



RIVER *grill*

ESTD.2019

MENU

MADE IN KYIV

BREAKFASTS

Breakfast is available from 11:00 to 14:00

Breakfast with salmon, poached eggs and avocado mousse	315	495
Breakfast with grilled chicken and vegetables	425	420
Toast with roast beef and poached eggs	345	475
Scramble with gorgonzola and avocado	220	295
Omelet with oyster mushrooms and stracciatella	280	245
Oatmeal with poached egg, parmesan cheese and truffle paste	330	225
Coconut milk oatmeal with seasonal berries and popcorn from seeds	340	235
Cheesecakes with custard and seasonal berries	250	285

BREAKFAST ADDITIVES TO CHOOSE FROM:

Shrimp	100	185
Salmon l/s	50	195
Avocado	50	85
Parmesan	30	49
Roast beef	50	155
Strawberries	50	50
Blueberries	50	90

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 avocado	135/15	520
Homemade pickles cabbage, cucumbers, tomatoes and plums	405	420

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	475
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
Salad with seafood fried in white wine	230	595
NEW Grilled tuna salad, with asparagus beans and artichokes	245	645
NEW Salad with grilled veal and vegetables	250	565

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	380
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	375
Haloumi cheese with truffle honey and berries	250	440
Grilled pita bread with cheddar cheese, mozzarella, tomatoes and herbs	245	210

SOUPS

Chicken broth with homemade noodles and quail egg	300	165
Homemade red borscht with veal served with sour cream	300	235
Thai soup with salmon, shrimp and squid	300	425
Delicacies for borscht: lard, herbs, garlic, hot pepper, Borodino bread	60	120
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	355
Creamy fettuccine with shrimp with cherry tomatoes and herbs	260	430
Risotto four cheese	300	345
Pasta with rabbit and mushrooms in a creamy sauce	340	485
Pasta with chicken and gorgonzola cheese	320	345
Risotto with porcini mushrooms and truffle flavor with cream sauce and parmesan cheese	340	465

MAIN COURSE

Pork entrecote * with baked potatoes	100	175
Languid veal cheeks with truffle polenta	390	595
Stewed rabbit with mashed potatoes and mushrooms	320	545
Tiger prawns in sweet chili	250	595
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	170
Pork barbecue juicy meat from the fire, we recommend with BBQ sauce	100	225
Veal barbecue tender tenderloin	100	390
Barbecue pork ribs*	100	195
Lyulya kebab made of chicken and spicy sauce	240	290
Turkey kebab juicy meat from the fire	100	235
NEW Burger with juicy grilled beef and potato dips	305/150/50	590
NEW Veal steak with cheddar cheese	310	565
NEW Duck breast* fried in hospes, served with zaziki sauce	100	265

*price is per 100 g of product prepared for frying

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"	1550

FISH AND SEAFOOD COOKED ON THE GRILL

Dorado bake whole fish in a josper	1 pc	550
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 home-made	50	80
Zaziki	50	75

GARNISHES

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	125

PASTRIES

Bread plate with truffle oil	170	150
Grisini	100	95

DESSERTS

NEW River Grill Signature Cheesecake	230	330
Crème brulee with mango sorbet	100/50	225
Citrus tart with bergamot and kalamansi with meringue	160	230
Cappuccino cheesecake with caramel ganache and vanilla espuma	220	280
Chocolate fondant served with vanilla ice cream	100/50	240
Vanilla, chocolate ice cream homemade	50	90
Sorbets: mango, strawberries with mint homemade	50	80
Napoleon	150	190
Syrniki with custard and seasonal berries	250	285
Strawberry and basil cheesecake	160	275

