

# M E N U

## JAPAN DISHES

### GUNKAN

Salmon and avocado,  
50 52

Octopus with green  
onions, 50 95

Crab-mix, 50 95  
Eel, 50 95

### SUSHI

Salmon, 30 58

Tuna, 30 78

Eel, 30 78

Shrimp, 30 63  
Flying fish roe  
30 55

### SASHIMI

Salmon, 55 149

Tuna, 55 185

Eel, 55 198

Octopus, 55 232

### AUTEUR SUSHI

Salmon sushi with cream cheese,  
cilantro and kumquat  
34 / 55

Tuna sushi with cream cheese  
and kizami wasabi  
32 / 95

Yellowtail sushi  
with yuzu soy jelly and cilantro  
34 / 55

Eel sushi with mango salsa  
38 / 95

Crab sushi with foie gras  
34 / 165

Sea bass sushi  
with unagi kobujime  
30 / 45

### AUTEUR ROLLS

Roll with shrimp popcorn,  
cream cheese and spicy sauce  
210 / 245

Roll with tuna and spicy cucumber  
230 / 315

Roll with spicy crab  
and Aburi salmon  
270 / 355

Tempura roll  
with Chilean sea bass and mango  
220 / 315

Roll with eel  
and tempura mushrooms  
on mashed sweet potatoes  
190 / 270

Roll with marinated salmon  
and asparagus  
150 / 255

### ROLLS

California with shrimp tempura  
230 / 178

California with salmon and eel  
220 / 165

Philadelphia with salmon  
200 / 235

Green dragon  
160 / 199

Roll with eel, spicy salmon,  
mango and sauce gamo  
200 / 262

Prychal roll  
salmon, tuna, Flying fish roe, cucumber, crab mix  
220 / 333

Sakura roll  
(salmon, mango, Philadelphia cheese,  
green caviar of tobiko flying fish)  
220 / 215

## OYSTERS

Skifia №2

1 pcs 32

Fine de claire №2

1 pcs 85

Fine de claire №3

1 pcs 30

Fine de claire №4

1 pcs 35

White pearl №2

1 pcs 130

Black pearl №2

1 pcs 105

Saint Patrick №2

1 pcs 99

Ostra Regal Special №2

1 pcs 156

## TARTARE

Veal tartare with tapenade, Parmesan cheese,  
Foie gras sauce and cheese chips

180

272

Salmon tartare with Parmesan cheese,  
pike caviar and cheese chips

180

255

Tuna tartare with Parmesan cheese  
and Tom Yam sauce

185

310

## APPETIZER

Cheeses assorted

(Brunost, Grana Padano, Gorgonzola, Brie), served with nuts and honey

250

318

Meat plate (salami Picante, salami Milano, prosciutto, roast beef)  
served with air-dried tomatoes and olives

180

299

Pike caviar served with Borodino bread croutons and butter

160

329

Bruschetta with salmon served with guacamole, tomatoes and lettuce leaves

220

195

Bruschetta with roast beef served with Labneh cheese, cilantro and baked vegetables

220

198

Smoked game assorted (roe deer, wild boar, venison, venison basturma)

100/105/95

320

Chicken liver pate with Porto jelly and light ciabatta

170

125

Burrata with Cherry tomatoes, arugula and Pesto sauce

270

188

Burrata with baked paprika, tomatoes and honey

260

169

## PIZZA

Pizza with parma and cherry tomatoes

(Parma, Cherry tomatoes, Mozzarella cheese, arugula, cream sauce)

480

255

Four cheeses

(Mozzarella, Ricotta, Gorgonzola, Parmesan cheese, basil, cream sauce)

450

215

Pizza with shrimps and arugula

(Tiger shrimp tails, Mozzarella cheese, arugula, tomato-based sauce, olive oil)

470

295

Margarita

(Mozzarella cheese, tomato-based sauce, basil, olive oil)

430

150

Pizza with pear and Gorgonzola cheese

(Pear, Mozzarella, Gorgonzola cheese, cream sauce)

480

210

Pizza with spicy salami and Ricotta cheese

(Salami Picante, Mozzarella, Ricotta cheese, tomato-based sauce,  
basil, chili pepper rings)

550

245

## SALADS

Home-style salad with bell pepper, cucumber, tomatoes  
and greens. Please choose the dressing: cream or flavored oil

250

128

Greek salad with Feta cheese and Crimean onion

240

135

Salad of vegetables burnt on open fire  
(tomato, bell pepper, eggplant) with cilantro and Labneh cheese

220

172

Salad of teriyaki chicken, grilled corn, tomatoes and yogurt sauce

220

190

Salad of veal tongue, bell pepper, cucumber,  
crispy capers and Dzajiki sauce

220

199

Salad of crab meat with avocado, cherry tomatoes,  
home-style mayonnaise and Citronette sauce

210

485

Salad of shrimps, avocado, arugula, cherry tomatoes,  
pine nuts and spicy sauce

220

290

Octopus salad with fried potatoes and cherry tomatoes,  
cilantro and Crimean onions

250

398

Salad of fried tuna, lettuce mix, sesame seeds and ginger sauce

245

228

## HOT APPETIZER

Mussels in cream sauce, served with ciabatta

550 / 299

Shrimp with eggplant with Tom Yam sauce

150 / 290

Scallop with cauliflower, carrot cream

and Foie gras sauce

200 / 450

Spring rolls with shrimp, served with Mango-chili sauce

130 / 225

Mini-chebureks (meat turnover) with veal and pork

150 / 120

Mini-chebureks (meat turnover) with salmon

160 / 172

Dear friend, if you have an allergy to a product – let us know about it to our waiter!

Please let the waiter know if you are allergic to any product. This leaflet contains Information about the products and their manufacturers sold within the premises of the Prychal public catering institution. The original menu is available from the client information board Upon request. The prices are Indicated in the national currency Of Ukraine – hryvnia

## SOUPS

Cream of pumpkin soup on coconut milk, with ravioli with Burrata cheese and pumpkin seeds	250	139
Cream of mushroom soup with air-dried tomatoes	250	178
Fisherman's soup with dorado, perch fillet and salmon	350	135
Home-style broth with noodles	350	95
Borshch beetroot soup with veal, served with sour cream and salo	400	165
Cream tomato soup with seafood (mussels, squid, shrimp and dorado)	300	245

## RISOTTO AND PASTA

Risotto with seafood (squid, tiger shrimp, dorado, mussels)	310	275
Black ravioli with shrimps and bisque sauce	280	210
Ravioli with Burrata cheese with tomato Pesto sauce and almonds in caramel with green oil	330	135
Pasta with roast beef, baked vegetables and Parmesan cheese	310	265

## FISH DISHES

Seafood saute (baby squid, tiger shrimp, scallop, mussels)	650	680
Pike perch cutlets, served with mashed potatoes, vegetables, pike caviar and cream sauce	320	255
Dorado with spinach, zucchini, baked pepper, cilantro and tomato sauce	400	360
Salmon with cauliflower, spinach, Basil, carrot puree and cream sauce with mussels	320	388

## FISH AND SEAFOOD ON GRILL\*

Octopus	100	420
Scallop	100	395
Tiger shrimp 4/6	100	395
Tiger shrimp 16/20	100	110
Dorado fillet	100	190
Salmon	100	175
Tuna	100	255
Seafood Plateau (tiger shrimps, argentine shrimps, king prawns, scallops, squids, octopus)	900	1900

\* the price is given per 100g of the product ready for cooking

## BLACK SEA FISHERMAN'S CATCH

we'll fry on a pot in corn flour

Goby\*, 100 / 108

Red mullet\*, 100 / 115

Crucian carp in oil\*, 100 / 75

\* the price is given per 100g of the product ready for cooking

## GRILLED DISHES

Pork shashlik	200	195
Veal shashlik	180	350
Turkey shashlik	200	220
Rib-eye steak* Ukraine	100	190
Rib-eye steak* America	100	380
New Zealand lamb*	100	390
Rack of veal with grilled corn	240/140/50	452
Luleh kebab with chicken	200/50/30	165
Luleh kebab with veal and pork	200/50/30	195

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## MEAT DISHES

Duck breast with baked apples and pomegranate sauce	220	298
Beef Stroganoff served with mashed potatoes and pickled cucumber	320	275
Veal cheeks stewed in red wine served with a stew of five kinds of legumes and poached egg	320	275
Venison fillet in sweet and sour sauce served with bell pepper and zucchini	320	330
Chicken cutlets with mushroom sauce, served with mashed potatoes, zucchini, oyster mushrooms and carrots	150/100	185
Veal cutlets served with fried potatoes and pickles	300	195



## HOME PAGE

Pickles (tomatoes, cucumbers, sauerkraut)	300	140
Mackerel served with boiled potatoes and greens	280	192
Olivier salad with crab and tiger shrimp	275	435
Home-style salo with mustard served with Borodino bread croutons	250	135
Vorschmack served with Borodino bread croutons	200	135
Olivier salad with veal tongue	250	135
Potato flapjacks, please choose: with mushrooms or salmon	220	120/185
Stuffed cabbage mini-rolls served with sour cream and greens	200	210
Cottage cheese fritters served with sour cream and berry sauce	150/30/30	135
Sweet vareniki dumplings with cherries, served with sour cream and berry sauce	150/30/30	125

## SIDE DISHES

Spinach stewed with cream	150	105
Mashed potatoes	150	68
Asparagus	100	285
Artichoke	100	250
Fried potatoes with oyster mushrooms	150	160
Grilled vegetables	180	175

## SAUCES

Cranberry, BBQ, Peanut, Asian, Homemade adjika, Tartar

50 / 45

## DESSERTS

Honey cake	220	135
Apple pie	200	145
Chocolate Napoleon	210	155
Cheesecake «Salted caramel»	250	180
Ice cream in assortment	50	65
Sorbet in assortment	50	65

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