



# RIVER *grill*

ESTD.2019

## MENU

MADE IN KYIV

# BREAKFASTS

Breakfast is available from 11:00 to 14:00

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

## BREAKFAST ADDITIVES TO CHOOSE FROM:

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

# OYSTERS

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

1 pc

150

## TO GET STARTED

<b>Chicken pate with brioche</b> and cherry compote	120/60/50	<b>270</b>
<b>Tuna tartare</b> with ginger sauce and guacamole	235	<b>595</b>
<b>Set of Italian cheeses</b> Grana Padano, Prima Donna, Gorgonzola Dolce, Asiago, honey	160/70	<b>490</b>
<b>Set of meat antipasti</b> Prosciutto, Coppa, salami Milano, salami Napoli Picante	160	<b>490</b>
<b>Salmon carpaccio</b> in honey mustard sauce with Parmesan and arugula	160	<b>510</b>
<b>Aged beef carpaccio</b> with ginger sauce and parmesan	180	<b>530</b>
<b>Veal tartare</b> with truffle panacotta	170/70	<b>470</b>
<b>Salmon tartare</b> with avocado	135/15	<b>520</b>

# HOME-MADE MOZZARELLA

<b>Mozzarella Burrata</b>	1 pc	<b>199</b>
a bag filled with soft creamy cream filling, made from pieces of mozzarella and cream		

## SALADS

<b>Greek salad</b>	250	<b>330</b>
with sun-dried tomatoes and capers		
<b>Green salad with turkey,</b>	260	<b>475</b>
avocado and artichokes		
<b>Caesar with juicy grilled chicken</b>	260	<b>330</b>
with lettuce, tomatoes, crispy croutons quail eggs with homemade sauce		
<b>Salad with burrata from our own cheese factory</b>	330	<b>385</b>
served with three types of tomatoes, homemade pesto and balsamic		
<b>Salad with seafood</b>	230	<b>595</b>
fried in white wine		
<b>NEW Grilled tuna salad,</b>	245	<b>645</b>
with asparagus beans and artichokes		
<b>NEW Salad with grilled veal</b>	250	<b>565</b>
and vegetables		
<b>NEW Avocado and shrimp salad</b>	240	<b>480</b>

## BRUSCHETTA

<b>Bruschetta with salmon</b>	230	<b>395</b>
baby spinach, cherry tomatoes and avocado mousse		
<b>Bruschetta with roast beef</b>	200	<b>380</b>
roasted bell peppers, Parmesan cheese and Pollo Tonato sauce		
<b>Prosciutto bruschetta</b>	210	<b>320</b>
pickled plums, sun-dried tomatoes and Gorgonzola sauce		

# HOT APPETIZERS

<b>Camembert with fig jam</b> and raspberry jelly	275	445
<b>Chilean mussels</b> in gorgonzola sauce with crispy ciabatta	260/60	480
<b>Shrimp tempura</b> with mango aioli sauce	190	450
<b>Haloumi cheese with truffle honey and berries</b>	250	440
<b>Grilled pita bread with cheddar cheese,</b> mozzarella, tomatoes and herbs	245	210

## SOUPS

<b>Chicken broth</b> with homemade noodles and quail egg	300	165
<b>Homemade red borscht with veal</b> served with sour cream	300	235
<b>Thai soup with salmon, shrimp and squid</b>	300	425
<b>Delicacies for borscht:</b> lard, herbs, garlic, hot pepper, Borodino bread	60	120
<b>NEW Creamy celery root soup</b> with shrimp, gorgonzola cheese and kimchi sauce	290	285
<b>NEW Mushroom cream soup with shrimp</b> and caper popcorn	350	335

## PASTA AND RISOTTO

<b>Spaghetti Carbonara</b> homemade pasta with classic sauce and bacon	300	355
<b>Creamy fettuccine with shrimp</b> with cherry tomatoes and herbs	260	430
<b>Risotto four cheese</b>	300	345
<b>Pasta with rabbit</b> and mushrooms in a creamy sauce	340	485
<b>Pasta with chicken</b> and gorgonzola cheese	320	345
<b>Risotto with porcini mushrooms and truffle flavor</b> with cream sauce and parmesan cheese	340	465

# MAIN COURSE

	<b>Pork entrecote *</b> with baked potatoes	100	175
	<b>Languid veal cheeks</b> with truffle polenta	390	595
	<b>Stewed rabbit</b> with mashed potatoes and mushrooms	320	545
	<b>Tiger prawns</b> in sweet chili	250	595
NEW	<b>Veal tongue with oyster mushrooms,</b> bell peppers and asparagus beans	230	395
NEW	<b>Juicy pork cutlet,</b> roasted in a Jospier oven, served with tomato salad	285	365

## MEAT AND POULTRY

	<b>Skewers of chicken</b> juicy meat from the fire	100	170
	<b>Pork barbecue</b> juicy meat from the fire, we recommend with BBQ sauce	100	225
	<b>Veal barbecue</b> tender tenderloin	100	390
	<b>Barbecue pork ribs*</b>	100	195
	<b>Lyulya kebab</b> made of chicken and spicy sauce	240	290
	<b>Turkey kebab</b> juicy meat from the fire	100	235
	<b>Burger with juicy grilled beef</b> and potato dips	305/150/50	590
NEW	<b>Beefsteak with mozzarella</b> on a potato and truffle bed	360	585
NEW	<b>Duck breast*</b> fried in hospier, served with zaziki sauce	100	265

\*price is per 100 g of product prepared for frying

## GRILLED SAUSAGES

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

\*price is per 100 g of product prepared for frying

# MEAT FROM HOSPER

## MEAT ON THE BONE

<b>Veal rack *</b> served with garlic marmalade	100	<b>255</b>
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## STEAKS

<b>Filet mignon *</b> we recommend medium rare	100	<b>390</b>
<b>Ribeye steak (Argentina) *</b>	100	<b>550</b>

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

	<b>FOR THE COMPANY</b>	
	<b>A meat set for the company:</b>	900/300
	baked pork ribs, chicken kebab, turkey kebab, veal rack, baked potatoes, barbecue sauce and spicy sauce	<b>1700</b>
<b>NEW</b>	<b>Set of game sausages:</b>	420/160/30/30
	grilled sausages from roe deer "Black Gold", wild boar "Spanish", venison "Provence", venison "Cayenne"	<b>1550</b>

# FISH AND SEAFOOD COOKED ON THE GRILL

<b>Dorado</b> bake whole fish in a josper	1 pc	<b>550</b>
<b>Scallops *</b>	100	<b>780</b>
<b>Tentacles of octopus*</b>	100	<b>850</b>
<b>Tiger shrimps *</b>	100	<b>570</b>
<b>Salmon steak *</b> cooked on fire until golden brown	100	<b>350</b>

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

## WE RECOMMEND THE SAUCE

<b>Barbecue / Adjika / Cheese</b> home-made	50	<b>80</b>
<b>Zaziki</b>	50	<b>75</b>

# GARNISHES

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

## PASTRIES

<b>Bread plate</b> with truffle oil	170	150
<b>Grisini</b>	100	95



# DESSERTS

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

