

OYSTERS

Fine de Claire №2*	1 pcs	98
White Pearl №2*	1 pcs	140
Black Pearl №2*	1 pcs	155

* served with wine sauce and lemon

CRAB AND LOBSTER

King crab <i>please choose: steamed, with simmered butter and Asian sauce</i>	100	520*
King crab pincers, <i>please choose: steamed, with simmered butter and Asian sauce</i>	100	560*
Lobster, please choose: • <i>steamed or grilled, served with French fries and green lettuce</i> • <i>Lobster Thermidor</i> • <i>pasta with lobster, cooked with cream or tomato sauce as you choose (recommended for a company of two guests)</i>	100	450*

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

CARPACCIO AND TARTARE

Octopus tartare with wasabi and tobiko notes	120	465
Salmon tartare with avocado	170	355
Tuna and guacamole tartare	240	365
Beef tartare with baked eggplant and adjika	140	295
Beef carpaccio with arugula <i>and Parmesan cheese</i>	100	265
Salmon carpaccio with air-dried tomatoes <i>and Pesto sauce</i>	180	315




COLD APPETIZERS

Burrata with pear or cherry tomatoes	260	215
Guacamole, served with pita	140	145
Guacamole with shrimp / with Stracciatella cheese <i>served with pita</i>	240/220	310/210
Pumpkin hummus	150/30/100	145
Hummus with air-dried tomatoes and pita	200	115
Mathias herring with new potatoes	100/140	185
Home-style eggplant spread	160/60	125
Chicken liver pate <i>with onion marmalade and brioche</i>	150	199
Caviar, please choose: pike or salmon	50	340/430
Home-style pickles platter	330	145
Vorschmack on rye toasts	140	146
Marinated mushrooms	240	255
General's salo <i>with mustard, horseradish and green onion</i>	100/60	85
Smoked and salted fish assorted	180/60	515
Italian meat delicacies	220	425
Set of cheese made by us <i>Mozzarella, Burrata, Stracciatella, Ricotta</i>	470	315
Farm cheese	220	295
Pancakes with mild-cured salmon <i>and caviar sauce</i>	250	315

ITALIAN BRUSCHETTAS

Roast beef bruschetta	250	225
Marinated salmon and cream cheese bruschetta	250	225
Tomatoes and Stracciatella cheese bruschetta	250	195
Crab meat bruschetta	250	345



SALADS

Vegetables and feta cheese salad	260	185
Uzbek tomato salad <i>with sweet onion and greens</i>	245	540
Caprese salad with Pesto sauce	220	185
Caesar with fried shrimp / with chicken fillet	270	245/199
Salad of octopus <i>and fried new potatoes</i>	300	425
Salad of grilled vegetables <i>and Feta cheese sauce</i>	270	195
Salad with roast beef, tomatoes, Stracciatella cheese <i>and mustard sauce</i>	270	355
Olivier salad <i>with beef and home-style mayonnaise / with crab and shrimp</i>	230	195/495
«Shuba» salad with marinated salmon	220	195
Salad of chicken liver, avocado <i>and tomatoes</i>	250	205
Salad of tuna, tomatoes, arugula <i>and red onion</i>	340	385
Salad of marinated salmon <i>and spicy sauce</i>	230	285
Salad of Stracciatella cheese <i>and caramelized eggplant</i>	250	205
Salad of shrimp, avocado and arugula	250	375
Smoked venison salad with cherry tomatoes <i>and citrus nut sauce</i>	260	395
Duck salad with lychee and raspberries	190	245
Salad with baby squid and zucchini	180	255



HOT APPETIZERS

Vareniki dumplings with potatoes, <i>porcini mushrooms and sour cream</i>	300	199
Vareniki dumplings with veal meat and sour cream	240	199
Rabbit meat Wontons	300	350
Vareniki dumplings with veal meat, boiled or fried	260	165
Ravioli with mushrooms and pumpkin sauce	260	180
Potato fritters with salmon caviar and sour cream	160/35/20	215
Potato fritters with sour cream	140/30	95
Cabbage rolls with wild boar meat and sour cream	350/30	215
Crab cabbage rolls with mozzarella and basil sauce	210	365
Steamed cabbage rolls with home-style rabbit	350/30	295
Pancakes with chicken and mushrooms	240	187
Mushroom julienne	150	265
Scallop and shrimp julienne	150	285
Scallop with cauliflower puree <i>and mushroom cappuccino</i>	200	385
Baby squid stuffed with shrimp and dorado <i>with sauce Duxelles</i>	130	290

SOUPS

Minestrone	300	175
Cheese soup with crab	330	320
Pumpkin and corn soup with shrimp	300	235
Meat Solyanka	450/80	295
«Mayak» fish soup <i>with vorschmack sandwich and cold vodka shot</i>	350/45/1pcs	395
Veal borsch beetroot soup with pampushka <i>doughnuts and sour cream</i>	330/40	175
Veal Kharcho	370	185
Chicken broth with home-style noodles	300	105



WOOD-FIRED PIZZA

Pizza Margherita	350	180
Four-meat pizza	430	285
Four-Cheese pizza	340	260
Prosciutto San danielle pizza	360	265
Pear and Gorgonzola cheese pizza	400	270
Salami and tomatoes spicy pizza	420	245
Beef and vegetables BBQ pizza	530	285
Shrimp, tomato and basil pizza	530	365
Rosemary focaccia bread	200	95
Parmesan focaccia Bread	200	110

PASTA AND RISOTTO

Spaghetti with seafood, tomatoes and basil	350	410
Carbonara paste	300	185
Tagliatelle with porcini mushrooms and Gorgonzola cheese	340	215
Tagliatelle with rabbit	350	225
Four Cheese risotto	150	185
Risotto with porcini mushrooms	325	295
Risotto with shrimps	400	365

ORIENTAL CUISINE DISHES

Lagman soup	350	145
Chaikhana pilaf with mutton	350	215
Caucasian pilaf with veal	350	185
Chicken shawarma	330	185
Cheburek pies with mutton, with veal and pork or with cheese, please choose	170/30	185
Grilled eggplant with Feta cheese and cherry tomatoes	350	225
Qutab with greens and cheese	165	95
Qutab with mutton	165	145
Veal pie	165	145



FISH AND SEAFOOD

Fried seafood platter, with potatoes, asparagus and two sauces <i>(recommended for a company of two guests)</i>	400/150/120	1150
Zander cutlets with shrimp, tomato and Pesto sauce	220	365
Grilled salmon with spinach and bisque sauce	300	315
Fried crucians with sour cream and onions	240/50/40	265
Zander with porcini mushrooms and cauliflower puree	260	415
Flounder with capers and tomatoes	300	495
Seafood saute	250	545
Crab cake with guacamole and air-dried tomatoes	210	365

FRESH CATCH

AT YOUR REQUEST, GRILLED OR STEAMED

Baby squid	100*	230
Shrimps	100*	330
Scallop	100*	420
Octopus	100*	450
Dorado	100*	140
Turbot	100*	260
Brill	100*	180
Tuna	100*	280
«Supersteak» salmon	350	420
Sole	100*	350

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



MEAT AND POULTRY

Veal square with potato gratin and pepper sauce	200/150/50	630
Wild boar steak served with lingonberry sauce	180/70	265
Turkey cutlets served with spinach sauce	180/120	205
Beef Stroganoff with mashed potatoes	275	285
Veal cheeks with polenta	100/130	195
Home-style rabbit with mashed potatoes	250/130	465
Filet Mignon with cauliflower steak	280	425
Duck breast with apple gratin <i>and cherry sauce</i>	280	495
Beyond Burger with French fries	350	545

MEAT

OPEN-FIRE COOKED

T-Bone steak	100	385
Rib Eye steak, America	100	395
Fillet Mignon, America	100	405
Rib Eye steak, Ukraine	100	155
Chicken thigh shashlyk	180/30/20	178
Pork shashlyk	180/30/20	220
Beef shashlyk	180/30/20	295
Rack of veal	100	235
Rack of New Zealand lamb	100	330
Veal kebab	200/30/30	285
Turkey kebab	200/30/30	185
Mutton kebab	200/30/30	195



SIDE DISHES

Mashed potatoes	260	79
Fried potatoes with mushrooms and onion	320	109
Steamed rice	180	69
Broccoli and cauliflower steak	160	160
Grilled vegetables	213	145
Spinach with Parmesan	135	109
Steamed or grilled asparagus	100	260
Grilled artichokes	110	199
Polenta with Parmesan	150	260
Sauce: <i>adjika, pepper, barbecue, tartare, green Aioli</i>	30	35
Bread basket from our bakery	350/30	95

DESSERTS

Sour cream cake	200	199
Vareniki dumplings with cherry	250	145
Napoleon cake	160	145
Our Kiev cake with hazelnuts	220	215
Apple strudel with ice cream	240	215
Cheesecake with caramel crust	180	195
Pumpkin cheesecake with vanilla ice cream	140/50	190
Honey cake	170	185
Strawberry Meringue roulade	230	185
Pancakes with cheese and sour cream	180	180
Coconut pudding with baked banana	180	195
Home-style ice cream	50	60
Sorbets	50	60

THIS MENU CONTAINS INFORMATION ABOUT THE PRODUCT AND ITS MANUFACTURER SOLD IN THE TERRITORY OF FOOD OUTLET MAYAK. 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.

