

MENU


DATE

YOU ARE A MEMBER
of Sayva Libkin's
guest club?
ENJOY YOUR BENEFITS!

NAME	WEIGHT, GR.	PRICE, UAH
SALTY ECLAIRS		
Éclair with veal brain	100	110
Éclair with oven-roasted mutton	100	120
Éclair with house-made smoked salmon	100	150
SALADS, APPETIZERS		
Pike caviar with green butter and dark croutons	70 / 110	350
Bull pate NEW	350	175
Chopped beef on a hatchet, grated horseradish	150	260
Tuna tartar and puree avocado	140	420
Cheese plat NEW	280	540
Snack board to wine NEW	430	490
Buratta with pepper pure with marinated zucchini and pesto	 220	375
Salad with seared eggplant and spinach, asian dressing	 280	230
Vegetables with feta chesse and black olives salad	 300	180
Beef carpaccio	180	265
Tuscan salad, tomato and basil dressing	 440	205
Salad with beef and vegetables, cooked on the fire	280	245
Green salad with tuna	280	395
Salad with arugula, shrimps and cherry tomatoes	225	385
Octopus salad with avocado	280	685
SOUPS		
Green borsch and croutons with spinach	 380	155
Chicken stock with homemade noodles and smoked chicken	380	145
Red borsch with beef	480	160
Beef soup with tortelli from beef cheeks	380	155

IF YOU HAVE AN IMPOSSIBILITY FOR ANY PRODUCTS OR ALLERGIES, REPORT THIS WAITER

MORE THAN A GRILL

Avocado from the oven	 	200	230
Duck breast with cranberry sauce		280	320
Chick JOSPER		400	310
Shin of lamb with mashed potatoes and wasabi NEW		500	585
Beef Stroganoff with mushrooms and mashed potatoes		350	385
Eggplant rolls with tomato sauce		300	185
Crispy brain with wasabi puree		350	210
Pound of beef ribs forgotten at night in the oven		500	465
Lamb fillet with gratin and mushrooms NEW		350	585

FISH IS NOT MEAT

Salmon with label rouge with okra and lime NEW		300	680
Tuna steak		280	695
Octopus grilled with potatoes		350	1360

MEAT AND DOUGH

Burger / steak of juicy minced beef		500	295
Burger / steak of rabbit meat		500	295
Lamb kebab		200	245
Shaurma – Steak with piquant beef		350	275
Mini pasties with lamb		200	175
Duck ravioli with broccoli		280	250

THIS MONTH AT THE STEAKHOUSE

JANUARY 9-11

Country ribsss

We prepare pork ribs in country style in the oven.

JANUARY 16-18

Expanding gastronomic horizons.

Special menu from meat nutria.

JANUARY 23-25

By the number of requests!

Favorite lamb dishes from Chef Oleg Starun.

MEAT BY WEIGHT

* cost per serving depends on the weight of the meat prepared for frying

Whole back of lamb with loin and tenderloin EXCLUSIVE	100	320
Brisket calf	100	190
Striploin	100	190
Dry-aged ribeye on the bone	100	220
Wet-aged ribeye	100	205
Tomahawk	100	200
T-bone	100	210
Beef tenderloin	100	220
Ribeye choice USA	100	375
New York choice USA	100	375

SIDE DISHES

Mashed potatoes	210	85
Vegetables from the oven with cilantro cream and ponzu sauce	300	230
Baked potato with suluguni cheese and green butter	210	115
Broccoli with ginger-garlic sauce	170	125
Grilled corn	200	115
Grilled asparagus with hollandaise sauce	120	220
Mushrooms in a pan	150	155

DESSERTS

Lemon pie with meringue NEW	150	155
Apple tart with vanilla ice-cream	250	155
Saucepan of lavender cream with eclairs	140	155
Tiramisu ice-cream	180	210
Home-made ice-cream and sorbet	50	80
Kyev`s cake from our chef	130	175
Profiteroles with custard and chocolate	250	130

 - a dish from the menu of Steakhouse Odessa

 - cooking time - 15-20 minutes

 - vegetarian dish

LEMONADES

Virgin Mary (a non-alcoholic cocktail with Pelati tomatoes, Tabasco sauce, and a mix of spices)	250	120
Lolas's (the one and only ginger ale with fresh pepper)	250	88
Linden	250	88
Exotic	250	88

FRESHLY SQUEZZED JUICES

Orange, grapefruit	230	80
Carrot, apple	230	80
Celery	230	140
Homemade tomato juice	230	55
Pineapple	230	170

MINERAL WATER

Borjomi	330	75
Morshinska Premium still	330 / 750	50 / 95
Morshinska Premium sparkling	330 / 750	50 / 95
Rocchetta Brio Blu	500	95
Rocchetta Naturale	500	95

HOT BEVERAGES

TEA

Green Harmony - Green Tea	250	70
Morgentau - green tea with a taste of mango and citrus fruits	250	70
Jasmine Gold - green tea with jasmine flavor	250	70
Light & Fit - a mixture of herbal and fruit tea with apple and citrus flavors	250	70
Chill out with Herbs - herbal tea with orange cream flavor	250	70
Morning Star - herbal tea	250	70
English Breakfast - black tea	250	70
Earl Gray - black tea with bergamot flavor	250	70
Almond Dreams - fruit tea with the taste wof candied almonds	250	70
Milky Oolong - oolong with the taste of milk cream	250	120

BERRY TEA

Sea buckthorn and guelder-rose fruit	500	135
Raspberry and ginger	500	135
Passion fruit -mint	500	135

COFFEE

Espresso, Americano	30 / 100	45
Americano with milk	100	50
Cappuccino, latte	190 / 230	60

BEER

Stella Artois	300 / 500	55 / 90
Hoegaarden	300 / 500	80 / 140
Hmelevus Weiss kraft	300 / 500	65 / 110
Stella Artois N/A	500	85
Leffe Brune	330	100
Corona Extra	330	90