

OYSTERS

Fine de Claire №2*	1 pcs	98
White Pearl №2*	1 pcs	140
Black Pearl №2*	1 pcs	155

* served with wine sauce and lemon

CRAB AND LOBSTER

King crab <i>please choose: steamed, with simmered butter and Asian sauce</i>	100	510*
King crab pincers, <i>please choose: steamed, with simmered butter and Asian sauce</i>	100	560*
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	450*

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

CARPACCIO AND TARTARE

Octopus tartare with wasabi and tobiko notes	120	465
Salmon tartare with avocado	140/30/30	295
Tuna and guacamole tartare	140	325
Beef tartare with baked eggplant and adjika	140	295
Beef carpaccio with arugula <i>and Parmesan cheese</i>	100	265
Salmon carpaccio with air-dried tomatoes <i>and Pesto sauce</i>	180	315



COLD APPETIZERS

Bruschetta with marinated salmon <i>and cream cheese</i>	250	225
Bruschetta with tomatoes <i>and Stracciatella cheese</i>	250	195
Bruschetta with crab meat	250	345
Guacamole, served with pita	140	145
Guacamole with shrimp / with Stracciatella cheese <i>served with pita</i>	100/80	310/210
Hummus with air-dried tomatoes and pita	200	110
Mathias herring with new potatoes	100/140	135
Home-style eggplant spread	160/60	115
Chicken liver pate <i>with onion marmalade and brioche</i>	150	199
Caviar, please choose: pike or salmon	50	340/430
Home-style pickles platter	330	145
Vorschmack on rye toasts	140	146
Marinated mushrooms	240	255
General's salo <i>with mustard, horseradish and green onion</i>	100/60	85
Smoked and salted fish assorted	180/60	515
Italian meat delicacies	130	305
Set of cheese made by us <i>Mozzarella, Burrata, Stracciatella, Ricotta</i>	470	315
Farm cheese	220	295



SALADS

Light salad of fresh vegetables <i>and marinated artichoke</i>	280	204
Uzbek tomato salad <i>with sweet onion and greens</i>	245	540
Uzbek tomato salad with Stracciatella cheese, <i>sweet onion and greens</i>	245/70	580
Salad of home-style Burrata cheese <i>with baked pepper</i>	220	225
Caprese salad with Pesto sauce	220	185
Caesar with fried shrimp / with chicken fillet	270	235/199
Salad of octopus <i>and fried new potatoes</i>	300	425
Salad of grilled vegetables <i>and Feta cheese sauce</i>	270	195
Warm salad of beef, eggplant <i>and onion sauce</i>	260	265
Mediterranean salad of seafood <i>and cherry tomatoes</i>	230	445
Olivier salad with beef <i>and home-style mayonnaise</i>	230	195
Olivier salad with crab and shrimp	240	495
«Shuba» salad with marinated salmon	220	195
Salad of chicken liver, avocado <i>and tomatoes</i>	250	205
Salad of tuna, tomatoes, arugula <i>and red onion</i>	340	385
Salad of marinated salmon <i>and spicy sauce</i>	230	285
Salad of Stracciatella cheese <i>and caramelized eggplant</i>	250	205
Salad of shrimp, avocado and arugula	250	375



HOT APPETIZERS

Vareniki dumplings with potatoes, <i>porcini mushrooms and sour cream</i>	300	199
Vareniki dumplings with cabbage and sour cream	300	145
Vareniki dumplings with veal meat and sour cream	240	199
Vareniki dumplings with veal meat, boiled or fried	260	185
Potato fritters with salmon caviar and sour cream	160	185
Potato fritters with sour cream	140/30	95
Cabbage rolls with wild boar meat and sour cream	350/30	215
Crab cabbage rolls with mozzarella and basil sauce	210	365
Steamed cabbage rolls with home-style rabbit	350/30	295
Pancakes with chicken and mushrooms	240	187
Pancakes with mild-cured salmon and caviar sauce	250	295
Mushroom julienne	150	265
Scallop and shrimp julienne	150	285
Baby squid stuffed with shrimp and dorado <i>with sauce Duxelles</i>	260	290

SOUPS

Minestrone	300	175
Ayran okroshka <i>with turkey or beef, please choose</i>	375	145
Classic gazpacho with crab meat	300	265
Meat Solyanka	450/80	295
«Mayak» fish soup <i>with vorschmack sandwich and cold vodka shot</i>	350/45/1pcs	395
Veal borsch beetroot soup with pampushka <i>doughnuts and sour cream</i>	330/40	175
Veal Kharcho	370	185
Chicken broth with home-style noodles	300	105
Porcini mushroom soup	300	195



PASTA AND RISOTTO

Spaghetti with seafood, tomatoes and basil	350	410
Carbonara paste	300	185
Tagliatelle with porcini mushrooms and Gorgonzola cheese	340	215
Tagliatelle with rabbit	350	225
Four Cheese risotto	150	185
Risotto with porcini mushrooms	325	295
Risotto with shrimps	400	365

ORIENTAL CUISINE DISHES

Lagman soup	350	145
Chaikhana pilaf with mutton	350	215
Caucasian pilaf with veal	350	185
Chicken shawarma	330	175
Cheburek pies with mutton, <i>with veal and pork or with cheese, please choose</i>	170/30	165
Grilled eggplant with Feta cheese <i>and Uzbek tomatoes</i>	350	365
Qutab with greens and cheese	165	95
Qutab with mutton	165	125
Veal pie	165	145

MEAT AND POULTRY

Crab cake with guacamole <i>and air-dried tomatoes</i>	200/40	365
Wild boar steak served with lingonberry sauce	180/70	265
Turkey cutlets served with spinach sauce	180/120	205
Beef Stroganoff with mashed potatoes	275	285
Veal cheeks with polenta	100/130	195
Home-style rabbit with mashed potatoes	350	265
Filet Mignon with cauliflower steak	280	425
Duck breast with new potatoes, <i>served with berry sauce</i>	280	495
Beyond Burger with French fries	350	545



FISH AND SEAFOOD

Fried seafood platter, with potatoes, asparagus and two sauces <i>(recommended for a company of two guests)</i>	400/150/120	1150
Zander cutlets with shrimp, tomato and Pesto sauce	220	365
Grilled salmon with spinach and bisque sauce	300	315
Fried crucians with sour cream and onions	240/50/40	265
Zander with porcini mushrooms and cauliflower puree	260	415
Flounder with capers and tomatoes	300	495
Seafood saute	250	545

FRESH CATCH

AT YOUR REQUEST, GRILLED OR STEAMED

Baby squid	100*	230
Shrimps	100*	330
Scallop	100*	420
Octopus	100*	450
Dorado	100*	140
Turbot	100*	260
Brill	100*	180
Tuna	100*	280
«Supersteak» salmon	350	420
Sole	100*	350

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



MEAT

OPEN-FIRE COOKED

Rib Eye steak, America	100	385
Fillet Mignon, America	100	405
Rib Eye steak, Ukraine	100	155
Chicken thigh shashlyk	180/30/20	178
Pork shashlyk	180/30/20	220
Beef shashlyk	180/30/20	295
Rack of veal	100	235
Rack of New Zealand lamb	100	330
Veal kebab	200/30/30	285
Turkey kebab	200/30/30	185
Mutton kebab	200/30/30	195

SIDE DISHES

Mashed potatoes	260	79
Fried potatoes with mushrooms and onion	320	109
Steamed rice	180	69
Broccoli and cauliflower steak	160	160
Grilled vegetables	213	145
Spinach with Parmesan	135	109
Steamed or grilled asparagus	140	260
Polenta with Parmesan	150	260
Sauce: <i>adjika, pepper, barbecue, tartare, green Aioli</i>	30	35
Bread basket from our bakery	350/30	95



DESSERTS

Sour cream cake	200	199
Vareniki dumplings with cherry	250	145
Napoleon cake	160	145
Our Kiev cake with hazelnuts	220	215
Apple strudel with ice cream	240	215
Cheesecake with caramel crust	180	195
Honey cake	170	185
Pancakes with cheese and sour cream	180	180
Coconut pudding with baked banana	180	195
Home-style ice cream	50	60
Sorbets	50	60

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.

