

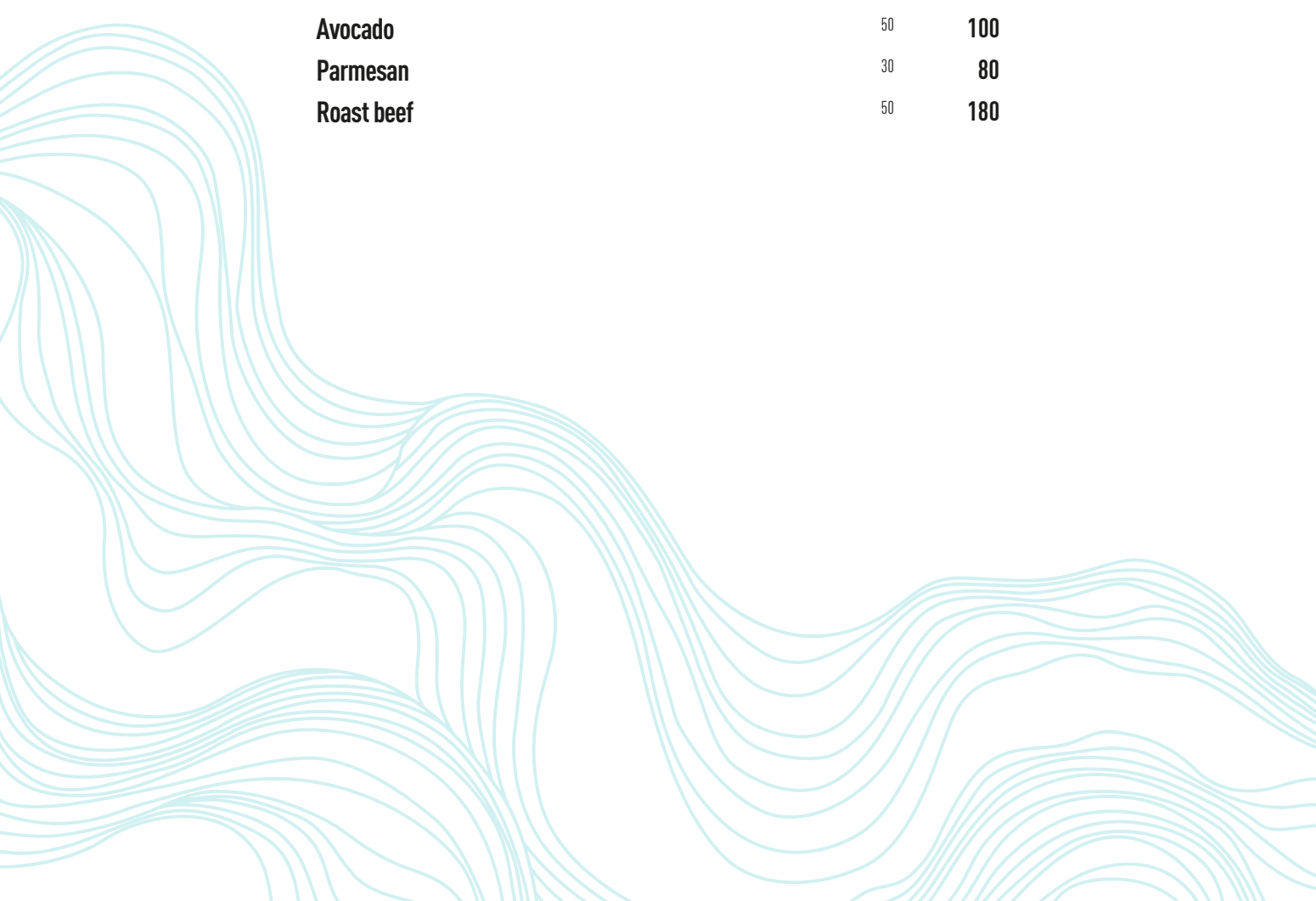
BREAKFASTS

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 1/2s	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 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	530
Set of Italian cheeses with truffle honey Brie cheese, Gorgonzola cheese, Moliterno cheese with truffles, Al Barolo cheese, served with strawberries, walnuts, grapes, and truffle honey	275	795
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 served with pita bread	300/220	390

HOME-MADE MOZZARELLA

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

NEW **Set of cheeses from our own cheese factory** 1 pc 520

SALADS

Greek salad 250 345
with sun-dried tomatoes and capers

Caesar with juicy grilled chicken 260 375
with lettuce, tomatoes, crispy croutons
quail eggs with homemade sauce

Salad with burrata from our own cheese factory 330 420
served with three types of tomatoes, homemade pesto and balsamic

Grilled tuna salad, 245 645
with asparagus beans and artichokes

Salad with grilled veal 250 650
and vegetables

Avocado and shrimp salad 240 540

Salad with seafood 230 740
fried in white wine

NEW **Salad with smoked eel** 220 380
and strawberries

NEW **Salad with lightly salted salmon** 220 460
and mango

NEW **Roast beef and asparagus salad** 215 580
with vitello sauce

BRUSCHETTA

Bruschetta with salmon 230 445
baby spinach, cherry tomatoes and avocado mousse

Bruschetta with roast beef 200 420
roasted bell peppers, Parmesan cheese and Pollo Tonato sauce

Prosciutto bruschetta 210 390
pickled plums, sun-dried tomatoes and Gorgonzola sauce

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

STEAKS

Filet mignon * 100 430
we recommend medium rare

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: 900/300 2300
baked pork ribs, chicken kebab, turkey kebab, veal rack, baked potatoes, barbecue sauce and spicy sauce

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

1400

FISH AND SEAFOOD COOKED ON THE GRILL

Dorado 1 pc 740
bake whole fish in a josper

Salmon steak * 100 370
cooked on fire until golden brown

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 50 80
home-made

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
Grisini	100	110

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 homemade	50	110
Pistachio honey cake	140	330
NEW Caramel napoleon	220	220
Tiramisu	190	330

