

## TASTE OF KYIV

### STARTERS

#### FORSHMAK

Herring mousse, Philadelphia cheese and apple, served with toasted black bread, 138/80 g

#### BLACK SEA FISH PLATTER

Marinated herring, spicy salted whitebait, forshmak, 280/10 g

#### PIKE CAVIAR IN ODESSA STYLE

Semi salted pike caviar with shallot and sunflower oil. Served with white bread toasts, 160/50/40 g

#### ASSORTED UKRAINIAN SALO

Three types of salo served with toasted black bread, garlic and a shot of vodka, 175 g/50 ml

#### POTATO PANCAKES WITH WILD MUSHROOMS

Traditional Ukrainian potato dish with roasted wild mushrooms, 275/80 g

#### VARENYKY WITH POTATOES AND MUSHROOMS

Ukrainian dumplings with potatoes and mushrooms, served with sour cream and roasted mushrooms with onion, 200/65/80 g

#### VARENYKY WITH MEAT

Ukrainian dumplings with beef, served with sour cream, roasted onion and bacon slice, 200/50/80 g

#### POTATO ZRAZY WITH MEAT

Traditional Ukrainian potato dish with beef, served with sour cream and garlic oil, 200/80/20 g

#### POTATO ZRAZY WITH SPINACH

Traditional Ukrainian potato dish with stewed spinach, served with sour cream and garlic oil, 200/80/20 g

#### RABBIT ASPIC

Young rabbit aspic, served with mustard, beetroot with horseradish and salty cucumber with honey, 180/80/65 g

#### ASSORTED VEGETABLE CAVIAR

Baked eggplant and bell pepper caviar, zucchini caviar with celery and tomato caviar with Tabasco sauce, 300/100 g

### SALADS

#### SALAD WITH BEEF TONGUE AND ARUGULA

Arugula, cherry tomatoes and boiled beef tongue, served with nut sauce, 200 g

#### BEETROOT CARPACCIO

Thinly sliced boiled beet with arugula and goat cheese Shivre, served with Parmesan cheese espuma, 180 g

#### GARDEN SALAD

Seasonal vegetables, dressed with sour cream or sunflower oil, 300 g

### SOUPS

#### UKRAINIAN BORSCH

Traditional Ukrainian soup with beef, beetroots, tomatoes, potatoes, cabbage and red peppers. Served with sour cream, Ukrainian buns, rye croutons and salo, 350/175 g

#### SOLYANKA

Traditional spicy soup with smoked sausage, ham, pickled cucumbers, olives, lemon and sour cream, 300/50 g

UAH	<b>CHICKEN CONSOMMÉ</b>	UAH
185	Chicken broth with quenelles and julienne vegetables, 400 g	165

265	<b>MAIN COURSES</b>	
	<b>BEEF STROGANOFF</b>	345

Beef tenderloin in traditional Ukrainian style with cream and pickled cucumbers, 375 g

950	<b>ASSORTED HOMEMADE SAUSAGES</b>	295
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«Nuremberg», «Currywurst», «Bratwurstschnecke», chicken, served with mustard and BBQ sauce, 210/80/20 g.

225	<b>RABBIT WITH SHERRY</b>	595
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Young rabbit meat cooked in sous-vide with sherry, served with celery puree and amaranth porridge, 200/180/20 g.

245	<b>GRILLED BEEF LIVER</b>	595
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In combination with almonds, eggplant caviar and baby carrot, 190/120/70 g

285	<b>GRILLED BEEF RACK</b>	425
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Served with red wine sauce, baked potatoes and Parmesan cheese, 210/120/50 g

195	<b>CHIKEN WITH ZUCCHINI CAVIAR</b>	380*
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Grilled young chicken without bones, served with zucchini caviar, 100 g

195	<b>MINI CHICKEN KIEV</b>	295
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Two chicken cutlets stuffed with butter and herbs, served with mashed potatoes and boiled baby vegetables, 310 g

165	<b>PIKE CUTLETS</b>	245
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Steamed pike cutlets with creamy mushroom sauce, combined with fried potatoes, 150/110/100 g

325	<b>BUCKWHEAT WITH DUCK</b>	425
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Served with white mushrooms and red wine sauce, 240 g

\* The price is per 100 g of the meal.

225	<b>DESSERTS</b>	195
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285	<b>“KYIV” CAKE</b>	185
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Traditional Kyiv cake with nuts and cream filling, 140 g

285	<b>SYRNYKY</b>	165
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Traditional Ukrainian dish of homemade cheese, served with sour cream and honey, 200/50 g

185	<b>VARENYKY WITH CHERRIES</b>	165
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Ukrainian dumplings with cherries, served with sour cream, 110/80 g

165	<b>VARENYKY WITH BLACKBERRIES</b>	165
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Ukrainian dumplings with blackberries, served with whipped cream, 140/50/15 g

265	<b>HONEY CAKE WITH PRUNES</b>	165
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Honey cake with cream, prunes and walnuts. Served with black chocolate and marble ice cream, 210 g

\* We welcome enquiries from customers who wish to know whether any meals contain particular ingredients or allergens

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265 President of \_\_\_\_\_  
“Hotel Management” LTD

Director of Food & \_\_\_\_\_  
Beverage Department

Cost Controller \_\_\_\_\_

All prices are in UAH, including VAT