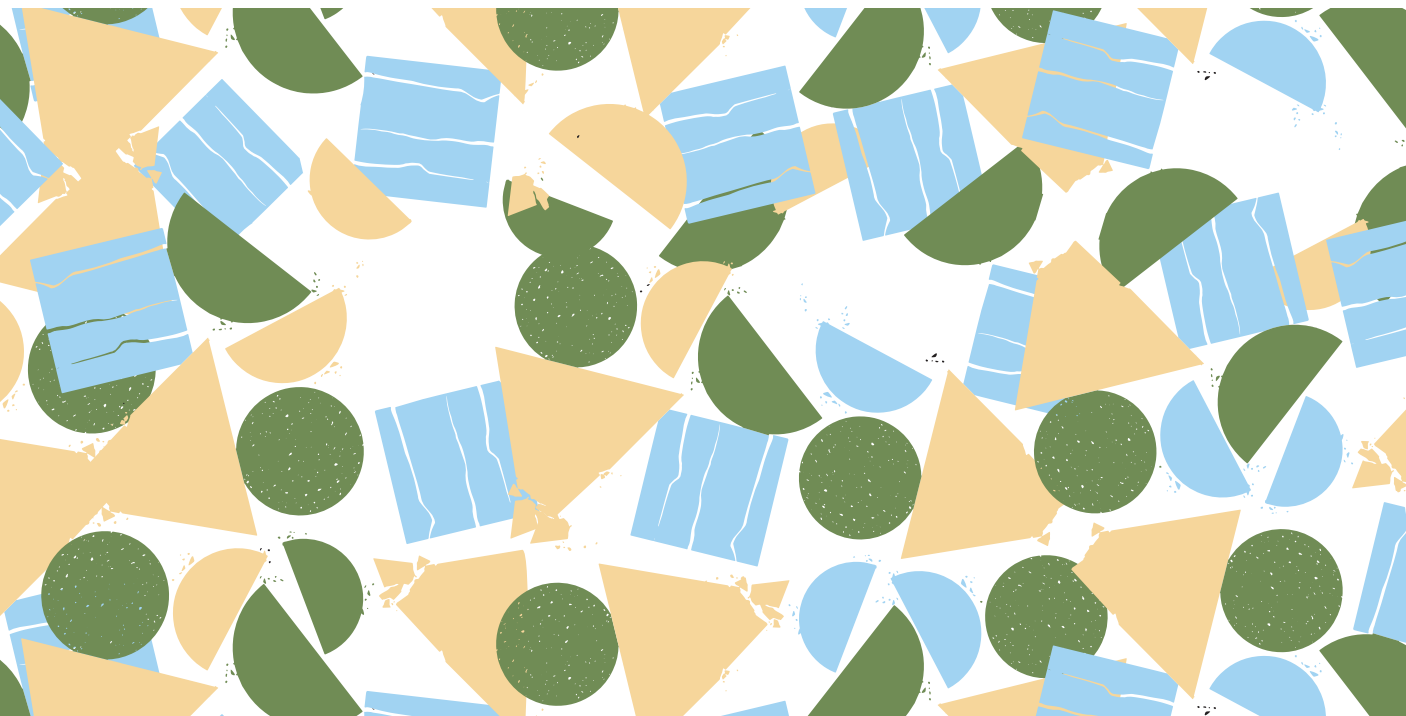




Buffalino

## BUFFALINO IS YOUR ITALIAN FAMILY!

- ◀ CHEESES OF OWN PRODUCTION AND A ROOM OF AGED CHEESES
  - ◀ ITALIAN STOVE BAKED PIZZA
  - ◀ HOMEMADE PASTA, RAVIOLI AND BREAD
  - ◀ KIDS MENU AND KIDS ROOM
  - ◀ FREE DELIVERY BY TARANTINO FAMILY
- ◀ TAKE AWAY WITH -15 % FOR ALL KITCHEN MENU
  - ◀ BREAKFAST 10:00-13:00
- ◀ BIRTHDAYS -20% FOR ALL THE KITCHEN MENU DURING THE WEEK





GET A COMPLIMENT OF YOUR CHOICE  
WITH ANY BREAKFAST:

- ▲ AROMATIC COFFEE
- ▲ BLACK OR GREEN TEA

## BREAKFASTS

### BACON AND TOMATOES TOAST OMELETTE

330 g • 190 uah

### GENTLE SCRAMBLE WITH SHRIMPS

350 g • 218 uah

### POTATO HASH BROWN WITH BENEDICT EGG AND SALMON

380 g • 275 uah

### RICOTTA CHEESECAKES WITH CUSTARD AND CHERRIES

140/50 g • 162 uah

### SHAKSHUKA BY CHEF

260 g • 162 uah

## MOZZARELLA BAR

Select the cheese of your choice. We produce all cheeses  
ourselves maintaining quality in accordance  
with traditional Italian technology.

MOZZARELLA 120 uah

BURRATA 175 uah

STRACCIATELLA\* 49 uah

RICOTTA\* 43 uah

### TASTING PLATTER OF HOME-MADE CHEESES

(mozzarella, stracciatella, burrata, ricotta)

315 uah

## MATURE CHEESES MADE IN HOUSE\*

GAUDA 48 uah

CACIOTA 48 uah

SCAMORZA 49 uah

CACIOCAVALLO 45 uah

RACLETTE 49 uah

CAMEMBERT 49 uah

STILTON 59 uah

BLACK LEMON 49 uah

TOM DE SAVOIE 49 uah

CHEDDAR 49 uah

HARD GOAT CHEESE 63 uah

VALENCAY GOAT CHEESE 42 uah

\*price per 50 g

## ANTIPASTI

### CHEESE ANTIPASTI — ITALIAN CHEESES

190 g • 355 uah

### TASTING PLATE OF AGED CHEESES OF OWN PRODUCTION

270/50/50 g • 335 uah

### MEAT ANTIPASTI — ITALIAN SAUSAGES

195 g • 335 uah

### LARGE ANTIPASTI PLATTER

(stracciatella, ricotta, mozzarella, prosciutto, salami, grilled  
vegetables, pesto sauce, tomato sauce, grissini and ciabatta)

470 g • 390 uah

SUN-DRIED TOMATOES\* 85 uah

NOCELLARA OLIVES\* 86 uah

PICKLED CAPERS\* 87 uah

PICKLED ARTICHOKE\* 75 uah

BAKED EGGPLANT\*\* 47 uah

BAKED ZUCCHINI\*\* 44 uah

BAKED PEPPER\*\* 74 uah

\*The price is for 50 g and may vary depending on weight

\*\*The price is for 100 g and may vary depending on weight

## APPETIZERS

### ROAST BEEF VITELLO TONATO NEW

175 g • 238 uah

### TENDER CHICKEN PATE WITH CRISPY CIABBATTA

120/50/30 g • 169 uah

### VEAL CARPACCIO WITH TRUFFLE FLAVOR

120 g • 234 uah

### SALMON CARPACCIO WITH PESTO SAUCE

140 g • 282 uah

### SHRIMP GUACAMOLE

210 g • 365 uah

### SALMON TARTARE WITH AVOCADO AND CAPERS

150/35/20 g • 286 uah

### VEAL TARTARE WITH PARMESAN AIOLI

140/40 g • 232 uah

## BRUSCHETTA BAR

WITH AVOCADO 180 g • 165 uah  
and stracciatella

WITH SPICY SALMON 170 g • 218 uah  
and cheese & yoghurt sauce

WITH VITELLO TONATO NEW 180 g • 218 uah  
roast beef

Dear guest, please inform your waiter about any allergies

## HOT APPETIZERS <sup>NEW</sup>

### CRISPY EGGPLANT WITH CHEESE DIPS

270 g • 198 uah

### SHRIMP POPCORN WITH MANGO DIP

150 g • 298 uah

### BABY SQUID STUFFED WITH SHRIMP AND MUSHROOMS

210 g • 365 uah

## SALADS

### TUNA SALAD WITH FRENCH POTATOES

200 g • 368 uah

### CAPRESE WITH MOZZARELLA FIOR DI LATTE AND PESTO SAUCE

250 g • 198 uah

### SALAD WITH DUCK, APPLES AND CELERY WITH NUT SAUCE <sup>NEW</sup>

250 g • 268 uah

### SHRIMP SALAD WITH AVOCADO AND ARUGULA <sup>NEW</sup>

200 g • 328 uah

### SALAD WITH STRACCIATELLA AND BAKED EGGPLANT

300 g • 215 uah

### BURRATA WITH BAKED PEPPERS, TOMATOES AND TRUFFLE FLAVOUR

255 g • 265 uah

### CAESAR WITH CHICKEN FILLET

270 g • 228 uah

### CAESAR WITH CRISPY SHRIMP

290 g • 288 uah

## SOUPS

### CHICKEN BROTH WITH EGG AND NOODLES

300 g • 110 uah

### MUSHROOM SOUP

300 g • 145 uah

### TUSCAN THICK SOUP <sup>NEW</sup>

350 g • 189 uah

### TOMATO SOUP WITH SEAFOOD <sup>NEW</sup>

300 g • 278 uah

## SIDE DISHES

### POLENTA WITH PARMESAN

150 g • 75 uah

### BAKED VEGETABLES

200 g • 178 uah

### MASHED POTATOES WITH PARMIGIANO

200 g • 68 uah

### SPINACH

150 g • 82 uah

We use natural olive oil

## PASTA AND RISOTTO

### SPAGHETTI CARBONARA

300 g • 188 uah

### LASAGNA BOLOGNESE <sup>NEW</sup>

250 g • 278 uah

### TAGLIATELLE WITH PORCINI AND GORGONZOLA

340 g • 265 uah

### TAGLIATELLE BOLOGNESE

450 g • 215 uah

### PASTA WITH SEAFOOD IN A CREAMY SAUCE

340 g • 315 uah

### PASTA WITH CHEESE SAUCE, BACON AND SMOKED CHICKEN

300 g • 285 uah

### PASTA WITH TOMATOES AND BASIL AND ARRABIATA PESTO <sup>NEW</sup>

270 g • 188 uah

### RAVIOLI WITH DUCK

250 g • 255 uah

### RISOTTO WITH PORCINI

300 g • 255 uah

### RISOTTO WITH PUMPKIN AND PARMESAN CHEESE <sup>NEW</sup>

280 g • 220 uah

## PIZZA AND FOCACCIA

### BUFFALINO PIZZA WITH CHEESE FROM OUR OWN DAIRY

500 g • 265 uah

### PIZZA WITH DRIED HAM, CAMEMBERT AND TRUFFLE

580 g • 299 uah

### MARGHERITA PIZZA

400 g • 175 uah

### QUATTRO FORMAGGI PIZZA

400 g • 268 uah

### FOUR MEATS PIZZA

430 g • 310 uah

### PIZZA WITH SPICY SALAMI AND MOZZARELLA

420 g • 258 uah

### PIZZA WITH PEAR AND GORGONZOLA CHEESE

400 g • 269 uah

### PIZZA WITH CHICKEN AND CHEDDAR CHEESE

500 g • 268 uah

### FOCACCIA WITH ROSEMARY

200 g • 78 uah

### FOCACCIA WITH MOZZARELLA CHEESE AND ROSEMARY

350 g • 118 uah

### FOCACCIA WITH PARMESAN

250 g • 118 uah



OYSTERS \*

served with lemon and sauce

FINE DE CLAIRE №0 (FRANCE) (1 PC.)  
122 uah

HALF-DOZEN FINE DE CLAIRE №0 (6 PCS.)  
AND TWO GLASSES OF PROSECCO “RIVANI”  
795 uah

DOZEN FINE DE CLAIRE №0 (12 PCS.)  
AND A BOTTLE OF PROSECCO “RIVANI”  
1450 uah

FISH AND SEAFOOD

TUNA WITH PEPPER SAUCE AND BROCCOLI  
120/190 g • 455 uah

SCALLOP WITH MASHED POTATOES,  
OYSTER MUSHROOMS AND GALANDEZ SAUCE \*  
285 g • 425 uah

SALMON IN VIENNESE SAUCE NEW  
250 g • 398 uah

BAKED DORADO FILLET  
IN MEDITERRANEAN STYLE NEW  
255 g • 388 uah

GRILLED OCTOPUS WITH BAKED POTATOES  
AND PARMESAN SAUCE \*  
310 g • 532 uah

PRICE PER 100 G OF PRODUCT  
PREPARED FOR COOKING:

SEA BASS 120 uah  
Grilled or baked

DORADO 128 uah  
Grilled or baked

MEAT AND POULTRY

STEWED RABBIT LEG  
IN A CREAMY SAUCE WITH VEGETABLES  
320 g • 298 uah

VEAL TAGLIAT WITH PORCINI MUSHROOMS  
AND CRANBERRIES NEW  
320 g • 389 uah

VEAL CHEEKS WITH TRUFFLE PURÉE  
280 g • 258 uah

VEAL MEDALLIONS  
WITH GRILLED VEGETABLES  
280 g • 389 uah

DUCK FILLET WITH PUMPKIN POLENTA  
AND SPICY PLUM NEW  
320 g • 382 uah

LEMON CHICKEN  
WITH POTATOES AND AIOLI NEW  
380 g • 325 uah

PRICE PER 100 G OF PRODUCT  
PREPARED FOR COOKING:

RIBEYE STEAK (UKRAINE)  
190 uah

\* discount does not apply

This menu contains information about the product and its manufacturer sold in the territory of food outlet Buffalino. The original menu is available in the Customer Service corner and is presented to the consumer on demand. Prices are stated in the national currency of Ukraine – the Hryvnia.

SHARING PLATTERS \*

FRUTTI DI MARE SELECTION  
(dorado, squid, sea bass and salmon, cooked  
with spices following a signature recipe)  
SERVED WITH GRILLED VEGETABLES AND SAUCES  
900/50/50/50 g • 1 820 uah

SEA PLATTER  
(shrimp, octopus, squid, scallop)  
SERVED WITH NARSHARAB, TAR-TAR, SWEET AND SOUR SAUCES  
620/50/50/50 g • 1 890 uah

MEAT PLATTER  
(pork, chicken fillet, duck fillet  
and veal marinated in herbs)  
SERVED WITH GRILLED VEGETABLES AND BERRY,  
TOMATO AND SWEET AND SOUR SAUCE  
900/50/50/50 g • 1 550 uah

KIDS MENU

TENDER OMELETTE  
200 g • 70 uah

FOUR CHESSES PIZZETA  
220 g • 168 uah

CHICKEN CUTLET WITH PUREE  
120/150 g • 135 uah

CHICKEN BROTH  
300 g • 62 uah

SPAGHETTI WITH BROCCOLI AND PEAS  
200 g • 85 uah

BEEF CUTLET WITH PUREE  
120/150 g • 145 uah

CHICKEN NUGGETS WITH FRIES  
120/150 g • 142 uah

SPAGHETTI WITH TOMATOES AND MEATBALLS  
250 g • 119 uah

RICOTTA CHEESECAKES NEW  
WITH CUSTARD AND CHERRIES  
100/40 g • 112 uah

DESSERTS

CREME BRULEE WITH LEMON SORBET NEW  
250 g • 145 uah

BASQUE CHEESECAKE  
WITH SALTED CARAMEL NEW  
150/50 g • 198 uah

DESSERT BUFFALINO  
170/50 g • 168 uah

CHOCOLATE FONDANT WITH ICE CREAM  
90/55 g • 165 uah

TIRAMISU  
150/15 g • 198 uah

HOME-MADE ICE CREAM  
50 g • 64 uah

SORBETS  
50 g • 64 uah