



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
NEW	Vegetable shakshuka	400/60	230
NEW	Shakshuka with chicken	400/60	265
NEW	Shakshuka with shrimp	400/60	360
	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	100
Parmesan	30	60
Roast beef	50	120
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 aroma and honey-mustard dressing	225	510
Salmon tartare with avocado	135/15	490

HOME-MADE MOZZARELLA

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

SALADS

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

BRUSCHETTA

Bruschetta with salmon	230	395
baby spinach, cherry tomatoes and avocado mousse		
Bruschetta with roast beef	200	380
roasted bell peppers, Parmesan cheese and Pollo Tonato sauce		
Prosciutto bruschetta	210	365
pickled plums, sun-dried tomatoes and Gorgonzola sauce		

HOT APPETIZERS

Camembert with fig jam and raspberry jelly	275	445
Shrimp tempura with mango aioli sauce	190	450
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
NEW Mushroom cream soup with shrimp and caper popcorn	350	335

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	485

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
NEW	Veal tongue with oyster mushrooms, bell peppers and asparagus beans	230	395
NEW	Juicy pork cutlet, roasted in a Jospier oven, served with tomato salad	285	365

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
	Burger with juicy grilled beef and potato dips	305/150/50	625
NEW	Veal steak with mozzarella	360	585
NEW	Chalagach*	100	195

*price is per 100 g of product prepared for frying

GRILLED SAUSAGES

	Grilled wild boar sausages* «Spanish»	100/40	290
	Grilled venison sausages* «Kayensky»	100/40	290
	Grilled sausages from roe deer* «Black Gold»	100/40	310
	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	670
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

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
Syrniki with custard and seasonal berries	250	285
NEW Ice cream cheesecake with streusel	145	220
NEW Pistachio honey cake	140	310

