

OYSTERS

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|--------------------|-------|-----|
| Fine de Claire №2* | 1 pcs | 99 |
| White Pearl №2* | 1 pcs | 150 |
| Black Pearl №2* | 1 pcs | 160 |
| Gillardo №2 | 1 pcs | 240 |
| The Black Queen №2 | 1 pcs | 185 |

* served with wine sauce and lemon

CRAB AND LOBSTER

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|--|-----|------|
| King crab <i>please choose: steamed, with simmered butter and Asian sauce</i> | 100 | 740* |
| King crab pincers, <i>please choose: steamed, with simmered butter and Asian sauce</i> | 100 | 575* |
| 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 | 495* |

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

CARPACCIO AND TARTARE

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|---|-----|-----|
| Octopus tartare with wasabi and tobiko notes | 120 | 499 |
| Salmon tartare with pike caviar under citrus ponzo | 170 | 399 |
| Tuna and avocado tartare | 240 | 399 |
| Veal tartare with lemon zest, spicy tabasco <i>and ciabatta croutons</i> | 220 | 325 |
| Beef carpaccio with arugula <i>and Parmesan cheese</i> | 100 | 315 |
| Salmon carpaccio with sun-dried tomatoes <i>and smoked mozzarella (WOW presentation)</i> | 220 | 455 |
| Octopus carpaccio with smoked cherry tomatoes <i>and spicy sauce</i> | 200 | 675 |
| Sea bass and shrimp ceviche with avocado <i>and tomato gazpacho</i> | 360 | 435 |



COLD APPETIZERS

| | | |
|--|-----|---------|
| Burrata with pear or cherry tomatoes | 260 | 255 |
| Chicken liver pate <i>with onion marmalade and brioche</i> | 150 | 245 |
| Caviar, please choose: pike or salmon | 50 | 380/490 |
| Paired with wine: artichokes, stuffed peppers, sun-dried tomatoes, olives, olives, grissini | 300 | 385 |
| Italian meat delicacies | 220 | 585 |
| Cheese plateau with grissini | 220 | 315 |
| Pancakes with mild-cured salmon <i>and caviar sauce</i> | 250 | 315 |
| Vitello Tonata with capers, sun-dried tomatoes <i>and Vitello sauce</i> | 200 | 315 |
| Roll with Kamchatka crab <i>and salmon caviar</i> | 265 | 750 |
| Carpaccio of a trio of tomatoes with artichokes <i>and tomato foam</i> | 290 | 310 |

ITALIAN BRUSCHETTAS

| | | |
|--|-----|-----|
| Roast beef bruschetta | 250 | 255 |
| Marinated salmon and cream cheese bruschetta | 250 | 255 |
| Tomatoes and Stracciatella cheese bruschetta | 250 | 225 |
| Crab meat bruschetta | 250 | 385 |
| Prosciutto bruschetta | 250 | 285 |



SALADS

| | | |
|--|-----|-----|
| Baku tomato salad | 250 | 480 |
| Seasonal vegetable salad | 250 | 235 |
| Caprese salad with Pesto sauce | 220 | 245 |
| Shrimp salad with avocado and arugula | 250 | 315 |
| Salad of scallops, sweet mango and baby spinach, <i>served with mustard-honey sauce and pine nuts</i> | 280 | 645 |
| Salad of marinated salmon <i>and spicy sauce</i> | 230 | 305 |
| Crab meat salad with sweet mango, avocado <i>and spinach with citrus-ginger sauce</i> | 200 | 720 |
| Salad with smoked chicken <i>and Rambol cheese</i> | 250 | 285 |
| Tuna salad with Asian dressing <i>and kale</i> | 250 | 455 |
| Smoked duck salad <i>with pear chutney</i> | 170 | 255 |
| Warm veal salad with teriyaki sauce <i>and vegetables</i> | 350 | 299 |
| Caramelized chicken liver salad <i>with cherry tomatoes and chili-balsamic sauce</i> | 250 | 275 |
| Stracciatella cheese salad <i>with caramelized eggplant</i> | 250 | 255 |



HOT APPETIZERS


| | | |
|---|-----|-----|
| Shrimp in Kataifi dough | 210 | 245 |
| Shrimp in lobster oil | 250 | 425 |
| Baked Camembert cheese | 250 | 255 |
| Octopus in Sicilian style | 300 | 455 |
| Mushroom caviar in a bun, <i>served with salad and ripe tomatoes</i> | 265 | 285 |
| Scallop with Japanese mayonnaise <i>and tobiko caviar</i> | 275 | 585 |
| Cutlet Beyond Meat | 320 | 555 |
| Marble veal burger | 420 | 485 |
| Crab cabbage rolls with mozzarella cheese <i>and basil sauce</i> | 210 | 385 |
| Pancakes with chicken and mushrooms | 240 | 205 |
| Baby squid stuffed with shrimp and dorado <i>with sauce Duxelles</i> | 130 | 315 |

SOUPS

| | | |
|--|-------------|-----|
| Crab meat Gazpacho | 300 | 425 |
| Veal borscht beetroot soup <i>with pampushka doughnuts and sour cream</i> | 330/40 | 199 |
| Cheese soup with crab | 330 | 375 |
| Fish soup with seafood | 350/45/1pcs | 415 |
| Chicken broth with home-style noodles | 300 | 165 |
| Okroshka with veal and kvass | 300 | 265 |
| Tom Yam with seafood | 300 | 415 |

RAVIOLI

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|--|-----|-----|
| Ravioli with buratta cheese, green sauce, cream <i>and trio of caviar</i> | 300 | 320 |
| Ravioli with rabbit, Parmesan cheese <i>and sun-dried tomatoes</i> | 290 | 275 |
| Ravioli with crab, bisk sauce and black truffle | 210 | 999 |
| Green ravioli with sea fish | 250 | 265 |



WOOD-FIRED PIZZA

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|----------------------------------|-----|-----|
| Pizza Margherita | 350 | 210 |
| Four-meat pizza | 430 | 325 |
| Four-Cheese pizza | 340 | 305 |
| Prosciutto San daniele pizza | 360 | 299 |
| Pear and Gorgonzola cheese pizza | 400 | 285 |
| Salami and tomatoes spicy pizza | 420 | 285 |
| Shrimp, tomato and basil pizza | 520 | 399 |
| Focaccia with rosemary | 180 | 125 |
| Focaccia with parmesan | 180 | 125 |

PASTA AND RISOTTO

| | | |
|---|-----|-----|
| Seafood pasta with tomatoes and fresh basil | 350 | 440 |
| Homemade tagliatelle with shrimp and bick sauce | 300 | 385 |
| Tagliatelle with lobster and spicy sauce | 350 | 540 |
| Four cheeses risotto | 150 | 245 |
| Porcini mushrooms risotto | 300 | 345 |
| Shrimp risotto | 400 | 410 |
| Tagliatelle with veal cheeks | 380 | 285 |
| Tagliatelle with mushrooms and Taleggio cheese | 340 | 285 |

ORIENTAL CUISINE DISHES

| | | |
|---|--------|-----|
| Lagman soup | 350 | 185 |
| Chaikhana pilaf with mutton | 350 | 245 |
| Caucasian pilaf with veal | 350 | 215 |
| Chicken shawarma | 330 | 215 |
| Chebureks to choose from: with lamb / with veal and pork / with cheese | 170/30 | 215 |
| Grilled eggplant with Feta cheese and cherry tomatoes | 350 | 255 |
| Qutab with greens and cheese | 165 | 125 |
| Qutab with mutton | 165 | 175 |
| Veal pie | 165 | 175 |



FISH AND SEAFOOD

| | | |
|--|-------------|------|
| Halibut with avocado salad | 420 | 545 |
| Salmon with smoked garlic puree and curry sauce | 380 | 422 |
| Chilean sea bass with baked avocado and <i>Ber Blanc</i> sauce | 300 | 950 |
| Dorado fillet with zucchini cutlet | 250 | 299 |
| Sea bass with chili pepper, ginger and onion chives with sesame oil, <i>baked in bamboo leaf with sesame oil</i> | 510 | 765 |
| Crab cake with guacamole and <i>air-dried tomatoes</i> | 210 | 365 |
| Fried seafood platter with potatoes, asparagus and two sauces (<i>recommended for a company of two guests</i>) | 400/150/120 | 1250 |
| Seafood saute | 250 | 575 |

FRESH CATCH

AT YOUR REQUEST, GRILLED OR STEAMED

| | | |
|---------------------|------|-----|
| Baby squid | 100* | 265 |
| Shrimps | 100* | 360 |
| Scallop | 100* | 455 |
| Octopus | 100* | 490 |
| Dorado | 100* | 195 |
| Turbot | 100* | 285 |
| Tuna | 100* | 315 |
| «Supersteak» salmon | 100* | 475 |
| Sole | 100* | 385 |

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



MEAT AND POULTRY

| | | |
|--|--------|------------|
| Wild boar steak <i>served with lingonberry sauce</i> | 200/40 | 320 |
| Veal mignon fillet with sweet potato puree <i>and al-chianti sauce</i> | 350 | 599 |
| Smoked duck fillet with apple gratin, <i>pumpkin puree and cherry sauce</i> | 280 | 545 |
| Veal cheeks with truffle puree <i>and pickled pepper sauce</i> | 360 | 345 |
| Osobuko with vegetables | 450 | 385 |
| Ribs with baked potatoes, cucumbers <i>and BBQ sauce</i> | 450 | 399 |

MEAT

OPEN-FIRE COOKED

| | | |
|--------------------------|-----------|------------|
| Fillet Mignon, America | 100* | 450 |
| T-Bone steak | 100* | 430 |
| Rib Eye steak, America | 100* | 430 |
| Steak New York | 100* | 430 |
| Skirt Steak | 100* | 430 |
| Rib Eye steak, Ukraine | 100* | 195 |
| Chicken thigh shashlyk | 180/30/20 | 210 |
| Pork shashlyk | 180/30/20 | 255 |
| Beef shashlyk | 180/30/20 | 375 |
| Rack of veal | 100* | 295 |
| Rack of New Zealand lamb | 100* | 375 |

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



SIDE DISHES

| | | |
|---|--------|-----|
| Mashed potatoes | 260 | 120 |
| Fried potatoes with mushrooms and onion | 280 | 165 |
| Steamed rice | 180 | 99 |
| Grilled vegetables | 200 | 220 |
| Spinach with Parmesan | 135 | 165 |
| Steamed or grilled asparagus | 100 | 299 |
| Young potatoes with butter and herbs | 250 | 180 |
| Grilled artichokes | 110 | 245 |
| Sauce: <i>adjika, pepper, barbecue, tartare, green Aioli</i> | 30 | 75 |
| Bread basket from our bakery | 350/30 | 105 |

DESSERTS

| | | |
|--|-----|-----|
| Sour cream cake | 200 | 225 |
| Vareniki dumplings with cherry | 250 | 195 |
| Napoleon cake | 160 | 195 |
| Our Kyiv cake with hazelnuts, Pecans <i>and chocolate brownie</i> | 220 | 265 |
| Apple strudel with ice cream | 240 | 215 |
| Cheesecake with caramel crust | 180 | 245 |
| Honey cake | 170 | 255 |
| Pancakes with cheese and sour cream | 180 | 210 |
| Coconut pudding with baked banana | 180 | 240 |
| Home-style ice cream | 50 | 85 |
| Sorbets | 50 | 80 |

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 HRYVNYIA.

