

ANTIPASTI

Beetroot carpaccio with Feta and balsamic 170	88
Vegetables and herbs with Tartar sause 300/40	99
Guacamole with corn chips 60/35	88
Fried Mozzarella with berry sauce 100/30	98
NEW Caprese with pink tomatoes, Pesto and balsamic 200	128
NEW Carpaccio of octopus * 75	248
Salmon Carpaccio with parmigiano and rucola 120	198
Tuna tartar with avocado and flying fish caviar 150/25	259
NEW Fresh tuna with Yuzu sauce and macadamia nuts 110/20	198
Oyster Fine de Claire N°2 * 1 pc.	58
Oyster Versaille N°1 * 1 pc.	89
Special Pike caviar with red onion 60/40	259
Veal Carpaccio with Worcester sauce 150	198
Veal tartar with capers and quail egg 140/30	189
Homemade mackerel paste with onion marmelade 100/70	98
Antipasti Plates * <i>Prosciutto, bresaola, salamy, mozzarella, Shevret, Gorgonzola, olives, truffle honey</i> 290/100	378

BRUSCHETTI

NEW Cheese mousse and strawberry 2 pc.	98
Mozzarella and tomatoes 2 pc.	88
NEW Morel mushrooms with truffle oil 2 pc.	98
Fresh salmon with cucumber 2 pc.	99
Liver pate with onion marmalade 2 pc.	78
Prosciutto with pear 2 pc.	89

SOUPS

NEW Cold tomato soup with mozzarella 260	99
Cold soup with chicken based on buttermilk or sourdough 150/150	78
Homemade chicken soup with quail's egg 300	78
Tom yam with shrimps * 300	199
Tomato soup with fish and seafood 300	139

SALADS

NEW Tomato salad with anchovies and toasts 230	98
Vegetable mix with Feta cheese and olives 220	98
NEW Fresh salmon with corn salad and cherry * 160	199
Classic Nicoise with grilled tuna and young potatoes 240	198
NEW Seafood mix with fresh coriander and ceviche sauce * 190 <i>Octopus, squid, shrimps, baby octopuses</i>	248
NEW Summer salad with Prosciutto, Dorblu and berry 190	158
Meat salad with wine-balsamic sause and parmesan - cold with succulent roast beef 180	168
- warm with pork 185	159
Ramen with Caesar sause and parmigiano	198
NEW - with grilled shrimps * 200	168
- with grilled chicken 230	138
NEW Spinach leaves with chicken in Teriyaki sause 210	198

FISH AND SEAFOOD

NEW Grilled salmon with young potatoes and florentine egg 250	288
Dorado fillet with young vegetables wok 100/100	248
Grilled Tuna with corn salad and avocado 120/100/25	348
Dorado grilled with olive tapenade and lemon 1 pc.	298
NEW Sea bass baked on parchment paper with fennel * 1 pc.	288
NEW Chilean mussels in cheese sause 195	198
Grilled octopus with young potatoes * 220	358
NEW Mediterranean squid with tomato tartar 200/20	159
Rapanas with mushrooms in creamy sause 250/40	289
Tiger shrimps in wine-garlic sause * 200	299
Sauteed seafood in saffron sause 220/120	369

PIZZA

Margarita with tomatoes 450	179
NEW Gorgonzola and pear 450	219
Margarita with salami 480	219
Caesar with chicken and bacon 450	219
Tuscan roast beef and rocket 450	239
Focaccio 50/30	59

If you have an allergy to any product – please let the waiter know it.

PASTA

NEW Green tagliatelle with morel mushrooms 250	158
Risotto nero with seafood 280	258
NEW Atlantic grilled shrimps with summer pasta 300	258
Spaghetti with seafood in saffron sause 280	258
Bolognese Lasagna 220/60	159
Carbonara Spaghetti 300	148
Homemade ravioli with chicken and smoked duck breast 230	148

POULTRY AND MEAT

Chicken breast on eggplant with creamy-soy sause 240/30	198
Grilled chicken with tomato sause * 1 pc./40/20	268
Turkey steak with potatoes cream 160/120/30	239
Duck breast with berry * 150/60	289
Duck confit with mashed potatoes 160/100	239
NEW Fuagra with berries and balsamic sause * 75/70/20	388
Cheek calf with young potatoes 140/200	199
NEW Fillet mignon on eggplant with pepper sause 210/30	298
Ribei with green oil * 280/15	399
Pork Loin with young potatoes 250/150/30	238
NEW Стейк зі свинини з Дорблю, томатами та рукколою 250	248
Fillet mignon with green oil * (weight of the prepared product) 100	159

SIDE DISHES

Grilled vegetables 170	98
Broccoli with Parmesan 170	69
Fresh potatoes / fries / mashed potatoes 200	49
Young potatoes with mushrooms 250	119

DESSERTS

NEW Parfait with caramelized nuts and berries 100/50	99
NEW Chia pudding on coconut milk with passion fruit 200	129
Cheesecake with mango sause 120/20	79
Classic Napoleon 150/10	69
Lava cake with ice cream 100/60	99
NEW Homemade ravioli 250	139
Ice Cream / Sorbet 50	49

LEMONADE

Passion fruit	250	79
Mojito	250	69
Citrus	250	49
Sea buckthorn	250	49
Berry compote	250	39
Mango	250	79

SMOOTHIES

Pineapple - strawberry	200	99
Mango - passion fruit	200	99

FRESH JUICE

Orange	250	79
Apple / Carrot	250	69
Pineapple / Grapefruit	250	129

DRINKS

Morshinska Premium	330/750	48/68
Rocchetta naturale still	250/1000	68/129
Borjomi	330	69
Pepsi	300	39
Juice "Sandora"	250	38

TEA

Strawberry - basil	700	79
Sea buckthorn	700	79
Maroccan tea	700	89
Assam Bari / Earl Grey	700	59
Green tea / Green jasmine	700	59
Herbal	700	59

COFFEE

Espresso	39
Decaffeinated coffee	39
Espresso Doppio	59
Americano	39
Cappuccino	49
Latte	49

ICE COFFEE

Ice coffee	39
Frappuccino	49
Glacier	59

WINE

SPARKLING

	100 ml	750 ml
Prosecco Maschio dei Cavalieri / Italy	78	578
Prosecco Brut Dal Bello Brut / Italy	116	868
Prosecco Rivani Extra Dry / Italy	100	748
Moet&Chandon Brut Imperia / Rose / France *		2658
Spumante Malvasia Dolce / Italy	94	689
Fragolino / Italy		369
Mateus Rose sparkling / Portugal	84	628

WHITE AND ROSE

Chenin Blanc / South Africa	68	498
Villa Molino / Italy	58	398
Chardonnay / Chile	68	479
Soave / Italy	74	529
Pinot Grigio / Italy	78	578
Sauvignon Blanc Marlborough / New Zealand	108	789

Perly Bey Pinotage Rose / South Africa	68	488
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TO WINE

Olives	50	48
Dorblu / Gorgonzola / Chevret / Brie / Parmesan *	50	68
Brizolla / prosciutto *	50	78
Antipasti Plates *	290/100	378

RED

Montepulciano D'abruzzo / Italy	68	498
Villa Molino / Italy	58	398
Cabernet Sauvignon / Chile	78	538
Merlot Santa Rina / Chile	78	578
Valpolicella Classico / Italy	98	698
Chianti Classico / Italy	108	798

APEROL BAR

Spritz	139
Strawberry	149
Mango	169
Passion fruit	169

COCKTAILS

Mojito	129
Strawberry Mojito	139
Gin tonic	99
Бетон	89
Cosmopolitan	99
Long Island Ice Tea	169
Margarita	129

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APERITIF AND DIGESTIVE

Martini Bianco	39
Limoncello	49
Jagermeister	79
Becherovka	69

RUM AND WHISKY

	40 ml
Oakheart	59
Bacardi Carta Oro / Blanca / Negra	69

Ballantine's	99
Jameson	99
Jack Daniel's	99
Chivas Regal 12 Years Old	138
Macallan Fine Oak 12 Years Old *	248

COGNAC

	40 ml
Hennessy V.S.	199
Hennessy V.S.O.P.	338
Hennessy X.O. *	568

Kakhetian	69
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TEQUILA AND GIN

	40 ml
Jose Cuervo Silver	79
Jose Cuervo Reposado	89

Bombay Sapphire *	99
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VODKA

	40 ml
Hortitsa premium	39
Finlandia	58
Finlandia cranberry	58
Grey Goose *	88

BEER

Stella Artois	330/500	49/69
Hoegarden	330/500	69/99
Corona	355	79
Hoegarden no alcohol	330	79

* Discounts and special offers are not available for these positions / Service charge of 10% is included in the bill, but remains at your discretion