

• EXTENDED BREAKFASTS* •

every day 11:00 a.m. – 03:00 p.m.

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| Eggs Benedict with salmon <i>and hollandaise sauce</i> | 300 | 170 |
| Toast with avocado and goat cheese <i>on gluten-free green buckwheat flour bread</i> | 350 | 250 |
| Salmon sandwich <i>with Kimchi sauce</i> | 350 | 210 |
| Roast beef sandwich <i>with honey mustard</i> | 400 | 275 |
| Shakshouka <i>Served with ciabatta</i> | 180 | 85 |
| Omelet with salmon and avocado | 150/75/74 | 265 |
| Curd fritters Kyiv-style | 200/45/50 | 160 |
| Stuffed pancakes with vanilla curd, cranberries and raisins <i>Served with sour cream and strawberry sauce</i> | 230/50/50 | 115 |

• BREAKFAST FOR TWO* •

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Two glasses of sparkling wine

Fresh, please choose:

apple, carrot, orange, grapefruit

Chicken paste with scrunchy croutons

Shakshouka

Served with ciabatta

Eggs Benedict with salmon

and hollandaise sauce

Curd fritters Kyiv-style

Stuffed pancakes with vanilla curd,
cranberries and raisins

Served with sour cream and strawberry sauce

Tea or coffee

**Discount does not apply*



• COLD APPETIZERS •

| | g | uah |
|---|-------------|-----|
| Set of soft cheeses from our cheese factory <i>with air-dried tomatoes and arugula</i> | 660 | 395 |
| Set of meat delicacies* | 320/135 | 495 |
| Italian cheese set: Parmesan, Gorgonzola, Pecorino, Taleggio. <i>Served with strawberry and nuts</i> | 310 | 390 |
| Antipasti plate: salami Milano, prosciutto, speck, Taleggio, Parmesan, Gorgonzola. <i>Served with olives and sun-dried tomatoes*</i> | 360 | 385 |
| Fish platter* | 260/45 | 595 |
| Red caviar with pancakes* <i>and cream cheese</i> | 50/100/30 | 450 |
| Chicken paste <i>Served with Borodino bread croutons</i> | 150/80 | 195 |
| Foie gras paste <i>Served with Borodino bread croutons</i> | 150/80 | 395 |
| Baked vegetable caviar <i>with dark bread toasts</i> | 150/80 | 155 |
| Vitello tonnato | 195 | 295 |
| Pike caviar with thick buckwheat pancakes <i>and cream cheese</i> | 190 | 335 |
| Humus with vegetables and cilantro <i>Served with ciabatta</i> | 150/120/150 | 155 |
| Herring with baked potato <i>and butter</i> | 110/150 | 155 |
| Assorted vegetables: tomato, cucumber, bell pepper, celery stalk, radish, green onion, parsley <i>Served with pepper and cheese sauces</i> | 290/100 | 175 |
| Burrata from our cheese dairy <i>with Cherry tomatoes, Pesto sauce and arugula</i> | 400 | 225 |
| Beetroot with quinoa, dried fruit <i>and cream cheese</i> | 400 | 165 |
| Chopped vorschmack <i>Served with Borodino bread croutons</i> | 190 | 125 |
| Assorted home-style pickles: pickled cucumbers, tomatoes, cabbage and garlic | 400 | 165 |

**Discount does not apply*



• SALADS •

| | g | uah |
|--|-----|-----|
| Caesar salad with farm chicken | 350 | 265 |
| Caesar salad with shrimps | 250 | 285 |
| Salad of roast beef, grilled zucchini <i>and fresh vegetables with sour cream and honey mustard-based sauce</i> | 290 | 265 |
| Olivier salad with tongue | 250 | 125 |
| Olivier salad with shrimp | 320 | 195 |
| Olivier salad with crab meat* | 320 | 390 |
| Vegetable salad with Feta cheese | 315 | 175 |
| Salad of baked pumpkin <i>with roast beef and Gorgonzola cheese</i> | 220 | 175 |
| Tabouleh of quinoa, bulgur, <i>cucumber and cilantro</i> | 350 | 195 |
| Vinegret salad <i>with porcini mushrooms</i> | 300 | 155 |
| Salad mix of sun-dried tomatoes, Cherry tomatoes, champignons, <i>artichoke and Pecorino cheese</i> | 170 | 225 |
| Caprese of pink tomatoes <i>and Pesto sauce</i> | 280 | 185 |
| Warm salad of veal, arugula and Cherry tomatoes <i>with red wine and olive oil sauce</i> | 240 | 275 |
| Seafood salad* | 380 | 655 |
| Vegetable salad with tuna* <i>and poached egg</i> | 260 | 330 |
| Warm salad of squids, potatoes, tomatoes with olives and Pesto sauce | 350 | 285 |
| Asian salad of eel* <i>and avocado</i> | 235 | 395 |

**Discount does not apply*



• OYSTERS* •

| | g | uah |
|-------------------------------|-------|------------|
| Scythia No.2 (Ukraine) | 1 pcs | 60 |
| White Pearl No. 2 (France) | 1 pcs | 110 |
| Four Seasons No. 3 (France) | 1 pcs | 95 |
| Saint Patrick No. 2 (Ireland) | 1 pcs | 75 |

• JAPANESE DISHES* •

NIGIRI

| | | |
|---|---------|------------|
| Salmon | 30/15/5 | 50 |
| Octopus | 28/15/5 | 65 |
| Tiger shrimp | 30/15/5 | 55 |
| Scallop | 30/15/5 | 65 |
| Eel | 35/15/5 | 60 |
| Crab sushi with foie gras | 30/15/6 | 165 |
| Tuna sushi with cream cheese and wasabi kizami | 30/15/7 | 55 |

SASHIMI

| | | |
|--------------|---------|------------|
| Salmon | 45/15/5 | 140 |
| Octopus | 45/15/5 | 240 |
| Tiger shrimp | 45/15/5 | 190 |
| Scallop | 45/15/5 | 230 |
| Eel | 45/15/5 | 210 |

GUNKAN

| | | |
|-----------------------------------|---------|-----------|
| Salmon with tobiko in spicy sauce | 44/15/5 | 60 |
| Scallop with flying fish caviar | 37/15/5 | 60 |
| Octopus with onion | 42/15/5 | 75 |

**Discount does not apply*



• ROLLS* •

CALIFORNIA ROLL IN FLYING FISH CAVIAR

| | g | uah |
|--|----------|------------|
| with salmon | 175/15/5 | 170 |
| with eel | 185/15/5 | 220 |
| with tempura shrimp, <i>asparagus and spicy sauce</i> | 210/15/5 | 215 |

PHILADELPHIA ROLL

| | | |
|--|----------|------------|
| with salmon | 280/15/5 | 265 |
| with eel | 200/15/5 | 240 |
| with spicy tuna | 300/15/5 | 245 |
| Speciality roll with tuna, <i>salmon and red caviar</i> | 220/15/5 | 325 |
| Roll with octopus, <i>avocado and cucumber</i> | 220/15/5 | 285 |
| Red dragon | 210/15/5 | 255 |
| Green roll <i>with crispy shrimp</i> | 210/15/5 | 215 |

HAUTE ROLL

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|--|----------|------------|
| Crispy warm roll with eel | 230/15/5 | 245 |
| Unagi roll with eel | 230/15/5 | 335 |
| Tuna and spicy cucumber roll | 190/15/5 | 315 |
| Mix spice roll <i>with scallop</i> | 210/15/5 | 265 |
| Spicy crab <i>and Aburi salmon roll</i> | 210/15/6 | 365 |

**Discount does not apply*



• CARPACCIO AND TARTARE •

| | g | uah |
|--|-----|------------|
| Veal carpaccio <i>with nut sauce</i> | 125 | 220 |
| Salmon carpaccio* <i>with citrus dressing</i> | 125 | 265 |
| Tuna carpaccio with Kimchi sauce,* <i>olive and sesame oil</i> | 125 | 330 |
| Veal tartare <i>with gherkins</i> | 130 | 195 |
| Salmon tartare with avocado* <i>and Pesto sauce</i> | 140 | 255 |
| Tuna tartare with avocado,* <i>Kimchi sauce and olive oil</i> | 150 | 340 |
| Tartare trio with avocado* <i>veal, tuna, salmon</i> | 240 | 385 |

• BRUSCHETTAS •

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| Bruschetta with tomatoes <i>and Mozzarella cheese</i> | 80 | 65 |
| Bruschetta with shrimps, tomatoes <i>and Mozzarella cheese</i> | 100 | 135 |
| Bruschetta with prosciutto, tomatoes <i>and Mozzarella cheese</i> | 100 | 125 |
| Bruschetta with roast beef <i>and salted cucumber</i> | 120 | 150 |
| Bruschetta with light-salted salmon,* <i>cream cheese and sun-dried tomatoes</i> | 140 | 155 |
| Bruschetta with mild-cured sprat, <i>home-style mayonnaise and grain mustard</i> | 110 | 80 |

**Discount does not apply*



• HOT APPETIZERS •

| | g | uah |
|--|--------|------------|
| Baked eggplant with cream cheese <i>and pomegranate</i> | 225 | 175 |
| Zucchini thick pancakes with light-salted salmon <i>Served with sour cream</i> | 270 | 185 |
| Pancakes with meat <i>Served with sour cream</i> | 300 | 165 |
| Shrimps in Neapolitan sauce* | 420 | 620 |
| Baby squid sauté* | 350 | 319 |
| Mussels in cream cheese sauce | 450/70 | 275 |
| Neapolitan-style mussels | 500/70 | 285 |
| Rapa whelks with white mushrooms in cream sauce <i>Served with ciabatta</i> | 190/70 | 275 |
| Potato pancakes with pike caviar <i>Served with sour cream</i> | 280 | 290 |
| Potato pancakes <i>Served with sour cream</i> | 250 | 120 |
| Mini-chebureks (meat turnover) <i>with veal and pork</i> | 150/50 | 145 |
| Shrimp fries with mango dip* | 130/50 | 245 |
| Vareniki dumplings with meat | 250 | 165 |

**Discount does not apply*



• PASTA AND RISOTTO •

| | g | uah |
|--|-----|-----|
| Spaghetti Carbonara | 460 | 225 |
| Alfredo with chicken <i>and Parmesan cheese</i> | 420 | 195 |
| Four Cheeses fettuccine | 370 | 245 |
| Fettuccine with duck and olives | 350 | 295 |
| Black spaghetti with seafood* | 350 | 395 |
| Neapolitano | 380 | 185 |
| Risotto with white mushrooms | 300 | 195 |
| Risotto with seafood* | 415 | 395 |
| Ravioli with Burrata cheese | 300 | 195 |
| Caneloni with veal cheek | 350 | 325 |

• SOUPS •

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|---|---------------|-----|
| Home-style Ukrainian borsch beetroot soup with veal <i>Served with pampushki, salo and green onions</i> | 300/100/50/20 | 175 |
| Mushroom soup | 300 | 120 |
| Chicken broth <i>with home-style pasta and egg</i> | 400 | 95 |
| Minestrone | 320 | 95 |
| Tomato soup with seafood:* <i>octopus, squids, mussels, shrimps</i> | 550 | 780 |
| Cream of porcini soup* | 300 | 195 |
| Cream pumpkin soup | 300 | 165 |

• SIDE DISHES •

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|--------------------------------|-----|-----|
| Grilled vegetables | 230 | 95 |
| Potatoes with butter and herbs | 200 | 60 |
| Mashed potatoes | 200 | 60 |
| Mangal-cooked potatoes | 200 | 65 |
| Grilled corn | 100 | 75 |
| Grilled asparagus* | 100 | 175 |

**Discount does not apply*



• WOOD STOVE PIZZA •

| | g | uah |
|--|-----|-----|
| Margarita <i>(Mozzarella cheese, tomato sauce, basil)</i> | 400 | 155 |
| Four cheeses <i>(Gorgonzola, Parmesan, Pecorino, Mozzarella. Please choose the sauce: cream or tomato)</i> | 490 | 235 |
| Carbonara <i>(Mozzarella and Parmesan cheese, bacon, egg, cream sauce)</i> | 480 | 245 |
| Pizza with chicken and spinach <i>(Mozzarella cheese, spinach, cream sauce, truffle oil)</i> | 640 | 235 |
| Crab and shrimp pizza* | 550 | 595 |
| Milano <i>(Mozzarella cheese, salami Milano, tomato sauce)</i> | 410 | 225 |
| Diavola <i>(Mozzarella cheese, tomato sauce, sun-dried tomatoes, heavily seasoned salami Napoli)</i> | 500 | 235 |
| Speck Mascarpone <i>(Mozzarella cheese, cream cheese, speck, tomato sauce)</i> | 400 | 235 |
| Pizza with Parma ham and salami Milano <i>(Mozzarella cheese, tomato sauce, Parma ham, salami Milano, arugula)</i> | 530 | 255 |
| Pepperoni cheese <i>(Mozzarella cheese, salami Napoli Piccante, Gorgonzola cheese, tomatoes, cream sauce)</i> | 480 | 230 |
| Pear with Gorgonzola cheese <i>(Mozzarella and Gorgonzola cheese, pear, cream sauce)</i> | 450 | 210 |
| Thin focaccia with olive oil and Parmesan cheese | 100 | 60 |

*Discount does not apply



• MAIN COURSE •

| | g | uah |
|--|---------|------------|
| Chicken Kiev <i>with mashed potatoes</i> | 340 | 175 |
| Calf cheek <i>with polenta</i> | 370 | 230 |
| Veal fillet in <i>white mushroom sauce</i> | 410 | 495 |
| Turkey cutlets <i>with young potatoes</i> | 150/150 | 165 |
| Tongue steak <i>with porcini sauce</i> | 400 | 395 |
| Rabbit leg Sicilian style | 300 | 495 |
| Duck leg <i>with pumpkin puree</i> | 300 | 385 |
| Duck breast with apples <i>and orange sauce</i> | 270 | 390 |
| Pike cutlets <i>with mashed potatoes</i> | 210/150 | 195 |
| Sicilian-style octopus* | 280 | 495 |
| Mediterranean-style dorado fillet* | 280 | 365 |
| Baby chicken with blanched vegetables <i>in Demi-glace sauce</i> | 485 | 390 |
| Dover sole with young potatoes* and blanched broccoli <i>in cream sauce and almond chips</i> | 100/60 | 480 |

The price is given per 100 g of the product prepared for cooking

**Discount does not apply*



• MANGAL-COOKED • DISHES

| | g | uah |
|---|-------|------------|
| Lavash with suluguni, tomatoes and cilantro | 150 | 147 |
| Grilled chicken with Cherry tomatoes and salad mix | 1 pcs | 445 |
| Mutton lyulya kebab | 200 | 245 |
| Veal lyulya kebab | 200 | 355 |
| Chicken thigh shish kebab | 200 | 235 |
| Pork shish kebab | 200 | 295 |
| Veal shish kebab (cut) | 200 | 395 |

the price is given per 100 g of ready serving

| | | |
|------------------------|-----|------------|
| Milk-fed calf rack | 100 | 210 |
| New Zealand lamb rack* | 100 | 395 |
| Tuna* | 100 | 330 |
| Dorado* | 100 | 135 |
| Salmon fillet* | 100 | 255 |
| Shrimps 16/20* | 100 | 230 |
| Flatfish* | 100 | 325 |
| Squid* | 100 | 160 |
| Octopus* | 100 | 480 |
| Scallop* | 100 | 480 |

• STEAKS* •

the price is given per 100 g of the product prepared for roastingg

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|---|-----|------------|
| American Rib Eye <i>Black Angus breed</i> | 100 | 345 |
| American Tenderloin <i>Black Angus breed</i> | 100 | 390 |
| American Filet Mignon <i>Black Angus breed</i> | 100 | 390 |

• LOBSTERS* •

the price is given per 100 g of the product prepared for roastingg

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| Lobster with Tagliolini* <i>and Neapolitano sauce</i> | 100 | 295 |
| Lobster grilled or boiled* <i>Served with lettuce mix and Cherry tomatoes</i> | 100 | 295 |

**Discount does not apply*



• DESSERTS •

| | g | uah |
|---|-----------|------------|
| Cheesecake with lemon cream <i>and caramel popcorn</i> | 150 | 185 |
| Honey cake with salted caramel | 180 | 135 |
| Kiev Cake | 130 | 160 |
| Chocolate nut cake <i>with strawberry sorbet</i> | 100/50/40 | 95 |
| Panna Cotta with strawberry | 150/50 | 185 |
| Napoleon cake | 125 | 135 |
| “Three chocolates” cheesecake | 100 | 165 |
| Apple strudel with vanilla ice cream | 150/50 | 135 |
| Pear tart with ice cream | 220/50 | 125 |
| Fried quark pancakes <i>with sour cream and cherries</i> | 150/75/50 | 155 |
| Ice cream assorted | 50 | 50 |
| Sorbet assorted | 50 | 50 |

This menu contains information about the product and its manufacturer sold in the territory of food outlet Villa Riviera. 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.


