

SIDE DISHES

<i>Sweet potato fries with Parmesan and truffle mayonnaise</i>	515
<i>A plate of grilled vegetables with homemade oil</i>	580
<i>Truffle mashed potatoes</i>	290
<i>Mashed potatoes with Parmesan</i>	280
<i>Rustic potatoes with porcini mushrooms</i>	480
<i>Grilled asparagus</i>	550
<i>Spinach with pine nuts</i>	350
<i>Boiled baby potatoes with butter and herbs</i>	230
<i>Bread basket with homemade butter</i>	280
<i>Tandoor bread</i>	270

DESSERTS

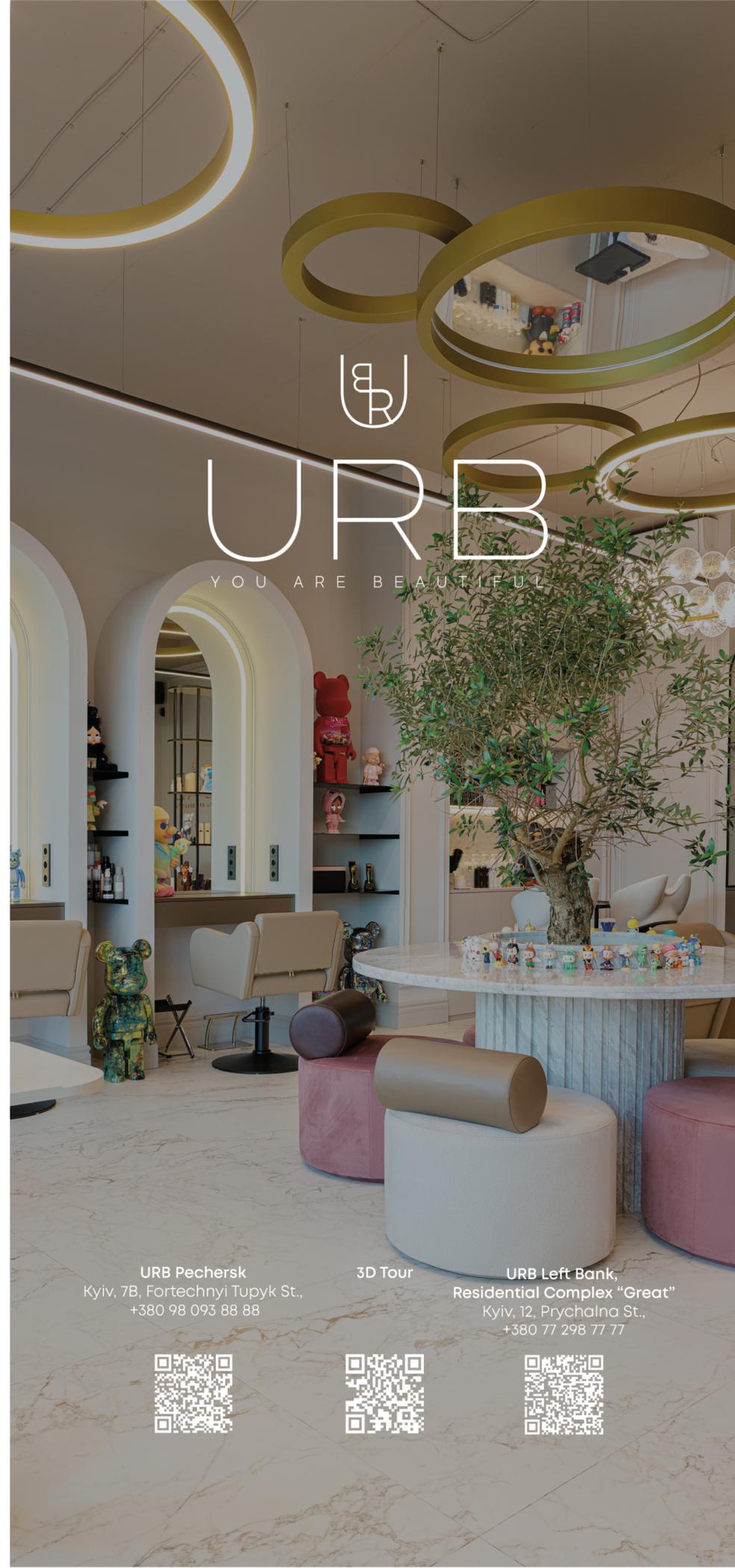
<i>VERANDA signature dessert with berries</i>	455
<i>Crème brûlée</i>	425
<i>Phyllo mille-feuille with pineapple sorbet, fresh berries, and vanilla cream</i>	620
<i>Totons with custard and chocolate sauce</i>	355
<i>Crema Catalana</i>	327
<i>Condensed milk panna cotta with berry sauce</i>	407
<i>Napoleon with strawberry sauce and custard</i>	385
<i>Chia dessert</i>	370
<i>Coconut pudding with mango</i>	390
<i>Assorted fruit platter</i>	1600
<i>Assorted berry platter</i>	1450

HOMEMADE ICE CREAM, 50 G

<i>Classic cream</i>	140
<i>Vietnamese coffee</i>	140
<i>Greek yogurt with honey and nuts</i>	140
<i>Chocolate</i>	140
<i>Hazelnut ice cream</i>	140
<i>Ice cream in a waffle cup</i>	140

HOMEMADE SORBET, 50 G

<i>Kiwi</i>	140
<i>Coconut</i>	140
<i>Avocado-yuzu</i>	140
<i>Yuzu</i>	140
<i>Passion fruit</i>	140
<i>Mango</i>	140



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VERANDA
TERRACE

RAW – BAR

<i>Oyster Fine de Claire №2 (1 pc)</i>	240
<i>Oyster Kys Marine №2 (1 pc)</i>	380
<i>Oyster Gillardeau №2 (1 pc)</i>	340
<i>Carabineros shrimp with cilantro and chili sauce (100 g)</i>	1750
<i>Norwegian salmon caviar with toasts and butter (50 g)</i>	1120
<i>Sturgeon black caviar with toasts and butter (10 g)</i>	1200

SASHIMI

<i>Octopus</i>	1 300
<i>Wild Canadian sea scallop</i>	1 300
<i>Tiger prawn</i>	520
<i>Smoked eel</i>	880
<i>Salmon</i>	620
<i>Bluefin tuna</i>	1 050

GUNKANS

<i>Felix with sea scallop</i>	195
<i>Octopus and onion</i>	220
<i>Spicy with salmon</i>	160
<i>Spicy with tuna</i>	210
<i>Crab and tobiko</i>	410
<i>Red caviar</i>	330
<i>Black caviar</i>	1 100

SUSHI

<i>Salmon</i>	185
<i>Tiger prawn</i>	195
<i>Eel</i>	245
<i>Octopus</i>	245
<i>Bluefin tuna</i>	245

ROLLS

<i>VERANDA signature Philadelphia roll with baby spinach and aged Parmesan cheese</i>	850
<i>Philadelphia with eel</i>	930
<i>Philadelphia roll in mamenori with salmon and red caviar</i>	1 100
<i>Rice-free roll with red caviar, tuna, salmon, and tempura shrimp</i>	1 980
<i>Seared salmon roll with tonkatsu shrimp and red caviar</i>	980
<i>Eel roll with cream cheese and ripe mango</i>	750
<i>Eel roll with Gorgonzola and unagi sauce</i>	750
<i>Tuna roll in mamenori with cream cheese, and black caviar</i>	1700
<i>Seared roll with crab, shrimp, and aioli sauce</i>	1500
<i>Shrimp and eel roll with sweet chili sauce, and fresh pear</i>	800
<i>Salmon tartare roll with fresh vegetables, and Philadelphia cheese</i>	750
<i>Mango roll with tonkatsu salmon and citrus aioli sauce</i>	870
<i>Vegan roll with avocado and green apple</i>	575
<i>VERANDA signature roll with roaster salmon and crab</i>	2 150
<i>Shrimp and salmon roll with seared eel tartare</i>	1 200
<i>Crab roll topped with sturgeon caviar</i>	2 400

CEVICHE

<i>Tuna ceviche with yuzu-truffle sauce</i>	1650
<i>Wild scallop ceviche with goat cheese on a bed of guacamole</i>	1100

APPETIZERS

<i>Marinated artichokes (100 g)</i>	320
<i>House-marinated Italian olives</i>	280
<i>Exquisite Italian meat gastronomy with Ligurian olives</i>	830
<i>Italian cheese assortment with quince jam</i>	880
<i>Sundried tomatoes</i>	330
<i>Jamon Iberico with fig jam (50 g)</i>	820
<i>Selection of homemade organic cheeses (Burrata, Mozzarella di bufala, Stracciatella)</i>	850
<i>Spicy tuna profiteroles with tobiko caviar</i>	920
<i>Savory profiteroles with crab and guacamole in mustard and honey sauce</i>	1600

APPETIZERS

<i>Veal tataki with ponzu-kimchi sauce</i>	680
<i>Pickled cucumbers in sesame kimchi sauce</i>	260
<i>Courchevel-style smoked herring with baby potatoes</i>	600
<i>Tostada with salmon tataki and mint guacamole</i>	620
<i>Salmon sashimi with sesame soy sauce and wasabi sorbet</i>	650
<i>Cod fish tacos with spicy aioli sauce</i>	790
<i>Tuna taco with ripe avocado and aioli sauce</i>	760
<i>Dried duck crispy tortilla with aioli sauce</i>	580
<i>Seared eel tartare in fresh avocado with Japanese rice and unagi sauce</i>	880
<i>Vitello tonmato reinterpretation with roast beef</i>	790

TARTARE • CARPACCIO

<i>Dorado carpaccio with teriyaki yuzu sauce</i>	950
<i>Wild sea bass carpaccio</i>	1750
<i>Bluefin tuna carpaccio with shiso truffle sauce</i>	1200
<i>Wild Canadian scallop carpaccio</i>	1550
<i>Salmon carpaccio with Tosazu sauce, mint, and tarragon guacamole</i>	690
<i>Argentinian prawn crudo with jalapeno and lime juice</i>	850
<i>Bluefin tuna tartare in mango with tarragon and chili</i>	1100
<i>Veal tartare on croissant toasts</i>	790
<i>Wild sea bass tartare in avocado with beetroot mousse and guacamole</i>	890

BRUSCHETTA

<i>Brioche toast with tiger prawn, guacamole, and tomatoes</i>	630
<i>Brioche toast with roast beef, mustard-truffle sauce, and cherry tomatoes</i>	720

SALADS

<i>«Olivier» salad with salmon and red caviar</i>	590
<i>Salad with baby spinach and avocado with honey-mustard sauce and pine nuts</i>	550
<i>Eel salad with mango, nut sauce with unagi</i>	1100
<i>Salad with Uzbek tomatoes, and Stracciatella cheese</i>	1100
<i>Salad with Uzbek tomatoes, homemade oil and fresh basil</i>	1100
<i>Radish and cucumber salad with sour cream sauce</i>	330
<i>Catalan lobster salad with ripe tomatoes</i>	4300
<i>Seafood salad with baby vegetables</i>	1250
<i>Mimosa-style crab salad with truffle sauce</i>	1850
<i>Salad with jamon, Stracciatella cheese, and fig jam</i>	1250
<i>Giant Burrata cheese with grilled asparagus and seasonal vegetables</i>	2200
<i>Cipriani-style Caprese with olives</i>	620
<i>Super green salad with avocado and yuzu sorbet</i>	1200
<i>Light green salad with kiwi, apple, hazelnuts, and flax seeds</i>	380
<i>Salad with lightly salted salmon, fresh mango, and mustard-lemon dressing</i>	590

HOT APPETIZERS

<i>Shawarma with king crab</i>	2300
<i>Caramelized eggplant with goat cheese</i>	670
<i>Shrimp popcorn with spicy sauce</i>	495
<i>Bao buns with tonkatsu chicken, baby romaine, ripe tomatoes, and teriyaki aioli sauce</i>	320
<i>Argentinian shrimp tempura with wasabi aioli</i>	1300
<i>Crab hot dog with concasser tomatoes and citrus tartare</i>	1850
<i>Foie gras with honey-glazed apples, lingonberry sauce, and duck spring rolls</i>	1600
<i>Edamame with Maldon or spicy salt</i>	270

SOUPS

<i>Tom Yum with Caogu mushrooms (served in classic or coconut broth)</i>	790
<i>Gazpacho with crab, avocado, and Stracciatella cheese</i>	1550
<i>Okroshka with Prosciutto Cotto (based on kefir or kvass)</i>	390
<i>Lobster soup with shiitake mushrooms in almond-coconut milk</i>	1850
<i>Chicken broth with wonton dumplings</i>	798

BURGERS

<i>Veal tartare burger with vegetable sauce</i>	850
<i>Marbled veal burger with Cheddar cheese</i>	1200

TUSCAN PIZZA ON VERY THIN DOUGH

<i>Focaccia with Italian herbs, Parmesan cheese, and pesto sauce</i>	275
<i>Margarita</i>	490
<i>Four cheeses with truffles</i>	920
<i>Buffalo mozzarella and tomatoes</i>	670
<i>Diablo</i>	550
<i>Dolce pizza with berries</i>	990

MAIN DISHES

<i>Stewed farm duck with honey apples</i>	990
<i>Duck leg confit</i>	480
<i>Tagliatelle with veal cheeks in pepper sauce from the oven</i>	950
<i>Chicken in sweet and sour sauce with roasted peanuts</i>	480
<i>Pork rib with chili-unagi sauce, served with sweet potato fries and truffle sauce</i>	1300
<i>Veal steak with foie gras and demi-glace sauce</i>	1650
<i>Peking lamb with bao buns</i>	2200
<i>Game steak (from minced meat)</i>	820
<i>Crab cutlet</i>	2250
<i>Squid in white sauce</i>	990
<i>Chilean sea bass grilled with miso sauce</i>	2050
<i>Steamed Chilean sea bass in Tom Yum sauce</i>	2050
<i>Wild sea bass steak with teriyaki truffle sauce</i>	2200
<i>Steamed dorado with vegetables</i>	1720
<i>Mussels in white sauce with croutons</i>	850
<i>Fried rice with eel and shiitake mushrooms</i>	670
<i>Black dumplings with foie gras and creamy truffle sauce</i>	920
<i>Deer tenderloin in tandoori in pepper sauce (100 g)</i>	790
<i>Grilled New Zealand lamb loin (100 g)</i>	880
<i>Tandoori chicken (100 g)</i>	280
<i>Steamed crab legs with three sauces (100 g)</i>	1920
<i>Lobster Thermidor (100 g)</i>	1080
<i>Grilled wild sea bass or Provence style sea bass (100 g)</i>	630
<i>Oven-baked shrimps in garlic sauce (100 g)</i>	650

PASTA AND RISOTTO

<i>Lobster Cacio e Pepe pasta</i>	4300
<i>Cherry tomato and basil pasta</i>	670
<i>Pasta with crab and truffle sauce</i>	2400
<i>Seafood pasta</i>	1050
<i>Ravioli with crab, black caviar, and lemon bisque</i>	2350
<i>Seafood risotto</i>	1050
<i>Risotto with cuttlefish ink and crab</i>	2100
<i>Porcini mushrooms risotto</i>	670

STEAKS

<i>Rib-eye Prime steak (American organic beef), 100 g</i>	1250
<i>Fillet Mignon Prime steak (American organic beef), 100 g</i>	1450
<i>Wagyu steak New York (100g)</i>	2700
<i>Lokum mignon with baked onion and garlic</i>	2990

GRILLED SEAFOOD, 100 G

<i>Wild Canadian scallop</i>	1300
<i>Moroccan octopus</i>	1350
<i>Carabineros shrimp</i>	1750
<i>Baby squid</i>	440

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<i>Prices in this menu are listed in the national currency of Ukraine – Hryvnia (UAH).</i>	