



RIVER

grill

ESTD.2019

MENU

MADE IN KYIV

BREAKFASTS

Breakfast is available from 12:00 to 15:00

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

BREAKFAST ADDITIVES TO CHOOSE FROM:

Shrimp	100	250
Salmon 1/8	50	195
Avocado	50	100
Parmesan	30	80
Roast beef	50	180

BUSINESS LUNCHES

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

BUSINESS LUNCH №1

Borscht with veal, pasta Bolognese and vegetable salad	920	520
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BUSINESS LUNCH №2

Tom yum soup with salmon and mushrooms, pasta with shrimp and green salad with Caesar dressing	765	520
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BUSINESS LUNCH №3

Chicken broth, chicken shashlik and grilled vegetables, salad with tomatoes and smoked stracciatella cheese	885	520
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OYSTERS

Fin de Claire №2

Has a pronounced salty-iodine flavor

1 pc

170

TO GET STARTED

Chicken pate with brioche 120/60/50 **280**
and cherry compote

Tuna tartare 235 **595**
with ginger sauce and guacamole

Set of meat antipasti 160 **530**
Prosciutto, Coppa, salami Milano, salami Napoli Picante

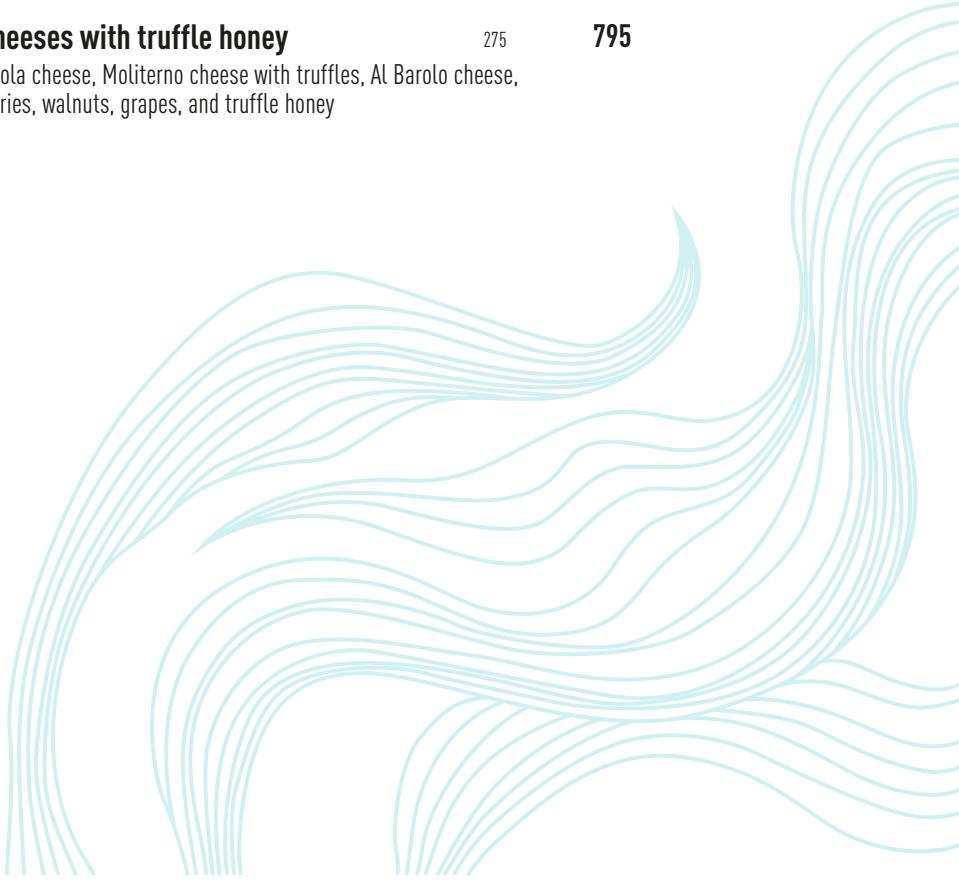
Salmon carpaccio 160 **530**
in honey mustard sauce with Parmesan and arugula

Aged beef carpaccio 180 **570**
with ginger sauce and parmesan

Veal tartare 225 **560**
with truffle aroma and honey-mustard dressing

Salmon tartare 135/15 **530**
with avocado

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

Mozzarella Burrata

a bag filled with soft creamy cream filling,
made from pieces of mozzarella and cream

1 pc

199

SALADS

Greek salad

with sun-dried tomatoes and capers

250

345

Green salad with turkey,

avocado and artichokes

260

560

Caesar with juicy grilled chicken

with lettuce, tomatoes, crispy croutons
quail eggs with homemade sauce

260

375

Salad with burrata from our own cheese factory

served with three types of tomatoes, homemade pesto and balsamic

330

420

Grilled tuna salad,

with asparagus beans and artichokes

245

645

Salad with grilled veal

and vegetables

250

650

Avocado and shrimp salad

240

540

Salad with seafood

fried in white wine

230

740

BRUSCHETTA

Bruschetta with salmon

baby spinach, cherry tomatoes and avocado mousse

230

445

Bruschetta with roast beef

roasted bell peppers, Parmesan cheese and Pollo Tonato sauce

200

420

Prosciutto bruschetta

pickled plums, sun-dried tomatoes and Gorgonzola sauce

210

390

HOT APPETIZERS



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

SOUPS

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

PASTA AND RISOTTO

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

MAIN COURSE

Pork entrecote * with baked potatoes	100	195
Stewed rabbit with mashed potatoes and mushrooms	320	630
Tiger prawns in sweet chili	250	630
Veal tongue with oyster mushrooms, bell peppers and asparagus beans	230	485
Juicy pork cutlet, roasted in a Josper oven, served with tomato salad	285	365
NEW Sicilian-style dorado	350	720
NEW Veal cheeks with pepper sauce and pumpkin cream	320	660

MEAT AND POULTRY

NEW

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

*price is per 100 g of product prepared for frying

MEAT FROM HOSPER

MEAT ON THE BONE

Veal rack New Zealand*	100	455
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STEAKS

Filet mignon * we recommend medium rare	100	430
Ribeye steak (Argentina) *	100	780

* 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: baked pork ribs, chicken kebab, turkey kebab, veal rack, baked potatoes, barbecue sauce and spicy sauce	900/300	2300
Set of game sausages: grilled sausages from roe deer "Black Gold", wild boar "Spanish", venison "Provence", venison "Cayenne"	420/160/30/30	1750
Set of minced meat chicken lula kebab, pork cutlet, turkey cutlet, beef cutlet, served with cherry tomatoes, grilled corn, cheese and pepper sauce	645/40/40	1400

NEW

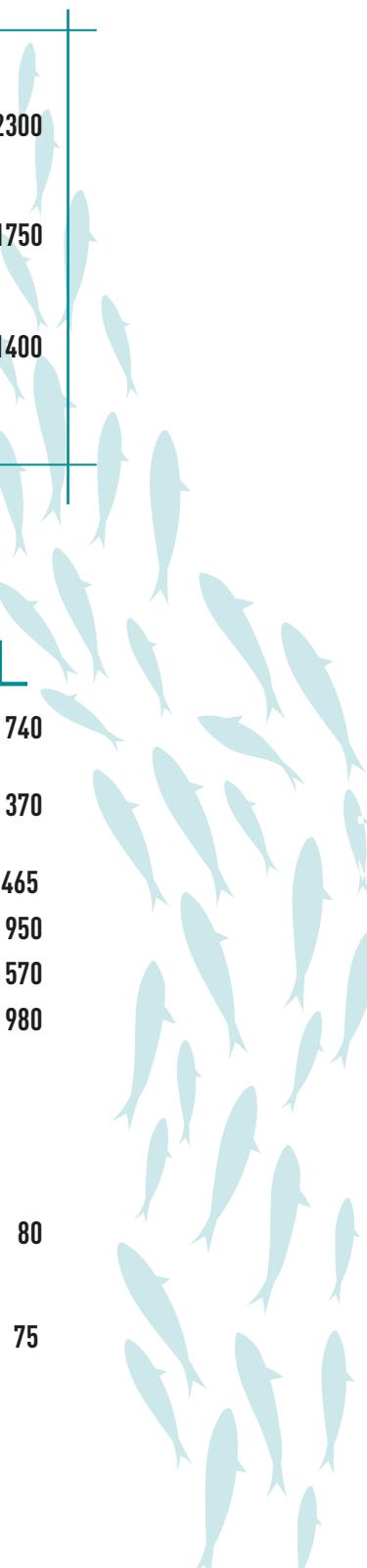
FISH AND SEAFOOD COOKED ON THE GRILL

Dorado bake whole fish in a jasper	1 pc	740
Salmon steak * cooked on fire until golden brown	100	370
Tuna steak from the Josper oven*	100	465
Tentacles of octopus*	100	950
Tiger shrimps *	100	570
Scallops *	100	980

* 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	200	105
cooked on an open fire		
Fried potatoes	335	335
with oyster mushrooms and champignons		
Mashed potatoes	180	150
with stracciatella and parmesan cheese		
Potato dip fries	150	130
French fries	150	135
Grilled vegetables	200	265
sweet pepper, mushrooms, zucchini, eggplant		
Corn	100	110
cooked on an open fire		

PASTRIES

Bread basket	170	165
with truffle oil		
Grisini	100	110

DESSERTS

NEW River Grill Signature Cheesecake	230	375
Crème brûlée 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	310
Chocolate fondant served with vanilla ice cream	100/50	265
Vanilla, chocolate ice cream homemade	50	110
Sorbets: mango, strawberries with mint homemade	50	100
Syrniki with custard and seasonal berries	250	285
NEW Pistachio honey cake	140	330
NEW Napoleon	220	220

