

## 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*
King crab pincers <i>please choose: steamed, with simmered butter and Asian sauce</i>	100	1 050*
Freshly caught Norwegian crab	100	1 200*
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	660*


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

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## CARPACCIO AND TARTARE

Salmon carpaccio	180	425
Carpaccio with duck fillet and basil cold foam	200	435
Tartar with salmon and avocado	170	480
Tartar made of veal and walnut sauce	270	375
Venison tartare	200	595
Shrimp tartare and fried avocado	230	385



## COLD APPETIZERS

Northern sea herring with baby potatoes	100\140	235
Chicken liver pate with onion marmalade and brioche	150	265
Caviar, please choose: pike or salmon	60/60	455/645
Tartlet with parmesan and carabinero 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	545
Pancakes with mild-cured salmon and caviar sauce	250	455
Vitello Tonnato with capers, sun-dried tomatoes and <i>Vitello sauce</i>	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 prosciutto	250	315

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## SALADS

Salad with shrimp, avocado and arugula	250	455
Olivier with veal tongue <i>under schnidt onions</i>	250	290
Vinaigrette with marinated mushrooms <i>and homemade oil</i>	270	240
Shuba salad with Atlantic herring <i>and flying fish roe</i>	250	265
Caprese salad with Pesto sauce	220	275
Salad of marinated salmon and spicy sauce	210	415
Warm veal salad with teriyaki sauce and vegetables	350	415
Caramelized chicken liver salad <i>with tomatoes and chili-balsamic sauce</i>	270	295
Stracciatella cheese salad with caramelized eggplant	250	295



## HOT APPETIZERS

Homemade dumplings with porcini mushroom julienne	290	270
Cutlet Beyond Meat	320	585
Marble veal burger	420	525
Crab cabbage rolls <i>with mozzarella and basil sauce</i>	210	555
Pancakes with chicken and mushrooms	250	235
Baby squid stuffed with shrimp and dorado <i>with sauce Duxelles</i>	130	345
Hot dog with veal cheeks and caramelized bacon	205	225
Hot dog with shrimp and red caviar	205	475
Hot dog with roast beef under white salsa	205	225
Elite shawarma with chicken	340	360
Elite shawarma with stewed veal	270	390

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## SOUPS

Catfish ears from a wood stove	320	299
Veal borscht beetroot soup <i>with pampushka doughnuts and sour cream</i>	330/40	235
Cheese soup with crab	320	495
Kachuko with New Zealand mussels <i>and sea cucumber</i>	400	525
Tom Yam with seafood	40	535

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## HOMEMADE PASTICINE

Wontons with salmon and cream cheese	220	360
Homemade dumplings with meat	220	245
Ravioli with tiger prawns	310	475
Dumplings with potatoes and porcini mushrooms	220	220
Black dumplings "Three meats"	220	270
Ravioli with rabbit, parmesan and sun-dried tomatoes	290	325



## PASTA AND RISOTTO

Pasta with seafood	400	565
Al Carbonara pasta	350	370
Risotto with porcini mushrooms	300	435
Risotto with octopus in a creamy tomato sauce	320	750
Tagliatelle with porcini mushrooms and Taleggio cheese	340	395

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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

Shashlyk from catfish	300	380
Pike cutlets <i>with hollandaise sauce and mashed potatoes</i>	280	415
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	3 200
Fish croquettes in nut breading <i>and sesame sauce</i>	220	645
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*	885
Dorado	100*	199
Turbot	100*	325
Tuna	100*	325
Catfish steak	100*	275
"Supersteak" salmon	100*	350
Sole	100*	475
Сет рибний з овочами гриль та соусами	1800	2 999

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

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## MAIN MEAT DISHES

Grilled chicken <i>marinated in kefir with carrot puree</i>	380	385
Beef stroganoff with venison <i>and porcini mushrooms</i>	320	490
Duck fillet with kimchi and smoked mussel sauce	350	585
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	385

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## MEAT

OPEN-FIRE COOKED

Fillet Mignon, America	100*	766
Steak T-Bone, America	100*	499
Rib Eye steak, America	100*	770
Steak New York	100*	1 350
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
Meat set with potatoes and porcini mushrooms	1250	2 199

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



## SIDE DISHES

Fried potatoes with white mushrooms and onions	290	225
Mashed potatoes	260	135
Sauteed broccoli al dente with Parmesan cheese	220	235
Baked eggplant with tomatoes and cilantro	180	215
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

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## DESSERTS

Crème brûlée with caramel crust and tropical sorbet	230	265
Duet of classic cheesecake with berry	230	245
Tart lemon with delicate meringue	190	225
Napoleon caramelized with praline nuts	200	245
Smetannyk	200	245
Medovyk	170	275
Pink dumplings with cottage cheese and Amaretto cherry	200	190

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## CRAFT CANDIES

Dark chocolate chili	30	75
Green banana	30	75
Cherry-melissa cocktail	30	75
Nut-grillage-pistachio	30	75
Mint-lemongrass	30	75

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.

