



# RIVER *grill*

ESTD.2019

## MENU

MADE IN KYIV

# BREAKFASTS

Breakfast is available from 12:00 to 15:00

|                                                                  |        |            |
|------------------------------------------------------------------|--------|------------|
| <b>Breakfast with salmon,</b><br>poached eggs and avocado mousse | 315    | <b>495</b> |
| <b>Breakfast with grilled chicken</b><br>and vegetables          | 425    | <b>450</b> |
| <b>Omelet with oyster mushrooms</b><br>and stracciatella         | 280    | <b>310</b> |
| <b>NEW</b> <b>Vegetable shakshuka</b>                            | 400/60 | <b>265</b> |
| <b>NEW</b> <b>Shakshuka with chicken</b>                         | 400/60 | <b>345</b> |
| <b>NEW</b> <b>Shakshuka with shrimp</b>                          | 400/60 | <b>425</b> |
| <b>Cheesecakes with custard</b><br>and seasonal berries          | 250    | <b>285</b> |

## BREAKFAST ADDITIVES TO CHOOSE FROM:

|                   |     |            |
|-------------------|-----|------------|
| <b>Shrimp</b>     | 100 | <b>250</b> |
| <b>Salmon l/s</b> | 50  | <b>195</b> |
| <b>Avocado</b>    | 50  | <b>100</b> |
| <b>Parmesan</b>   | 30  | <b>60</b>  |
| <b>Roast beef</b> | 50  | <b>120</b> |

# BUSINESS LUNCHES

Business lunches are available from 12:00 to 16:00

## BUSINESS LUNCH №1

|                                                                         |     |            |
|-------------------------------------------------------------------------|-----|------------|
| <b>Borscht with veal, pasta Bolognese</b><br><b>and vegetable salad</b> | 920 | <b>520</b> |
|-------------------------------------------------------------------------|-----|------------|

## BUSINESS LUNCH №2

|                                                                                                                           |     |            |
|---------------------------------------------------------------------------------------------------------------------------|-----|------------|
| <b>Tom yum soup with salmon and mushrooms,</b><br><b>pasta with shrimp and green salad</b><br><b>with Caesar dressing</b> | 765 | <b>520</b> |
|---------------------------------------------------------------------------------------------------------------------------|-----|------------|

## BUSINESS LUNCH №3

|                                                                                                                                        |     |            |
|----------------------------------------------------------------------------------------------------------------------------------------|-----|------------|
| <b>Chicken broth, chicken shashlik</b><br><b>and grilled vegetables, salad with tomatoes</b><br><b>and smoked stracciatella cheese</b> | 885 | <b>520</b> |
|----------------------------------------------------------------------------------------------------------------------------------------|-----|------------|

# OYSTERS

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

1 pc

170

## TO GET STARTED

**Chicken pate with brioche**  
and cherry compote

120/60/50

280

**Tuna tartare**  
with ginger sauce and guacamole

235

595

**Set of meat antipasti**  
Prosciutto, Coppa, salami Milano, salami Napoli Picante

160

530

**Salmon carpaccio**  
in honey mustard sauce with Parmesan and arugula

160

530

**Aged beef carpaccio**  
with ginger sauce and parmesan

180

570

**Veal tartare**  
with truffle aroma and honey-mustard dressing

225

560

**Salmon tartare**  
with avocado

135/15

490

**NEW**

**Set of Italian cheeses with truffle honey**

275

795

Brie cheese, Gorgonzola cheese, Moliterno cheese with truffles, Al Barolo cheese, served with strawberries, walnuts, grapes, and truffle honey

# HOME-MADE MOZZARELLA

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

## SALADS

|                                                                           |     |            |
|---------------------------------------------------------------------------|-----|------------|
| <b>Greek salad</b>                                                        | 250 | <b>345</b> |
| with sun-dried tomatoes and capers                                        |     |            |
| <b>Green salad with turkey,</b>                                           | 260 | <b>560</b> |
| avocado and artichokes                                                    |     |            |
| <b>Caesar with juicy grilled chicken</b>                                  | 260 | <b>375</b> |
| with lettuce, tomatoes, crispy croutons<br>quail eggs with homemade sauce |     |            |
| <b>Salad with burrata from our own cheese factory</b>                     | 330 | <b>420</b> |
| served with three types of tomatoes, homemade pesto and balsamic          |     |            |
| <b>Grilled tuna salad,</b>                                                | 245 | <b>645</b> |
| with asparagus beans and artichokes                                       |     |            |
| <b>Salad with grilled veal</b>                                            | 250 | <b>650</b> |
| and vegetables                                                            |     |            |
| <b>Avocado and shrimp salad</b>                                           | 240 | <b>540</b> |
| <b>Salad with seafood</b>                                                 | 230 | <b>740</b> |
| fried in white wine                                                       |     |            |

## BRUSCHETTA

|                                                              |     |            |
|--------------------------------------------------------------|-----|------------|
| <b>Bruschetta with salmon</b>                                | 230 | <b>445</b> |
| baby spinach, cherry tomatoes and avocado mousse             |     |            |
| <b>Bruschetta with roast beef</b>                            | 200 | <b>420</b> |
| roasted bell peppers, Parmesan cheese and Pollo Tonato sauce |     |            |
| <b>Prosciutto bruschetta</b>                                 | 210 | <b>390</b> |
| pickled plums, sun-dried tomatoes and Gorgonzola sauce       |     |            |

# HOT APPETIZERS

|                                                      |     |     |
|------------------------------------------------------|-----|-----|
| <b>NEW</b> Baked Camembert                           |     |     |
| with fig jam                                         | 240 | 465 |
| <b>Shrimp tempura</b>                                |     |     |
| with mango aioli sauce                               | 190 | 520 |
| <b>Haloumi cheese with truffle honey and berries</b> | 250 | 440 |
| <b>Grilled pita bread with cheddar cheese,</b>       |     |     |
| mozzarella, tomatoes and herbs                       | 245 | 230 |

## SOUPS

|                                        |        |     |
|----------------------------------------|--------|-----|
| <b>Chicken broth</b>                   | 300    | 180 |
| with homemade noodles and quail egg    |        |     |
| <b>Homemade red borscht</b>            | 480/40 | 320 |
| with smoked prunes and pork ribs       |        |     |
| <b>NEW</b> Tom yum with seafood        | 400    | 520 |
| <b>Mushroom cream soup with shrimp</b> | 350    | 355 |
| and caper popcorn                      |        |     |
| <b>NEW</b> Pumpkin and corn cream soup | 320/65 | 350 |
| served with shrimp and turkey skewers  |        |     |

# PASTA AND RISOTTO

|                                                          |     |     |
|----------------------------------------------------------|-----|-----|
| <b>Spaghetti Carbonara</b>                               | 300 | 375 |
| homemade pasta with classic sauce and bacon              |     |     |
| <b>Creamy fettuccine with shrimp</b>                     | 260 | 475 |
| with cherry tomatoes and herbs                           |     |     |
| <b>Risotto four cheese</b>                               | 300 | 385 |
| <b>Pasta with rabbit</b>                                 | 340 | 520 |
| and mushrooms in a creamy sauce                          |     |     |
| <b>Pasta with chicken</b>                                | 320 | 395 |
| and gorgonzola cheese                                    |     |     |
| <b>Risotto with porcini mushrooms and truffle flavor</b> | 340 | 485 |
| with cream sauce and parmesan cheese                     |     |     |
| <b>NEW</b> Pasta with braised pork                       | 300 | 385 |

# MAIN COURSE

|                                                                                 |     |     |
|---------------------------------------------------------------------------------|-----|-----|
| <b>Pork entrecote *</b><br>with baked potatoes                                  | 100 | 195 |
| <b>Stewed rabbit</b><br>with mashed potatoes and mushrooms                      | 320 | 670 |
| <b>Tiger prawns</b><br>in sweet chili                                           | 250 | 630 |
| <b>Veal tongue with oyster mushrooms,</b><br>bell peppers and asparagus beans   | 230 | 485 |
| <b>Juicy pork cutlet,</b><br>roasted in a Josper oven, served with tomato salad | 285 | 365 |
| <b>NEW</b> <b>Sicilian-style dorado</b>                                         | 350 | 720 |

## MEAT AND POULTRY

|                                                                               |            |     |
|-------------------------------------------------------------------------------|------------|-----|
| <b>Chicken barbecue</b><br>juicy meat from the fire                           | 100        | 215 |
| <b>Pork barbecue</b><br>juicy meat from the fire, we recommend with BBQ sauce | 100        | 275 |
| <b>Veal barbecue</b><br>tender tenderloin                                     | 100        | 460 |
| <b>Barbecue pork ribs*</b>                                                    | 100        | 230 |
| <b>Lyulya kebab</b><br>made of chicken and spicy sauce                        | 240        | 310 |
| <b>Turkey kebab</b><br>juicy meat from the fire                               | 100        | 265 |
| <b>Burger with juicy grilled beef</b><br>and potato dips                      | 305/150/50 | 710 |
| <b>Chalagach*</b>                                                             | 100        | 195 |
| <b>NEW</b> <b>Lula kebab made from juicy beef</b>                             | 265/40     | 720 |

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

## GRILLED SAUSAGES

|                                                        |        |     |
|--------------------------------------------------------|--------|-----|
| <b>Grilled wild boar sausages*</b><br>«Spanish»        | 100/40 | 310 |
| <b>Grilled venison sausages*</b><br>«Kayensky»         | 100/40 | 410 |
| <b>Grilled sausages from roe deer*</b><br>«Black Gold» | 100/40 | 310 |
| <b>Grilled venison sausages*</b><br>«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><br>served with garlic marmalade | 100 | <b>285</b> |
|----------------------------------------------------|-----|------------|

## STEAKS

|                                                   |     |            |
|---------------------------------------------------|-----|------------|
| <b>Filet mignon *</b><br>we recommend medium rare | 100 | <b>430</b> |
| <b>Ribeye steak (Argentina) *</b>                 | 100 | <b>780</b> |

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

## FOR THE COMPANY

|                                                                                                                                                              |               |             |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|-------------|
| <b>A meat set for the company:</b><br>baked pork ribs, chicken kebab, turkey kebab, veal rack, baked potatoes, barbecue sauce and spicy sauce                | 900/300       | <b>2100</b> |
| <b>Set of game sausages:</b><br>grilled sausages from roe deer "Black Gold", wild boar "Spanish", venison "Provence", venison "Cayenne"                      | 420/160/30/30 | <b>1750</b> |
| <b>Set of minced meat</b><br>chicken lula kebab, pork cutlet, turkey cutlet, beef cutlet, served with cherry tomatoes, grilled corn, cheese and pepper sauce | 645/40/40     | <b>1400</b> |

NEW

# FISH AND SEAFOOD COOKED ON THE GRILL

|                                                            |      |            |
|------------------------------------------------------------|------|------------|
| <b>Dorado</b><br>bake whole fish in a josper               | 1 pc | <b>740</b> |
| <b>Scallops *</b>                                          | 100  | <b>980</b> |
| <b>Tentacles of octopus*</b>                               | 100  | <b>950</b> |
| <b>Tiger shrimps *</b>                                     | 100  | <b>570</b> |
| <b>Salmon steak *</b><br>cooked on fire until golden brown | 100  | <b>370</b> |

|                                             |     |            |
|---------------------------------------------|-----|------------|
| <b>NEW Tuna steak from the Josper oven*</b> | 100 | <b>465</b> |
|---------------------------------------------|-----|------------|

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

## WE RECOMMEND THE SAUCE

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

# GARNISHES

|                                                                          |     |            |
|--------------------------------------------------------------------------|-----|------------|
| <b>Baked potatoes on the grill</b><br>cooked on an open fire             | 200 | <b>105</b> |
| <b>Mashed potatoes</b><br>with stracciatella and parmesan cheese         | 180 | <b>150</b> |
| <b>Corn</b><br>cooked on an open fire                                    | 100 | <b>110</b> |
| <b>French fries</b>                                                      | 150 | <b>135</b> |
| <b>Grilled vegetables</b><br>sweet pepper, mushrooms, zucchini, eggplant | 200 | <b>265</b> |
| <b>Fried potatoes</b><br>with oyster mushrooms and champignons           | 335 | <b>335</b> |
| <b>Potato dip fries</b>                                                  | 150 | <b>130</b> |

## PASTRIES

|                                        |     |            |
|----------------------------------------|-----|------------|
| <b>Bread plate</b><br>with truffle oil | 170 | <b>165</b> |
| <b>Grisini</b>                         | 100 | <b>95</b>  |

# DESSERTS

|            |                                                                         |        |            |
|------------|-------------------------------------------------------------------------|--------|------------|
| <b>NEW</b> | <b>River Grill Signature Cheesecake</b>                                 | 230    | <b>375</b> |
|            | <b>Crème brulee</b><br>with mango sorbet                                | 100/50 | <b>225</b> |
|            | <b>Citrus tart</b><br>with bergamot and kalamansi with meringue         | 160    | <b>230</b> |
|            | <b>Cappuccino cheesecake</b><br>with caramel ganache and vanilla espuma | 220    | <b>310</b> |
|            | <b>Chocolate fondant</b><br>served with vanilla ice cream               | 100/50 | <b>265</b> |
|            | <b>Vanilla, chocolate ice cream</b><br>homemade                         | 50     | <b>110</b> |
|            | <b>Sorbets: mango, strawberries with mint</b><br>homemade               | 50     | <b>100</b> |
|            | <b>Syrniki with custard</b><br>and seasonal berries                     | 250    | <b>285</b> |
|            | <b>Ice cream cheesecake with streusel</b>                               | 145    | <b>220</b> |
| <b>NEW</b> | <b>Pistachio honey cake</b>                                             | 140    | <b>330</b> |
| <b>NEW</b> | <b>Napoleon</b>                                                         | 220    | <b>220</b> |

