

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
Syrniki served with sour cream and strawberry jam	250	285

BREAKFAST ADDITIVES TO CHOOSE FROM:

Shrimp	100	250
Salmon l/s	50	195
Avocado	50	100
Parmesan	30	80
Roast beef	50	180

OYSTERS

Fin de Claire N°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

Set of Italian cheeses with truffle honey 275 **795**
green pesto cheese, red pesto, black cheese with lemon, cheese with sun-dried tomatoes and olives, blue cheese, strawberries, walnuts, honey

NEW **Cod roe appetizer** 100/70 **185**

NEW **Yogurt appetizer with cucumber** 100/80 **155**

NEW **A savory appetizer with feta cheese** 100/70 **155**

NEW **Assorted appetizers** 300/220 **390**
served with pita bread

HOME-MADE MOZZARELLA

Mozzarella Burrata

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

1 pc

199

NEW

Set of cheeses from our own cheese factory

1 pc

520

SALADS

Greek salad

with sun-dried tomatoes and capers

250

345

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

NEW

Salad with smoked eel

and strawberries

220

380

NEW

Salad with lightly salted salmon

and mango

220

460

NEW

Roast beef and asparagus salad

with vitello sauce

215

580

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

Tom yum with seafood

400 520

PASTA AND RISOTTO

Spaghetti Carbonara
homemade pasta with classic sauce and bacon

260 375

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 veal and white mushrooms
in a creamy spinach sauce

350 565

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
Sicilian-style dorado	350	720
Duck leg with oyster mushrooms	315	490
NEW Quail in honey-soy sauce with vegetables	300	465
NEW Pork medallions in mushroom sauce	350	630

MEAT AND POULTRY

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	560
Barbecue pork ribs*	100	230
Chalagach*	100	195
Veal burger in cheddar cheese sauce and potato dips	520	680
NEW Tabaka's Chicken	390/500	295/590

*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 minced meat chicken lula kebab, pork cutlet, turkey cutlet, beef cutlet, served with cherry tomatoes, grilled corn, cheese and pepper sauce	645/40/40	1750
		1400

FISH AND SEAFOOD COOKED ON THE GRILL

Dorado bake whole fish in a josper	1 pc	740
Salmon steak * cooked on fire until golden brown	100	370
Tentacles of octopus*	100	950
Tiger shrimps *	100	570
NEW Catfish kebab	100	390

* 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	105
Fried potatoes with oyster mushrooms and champignons	335	335
Mashed potatoes with stracciatella and parmesan cheese	180	150
Potato dip fries	150	145
French fries	150	135
Grilled vegetables sweet pepper, mushrooms, zucchini, eggplant	200	265
Corn cooked on an open fire	100	110

PASTRIES

Bread plate
with truffle butter

170 **165**

DESSERTS

River Grill Signature Cheesecake	230	375
Crème brulee with strawberry 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	50	110
Pistachio honey cake	140	330
NEW Caramel napoleon	220	220
Tiramisu	190	330

