



## / BEFORE MEAT


Israeli hummus  	210/100 g	106
<i>With tahini and pita</i>		
Mozzarella di Buffalo <b>NEW</b>	100/50/10 g	310
<i>Price per 100 g</i>		
Bruschetta with a roast beef	230 g	169
<i>With the baked tomatoes and creamy feta</i>		
Baked eggplant with tahini   	150/80 g	158
Duck liver pate	150/90/50 g	182
Beef tartare	150/80 g	226
<i>With toasts and salad mix</i>		
Salmon tartare with avocado  	160/50 g	285
Beef carpaccio 	120/90 g	198
<i>Recipe since 2009</i>		
Avocado, baked in a stove 	70/180 g	225
<i>With basil and mint</i>		
Roast beef salad   <b>NEW</b>	350 g	237
Salad with shrimps, avocado and citrus  	280 g	287
Salad with hot cheese from milk of Odessa goats	210 g	185
Greek salad 	300 g	178
Large green salad with romaine   	300 g	198
Tuscan salad 	400 g	148

## / MAIN

New Chicago Steak  <b>NEW</b>	180/120 r	375
<i>With demiglas sauce</i>		
Rabbit meat steak <b>NEW</b>	180/130 r	242
Chicken «Chevre» with caramelized strawberry 	180/130 r	225
<i>With cheese from Odessa goats milk</i>		
Duck breast with Madeira 	160/190 r	387
<i>And truffle potato mash</i>		
Beef tartare with potato pie  	250/100 r	325
Beef tenderloin with baked potatoes  	160/220 r	364
<i>With a coal of olive tree</i>		
Kebab from beef and lamb  	200/120 r	234
<i>On Israeli tahini</i>		
Chicken with Camembert 	300 r	340
<i>With dried tomatoes and olives</i>		
BBQ pork ribs  	300/120 r	286
<i>With french fries</i>		
Salmon steak with green salad  	150/70 r	386
<i>Baked on an oak board</i>		

IF YOU HAVE ANY FOOD INTOLERANCE OR ALLERGIES, TELL THIS TO THE WAITER

## / DRINKS OF RESTAURANT

Raspberry compote 	230 ml / 1 L	35/105
<i>From <b>ROMOT</b>. We cook with fructoses</i>		
Fruit drink	230 ml / 1 L	45/155

## / LEMONADES

Lavender and coconut	300 ml/1 L	90/270
From pine-cones	300 ml/1 L	80/240
Pear and basil	300 ml/1 L	70/210
Classic	250 ml/1 L	45/180

## / FRESH JUICES

Citrus	250 ml	118
Orange/grapefruit	250 ml	118
Carrot	250 ml	112
Apple	250 ml	112
Pineapple	250 ml	225
Celery	250 ml	175

## / MEAT

The cost of a portion depends on the weight of meat prepared for roasting








Fillet mignon baked in bacon	250-350 g	450-630
<i>Simmental, Ukraine. Price per 100 g - 180 UAH.</i>		
Tenderloin	250-350 g	450-630
<i>Simmental, Ukraine. Price per 100 g - 180 UAH.</i>		
Lamb back	500-600 g	950-1140
<i>Bessarabian lamb, Ukraine. Price per 100 g - 190 UAH.</i>		
Rack of New Zealand lamb	250-500 g	825-1650
<i>New Zeland. Price per 100 g - 330 UAH</i>		
Rack of milk calf	400-500 g	640 - 800
<i>Ukrainian speckled. Price per 100 g - 160 UAH.</i>		
Fillet of milk calf	200-300 g	360 - 540
<i>Ukrainian speckled. Price per 100 g - 180 UAH.</i>		
Deer fillet with juniper berries	400-500 g	1560-1950
<i>Ukraine. Price per 100 g - 390 UAH.</i>		

Ribeye	300-400 g	540 - 720
<i>Golshhtinskaya, Ukraine. Price per 100 g - 180 UAH.</i>		
Ribeye dry aged	500-700 g	800 - 1120
<i>Simmental, Ukraine. Price per 100 g - 160 UAH.</i>		
Ribeye New York	400-500 g	1560-1950
<i>Black Angus, USA. Price per 100 g - 390 UAH.</i>		

## / TASTE OF MEAT



Cheese sauce 	100 g	80
<i>From Cheddar and Gorgonzola</i>		
Green pepper sauce 	100 g	80
<i>From the green pickled pepper</i>		
Steakhouse BBQ sauce  	100 g	80
Chimichurri sauce   	100 g	80
<i>With cilantro and chili</i>		

## / FOR MEAT

Spinach with pine nuts   	150 g	144
Grilled asparagus with cheese sauce 	80/40 g	226
Grilled vegetables   	500 g	180

Baked potato  	250 g	98
Fried potato  	250 g	98
French fries   	150 g	78
Potato gratin  	200 g	128

## / SOUPS

Porcini broth with mushroom tortellini <b>NEW</b>	500 g	175
Beef tenderloin soup  	400 g	128
Green borsch	340/60/50 g	146
Chicken broth with meatballs and noodles	500 g	127

## / BAKERY

Our bread on a grill <i>With butter</i>	150/50 g	60
Focaccia 	60/70 g	62
<i>With spiced butter and salsa</i>		
Pita 	100/40 g	52
<i>With green oil and zaatar</i>		

## / BURGERS

Cheddarburger with rabbit meat <b>NEW</b>	380/100 g	242
Hamburger with caramelized bacon	360/100 g	202
Cheddarburger	380/100 g	276

## / DESSERT







Tiramisu <i>With chocolate spoon</i>	150 g	156
Apple tart <i>Served with vanilla ice-cream</i>	200/50 g	165
Chocolate fondant <i>With ice-cream</i>	100/50 g	136
Panna cotta <i>With raspberry sauce</i>	160 g	115
Creme brulee <b>NEW</b>	160/50 g	115
Cake «Fontan» 	150 g	65
Sorbet 	150 g	105
<i>Mango, lemon, berries</i>		
Ice-cream 	150 g	105
<i>Pistachio, vanil, chocolate, caramel</i>		

SINCE 1998



# Steakhouse

НА ДЕРИБАСОВСКОЙ

### / GROCERY OF OWN PRODUCTION

<b>BEEF</b>		
Brezaola  	50 g	118
Salame with pepper  	50 g	87
<b>PORK</b>		
Coppa  	50 g	118
Speck  	50 g	98
<b>CHEESE</b>		
Soft goat's cheese Caprino 	50 g	80

### / IMPORTED GROCERY

<b>CHEESE</b>		
Taleggio 	50 g	80
Gorgonzola 	50 g	80
Grana Padano  	50 g	80
Rougette 	50 g	80

 - in all of Savva Libkin Restaurants

 - lactose-free  - gluten-free  - vegetarian