

## OYSTERS

*Fine de Claire №2*	1 pcS	185
*White Pearl №2*	1 pcS	210
*Black Pearl №2*	1 pcS	255
*Gillardo №2	1 pcS	380
*The Black Queen №2	1 pcS	285

\* served with wine sauce and lemon

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## CRAB AND LOBSTER

*Lobster Thermidor	100	910*
*King crab pincers <i>please choose: steamed, with simmered butter and Asian sauce</i>	100	1 200*
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	910*

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

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## CARPACCIO AND TARTARE

Salmon carpaccio	180	495
Tartar with salmon and avocado	170	580
Tartar made of veal and walnut sauce	270	395
Shrimp tartare and fried avocado	230	470



## COLD APPETIZERS

Northern sea herring with fried potatoes	100/140	235
Chicken liver pate with onion marmalade and brioche	150	265
Caviar, please choose:		
pike	60	455
salmon	60	645
sturgeon	30	2700
Shrimp and sea bass ceviche	220	555
Paired with wine: <i>artichokes, grissini, sun-dried tomatoes, olives</i>	300	499
Italian meat delicacies	220	595
Cheese plateau with crackers	220	645
Pancakes with mild-cured salmon and caviar sauce	250	485
Vitello Tonnato with capers, sun-dried tomatoes and <i>Vitello sauce</i>	170	460
Burrata cheese of our own production to choose from: with caramelized pear with arugula and cherry tomatoes	250/270	290/355

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## ITALIAN BRUSHETS

Bruschetta with roast beef	220	295
*Crab meat bruschetta	180	885
Bruschetta with marinated salmon and cream cheese	220	425
Bruschetta with tomatoes and Stracciatella cheese	240	320
Bruschetta with prosciutto	250	375

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## SALADS

Caprese salad with Pesto sauce	220	275
Salad with shrimp, avocado and arugula	250	485
Assorted tomatoes in Greek yogurt with Stracciatella cheese	220	260
Caramelized chicken liver salad with <i>cherry tomatoes and chili-balsamic sauce</i>	250	295
Salad of marinated salmon and spicy sauce	230	520
Warm veal salad with teriyaki sauce and vegetables	350	535
Eel salad with seaweed in a nut sauce	300	750
*Crab meat and avocado salad	260	1195
Stracciatella cheese salad with caramelized eggplant	250	295



## HOT APPETIZERS

Cutlet Beyond Meat	320	585
Burger by Michel Saikali	450	777
*Crab cabbage rolls <i>with mozzarella and basil sauce</i>	210	680
Pancakes with chicken and mushrooms	240	265
*Baby squid stuffed with shrimp and dorado <i>with sauce Duxelles</i>	130	395
*Artichokes stuffed with crab meat	250	975
Homemade dumplings with porcini mushroom julienne	290	290
Marble foie gras with sublimated olives and ginger pear	110/100/70	1150

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## SOUPS

*Cheese soup with crab	320	720
Fish soup from dorado and salmon from a wooden oven	320	380
Veal borscht beetroot soup <i>with pampushka doughnuts and sour cream</i>	330/40	275
*Tom Yam with seafood	400	625
Okroshka on kefir <i>with stewed veal</i>	300	290
<i>with black cod and red coffee</i>	300	510

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## HOMEMADE PASTICINE

Homemade dumplings with meat	220	245
Ravioli with tiger prawns	310	475
*Ravioli with crab, truffle sauce and black caviar	270	725
Black dumplings «Three meats»	220	270
Ravioli with rabbit, parmesan <i>and sun-dried tomatoes</i>	290	325

## PASTA AND RISOTTO

*Pasta with seafood	400	875
Risotto with porcini mushrooms	300	435
Risotto with octopus in a creamy tomato sauce	320	860
Tagliatelle with porcini mushrooms and Taleggio cheese	340	415
Al Carbonara pasta	350	370

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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	375
Pizza Carbonara	610	390
Pizza with anchovies	610	295
Pizza Caprese	605	345
Pizza Four-Cheese	660	390
Focaccia with rosemary	200	135
Focaccia with parmesan	200	190

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## FISH AND SEAFOOD

*Seafood plateau <i>with potatoes, asparagus and two sauces</i>	400/150/120	2 500
Salmon with smoked garlic <i>and curry sauce</i>	380	680
Gratin of three types of fish <i>and truffle duxelles</i>	220	510
Pike cutlets <i>with hollandaise sauce and mashed potatoes</i>	280	415
Black cod with asparagus and parsnip sauce	120/150	950
*Lobster neck with green sauce and lemon balm	170/100	1 400
Dorado fillet with zucchini cutlet	250	570

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## FRESH CATCH

AT YOUR REQUEST, GRILLED OR STEAMED

*Baby squid	100*	440
*Shrimps	100*	620
*Scallop	100*	980
*Octopus	100*	1 040
Dorado	100*	245
Turbot	100*	425
Tuna	100*	325
Cod	100*	430
«Supersteak» sturgeon	100*	470
"Supersteak" salmon	100*	350
Sole	100*	585



## MAIN MEAT DISHES

Veal cheeks with truffle puree <i>and pickled pepper sauce</i>	360	420
Beef stroganoff with veal and porcini mushrooms	320	585
Duck fillet with kimchi and smoked mussel sauce	350	675
Grilled chicken <i>marinated in kefir with carrot puree</i>	380	385
Aged veal steak «Torne de Rossini» with foie gras	300	1 555
Pheasant meat with potatoes and demiglas sauce	250	410
Tender rabbit roll with seasonal vegetables <i>and apple demiglas</i>	520	665

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## MEAT

### OPEN-FIRE COOKED

Fillet Mignon, America	100*	910
Steak T-Bone, America	100*	599
Rib Eye steak, America	100*	890
Rib Eye steak, Ukraine	100*	330
Chicken thigh shashlyk	180/30/20	280
Pork shashlyk	180/30/20	380
Beef shashlyk	180/30/20	545
BBQ pork ribs	100*	310
Rack of veal	100*	325
Rack of lamb, Ukraine	100*	595

\* 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
Fried potatoes with mushrooms and onion	290	265
Young potatoes in a creamy sauce with edamame beans	250	230
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

Coffee and Lime Panna Cotta	140	240
Sparkling jelly with strawberries and crunch ice cream	160	290
Pistachio creme brulee	150	365
Unconventional Milfay	190	255
Medovyk	170	275
Paris-Brest	250	325
Cheesecake New York	180	340

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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.

