

## 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, persimmon 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>

## OYSTERS

Fine de Claire №2	1 шт	<b>160</b>
White pearl №2	1 шт	<b>195</b>

## HOT APPETIZERS

Mini chebureks with veal and pork	150	<b>240</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

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

## AUTHOR'S DUMPLINGS

Dumplings with potatoes, cheese and bacon with cracklings	250	<b>315</b>
Dumplings with torn pork meat and kimchi cabbage	270	<b>320</b>
Dumplings with squid, potatoes and mushrooms	250	<b>350</b>
Dumplings with shrimp, cheese feta and baked pumpkin	250	<b>355</b>

### SWEET

Fried dumplings with homemade nutella and cherries	270	<b>320</b>
Carrot sweet dumplings with cottage cheese on custard	270	<b>310</b>

## GRILLED DISHES

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>

## PASTA

Pasta with chicken and cheddar cheese	350	<b>410</b>
Sea food pasta	380	<b>490</b>
Risotto with shrimp	300	<b>420</b>

## FISH AND SEAFOOD

Tiger prawns 16/20	100	<b>325</b>
Dorado (fillet)	100	<b>280</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>
Wild rice with vegetables	200	<b>255</b>
Grilled Vegetables	170	<b>265</b>
Batata fries	150	<b>215</b>

## DESSERTS

Honey cake with blackcurrant compote	220	<b>245</b>
Cheesecake with caramel sauce	180	<b>335</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."