

OYSTERS

Fine de Claire №2*	1 pcs	125
White Pearl №2*	1 pcs	160
Black Pearl №2*	1 pcs	170
Gillardo №2	1 pcs	275
The Black Queen №2	1 pcs	225

* served with wine sauce and lemon

CRAB AND LOBSTER

King crab <i>please choose: steamed, with simmered butter and Asian sauce</i>	100	770*
King crab pincers, <i>please choose: steamed, with simmered butter and Asian sauce</i>	100	635*
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	535*

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

CARPACCIO AND TARTARE

Octopus tartare with wasabi and tobiko notes	120	505
Salmon tartare with pike caviar under citrus ponzo	170	435
Tuna and avocado tartare	240	410
Veal tartare with lemon zest, spicy tabasco <i>and ciabatta croutons</i>	220	355
Beef carpaccio with arugula <i>and Parmesan cheese</i>	100	335
Salmon carpaccio with sun-dried tomatoes <i>and smoked mozzarella (WOW presentation)</i>	220	465
Octopus carpaccio with smoked cherry tomatoes <i>and spicy sauce</i>	200	695



COLD APPETIZERS

Burrata with pear or cherry tomatoes	255	265
Chicken liver pate with onion marmalade and brioche	150	245
Caviar, please choose: pike or salmon	50	435/520
Paired with wine: artichokes, stuffed peppers, sun-dried tomatoes, olives, olives, grissini	300	425
Italian meat delicacies	220	595
Cheese plateau with grissini	220	335
Pancakes with mild-cured salmon and caviar sauce	250	325
Vitello Tonata with capers, sun-dried tomatoes and Vitello sauce	200	325
Roll with Kamchatka crab and salmon caviar	265	765

ITALIAN BRUSCHETTAS

Roast beef bruschetta	250	265
Marinated salmon and cream cheese bruschetta	250	295
Tomatoes and Stracciatella cheese bruschetta	250	235
Crab meat bruschetta	250	435
Prosciutto bruschetta	250	295

SALADS

Seasonal vegetable salad	250	245
Caprese salad with Pesto sauce	220	255
Shrimp salad with avocado and arugula	250	325
Salad of marinated salmon and spicy sauce	230	355
Crab meat salad with sweet mango, avocado and spinach with citrus-ginger sauce	200	735
Salad with smoked chicken and Rambol cheese	250	295
Tuna salad with Asian dressing and kale	250	465
Smoked duck salad with pear chutney	165	295
Warm veal salad with teriyaki sauce and vegetables	350	340
Caramelized chicken liver salad with cherry tomatoes and chili-balsamic sauce	250	295
Stracciatella cheese salad with caramelized eggplant	250	275



HOT APPETIZERS

Shrimp in Kataifi dough	210	280
Shrimp in lobster oil	250	485
Baked Camembert cheese	250	310
Octopus in Sicilian style	300	630
Cutlet Beyond Meat	320	575
Marble veal burger	420	510
Crab cabbage rolls with mozzarella cheese and basil sauce	210	435
Pancakes with chicken and mushrooms	240	225
Baby squid stuffed with shrimp and dorado <i>with sauce Duxelles</i>	130	325

SOUPS

Veal borscht beetroot soup <i>with pampushka doughnuts and sour cream</i>	330/40	199
Cheese soup with crab	330	425
Fish soup with seafood	350/45/1pcs	420
Chicken broth with home-style noodles	300	175
Tom Yam with seafood	300	435

PASTA AND RISOTTO

Seafood pasta with tomatoes and fresh basil	350	450
Homemade tagliatelle with shrimp and bick sauce	300	410
Tagliatelle with lobster and spicy sauce	350	575
Four cheeses risotto	150	265
Porcini mushrooms risotto	300	355
Shrimp risotto	400	435
Tagliatelle with veal cheeks	380	295
Tagliatelle with mushrooms and Taleggio cheese	340	345



RAVIOLI

Ravioli with buratta cheese, green sauce, cream <i>and trio of caviar</i>	300	345
Ravioli with rabbit, Parmesan cheese and sun-dried tomatoes	290	310
Ravioli with crab, bisk sauce and black truffle	185	999
Green ravioli with sea fish	250	275

WOOD-FIRED PIZZA

Pizza Margherita	350	210
Four cheeses pizza	660	350
Alpina pizza	670	335
Pizza with porcini mushrooms	590	410
Devil's pizza	620	280
Pizza Caprese	605	320
Pizza Carbonara	610	310
Pizza with anchovies	610	280
Focaccia with rosemary	180	125
Focaccia with parmesan	180	125

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 <i>and cherry tomatoes</i>	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	565
Salmon with smoked garlic puree and curry sauce	380	435
Chilean sea bass with baked avocado and Ber Blanc sauce	300	975
Dorado fillet with zucchini cutlet	250	325
Sea bass with chili pepper, ginger and onion chives with sesame oil, baked in bamboo leaf with sesame oil	510	785
Crab cake with guacamole and air-dried tomatoes	210	435
Fried seafood platter with potatoes, asparagus and two sauces (recommended for a company of two guests)	400/150/120	1600
Seafood saute	250	665

FRESH CATCH

AT YOUR REQUEST, GRILLED OR STEAMED

Baby squid	100*	280
Shrimps	100*	370
Scallop	100*	470
Octopus	100*	510
Dorado	100*	199
Turbot	100*	295
Tuna	100*	325
«Supersteak» salmon	100*	295
Sole	100*	395

*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	330
Veal mignon fillet with sweet potato puree <i>and al-chianti sauce</i>	320	610
Smoked duck fillet with apple gratin, <i>pumpkin puree and cherry sauce</i>	280	555
Veal cheeks with truffle puree <i>and pickled pepper sauce</i>	360	355
Osobuko with vegetables	450	395
Ribs with baked potatoes, cucumbers <i>and BBQ sauce</i>	450	410

MEAT OPEN-FIRE COOKED

Fillet Mignon, America	100*	520
T-Bone steak	100*	499
Rib Eye steak, America	100*	470
Steak New York	100*	430
Skirt Steak	100*	430
Rib Eye steak, Ukraine	100*	225
Chicken thigh shashlyk	180/30/20	235
Pork shashlyk	180/30/20	270
Beef shashlyk	180/30/20	470
Rack of veal	100*	310
Rack of New Zealand lamb	100*	445

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SIDE DISHES

Mashed potatoes	260	130
Fried potatoes with mushrooms and onion	280	185
Steamed rice	180	110
Grilled vegetables	200	265
Spinach with Parmesan	135	195
Steamed or grilled asparagus	100	325
Grilled artichokes	110	245
Sauce: <i>adjika, pepper, barbecue, tartare, green Aioli</i>	30	75
Bread basket from our bakery	350/30	105

DESSERTS

Strawberry and yogurt dessert	180	255
Coffee and banana cake	250	275
Milfey	210	245
Napoleon caramelized with praline nuts	200	225
Chia pudding with mango tarator	240	275
Smetannyk	200	235
Medovyk	170	265



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.

