

## APPETIZERS

	<i>g</i>	<i>uah</i>
Wine Appetizers (ligurian olives, pickled artichokes, Tête de Moine cheese, salmon bruschetta, tuna paste, figs, guacamole and crunchy croutons)	330	455
Tuna bruschetta	140	185
<b>NEW</b> Bruschetta with smoked sea bass	150	278
Bruschetta with crab meat	200	415
Artichoke carpaccio with truffle dressing	150	315
Crispy fried zucchini and eggplant with yogurt sauce	180	125
Shrimp popcorn with japanese mayonnaise	160/50	285
Crabcake with japanese mayonnaise	130/30	485
Fritto misto with squid, shrimps, sea bass, green onion and zucchini	220/50/30	295
Mussels with wine sauce and crispy baguette	500/50	275

## SALADS

<b>NEW</b> Caesar salad with tiger prawns and crispy Parma ham	270	535
<b>NEW</b> Nicoise salad with Yellow Fin Tuna	280	315
<b>NEW</b> Ceviche with mango and avocado	270	275
<b>NEW</b> Stracciatella with juicy tomatoes	170	345
Green salad with zucchini, avocado, lettuce leaves and radish	200	178
Mozzarella burrata with cherry tomatoes	250	286
Seafood salad	300	655
Salad with octopus, potatoes and smoked cherry tomatoes	230	478
Crab salad	230	615

## SEAFOOD PLATEAU

Small plateau of seafood (shrimps, bulots, crab phalanges, salmon, Gamba Roja shrimp and tuna sashimi, 3 Fine de Claire oysters N°2, 3 Gillardeau oysters N°2)	980/250	2 690
Big plateau of seafood (shrimps, bulots, lobster, 3 Fine de Claire oysters N°2, 3 Gillardeau oysters N°2, 3 White Pearl oysters N°2, tuna sashimi, salmon sashimi, scallop sashimi)	1200/450	4 980

## RAW BAR

<b>NEW</b> Salmon ceviche with mango and kimchi sauce	160	355
Sea bass ceviche	190	325
Piquant ceviche with dorado	220	325
Salmon poke with Japanese mayonnaise	160	345
Tuna poke with avocado	170	485
<b>NEW</b> Smoked unagi tartar with scallops and red caviar	140	496
Tuna tartar with guacamole	140	489
Tartar of salmon, tuna and scallops with Japanese mayonnaise and avocado (recommended by the company for two guests)	350	1 250
<b>NEW</b> Salmon carpaccio with cherry tomatoes salad and avocado	130/50	355
Sashimi set with salmon, tuna, scallop and Gamba Roja shrimp	200/190	678
Scampi sashimi	100/60	345
Tuna sashimi	50	215
Salmon sashimi	50	173
Gamba Roja shrimp sashimi	50	245
Scallop sashimi	50	215

Please inform your server if you have any food allergies or special dietary restrictions

## CAVIAR BAR

	<i>g</i>	<i>uah</i>
Chum salmon caviar	50	425
Pink salmon caviar	50	455
Sturgeon caviar	50	2350
Starry sturgeon caviar	50	2350
Beluga caviar	50	2650

## SOUPS

<b>NEW</b> Gaspacho with crab meat, guacamole and red caviar	250/120	590
Tom-yam with shrimps	350	325
Traditional Marseille bouillabaisse for a company from two to four guests	1000/750	1 495
Sea bass soup with garlic croutons	250/50	215
Lobster bisque	250/30	175
Vegetable minestrone	270	128

## PASTA AND RISOTTO

<b>NEW</b> Beet risotto with crab	300	635
<b>NEW</b> Passion fruit risotto with scampi and grilled mango	280	398
Risotto with cuttlefish ink and tiger shrimp tartar	250	285
Linguine with clams	400	399
Pasta with red king crab meat	300	625
<b>NEW</b> Pappardelle with calamari and octopus	300	635

## CRABS / LOBSTERS / SHRIMPS

Red king crab (from the whole crab we cook three specialties – crab salad, crab pasta and grilled phalanges)	1 000	3 900**
Crab phalanges with three sauces – melted butter, homemade mayonnaise with wasabi and japanese mayonnaise	450/150	2 580
Baked crab phalanges with parmesan cheese and onion	300	2 250
Pepper crab with red king crab phalanges	650/100	2 580
Pepper crab Turto	380/60	950
Soft-shell crab with asian sauce	170/60	625
Grilled platter from the Chief of CATCH – brown crab, lobster, tiger shrimps, scampi, pink shrimp.	2 500	5 100
Grilled tiger shrimps	100	325
Grilled or raw Carabinero shrimps	100	660*
Grilled or raw Carabinero shrimps XL	100	690*
Grilled scampi	100	345*
Grilled lobster with melted butter	pcs	2 980

\* Price per 100 g

\*\* Price per 1 kg of raw crab

## MAIN DISHES

	<i>g</i>	<i>uah</i>
<b>NEW</b> Sea bass fillet and sweet potato puree with young carrot	210	375
<b>NEW</b> Grilled halibut fish with celery puree and black truffle	210	365
<b>NEW</b> Spicy ragout with scampi and tomatoes	250	265
Salmon with clams and spaghetti of zucchini	130/180	420
Yellow Fin tuna with lemon risotto	100/160	565
<b>NEW</b> Chilean sea bass with edamame beans	120/150	998
Sicilian octopus stewed in tomato sauce	300	755
Seafood saute – tiger shrimps tails, clams, cuttlefish, squid in tomato and cream sauce	350	890

## FRESH FISH AND SEAFOOD

Every Tuesday and Friday fresh fish is coming to us. For You, we will cook it on a grill, in salt, on steam or bake in the oven. All fish is served with mashed potatoes and tomato sauce, capers and Taji olives. You can ask your waiter for fish weights. Prices are indicated for 100 grams of raw fish.

Turbot	100	294*
Sole	100	315*
Dorado	100	138*
Sea bass wild catch	100	295*
Tuna	100	375*
Squid	100	215*
Scallop	100	425*
Cuttlefish	100	325*
Octopus	100	535*

## MEAT

Grilled Strip-loin steak	100	365**
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## GARNISHES

<b>NEW</b> Grilled Avocado	140	165
<b>NEW</b> Grilled artichokes	150	195
French fries with pecorino	150	75
Mashed potatoes	150	87
Venere rice	150	112
Grilled vegetables (broccoli, cherry tomatoes, zucchini and bok choy cabbage)	220	154

## DESSERTS

Champagne tiramisu	170	298
Pistachio semifredo with passion fruit and raspberry sorbet	100/50	265
Cheesecake with raspberry sauce	220	215
Walnut sherbet with spices and maple syrup	150	286
Chocolate cake with caramel sauce	250/50	215

\* Price per 100 g of raw fish

\*\* Price per 100 g

## SPECIAL COCKTAILS

	<i>ml</i>	<i>uah</i>
<b>Lonesborough</b> Moët & Chandon, Grand Marnier, cranberry, sugar, passion fruit	180	385
<b>NEW Golden Catch</b> Moët & Chandon, Dolin Dry, Quintessentia Amaro Nonino, lavender syrup, Fentimans tonic	130	495
<b>NEW Mango Bellini</b> Moët & Chandon, Hendrick`s gin, Galliano L`aperitivo, mango	240	495
<b>NEW Raspberry Rossini</b> Drappier Carte d'Or, Galliano L`aperitivo, Raspberry	200	380
<b>NEW Classic Champagne</b> Cocktail Moët & Chandon, Hennessy X.O, Bitters orange	145	550
<b>Catch 75</b> Moët & Chandon, Tanqueray London Dry, St.Germain, Chartreuse Green, Absinthe Philippe Lasala, lemon juice, basil	130	385
<b>Melon sour</b> Midori Melon, fresh lemon, Rock Oyster, Wenneker Eiderflower,	120	265
<b>Your perfect Mary</b> Mezcal Marca Negra, tomato juice, raw scampi, salmon	240/150	390

## APERITIF

<b>NEW Pasion Fruit Aperitif</b> Tanqueray London Dry Gin, Cartron Fruit De La Passion, Cartron Lychee, lemon juice, pineapple juice	150	315
<b>Raspberry sour</b> Monkey 47 Dolin DRY vermouth, Pimm`s, raspberry on rum	100	255
<b>Hugo</b> St.Germain, Prosecco, soda water, lime juice, mint	145	245
<b>Margarita</b> Don Julio, Solerno, soda water, lime juice, honey, ginger	115	255
<b>Fiero Tonic</b> Martini Fiero, Fentimans tonic	160	165
<b>Aperol spritz</b> Aperol, Prosecco, orange juice, soda water	180	225
<b>NEW Gin Tonic</b> Hendrick`s gin, Fentimans tonic	200	285

## DIGESTIVE

<b>Sgroppino</b>	180	175
<b>NEW Whiskey sour</b> Bulleit bourbon, sour mix	90	174
<b>Parisian</b> Tenquerai, Monkey 47, Cream de Cassis, Dolin Extra dry	95	255
<b>Boulevardier</b> Bulliet bourbon, Campari, Vermouth rosso	90	255
<b>Lychee-Pisco Sour</b> Pisco, St.Germain, lime juice, egg white, lychee	160	255
<b>Monkey Style</b> Monkey shoulder, St.Germain, lemon juice, egg white, sugar, passion fruit	190	385

## DRINKS

<b>Borjomi glass</b>	500	98
<b>Acqua Panna</b>	250/750	125/155
<b>San Pellegrino</b>	250/750	125/155
<b>Coca-Cola / Coca-Cola light / Coca-Cola zero</b>	250	48
<b>Fanta/Sprite</b>	250	48
<b>Fentimans Tonic Water</b>	250	95
<b>Fentimans Light Tonic Water</b>	250	95
<b>Fentimans Curiosity Cola</b>	250	145

## APERETIF

	<i>ml</i>	<i>uah</i>
Del Professore Bianco	50	195
Del Professore Rosso	50	195
Martini Extra Dry	50	75
Martini Ambrato	50	75
Martini Fiero	50	75
Martini Rubino	50	75
Martini Riserva Bitter	50	95
ST-Germain	50	215
Cointreau	50	145

## GIN

Tanqueray London Dry Gin	50	145
Tanqueray №TEN	50	315
Hendrick's	50	235
Bombay Sapphire	50	145
Oxley Classic English Dry Gin	50	235

## VODKA

Staritsky&Levitsky Rezerve	50	155
Staritsky&Levitsky Private Cellar	50	355
Полюгав №1 Rye & Wheat	50	195
Grey Goose	50	195
Ketel One	50	150
Belvedere	50	185

## TEQUILA

Patron Reposado	50	325
Patron Anejo	50	285
Don Julio Blanco	50	370
Don Julio Reposado	50	365
Don Julio Anejo	50	395

## MEZCAL

La Escondida Blanco	50	295
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## RUM

Angostura Reserva	50	125
Angostura 7	50	165
Angostura 1824	50	375
Pirat XO	50	235
Plantation Pineapple	50	225
Zacapa Centenario XO	50	695

<b>WHISKY</b>	<i>ml</i>	<i>uah</i>
<b>SCOTLAND</b>		
Glenmorangie The Original, 10 YO	50	375
Glenmorangie Nectar D`OR, 12 YO	50	465
Macallan 12 YO	50	455
Glenfiddich 15	50	355
Balvenie 12 Doublewood	50	455
Ardbeg 10 YO	50	485
Monkey Shoulder	50	215
Aberfeldy 16 YO	50	485
Aultmore 12YO	50	395
Cardhu 12 YO	50	365
Singleton 12YO	50	295
Talisker 10 YO	50	385
Talisker Porte Rouge	50	415
<b>IRELAND</b>		
Jameson Crested	50	215
<b>USA</b>		
Bulleit Bourbon	50	195
Bulleit Rye	50	215
Jack Daniels Single Barrel	50	275
<b>ASIA</b>		
Nikka Coffey Malt	50	575
<b>COGNAC</b>		
Remy Martin VS	50	275
Remy Martin VSOP	50	455
Hennessy XO	50	965
Hennessy VSOP	50	475
<b>ARMAGNAC</b>		
Armagnac Castarede 1990	50	886
<b>CALVADOS</b>		
Christian Drouin Calvados Pays d'Auge Pomme Prisonniere	50	585
<b>PISCO</b>		
Pisco Moai Reservado	50	175

## DIGESTIVES

	<i>ml</i>	<i>uah</i>
Myrtil Bepi Tosolini	50	195
Fragola Bepi Tosolini	50	195
Amaro Tosolini	50	195
Amaro di Angostura	50	125
Amaro Aversa	50	65
Fratelli Branca, Fernet Branca	50	165
Fratelli Branca, Branca Mente	50	165
Killepitsch	50	165
Strega	50	185
Green Chartreuse	50	255
Yellow Chartreuse	50	255
Frangelico	50	115
Nonino Amaro Quintessentia	50	235
Nonino Prunella Mandorlata	50	185
Berta Favola Mia Assenzio	50	325
Berta Amaretto di Mombaruzzo Selezione	50	255
Berta Bric del Gaian	50	965
Most Amarone Barrique grappa	50	790
Most Barolo Barrique grappa	50	790
Poli Amaro Vaca Mora	50	215
Poli Grappa Sarpa Barrique	50	495
Poli Amorosa di Dicembre	50	750
Poli Barili di Sassicaia, grappa	50	1287
Jagermeister	50	105
Baileys the Original	50	140

## BEER

Stella Artois n/a bottle	500	89
Leffe blonde	330/500	92/132

## HOMEMADE LEMONADES

Cucumber - Basil	250	98
Cranberry-Passion fruit	250	98

## JUICES

"Rich" juices in assortment	200	69
Carrot fresh squeezed juice	200	96
Apple fresh squeezed juice	200	96
Orange fresh squeezed juice	200	96
Grapefruit fresh squeezed juice	200	96
Pineapple fresh squeezed juice	200	235

## COFFE ILLY

*ml*

*uah*

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Ristretto	15	63
Espresso	30	63
Espresso doppio	60	78
Americano	120	63
Macchiato	45	65
Americano with milk	120/50	65
Cappuccino	150	78
Latte	250	78
Decaffeinated espresso	30	63
Raff coffe	200	78
Flat white	180	78

## TEA

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Home-made tea with raspberries	500	124
Home-made tea with lemon and spices	500	124
Matcha tea (classic, lemongrass, mint)	80	124
Matcha Latte	150	156
Greenleaf	400	85
Jasmine Gold	400	85
Assam Bari	400	85
Earl Grey	400	85
Almond Dreams	400	85
Chill out with Herbs	400	85
Morgentau	400	85
Equilibrium	400	85
TWG Sakura Tea	400	110
TWG Number 12 Tea	400	110