



RIVER *grill*

ESTD.2019

MENU

MADE IN KYIV

OYSTERS

Fin de Claire N°2
Has a pronounced salty-iodine flavor

1 pc

150

TO GET STARTED

Chicken pate with brioche and cherry compote	120/60/50	270
Tuna tartare with ginger sauce and guacamole	235	595
Set of Italian cheeses Grana Padano, Prima Donna, Gorgonzola Dolce, Asiago, honey	160/70	490
Set of meat antipasti Prosciutto, Coppa, salami Milano, salami Napoli Picante	160	490
Salmon carpaccio in honey mustard sauce with Parmesan and arugula	160	510
Aged beef carpaccio with ginger sauce and parmesan	180	530
Veal tartare with truffle panacotta	170/70	470
Salmon tartare with eggplant cream	150/50	520
Homemade pickles cabbage, cucumbers, tomatoes and plums	405	360

HOME-MADE MOZZARELLA

Mozzarella Burrata a bag filled with soft creamy cream filling, made from pieces of mozzarella and cream	1 pc	199
Mozzarella from our own cheese house Soft cheese with a delicate creamy flavor	1pc	145

SALADS

Greek salad with sun-dried tomatoes and capers	250	330
Salad with shrimp with lime-ginger dressing	220	480
Green salad with turkey, avocado and artichokes	260	445
Salad with halloumi cheese and shrimps	265	495
Caesar with juicy grilled chicken with lettuce, tomatoes, crispy croutons quail eggs with homemade sauce	260	330
Salad with burrata from our own cheese factory served with three types of tomatoes, homemade pesto and balsamic	330	385
Warm salad with grilled veal, smoked stratagem and artichokes	290	540
Salad with seafood fried in white wine	230	595
NEW Grilled tuna salad, with asparagus beans and artichokes	245	620

BRUSCHETTA

NEW Bruschetta with salmon baby spinach, cherry tomatoes and avocado mousse	230	395
NEW Bruschetta with roast beef roasted bell peppers, Parmesan cheese and Pollo Tonato sauce	200	395
NEW Prosciutto bruschetta pickled plums, sun-dried tomatoes and Gorgonzola sauce	210	320

HOT APPETIZERS

Camembert with fig jam and raspberry jelly	275	445
Chilean mussels in gorgonzola sauce with crispy ciabatta	260/60	480
Shrimp tempura with mango aioli sauce	190	350
Haloumi cheese with truffle honey and berries	250	440
Grilled lavash with mozzarella, tomatoes and herbs Fire-baked lavash with cheese and juicy tomatoes	220	195

SOUPS

Chicken broth with homemade noodles and quail egg	300	145
Homemade red borscht with veal served with sour cream	300	225
Thai soup with salmon, shrimp and squid	300	425
Delicacies for borscht: lard, herbs, garlic, hot pepper, Borodino bread	60	105
NEW Okroshka with shrimps	285	295
NEW Okroshka with veal tongue	305	265
NEW Creamy celery root soup with shrimp, gorgonzola cheese and kimchi sauce	290	285

PASTA AND RISOTTO

Spaghetti Carbonara homemade pasta with classic sauce and bacon	300	335
Creamy fettuccine with shrimp with cherry tomatoes and herbs	260	410
Risotto four cheese	300	315
Pasta with rabbit and mushrooms in a creamy sauce	340	485
Pasta with chicken and gorgonzola cheese	320	325
Risotto with porcini mushrooms and truffle flavor with cream sauce and parmesan cheese	340	450

MAIN COURSE

Juicy dorado fillet with artichokes, black olives and cherry tomatoes	250	620
Pork entrecote * with baked potatoes	100	175
Languid veal cheeks with truffle polenta	390	565
Stewed rabbit with mashed potatoes and mushrooms	320	545
Tiger prawns in sweet chili	250	655
Veal tongue on the grill with oyster mushrooms in a creamy sauce	170	335

MEAT AND POULTRY

Skewers of chicken juicy meat from the fire	100	155
Pork barbecue juicy meat from the fire, we recommend with BBQ sauce	100	185
Veal barbecue tender tenderloin	100	390
Barbecue pork ribs*	100	195
Barbecued beef ribs*	100	210
Lyulya kebab made of chicken and spicy sauce	240	290
Turkey kebab juicy meat from the fire	100	210
Burger with juicy grilled beef and potato dips	305/150/50	560
Veal steak with cheddar cheese	310	565

GRILLED SAUSAGES

NEW Grilled wild boar sausages «Spanish»	100/40	290
NEW Grilled venison sausages «Kayensky»	100/40	290
NEW Grilled sausages from roe deer «Black Gold»	100/40	310
NEW Grilled venison sausages «Provence»	100/40	290

*price is per 100 g of product prepared for frying

MEAT FROM HOSPER

MEAT ON THE BONE

Veal rack * served with garlic marmalade	100	255
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STEAKS

Filet mignon * we recommend medium rare	100	390
Ribeye steak (Argentina) *	100	550

* the price is for 100 g of meat prepared for roasting. The average weight of a steak is 300 g

	FOR THE COMPANY	
	A meat set for the company:	900/300
	baked pork ribs, chicken kebab, turkey kebab, veal rack, baked potatoes, barbecue sauce and spicy sauce	1700
NEW	Set of game sausages:	420/160/30/30
	grilled sausages from roe deer "Black Gold", wild boar "Spanish", venison "Provence", venison "Cayenne"	1450

FISH AND SEAFOOD COOKED ON THE GRILL

Dorado bake whole fish in a josper	1 pc	510
Scallops *	100	780
Tentacles of octopus*	100	850
Tiger shrimps *	100	570
Salmon steak * cooked on fire until golden brown	100	350

* the price is for 100 g of product prepared for frying

WE RECOMMEND THE SAUCE

Barbecue / Adjika / Cheese	50	80
home-made		

GARNISHES

NEW	Grilled asparagus with parmesan	100	335
	Baked potatoes on the grill cooked on an open fire	200	95
	Mashed potatoes with stracciatella and parmesan cheese	180	135
	Corn cooked on an open fire	100	89
	French fries	150	125
	Grilled vegetables sweet pepper, mushrooms, zucchini, eggplant	200	255
	Fried potatoes with oyster mushrooms and champignons	335	335
NEW	Potato dip fries	150	115

PASTRIES

Bread plate with truffle oil	170	150
Grisini	100	95

DESSERTS

Crème brulee with mango sorbet	100/50	225
Basque cheesecake with pear	260	230
Citrus tart with bergamot and kalamansi with meringue	160	230
Cappuccino cheesecake with caramel ganache and vanilla espuma	220	280
Millefeuille with chocolate ganache, pistachio cream and seasonal berries	200	290
Chocolate fondant served with vanilla ice cream	100/50	240
Vanilla, chocolate ice cream homemade	50	80
Sorbets: mango, strawberries with mint homemade	50	80
Napoleon	150	190
Syrniki with custard and seasonal berries	250	285

