

<i>Oysters</i>		
Fine de Claire with salty and iodine taste	1 / 6 pcs	89/497
Saint Patrick fleshy with sea aroma and hazelnut flavor	1 / 6 pcs	95 /510
<i>Starters</i>		
Chicken liver pate served with caramelized onion and crunchy chiabatta	100/30/70	112
Forschmack Odessa-style served with crispy Borodino bread croutons and butter with flavor herbs	170	97
Herring with young potatoes and butter with marinated red onion	220	150
Grilled zucchini with ricotta, sun-dried tomatoes and basil pesto	200	195
Italian cheese set Grana Padano, Prima Donna, Gorgonzola Dolce, Goat cheese, fig jam	160/70	298
Meat antipasti set Prosciutto, Copa, salami Milano, Bresaola	160	285
Salmon carpaccio in honey-mustard sauce with Parmesan and arugula	160	289
Beef carpaccio with truffle sauce and Parmesan	180	197
Salmon and avocado tartare with Citronette sauce	220	269
Veal tartare with truffle dressing with quail egg and Parmesan	220	245
Pike caviar served with crunchy chiabatta	100/70	325
<i>Homemade mozzarella</i>		
Burrata mozzarella from our cheese dairy pouch filled with soft creamy filling of Mozzarella slices and cream	1 pcs	138
Mozzarella from our cheese dairy Soft cheese with tender creamy taste	1 pcs	99
SERVED WITH MOZZARELLA:		
Farm olives	100	89
Cherry tomatoes with fresh arugula	70/30	75
Homemade pesto sauce	30	48
Anchovies	30	72
Sun-dried tomatoes	50	65

<div> <div>RIVER</div> <div>grill</div> <div>CAFE IN PARK</div> </div>		
<i>Salads</i>		
Caesar with grilled chicken with lettuce leaves, tomatoes, crunchy croutons and quail eggs with homemade sauce	260	178
Caesar with tiger shrimps with lettuce leaves, tomatoes, crunchy croutons and quail eggs with home-style sauce	260	245
Warm mangal-salad of veal with zucchini, pepper, mushrooms, corn and green lettuce with yogurt dressing	280	226
Salad of tomatoes and stracciatella from our cheese dairy with red onion and homemade butter	250	169
Salad of fresh tuna, juicy grapefruit and avocado with Citronette sauce	240	295
Salad of Josper-baked roast beef with lettuce mix, baked bell pepper and honey-mustard dressing	230	197
Salad with Burrata from our cheese dairy served with three types of tomatoes, homemade Pesto and balsamic	330	199
<i>Bruschettas</i>		
Bruschetta with baked bell pepper and homemade Pesto	150	97
Bruschetta with salmon and avocado	150	169
Bruschetta with roast beef and baked vegetables	160	125

<i>Hot Appetizers</i>		
Buffalo chicken wings with Dorblu cheese sauce	280/40	147
Fried kundyumi dumplings with brynza cheese with sour cream	170	125
Fried kundyumi dumplings with lamb and homemade adzhika souse	170	145
Lamb qutabs dough triangles	200	165
Shrimp and stracciatella qutabs dough triangles	150	175
Crunchy Khruskit with chicken and sour cream crunchy tubes with chicken and vegetables	150	175
Grilled lavash bread with mozzarella, tomatoes and greens baked lavash bread with cheese and tomatoes	220	97
Grilled veal tongue with mushrooms served with onion and mushroom sauce	150/120	295
Chilean mussels with wine and cream sauce	500/50	348
<i>Soups</i>		
Chicken broth with homemade noodles and quail egg	300	95
Summer okroshka with tongue on kefir with mustard and horseradish	300	155
Homemade red borshch with veal served with sour cream, salo, greens and Borodino bread	300	145
<i>Pasta and risotto</i>		
Spaghetti Carbonara Homemade pasta with classic sauce and bacon	300	189
Fettuccine with tiger shrimps with zucchini, cherry tomatoes and tomato salsa	340	245
Lasagna Bolognese cooked of chopped veal, vegetables and tomato sauce	350	248
Ravioli with rabbit in creamy truffle sauce	280	225
Porcini mushroom risotto with truffle flavor with cream sauce and Parmesan	340	195

Meat and poultry

Chicken shashlik grilled meat	100	99
Pork shashlik grilled meat, recommended with BBQ sauce	100	120
Veal shashlik grilled meat	100	155
Veal and pork kebab served with vegetable mix and BBQ sauce	200/80	199
Chicken kebab served with vegetable mix and BBQ sauce	200	189
Home-style veal cutlets served with mashed potatoes and vegetables	320	210
Rabbit in sour cream sauce with vegetable fricassee	350	310

Josper-cooked meat

RACKS		
Rack of New Zealand * lamb served with garlic marmalade	100	330
Rack of veal * served with garlic marmalade	100	155
STEAKS		
Fillet Mignon * medium roast recommended	100	179
	100	365
Ribeye steak Australia * 221 days of grain fattening		
Ribeye * Ukraine 21 days of dry aging	100	169
New York strip loin* served with baked garlic * the price is per 100 g of meat prepared for grilling. Average steak weight from 300 g	100	169
WE RECOMMEND HOMEMADE SAUCE		
Barbecue, Adzhika, Cheese, Saffron, Tartare, Mushroom	50	45
SETS FOR A COMPANY		
Meat set for two persons: chicken shashlyk, pork, kebab, grilled vegetables	600/200	695
Meat set for four persons: Ribeye steak (Ukraine), chicken shashlyk, pork, rack of veal, grilled vegetables	1000/200	1190



Fish and Seafood on grill

Dorado Josper-baked whole fish	1 pcs	365
Mackerel served with grilled vegetables	1pcs/100	247
Rainbow trout served with baked vegetables and spinach	370	350
Salmon steak * grilled fish	100	178
Tuna steak * grilled fish	100	225
Black sea rapans in wine-cream sauce with onion, tomatoes and crunchy ciabatta	200/50	298
Seafood saute in tomato cream sauce squid, octopus, salmon, tiger shrimps and mussels	450/50	679
Pike cutlets with young potatoes and tender sauce of shrimps and cream	320	265
Scallops * fried until lightly brown on top	100	235
Tiger shrimps * we recommend adding saffron sauce	100	319
Octopus tentacles * grill-cooked * the price is per 100 g of product prepared for grilling	100	398
FOR A COMPANY		
Seafood platter for two persons salmon shashlyk, octopus, shrimp, asparagus	600/50	1190
Seafood platter for four persons squid, tuna, tiger shrimps, octopus, scallop, asparagus	1200/100	2490

Side dishes

Grilled potatoes	200	35
Boiled young potatoes with greens and butter	200	45
Spinach with garlic and butter	150	85
Grilled corn	100	49
Grilled vegetables bell pepper, mushrooms, zucchini, eggplant	200	95
	100	198
Grilled asparagus		

Bread

Bread basket crunchy ciabatta and grissini	100	45
Grissini cooked with Parmesan	100	49

Desserts

Ice cream: vanilla, chocolate, berry, cream-limonchelo homemade	50	48
Sorbets: mango, strawberry with mint homemade	50	55
Panna cotta served with passion fruit puree and crunchy sponge biscuits and berries	260	158
Crème brulee with mango sorbet	100/50	145
Homemade tiramisu of mascarpone cheese and tender savoyardi biscuits	200	160
River Grill's special dessert berry cream mousse with bitter chocolate taste	210	168
Chocolate lava cake served with vanilla ice cream	100/50	140
Pavlova dessert with fresh berries and passion fruit sauce	140	155
Napoleon cake "back to the childhood" served with caramel	120/30	99