

MENU

SPECIALTIES

Black Sea Oyster.....	55
Anchovy from Odessa's Privoz, served with Buttered Rye Bread (180).....	115
<i>"Horseradish Tini" (100 ml)</i>	
Danube Herring with Baked Potatoes (200).....	125
Legendary Ukrainian Salo (100).....	135
NEW Trout Tartare on White Radish Slices (110).....	155
Hare and Duck Pate (80/70).....	175
<i>"Мавка In Red" (250 мл)</i>	
Caviar Pate of Cold Water Fish and Portofino Farshmak (185).....	175
Beef Tartare on Garlic Toasts (150).....	185
Jerky Game Specialties (100).....	210
<i>Waiter always offers a choice of meat for today</i>	
Deer Carpaccio with Truffle Sauce and Pecorino Cheese (50/40).....	215
Bruschetta (240).....	225
<i>"Мавка In Red" (250 мл)</i>	
with seasonal vegetables	
with herring	
with jerky duck	
with dried venison	
with slightly salted Carpathian trout	
Assorted Crafted Cheeses from Ukrainian Manufacturers (Brie with herbs, Pecorino, Gouda-pesto, Chevre, Gouda with fenugreek) (175/150/50).....	315

SALADS

NEW Salad with New Cabbage, Strawberries and Pine Nuts (300).....	135
Bessarabian Cheese with Juicy Ripe Tomatoes (250).....	175
Jerky Duck Salad with Baked Beetroot, Nuts, and Gorgonzola Cheese Cream (250).....	195
Lettuce with Carpathian Salted Trout and Ripe Tomatoes (250).....	195
<i>*"Vesuvius" (120 ml)</i>	
Fragrant Spiced Roast Beef Salad (250).....	195
<i>*"Kiev Mule" (220 ml)</i>	
Grilled Salad Leaves with Dried Venison (220).....	205

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Uniform price for all cocktails - 195 UAH

S O U P / B O R S C H

NEW Okroshka with Roe Deer (250).....	125
Chicken Soup Consommé with Dumplings with Hare Meat (300).....	135
Red Borsch served with Boar Meat Pies (300).....	135
<i>"Horseradish Tini" (100 ml)</i>	
Traditional Green Borsch served with Boar Meat Pies (300).....	135

V A R E N I K S

Vareniks with Cherry (150).....	155
Fried Vareniks with Lamb and Spicy Sause (140/50).....	165
<i>"Georgian Sour" (140 ml)</i>	
BARVY Style Vareniks with Pike and Cream Cheese (250).....	165
<i>"Hutsul Sour" (120 ml)</i>	
Homemade Vareniks with Wild Boar Meat and Wild Mushrooms (150).....	165
NEW Homemade Dumplings with Roe Deer (250).....	185

M E A T D I S H E S

NEW Cheburek with Roe Meat (150/50).....	135
<i>"Old Fashioned Kyiv Style" (80 ml)</i>	
Glazed Chicken in Sea Buckthorn Sause with Herbs, served with Mashed Potatoes and Smoked Tomatoes (250).....	185
<i>"Tabula Rasa" (110 ml)</i>	
Holubtsi with Young Cabbage Leaves, Wild Boar Meat and Wild Mushrooms (250).....	185
2 Chiken Kiev with Creamy Mashed Potatoes (300).....	195
<i>"Apple Spas" (200 ml)</i>	
<i>Duck Leg with Banosh, Cornel Sauce and Vegetable Crisps (300).....</i>	235
<i>"Golden Pearl" (100 ml)</i>	
<i>Cutlet made of Wild Boar from the Corn Fields of Poltava with Homemade Fried Potatoes (300).....</i>	235
<i>"Georgian Sour" (140 ml)</i>	
<i>Duck Breast with Cowberry Demiglas Sauce and Dried Pear (350).....</i>	325
<i>"Smoky Apricot" (120 ml)</i>	
<i>Calf Fillet in Cinder with Corn Puree and Tsar Mushrooms (250).....</i>	325
<i>"Golden Pearl" (100 ml)</i>	
<i>Chopped Wild Deer Meat Cutlet with Berry Sauce (130/100).....</i>	325

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F I S H D I S H E S

Carpathian Grilled Trout (100).....	95
<i>"Celery Sour" (120 ml)</i>	
NEW Grilled Azov Flounder with Lemon Sauce and Tomatoes (100).....	105
NEW Black Sea Red Mullet (100).....	115
NEW Rapans in a Stroganoff Style (250).....	225
<i>"Forest Gamp" (140 ml)</i>	
Odessa Style Squid with Vegetables and Rice (300).....	285
<i>"Celery Sour" (120 ml)</i>	

G R I L L E D

Roasted Calf Ribs (100).....	195
<i>"Bitter Almond" (120 ml)</i>	
Rack of Lamb with Grape Sauce (100/50).....	205
Filet Mignon (100).....	205
<i>"Old Fashioned Kyiv Style" (80 ml)</i>	
<i>Ukrainian farmers veal with colorful sauces and grapes concasse</i>	
Steak Tomahawk (100).....	225
<i>30 days dry aged</i>	
Steak T-bone (100).....	225
<i>30 days dry aged</i>	

S I D E D I S H E S

Traditional Hutsul Banosh with Cheese (200).....	60
Buckwheat with Mushrooms (300).....	65
Homemade Fried Potatoes (200).....	65
Grilled Vegetables (300).....	105
NEW Cauliflower Baked on Fire with Smoked Mustard Sauce and Nuts (250)....	125

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Bread Basket Served with Butter (150).....	45
Cork Fee.....	250