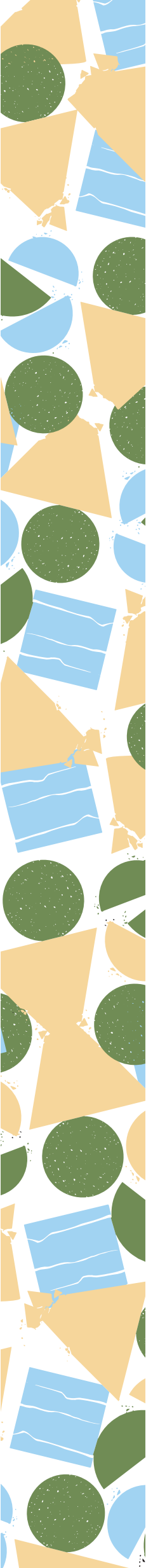




by buffalo

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:
MON-FRI 11:00-13:00
SAT-SUN 10:00-15:00
 - ◀ BIRTHDAYS -20% FOR ALL THE KITCHEN MENU DURING THE WEEK
- 



GET A COMPLIMENT OF YOUR CHOICE
WITH ANY BREAKFAST:

- ◀ UNLIMITED SPARKLING WINE
- ◀ 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

Dear guest, please inform your waiter about any allergies

OYSTERS*

served with lemon and sauce

FINE DE CLAIRE N°0 (FRANCE) (1 PC.)
122 uah

HALF-DOZEN FINE DE CLAIRE N°0 (6 PCS.)
AND TWO GLASSES OF PROSECCO “RIVANI”
795 uah

DOZEN FINE DE CLAIRE N°0 (12 PCS.)
AND A BOTTLE OF PROSECCO “RIVANI”
1450 uah

* discount does not apply

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 CIABATTA

120/50/30 g • 169 uah

VEAL CARPACCIO WITH TRUFFLE FLAVOR

120 g • 234 uah

SHRIMP GUACAMOLE

210 g • 365 uah

SALMON CARPACCIO WITH PESTO SAUCE

140 g • 282 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

HOT APPETIZERS ^{NEW}

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 ^{NEW}

250 g • 268 uah

SHRIMP SALAD WITH AVOCADO AND ARUGULA ^{NEW}

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 ^{NEW}

350 g • 189 uah

TOMATO SOUP WITH SEAFOOD ^{NEW}

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 ^{NEW}

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 ^{NEW}

270 g • 188 uah

RAVIOLI WITH DUCK

250 g • 255 uah

RISOTTO WITH PORCINI

300 g • 255 uah

RISOTTO WITH PUMPKIN AND PARMESAN CHEESE ^{NEW}

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

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

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

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

* 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.

GRILL MENU

SCALLOPS* 247 uah

SQUID* 147 uah

SALMON* 192 uah

SEA BASS* 120 uah

DORADO* 128 uah

SHRIMPS* 268 uah

CHICKEN BREAST* 64 uah

MINION STEAK (UKRAINE)* 157 uah

RIBEYE STEAK (UKRAINE)* 190 uah

PORK NECK GRILLED STEAK* 79 uah

*COST PER 100 G OF RAW PRODUCT PREPARED FOR COOKING

SAUCES OF YOUR CHOICE:

PILATE TOMATOES, PEPPER, TARTAR

BBO, SWEET CHILI

50 g • 45 uah

50 g • 55 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