

MENU

SPECIALTIES

Black Sea Oyster.....	75
Danube Herring with Baked Potatoes (200).....	135
Anchovy from Odessa's Privoz, served with Buttered Rye Bread (180).....	140
<i>"Horseradish Tini" (100 ml)</i>	
Ukrainian Salo from Bessarbsky market (100).....	140
Coldwater Fish Caviar Pate and Portofino Forshmak.....	180
Hare and Duck Pates (80/70).....	185
<i>"Мавка In Red" (250 мл)</i>	
Beef Tartare on Garlic Toasts (150).....	190
Wild Game Jerky (100).....	215
<i>The Waiter always specifies special meat offers for today</i>	
Venison Carpaccio with Truffle Sauce and Pecorino Cheese (50/40).....	225
Bruschetta (240).....	225
<i>"Мавка In Red" (250 мл)</i>	
with seasonal vegetables	
with herring	
with duck jerky	
with venison jerky	
with slightly salted Carpathian trout	
A variety of Ukrainian Farmer Cheeses (Brie with Herbs, Gouda, Dutch Cheese, Chèvre Cheese with spices, Gouda-pesto, Gouda with fenugreek) (175/150/50).....	325

SALADS

NEW Ultimate Tomato Salad with Herb Sauce and Pumpkin Seeds (200).....	130
NEW Salad with New Cabbage, Strawberries and Pine Nuts (300).....	135
NEW Eggplant Fries, Tomatoes Salad with Savory Apricot Sauce (270).....	140
NEW Baked Cheese and Chicken Salad with Strawberry- Truffle Sauce (250)....	145
Grilled Salad Leaves with Venison Jerky (220).....	190
Duck Jerky Salad with Baked Beetroot, Nuts and Gorgonzola Cheese Cream (250).....	195
Lettuce with Carpathian Slightly Salted Trout and Ripe Tomatoes(250).....	205
<i>**"Vesuvius" (120 ml)</i>	
Fragrant Spiced Roast Beef Salad (250).....	215
<i>**"Kiev Mule" (220 ml)</i>	

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Uniform price for all cocktails - 205 UAH

S O U P / B O R S C H

Okroshka with Roe Deer (250).....	125
Chicken Soup Consommé with Hare Varenyky (300).....	135
Red Borsch served with Boar Meat Patties (300)	135
<i>"Horseradish Tini" (100 ml)</i>	
Traditional Green Borsch served with Turkey Meatballs and Patties (300)..	135

V A R E N Y K Y

Varenyky with Cherry (150).....	165
Fried Varenyky with Lamb and Spicy Sauce (140/50).....	175
<i>"Georgian Sour" (140 ml)</i>	
Varenyky BARVY with Pike and Cream Cheese (250).....	175
<i>"Hutsul Sour" (120 ml)</i>	
Homemade Varenyky with Wild Boar Meat and Wild Mushrooms (200/50).....	175
Fried Homemade Varenyky with Venison (250).....	195

M E A T D I S H E S

Tatar Cheburek with Roe Meat and White Button Mushrooms(150/50).....	175
<i>"Old Fashioned Kyiv Style" (80 ml)</i>	
Young Cabbage Leaves Holubtsi with Wild Boar Meat and Wild Mushrooms (300).....	185
<i>"Hutsul Sour" (120 ml)</i>	
Sea Buckthorn Sauce and Herbs Glazed Chicken, served with Mashed Potatoes and Smoked Tomatoes (250).....	195
<i>"Tabula Rasa" (110 ml)</i>	
2 Chiken Cotelette "po-kyivsky" served with Creamy Mashed Potatoes (300).....	210
<i>"Apple Spas" (200 ml)</i>	
Chicken with Brussels Sprouts and Chili Sauce (300/100/50).....	215
Duck Leg with Banosh, Cornel Sauce and Vegetable Crisps (300).....	240
<i>"Golden Pearl" (100 ml)</i>	
Cotlette made of wild boar meat, hunted on Poltava corn fields served with Homemade Fried Potatoes (300).....	245
<i>"Georgian Sour" (140 ml)</i>	
Duck Breast with Cowberry Demiglas Sauce and Dried Pear (350).....	330
<i>"Smoky Apricot" (120 ml)</i>	
Calf Fillet in Cinder with Corn Puree and White Butttton Mushrooms (250).....	330
<i>"Golden Pearl" (100 ml)</i>	
NEW Stewed Rabbit in Sour Cream, Garlic and Rosemary with Baked Potatoes (350).....	335
Chopped Wild Venison Cotelette with Berry Sauce (180/100).....	340

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F I S H D I S H E S

NEW Grilled Azov Flounder with Lemon Sauce and Tomatoes (100).....	95
Carpathian Grilled Trout (100).....	105
<i>"Celery Sour" (120 ml)</i>	
NEW Stuffed Carp with Mushroom Sauce and Celery Puree (300).....	195
NEW Rapans a la Stroganoff (250).....	235
Squid with Vegetables and Rice by Odessa Recipe (300).....	290
<i>"Forest Gamp" (140 ml)</i>	

G R I L L E D

Grilled 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 Farmer Veal with Colorful Sauces and Grapes Concasse</i>	
Ribeye Steak (100).....	205
<i>(30 days dry aged, Medium recommended, price per 100 g, average weight 300-400 g)</i>	

VEGETABLE DISHES AND SIDE DISHES

Homemade Fried Potatoes (200).....	65
Buckwheat with Mushrooms (300).....	75
Traditional Hutsul Banosh with Feta Cheese (200).....	85
Grilled Vegetables (300).....	115
Cauliflower Baked on Fire with Smoked Mustard Sauce and Nuts (250)....	135
NEW Squash Pancakes with Sour Cream and Red Caviar (200/30/15).....	145

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