

## OUR HOMEMADE CHEESE SELECTION

<b>SOFT CHEESE SET</b> (BURRATA, MOZZARELLA, RICOTTA, STRACCIATELLA). <i>Served with Pesto sauce, arugula and cherry tomatoes (640 g)</i>	<b>545</b>
<b>MOZZARELLA</b> (130 g pouch)	<b>185</b>
<b>BURRATA</b> (190 g pouch)	<b>195</b>
<b>STRACCIATELLA</b> (100 g)	<b>165</b>
<b>SCAMORZA</b> (130 g pouch)	<b>195</b>
<b>RICOTTA</b> (100 g)	<b>125</b>
<b>AFFUMICATO</b> (130 g pouch)	<b>150</b>
<b>CACCIOCVALLO</b> (100 g)	<b>195</b>
<b>CACIOTTA</b> (100 g)	<b>165</b>

### MOZZARELLA

*Soft cheese with tender creamy taste  
originating in the region of Campania*

### BURRATA

*The outer shell is solid mozzarella,  
while the inside contains stracciatella and cream,  
giving it an unusual, soft texture*

### STRACCIATELLA

*Stracciatella cheese is composed of small shreds.  
It is a stretched curd fresh cheese enveloped  
in thick, lightly salted cream*

### SCAMORZA

*Smoked cheese belonging to the pasta filata  
family. This cheese has sweet creamy flavour  
with salty notes*

### RICOTTA

*Soft cheese with tender flavour and curd  
texture with light sweet taste*

### AFFUMICATO

*During the whole time while it is aged, the cheese  
is "smoked" with wood smoke and, as a result,  
it acquires the taste and the pronounced  
flavour woody*

### CACIOTTA

*This is a classical semi-soft dinner cheese  
with light sweet and creamy flavour*

### CACCIOCVALLO

*This cheese has light sweet milky  
or slightly piquant taste depending  
on its age*

## RECOMMENDED PAIRING WITH CHEESE

<b>PESTO SAUCE</b> (30 g)	<b>60</b>
<b>HOME-STYLE TOMATO SAUCE</b> (30 g)	<b>50</b>
<b>TRUFFLE HONEY</b> (30 g)	<b>70</b>
<b>FRUIT MOSTARDA</b> (30 g)	<b>60</b>

## CEVICHE, TARTAR, CARPACCIO

**CEVICHE OF SEA BASS AND SHRIMPS,** 545  
*avocado, cucumber, and red onion  
in Tiger Milks sauce (200 g)*

**SALMON MARBLE CARPACCIO** (190 g) 485

**VEAL CARPACCIO** 395  
*with white truffle dressing,  
arugula and Parmesan cheese (160 g)*

**SEA BASS TARTARE** (200 g) 495

**TUNA TARTARE WITH MANGO,** 525  
*avocado and citrus sauce (180/30 g)*

**SALMON TARTAR** 475  
*(170/35 g)*

**VEAL TARTARE** 565  
*(150/20 g)*

**TARTAR TRIO** 995  
*salmon, scallop, Yellowfin tuna (425 g)*

**YELLOWFIN TUNA ROTOLO** 585  
*with truffle cream cheese (255 g)*

## OYSTERS

**GILLARDEAU** (1 pcs) 245

**BLACK QUEEN** (1 pcs) 285

## CAVIAR

**SALMON** 625  
*Served with pancakes and sour cream  
(50/100/50/20 g)*

**PIKE** 455  
*Served with baked potatoes  
and sour cream (65/140/50/45 g)*

## CRAB MENU

**BRUSCHETTA WITH CRAB,** 1095  
*avocado and Cherry tomatoes (280 g)*

**OLIVIER SALAD WITH CRAB** 1125  
*and avocado (270 g)*

## SALADS

**SALAD WITH EEL** 575  
*and cream sauce (220 g)*

**SHRIMP AND WILD TUNA SALAD** 595  
*with artichokes, tomatoes, cucumber,  
arugula and pine nuts (330 g)*

**SALMON AND AVOCADO SALAD** 525  
*with cherry tomatoes, lettuce mix, quinoa  
and poached egg (320 g)*

**UNAGI EEL SALAD** 610  
*with quinoa, avocado and nut sauce (240 g)*

**MUSSELS AND AVOCADO SALAD** 385  
*with cherry tomatoes, mixed salad and  
cucumber (320 g)*

**GRILLED VEAL SALAD** 455  
*with baked vegetables (260 g)*

**NICOISE SALAD** (310 g) 425

**CHICKEN SALAD** 325  
*with cherry tomatoes, lettuce mix,  
bacon and quail eggs (270 g)*

**CAPRESE** (270 g) 455

**GREEK SALAD** (330 g) 355

**ROAST BEEF SALAD** (230 g) 395

## MEAT ANTIPASTI

PROSCIUTTO COTTO (50 g)	125
SALAMI PICCANTE (50 g)	135
PROSCIUTTO SAN DANIELE (50 g)	195
SALAMI MILANO (50 g)	135
BRESAOLA (50 g)	195
COPPA DI PARMA (50 g)	185

## BRUSCHETTAS

BRUSCHETTA WITH TOMATOES <i>and Stracciatella cheese (220 g)</i>	285
BRUSCHETTA WITH SALMON <i>and avocado (200 g)</i>	385

## SOUPS

CHICKEN SOUP <i>with truffle aroma and polpette (340 g)</i>	245
FOREST MUSHROOMS CREAM SOUP <i>(310 g)</i>	345
RED BEETROOT SOUP <i>with wild boar (465 g)</i>	295
ONION CREAM SOUP (300/100 g)	295
TOM YAM (360 g)	495

## HOT APPETIZERS

CRISPY OCTOPUS <i>with baked potatoes (185 g)</i>	995
CAULIFLOWER STEAK (300 g)	385
STUFFED CABBAGE WITH SHRIMP (300 g)	445
LAVASH HOROVATS (150 g)	245
SAUTEED SEAFOOD <i>(shrimps, mussels, squid, scallops, rapans in creamy saffron sauce) Served with crispy slices (350/65 g)</i>	1595

## RISOTTO

PORCINI MUSHROOMS RISOTTO (380 g)	425
GREEN RISOTTO WITH SHRIMPS (360 g)	545

## PASTA

SPAGHETTI CARBONARA (330 g)	295
PASTA WITH SHRIMPS AND OCTOPUS (360 g)	895
LASAGNA BOLOGNESE (290 g)	395
RAVIOLI WITH SALMON, SPINACH, <i>ricotta cheese and red caviar in cream sauce (310 g)</i>	385
RAVIOLI WITH SPINACH AND RICOTTA (250 g)	275
RAVIOLI WITH A RABBIT <i>in the Neapolitan style (290 g)</i>	325
PENNE BOLOGNESE (360 g)	425
FETTUCINE WITH BLACK ANGUS VEAL, <i>porcini mushrooms and cream sauce (350 g)</i>	445

## PIZZA

MARGARITA <i>(Mozzarella cheese, Parmesan cheese, basil, 340 g)</i>	235
SAN DANIELE <i>(Mozzarella cheese, Parmesan cheese, prosciutto San Daniele, Cherry tomatoes, arugula, 390 g)</i>	425
CALZONE <i>(Mozzarella cheese, Parmesan cheese, cream cheese, prosciutto cotto, basil, 400 g)</i>	325
FOUR CHEESE <i>(Mozzarella cheese, Parmesan cheese, Gouda cheese, Gorgonzola cheese, 400 g)</i>	435
PERE BIANCA <i>(Mozzarella cheese, Gorgonzola cheese, pear, honey, 370 g)</i>	395
PECORINO WITH TRUFFLE <i>(Pecorino cheese, Mozzarella cheese, arugula and truffle paste, 400 g)</i>	495
EL DIABLO <i>(Mozzarella cheese, Parmesan cheese, salami Picante, 430 g)</i>	325
BOCCACCIOLA <i>(Prosciutto San Daniele, salami Picante, prosciutto Cotto, Mozzarella cheese, onion, mustard, 450 g)</i>	385
CAESAR <i>(Grilled chicken fillet, bacon, quail eggs, iceberg salad, Parmesan cheese, 450 g)</i>	385

## BREAD FROM OUR BAKERY

CIABATTA (100 g)	45
POTATO BREAD (100 g)	45
GREEN BUCKWHEAT BREAD <i>gluten free (100 g)</i>	45
FOCACCIA BREAD <i>with sun-dried tomatoes (100 g)</i>	45

## MEAT AND POULTRY

GRILLED TONGUE <i>in kvass sauce with Jerusalem artichoke puree (150/100/50 g)</i>	575
MARBLE BURGER <i>and french fries (320/100/40 g)</i>	485
DUCK BREASTS <i>with raspberry sauce (350 g)</i>	545
GLAZED PORK RIBS (300/120/100 g)	585
STEWED VEAL CHEEKS <i>in red wine with mashed sweet potatoes (300/140/25 g)</i>	625
BLACK ANGUS BEEF STROGANOFF <i>with wild mushrooms and mashed fried potatoes (220/120/30 g)</i>	698

## GRILLED MEAT

CHICKEN (200/50 g)	325
VEAL (200/50 g)	585
PORK (200/50 g)	405
LULIA-KEBAB VEAL (350 g)	395
RACK OF VEAL* (100 g)	215
SHAWARMA WITH VEAL (300/40 g)	295
TASTING MEAT SET FOR TWO (1000 g)	1750

## STEAKS

BBQ OR TOMATO SAUCE OF YOUR CHOICE

AUSTRALIAN RIB EYE* <i>Wagyu breed, marbling 9</i>	1595
AMERICAN RIB EYE* <i>Black Angus breed</i>	775
UKRAINE RIB EYE*	285
AMERICAN FILET MIGNON* <i>Black Angus breed</i>	895
ROASTED RACK* <i>of New Zealand lamb</i>	595

*\*The price is indicated per 100 g  
of the product before cooking*

## FISH AND SEAFOOD

SALMON FILLET IN HONEY-LIME <i>glaze with baked avocado, curry-coconut sauce and Strachatella cheese (160/120/50 g)</i>	655
SEA BAS FILLETS <i>with vegetable caponata and Martini Bianco foam (280 g)</i>	655
CANADIAN LOBSTER* <i>Baked/ Thermidor/ Grilled/ Boiled (100 g)</i>	725

## FISH AND SEAFOOD (GRILLED OR BAKED)

HOLLANDAISE OR SOY-GINGER SAUCE OF YOUR CHOICE

DORADO* (whole)	225
TUNA* (steak)	395
SALMON* (steak)	325
TIGER SHRIMPS*	455
OCTOPUS*	925
SOLE* (whole), France	565
SCALLOP*	715
CARABINERO SHRIMPS*	1130

*\*The price is indicated per 100 g  
of the product before cooking*

## UKRANIAN CUISINE SALADS AND APPETIZERS

<b>OLIVE SALAD</b> <i>with beef tongue (270 g)</i>	<b>285</b>
<b>VORSCHMACK</b> (290 g)	<b>275</b>
<b>ATLANTIC HERRING</b> <i>with baked potato and marinated onion (290 g)</i>	<b>255</b>
<b>PICKLED MUSHROOMS</b> <i>porcini, girolles, honey fungus (200 g)</i>	<b>510</b>
<b>HOME-STYLE EGGPLANT CAVIAR</b> <i>served with golden ciabatta (200/65 g)</i>	<b>295</b>
<b>PICKLING</b> <i>Tomato, cucumber, cabbage, marinated plum, eggplant with adjika, garlic (500 g)</i>	<b>355</b>

## SIDE DISHES

<b>GRILLED CORN</b> (100 g)	<b>140</b>
<b>RICE WITH VEGETABLES</b> (150 g)	<b>110</b>
<b>GRILLED VEGETABLES</b> (220 g)	<b>265</b>
<b>SPINACH IN CREAMY SAUCE</b> (150 g)	<b>210</b>
<b>ASPARAGUS</b> (100 g)	<b>395</b>
<b>BAKED POTATO</b> <i>with sour cream and greens (160 g)</i>	<b>110</b>
<b>HOME-STYLE POTATOES</b> <i>with porcini mushrooms and onion (200 g)</i>	<b>155</b>

## MAIN COURSE

<b>POTATO FLAPJACKS</b> <i>please choose with mushrooms or bacon. Served with sour cream (200/50/50 g)</i>	<b>325</b>
<b>CHICKEN KYIV</b> <i>with mashed potato (370 g)</i>	<b>395</b>
<b>TURKEY CUTLETS</b> <i>Served with buckwheat (250 g)</i>	<b>325</b>
<b>VENISON DUMPLINGS</b> (230 g)	<b>285</b>
<b>VARENIKI WITH CHERRY</b> (220/50 g)	<b>255</b>

## HOMEMADE ICE CREAM AND SORBETS

<b>VANILLA / CHOCOLATE / NUT</b> (50 g)	<b>95</b>
<b>BOURBON</b> <i>and smoked cherries (50 g)</i>	<b>95</b>
<b>STRACCIATELLA</b> <i>with chocolate chips (50 g)</i>	<b>95</b>
<b>SORBETS IN ASSORTMENT</b> (50 g)	<b>95</b>

## DESSERTS

<b>CHOCOLATE FONDANT</b> <i>with vanilla ice cream in pistachios and berry jam (210 g)</i>	<b>295</b>
<b>TIRAMISU</b> (190 g)	<b>295</b>
<b>ASSORTED CANNOLI</b> (200 g)	<b>245</b>
<b>CHOCOLATE BROWNIE</b> <i>with cocoa mousse (200 g)</i>	<b>325</b>
<b>DESSERT LEMON</b> (210 g)	<b>300</b>
<b>HONEY CAKE</b> (150 g)	<b>255</b>
<b>PEAR TART</b> (380 g)	<b>345</b>

**FRESHLY BAKED  
TAKEAWAY BREAD**

(NO-YEAST)

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**145 UAH per 1 KG**

**CIABATTA**

**POTATO BREAD**

**FOCACCIA BREAD**

*with sun-dried tomatoes and olives*

**GRISSINI WITH PARMESAN CHEESE**

DEAR GUEST, PLEASE LET THE WAITER KNOW IF YOU ARE ALLERGIC TO ANY PRODUCT.

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THE ORIGINAL MENU IS AVAILABLE FROM THE CLIENT INFORMATION BOARD UPON REQUEST. THE PRICES ARE INDICATED IN THE NATIONAL CURRENCY OF UKRAINE - HRYVNIA