275
Salad with summer hummus and fermented young carrots	235	255
Salad of marinated salmon and spicy sauce	210	375
Salad with Chilean seabass, corn cobs in <i>green tea glaze</i>	190	535
Crab meat salad with sweet mango, avocado and <i>spinach with citrus-ginger sauce</i>	220	1 050
Warm veal salad with teriyaki sauce and vegetables	350	415
Caramelized chicken liver salad with <i>cherry tomatoes and chili-balsamic sauce</i>	270	295
Stracciatella cheese salad with caramelized eggplant	250	295



## HOT APPETIZERS

Zucchini flowers with pike caviar	200	685
Cutlet Beyond Meat	320	585
Marble veal burger	420	525
Crab cabbage rolls <i>with mozzarella and basil sauce</i>	210	495
Pancakes with chicken and mushrooms	250	235
Baby squid stuffed with shrimp and dorado <i>with sauce Duxelles</i>	130	345

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## SOUPS

Veal borscht beetroot soup <i>with pampushka doughnuts and sour cream</i>	330/40	235
Cheese soup with lemon thyme <i>served with Ubriaco cheese</i>	330	495
Kachuko with New Zealand mussels <i>and sea cucumber</i>	400	525
Tom Yam with seafood	40	535

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## PASTA AND RISOTTO

Gnocchi with strachatella and pepper sauce	290	320
Risotto with octopus in a creamy tomato sauce	320	750
Risotto with shrimps, saffron and asparagus	320	888
Tagliatelle with veal cheeks	380	315
Spicy pasta A la Olio <i>with sun-dried tomatoes and anchovies</i>	340	320



## RAVIOLI

Ravioli with rabbit, parmesan and sun-dried tomatoes	290	325
Ravioli with Garganzola cheese, <i>tarragon and Chilean seabass</i>	300	499
Ravioli with tiger prawns	310	465
Caramelle with sea bass and veal	310	599
Green ravioli with sea fish	320	295

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## PIZZA FROM THE WOOD OVEN

Pizza Margherita	350	225
Pizza Alpina	670	355
Pizza with white mushrooms	590	425
Pizza Diablo	620	335
Pizza Carbonara	610	365
Pizza with anchovies	610	295
Pizza Caprese	605	345
Pizza Four-Cheese	660	365
Focaccia with rosemary	200	135
Focaccia with parmesan	200	155

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## FISH AND SEAFOOD

Halibut with mango-chili foam	210	595
Salmon with smoked garlic <i>and curry sauce</i>	380	535
Gratin of three types of fish <i>and truffle duxelles</i>	220	465
Dorado fillet with zucchini cutlet	250	485
Panko Avocado Crab with Caviar Sauce	450	2 450
Fish croquettes in nut breading <i>and sesame sauce</i>	220	645
Seabass with basil ice cream and potato gratin	250	595
Seafood plateau <i>with potatoes, asparagus and two sauces</i>	400/150/120	1 999



## FRESH CATCH

AT YOUR REQUEST, GRILLED OR STEAMED

Baby squid	100*	295
Shrimps	100*	520
Scallop	100*	625
Octopus	100*	785
Dorado	100*	199
Turbot	100*	325
Tuna	100*	325
"Supersteak" salmon	100*	350
Sole	100*	475

\*the price is per 100g of the product ready for frying

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## MAIN MEAT DISHES

Veal with edamame beans, <i>cream cheese and orange sauce</i>	320	595
Duck fillet with kimchi and smoked mussel sauce	350	565
Tender rabbit roll with seasonal vegetables <i>and apple demiglas</i>	520	665
Veal cheeks with truffle puree <i>and pickled pepper sauce</i>	360	375

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## MEAT

OPEN-FIRE COOKED

Steak T-Bone, America	100*	499
Rib Eye steak, America	100*	770
Steak New York	100*	430
Fillet Mignon, America	100*	766
Rib Eye steak, Ukraine	100*	255
Chicken thigh shashlyk	180/30/20	255
Pork shashlyk	180/30/20	310
Beef shashlyk	180/30/20	545
Rack of veal	100*	325
Rack of lamb, Ukraine	100*	555

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



## SIDE DISHES

Mashed potatoes	260	135
Sauteed broccoli al dente with Parmesan cheese	220	235
Baked eggplant with tomatoes and cilantro	180	215
Fried potatoes with mushrooms and onion	280	190
Grilled vegetables	200	275
Spinach with Parmesan	135	199
Grilled artichokes	110	255
Sauce: <i>adjika, pepper, barbecue, tartare, green Aioli</i>	30	75
Bread basket from our bakery	350/30	115

## DESSERTS

Napoleon caramelized with praline nuts	200	245
Smetannyk	200	245
Medovyk	170	275
Strawberry and yogurt dessert	180	255

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.

