• EXTENDED BREAKFASTS •

daily from 11:00 am to 03:00 pm

	gram	uah
Oatmeal with fruits and berries	280	165
Oatmeal with poached egg and avocado	330	235
Omelette with salmon and spinach	270	<i>375</i>
English Breakfast	440	<i>475</i>
Toast with scrambled eggs, roasted vegetables and stracciatella	370	385
Avocado toast with shrimp	320	490
Fried quark pancakes with sour cream	230/75/50	<i>285</i>

• OYSTERS •

	gram	uah
*Best of Ireland No3 (Ireland)	1 pce	345
*Cadore Special No2 (France)	1 pce	180
*Black pearl No2 (France)	1 pce	285
*Gilardo №2	1 pce	385
*Saint Patrick No2 (Ireland)	1 pce	195

• BRUSCHETTES •

with lightly salted salmon and guacamole	175	<i>395</i>
with roast beef	140	440
with roasted peppers and stracciatella	200	340

• COLD APPETIZERS •

Set of Italian cheeses	300	<i>745</i>
Chicken pate, served with ciabatta	150/170/50	290
Pike caviar with buckwheat pancakes	190	785
Vitelo tonnato with mushrooms	200	585
Guacamole with shrimps served with crispy ciabatta	250	460
Herring with fried potatoes	110/170	280
Carpaccio of veal and mushrooms	210	<i>510</i>
Salmon carpaccio with Basilico sauce	180	655
Tuna tartare	200	<i>650</i>
Beef tartar with truffle flavor	210/40	540
* Salmon tartare	190	<i>550</i>
Mixed vegetables	200	290
Assorted fish з ароматом трюфеля	280	1150
Set of meat delicacies	340	280
Assorted pickles	250	245
Baked peppers with stracciatella and anchovies	315	420

• SALADS •

	gram	uah
Burrata cheese with tomatoes	400	440
Classic salad with shrimp, avocado and Parmesan	250	530
Caesar salad with chicken and pancetta	300	405
Salad with salmon, avocado and artichokes	300	<i>575</i>
Warm salad with Argentine sirloin tenderloin	320	915
Tuna and avocado salad	350	615
*Salad with eel, avocado and asparagus	320	<i>650</i>
Salad with chicken liver	300	495
Olivier with salmon and red caviar	250	645
NEW Salad with delicate cream cheese, shrimp and ripe strawberries	375	670

• HOT APPETIZERS •

Mussels in cream cheese sauce	450/70	<i>545</i>
Shrimp popcorn	150	420
Mini chebureks	150/50	620
Shrimp, spicy biscuit, wild rice with spinach and soybean sprouts	350	<i>675</i>
Seafood sauté choice of sauce: cream or tomato	<i>750</i>	<i>2750</i>
Baked haloumi with pear and grapes	200	490

• SOUPS •

	gram	uah
* Veal borscht served with donuts and bacon	320/70/ 50/30	330
Tom yam with seafood	450/40/20	545
NEW Okroshka with crab	460	1200
NEW Okroshka with chicken	430	280

• PASTA AND RISOTTO •

Risotto with duck and barolo cheese	300	<i>650</i>
Risotto with seafood	300	<i>755</i>
Risotto with porcini mushrooms and zucchini	310	550
Spaghetti Bolognese	320	350
Spinach tagliatelle with shrimp and artichokes	400	665
Ravioli with ricotta and roasted pumpkin	240	455
Ravioli with rabbit	240	630

• PIZZA • FROM WOOD-FIRED OVEN

	gram	uah
Margarita (Mozzarella cheese, tomato sauce, basil)	400	265
Four Cheeses (Gorgonzola, Parmesan, Pecorino, Mozzarella cheese. Please choose the sauce: cream or tomato)	490	500
Pizza with chicken, spinach and mushrooms	580	615
Milano (Mozzarella cheese, salame Milano, tomato sauce)	410	355
Diavola (Mozzarella cheese, tomato sauce, air-dried tomatoes, spicy salame Napoli)	500	495
Pizza with prosciutto and salame Milano (Mozzarella cheese, tomato sauce, prosciutto, salame Milano, arugula)	530	485
Pepperoni cheese (Mozzarella cheese, salame Napoli Piccante, Gorgonzola cheese, tomatoes, cream sauce)	480	500
Pear with Gorgonzola cheese (Mozzarella cheese, Gorgonzola, pear, cream sauce)	450	430
Focaccia, thin with olive oil and Parmesan cheese	150	125



MAIN COURSE

	gram	uah
Pike cutlets	210/150	480
Sea bass with cherry tomatoes and artichokes	410	995
Duck fillet with caramelized pear and raspberry sauce	300	600
Tender simmered beef with polenta		<i>520</i>
Argentine tenderloin stroganoff with mushrooms and mashed potatoes		1250
Rack of lamb with asparagus and pomegranate sauce with barberry	100	620
Salmon fillet, quinoa with vegetables	350	<i>850</i>
Octopus in smoked pepper sauce	540	1350

CHARCOAL GRILL DISHES

	gram	uah
Classic beef burger served with fries	350/100	<i>515</i>
Chicken lula-kebab	100	225
Veal lula-kebab	100	220
Pork ribs BBQ	100	225

The price is per 100 g of the product ready for frying

	gram	uah
Chicken thigh shish kebab*	100	185
Pork shish kebab*	100	<i>225</i>
Veal tenderloin shish kebab*	100	<i>385</i>
Breast of milk veal*	100	<i>295</i>
Rack of lamb with asparagus and pomegranate sauce with barberry*	100	590
Rack of New Zealand lamb	100	<i>795</i>
Grilled or boiled lobster 900/1000	100	<i>850</i>
Grilled or boiled lobster 600/800	100	600
Tuna*	100	445
Dorado*	100	<i>375</i>
Salmon fillet*	100	<i>455</i>
Shrimps 8/12	100	635
Shrimps 16/20	100	445
Squid	100	<i>275</i>
Octopus	100	950
Comb*	100	930
• STEAKS •		
The price is per 100 g of the product ready for fi	ying	
America Ribeye Black Angus breed	100	1150
America Filet Mignon* Black Angus breed	100	1150
Ribeye steak (Argentina)*	100	<i>580</i>
Fillet Mignon (Argentina)*	100	770
Ribeye steak (Ukraine marble)*	100	285
Fillet Mignon Ukraine	100	<i>295</i>

• CHOOSE A SAUCE FOR MEAT AND FISH •

Berry / White mushroom sauce / Spicy	50	70
Red / Tartarus / Barbecue / Peppery		
Chile / Blue Cheese	50	<i>65</i>

• CUISINE OF JAPAN •

ROLLS

NEW Philadelphia roll with salmon	320	780
NEW Eel and shrimp roll with spicy crunch and chili	320	950
NEW Salmon and tuna roll with unagi sauce	350	990
NEW Roll with tuna and salmon with tuna chips	340	1100

NIGIRI AND GUNKAN SUSHI

Salmon	50/2pce	<i>275</i>
Gunkan with grilled shrimp	45/1pce	140
Gunkan with salmon	70/1pce	180

• SIDE DISHES •

	gram	uah
Stewed spinach in cream with Parmesan	250	345
Fried potatoes with mushrooms	200	265
Grilled potatoes	100	125
Grilled tomato	100	70
Grilled bell pepper	100	99
Grilled eggplant	100	80
Grilled zucchini in garlic sauce	100	99
Grilled asparagus	100	355
Grilled corn	100	89
Grilled mushrooms	100	85
Grilled blue onion	100	65
Young boiled potatoes	270	260
Young potatoes mixed with mushrooms	360	295

• DESSERTS •

	Chocolate cake with Bavarian cream and panacotta	180	270
	Caramel cake with raspberry coulis	230	375
	Shu with chocolate cream and caramelized pear	250	395
	Carrot cake with pear compote	270/35	345
	Chocolate fondant	130/50	295
	Napoleon	150	280
	Ice cream assorted	50	59
	Sorbet assorted	50	59
NEW	Fraisier combination of delicate sponge cake with pistachio cream and ripe strawberries	345	365

This information leaflet contains materials about the products, and their manufacturers, which are sold within the territory of the catering facility "Villa Riviera". The original menu is kept at the Consumer Information Board and is available upon first request. The prices are given in the national currency - Hryvnia (UAH).