

## COLD APPETIZERS

Ragged duck pate	85/40/20/70	<b>295</b>
Pike caviar	60/40/80	<b>545</b>
Antipasti	710	<b>870</b>
Assorted of farmers' cheeses	220	<b>575</b>
Assorted of lard	200/100/60	<b>465</b>

## TARTARES

Profiteroles with chopped tuna	165	<b>385</b>
Chopped salmon with pike caviar	180/30	<b>550</b>
Chopped veal with anchovy foam and pickled mushrooms	160/50/30	<b>455</b>

## BEAM FRIED BREAD

With salmon and avocado mousse	340	<b>385</b>
With prosciutto, cheese sauces, plum and pear	340	<b>375</b>
With roast beef and sauce of chopped artichokes and peppers	340	<b>379</b>

## SALADS

Salad with green peas falafel and cashew cream	280	<b>345</b>
Salad with fried halloumi cheese and roast beef	280	<b>465</b>
Salad with seafood and hemp seeds	300	<b>575</b>
Salad with prosciutto, fried peach and strachetella	280	<b>385</b>
Salad of torn chicken and vegetables	270	<b>340</b>

## OYSTERS

Fine de Claire №2	1 шт	<b>160</b>
Gillardeau №2	1 шт	<b>295</b>
Fine de Claire №4	1 шт	<b>130</b>
White pearl №2	1 шт	<b>195</b>

## HOT APPETIZERS

Mini chebureks with veal and pork	150	<b>240</b>
Varenyky with squid, potatoes and mushrooms	190/20/40	<b>350</b>
Varenyky with shrimp, feta cheese and baked pumpkin	190/20/40	<b>355</b>
Seafood sauté (with sauce of your choice)	300/50	<b>750</b>
Mussels in a creamy sauce	300/100	<b>465</b>
Shrimp tempura with mango aioli sauce	140	<b>265</b>
Rapana in creamy truffle sauce	460/50	<b>675</b>

## FIRST COURSES

Spicy carrot cream soup with perch dumplings and shrimp	320	<b>365</b>
Fish soup with saffron	300/70	<b>340</b>
Borsch with lard and pampushkas	300/50/50	<b>285</b>
Bograch with catfish and rapans	340	<b>425</b>

## MAIN DISHES

Beef medallions on truffle amaranth	360	<b>560</b>
Sea bass cutlets and shrimp on coconut sweet potato puree	360	<b>435</b>
Dorado fillet with wild rice	360	<b>645</b>

## ROLLS

Roll without rice Tokyo with tuna, salmon and shrimp	180	<b>575</b>
Roll without rice Kani with salmon and avocado	165	<b>415</b>
California Maxi	275	<b>485</b>
Fuji with eel, salmon	300	<b>649</b>
Dan miso with tuna, salmon and cream cheese	300	<b>585</b>
Sakura with salmon	230	<b>415</b>
Chante with salmon and mango aioli sauce	230	<b>499</b>
California with salmon	190	<b>399</b>
Roll with tempura shrimp in avocado	230	<b>400</b>
Philadelphia with salmon	250	<b>550</b>
Philadelphia with eel	250	<b>640</b>
Philadelphia with shrimp	200	<b>420</b>
Roll tonkatsu with eel	240	<b>530</b>
Roll tonkatsu with shrimp	230	<b>395</b>

## PASTA

Pasta with chicken and cheddar cheese	350	<b>410</b>
Sea food pasta	380	<b>490</b>
Gluten-free pasta with shrimp, fried pak choi and young goat cheese	350	<b>495</b>

## GRILLED DISHES

Catfish kebab on cauliflower steak	340	<b>565</b>
Pork barbecue	200	<b>360</b>
Turkey barbecue	200	<b>380</b>
Filet Mignon	100	<b>335</b>
BBQ pork ribs	100	<b>210</b>
Argentina Ribeye steak (price for 100g)	100	<b>520</b>

## SAUCES

Asian	50	<b>65</b>
Ajika homemade	50	<b>65</b>
Tartar	50	<b>65</b>
Cranberry	50	<b>65</b>
BBQ	50	<b>65</b>
Cheese cheddar	50	<b>65</b>

## FISH AND SEAFOOD

Tiger prawns 16/20	100	<b>325</b>
Dorado (fillet)	100	<b>280</b>
Lobster on the grill	100	<b>750</b>
Salmon	100	<b>435</b>
Tuna	100	<b>380</b>
Squid fillet	100	<b>180</b>

## SIDE DISHES

Cauliflower steak in curry sauce	200	<b>235</b>
Green buckwheat with truffle cheese and spinach	200	<b>225</b>
Amaranth with spinach oil	190	<b>195</b>
Wild rice with vegetables	200	<b>255</b>
Puree of batata on coconut milk	200	<b>255</b>
Grilled Vegetables	170	<b>265</b>
Batata fries	150	<b>215</b>

## DESSERTS

Chocolate fondant	100/50	<b>325</b>
Honey cake with blackcurrant compote	220	<b>245</b>
Cheesecake with caramel sauce	180	<b>335</b>
Cheesecakes with strawberries	150/30	<b>265</b>
Ice-cream in assortment	50	<b>55</b>

"Dear guest, if you are allergic to any product - tell our waiter about it!  
This information prospectus contains materials on products and their manufacturers, which will be realized on the territory of the catering establishment "Prichal". The original menu is located in the corner of the consumer and is provided on demand. The prices indicated in the national currency are UAH."