

STARTERS

	Weight g	Price hrn
Grilled vegetables salad (eggplants, bell peppers, tomatoes), feta, capers, pine nuts, arugula, basil	250	129
Mozzarella di bufala caprese , heirloom tomatoes, arugula, pesto	250	249
Warm mixed salad with prawns , avocado, yoghurt bisque	180	259
Crab salad , avocado, quinoa, Philadelphia, chives, cucumber, unagi sauce	180	279
Seared tuna warm salad , cream cheese, avocado, mixed salad, cherry tomatoes, pesto, parmigiano	220	299
Salmon tartar on a bed of avocado	200	249
Swordfish carpaccio , avocado, capers, Parmesan, sweet chili sauce	180	269
Beef carpaccio , mache salad, balsamic, mustard dressing	150	199
Sliced turkey breast on toasted ciabatta, mikado tomatoes, "caesar" sauce	280	189
Filet mignon roastbeef with eggplant mousse , bell pepper chutney, baked beet slices, arugula, hazelnuts, sweet chili, capers, lime	250	219

SOUPS

Vegetable consomme (cabbages, bell peppers, roots, green beans, spinach)	300	119
Fish consomme (prawns, salmon, sea bream, flatfish)	300	229
Turkey meatball broth , quadrucci pasta, vegetables	300	119

PASTA

Fettuccine with cherry tomatoes , bell pepper chutney, tomato sauce, olives, basil, parmigiano	240	159
Pasta with pesto sauce , parmigiano	200	119
Spinach ricotta tortellini , vegetable ragout (artichoke, asparagus, cauliflower, broccoli)	240	169
Black Frutti di Mare tagliatelle , squids, octopus, prawns, capers, tomatoes, basil, parmigiano	290	329
Tagliatelle with prawns , zucchini, parmigiano	230	199
Salmon and spinach ravioli , beurre blanc sauce	230	249
Veal ravioli , parmigiano, Pelati tomato sauce	240	219
Tagliatelle with chargrilled beef slices , cream sauce	230	169

FISH

	Weight g	Price hrn
Pan fried scallops, <i>carrot puree, fennel mousse, saffron sauce</i>	270	399
Fire-roasted King prawns, <i>yellow tomato sauce,</i> <i>sweet chili, taggiasche olives, herbs</i>	250	269
Sauteed baby squid, <i>Nero Venere rice,</i> <i>cherry tomatoes</i>	300	369
Roasted sea bream fillet, <i>saffron lime sauce,</i> <i>potato puree</i>	230	319
Salmon <i>(grilled / steamed), celery puree, quinoa,</i> <i>avocado, tomato concasse</i>	220	329
Chargrilled flounder, <i>broccoli puree,</i> <i>artichokes, cherry tomatoes, sweet chili</i>	260	319
Tuna steak, <i>sauteed yellow tomatoes,</i> <i>olives, basil</i>	250	339

MEAT

Georgian-style pan fried chicken, <i>thyme, garlic</i>	1 pc	279
Fire-roasted veal tongue, <i>roasted potatoes,</i> <i>tartar sauce</i>	330	249
Grilled free range chicken breast, <i>herbes de Provence, chili, steamed</i> <i>vegetables (zucchini, leek, sweet beans), ghee</i>	300	199
Veal medallions, <i>eggplant mousse, baked beet puree,</i> <i>capers, sweet chili</i>	330	329
Australian BBQ beef rib <i>with heirloom tomatoes</i>	380	699
Oxtail pie	220	189

SIDES

Grilled vegetables <i>(zucchini, eggplant, tomato, bell pepper, celery)</i>	200	119
Wilted spinach <i>with butter</i>	100	159
Mixed salad <i>with tarragon, mint and basil</i>	120	129
Ash-roasted potato	180	89
Porcini quinoa	220	229

DESSERTS

Vanilla panna cotta <i>with berries</i>	150	139
«Kyiv cake» <i>with berry confiture</i>	110	129
Cheesecake <i>with berries</i>	150	129
Chocolate banana cake	150	129
«Bird's milk» cake <i>with strawberries</i>	150	119
Our Pavlova <i>(berries, meringue, chantilly cream)</i>	170	169
Ice cream	70	35