

OYSTERS

Fine de Claire №2	1 pcS	195
White Pearl №2	1 pcS	220
Black Pearl №2	1 pcS	265
*Gillardo №2	1 pcS	390
*The Black Queen №2	1 pcS	295

* served with wine sauce and lemon

CRAB AND LOBSTER

Lobster Thermidor	100	910
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> (recommended for a company of two guests)	100	910

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

CARPACCIO AND TARTARE

Salmon carpaccio	180	510
Tartar with salmon and avocado	170	620
Tartar made of veal and walnut sauce	270	480
Shrimp tartare and fried avocado	230	490



COLD APPETIZERS

Northern sea herring with fried potatoes	100/140	320
Chicken liver pate with onion marmalade and brioche	150	280
Caviar, please choose:		
pike	60	970
salmon	60	970
sturgeon	30	2 700
Paired with wine: <i>artichokes, grissini, sun-dried tomatoes, olives</i>	300	550
Italian meat delicacies	220	640
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	720
Burrata cheese of our own production to choose from: with caramelized pear with arugula and cherry tomatoes	250/270	310/350

ITALIAN BRUSHETS

Bruschetta with roast beef	220	460
*Crab meat bruschetta	180	1 250
Bruschetta with marinated salmon and cream cheese	220	475
Bruschetta with tomatoes and Stracciatella cheese	240	330
Bruschetta with prosciutto	250	400

SALADS

Caprese salad with Pesto sauce	220	295
Salad with shrimp, avocado and arugula	250	520
Caramelized chicken liver salad with tomatoes and <i>chili-balsamic sauce</i>	250	365
Salad of marinated salmon and spicy sauce	230	550
Warm veal salad with teriyaki sauce and vegetables	250	575
Eel salad with seaweed in a nut sauce	300	750
*Crab meat and avocado salad	260	1 560
Stracciatella cheese salad with caramelized eggplant	250	350



HOT APPETIZERS

Cutlet Beyond Meat	320	585
Burger by Michel Saikali	450	890
*Crab cabbage rolls <i>with mozzarella and basil sauce</i>	210	980
*Baby squid stuffed with shrimp and dorado <i>with sauce Duxelles</i>	130	420
*Artichokes stuffed with crab meat	250	1 680
Chateaubriand with Argentinian sauce	300	720
Spring rolls with shrimp and caviar	190	440

SOUPS

*Cheese soup with crab	320	1 040
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	345
*Tom Yam with seafood	400	625

HOMEMADE PASTICINE

Ravioli with tiger prawns	310	720
Pasta ravioli with swordfish	260	840
*Ravioli with crab, truffle sauce and black caviar	270	820
Ravioli with rabbit, parmesan <i>and sun-dried tomatoes</i>	290	350

PASTA AND RISOTTO

Risotto with octopus in a creamy tomato sauce	320	920
*Pasta with seafood	400	1 140
Tagliatelle with porcini mushrooms and Taleggio cheese	340	415
Risotto with porcini mushrooms and black truffle	300	770
Risotto with shrimp, stracchatella cheese and pesto sauce	300	740



PIZZA FROM THE WOOD OVEN

Pizza Margherita	350	300
Pizza Four-Cheese	340	450
Pizza Diablo	620	450
Pizza Caprese	605	440
Pizza Carbonara	610	440
Pizza with Martadella and sun-dried tomatoes	540	550
Pizza with chanterelles and Italian truffle	500	850
Pizza with scallop and royal mango	560	1 420
Focaccia with rosemary	200	150
Focaccia with parmesan	200	200

FISH AND SEAFOOD

*Seafood plateau <i>with potatoes, asparagus and two sauces</i>	400/150/120	2 700
Salmon with smoked garlic <i>and curry sauce</i>	380	850
Gratin of three types of fish <i>and truffle duxelles</i>	220	570
Pike cutlets <i>with hollandaise sauce and mashed potatoes</i>	280	460
Red swordfish with bisque sauce	170	1 150
Croquette with caviar and king crab meat	200	1 260
Grilled shrimp with potato-coconut puree	210	910
Dorado fillet with zucchini cutlet	250	740

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
Turbot	100*	475
Tuna	100*	325
Cod	100*	1 180
«Supersteak» sturgeon	100*	470
"Supersteak" salmon	100*	350
Sole	100*	650



MAIN MEAT DISHES

Veal cheeks with truffle puree <i>and pickled pepper sauce</i>	360	540
Duck fillet with kimchi and smoked mussel sauce	350	740
Grilled chicken <i>marinated in kefir with carrot puree</i>	380	410
Aged veal steak «Torne de Rossini» with foie gras	300	1 670
Pheasant meat with potatoes and demiglas sauce	250	1 080
Tender rabbit roll with seasonal vegetables <i>and apple demiglas</i>	520	665

MEAT

OPEN-FIRE COOKED

Fillet Mignon, America	100	1 350
Rib Eye steak, America	100	890
Rib Eye steak, Ukraine	100*	330
Chicken thigh shashlyk	180/30/20	300
Pork shashlyk	180/30/20	380
Beef shashlyk	180/30/20	720
BBQ pork ribs	100*	330
Rack of veal	100*	350
Rack of lamb, New Zealand	100*	720

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

SIDE DISHES

Mashed potatoes	260	140
Sauteed broccoli al dente with Parmesan cheese	220	340
Fried potatoes with mushrooms and onion	290	285
Grilled vegetables	200	275
Spinach with Parmesan	135	220
Asparagus steamed or grilled	140	620
Grilled artichokes	110	300
Sauce: <i>adjika, pepper, barbecue, tartare, green Aioli</i>	30	75
Bread basket from our bakery	350/30	115



DESSERTS

Temptation	250	480
Chocolate storm	150	375
Medovyk	170	295
Coffee and Lime Panna Cotta	140	240
Pistachio creme brulee	150	365
Paris-Brest	250	365

* 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.

