

Czarnomorka

APPETIZERS AND SALADS

Forshmak in Odesa style with herring matthias and croutons	36
Baltic herring with fried potatoes and chives	37
Tuna tartare with avocado and green apple	59
Salmon tartare	59
Vegetable salad with homemade oil	28
Homemade hummus with cherry tomatoes and pita	33
– add grilled shrimps	8
Warm seafood salad	62
Olivier salad	28
– add grilled shrimps	8
– add salmon gravlax	8
Dressed herring salad with matthias	24
Atlantic squid rings with tartar sauce	36
Vannamei shrimp tails in crispy breading with aioli kimchi sauce	39

MUSSELS IN SHELLS

choose your favorite sauce

Creamy/ Tomato/ Garlic	64
Cheesy	76

SOUPS

Black Sea soup	21
Red borscht with fried crispy anchovy and sour cream	25
Salmon cream soup with biscuit and vegetable julienne	32

MAIN DISHES

Cod fish burger with aioli kimchi sauce and Cole slaw salad	66
Risotto with cream and Parmesan cheese	53
– add seafood	8
Risotto with Dor blue cheese and walnuts	53
– add shrimps	8
Spaghetti with seafood	59
Tagliatelle with king prawns in Bisque sauce	51
Burger with vannamei shrimps and basil sauce with fries	66
Grilled avocado with tomatoes and sesame sauce	36
– add grilled shrimps	10

OYSTERS

Fine de Claire N°1	17
Fine de Claire N°3	7
Fine de Claire N°0	20
Gillardeau special N°2	31
Saint Patrick N°2	15
Saint Patrick N°3	13
Oystry N°2	19
Krystal N°2	31

Oyster sauce

Raspberry-vinegar/ spicy lemon/ tomato salsa	6
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FISH

Fry/grill fish (price per 100 grams of raw product)

	Chilled	Cooked
Goby	12	31
Barabulya Atlantica	14	34
Barabulya Chornomorska	12	27
Stavrydka	12	29
Mullet	11	28
Garfish 	18	44
Lufar	10	26
Dorado	14	26
Perch	10	23
King Clip 	8	25
Fried anchovies	6	16
Salmon/Trout steak	15	31
Salmon/Trout fillet	16	36
Sea bass	8	26

SEAFOOD AND SHELLFISH

Fry or cook in sauce (price per 100g of raw product prepared on site)

	Chilled	Cooked
Baby squid	11	31
Baby octopus 	12	35
Atlantic squid	10	24
Scallops	42	90
Vannamei shrimp	15	38
Meat of mussels	8	22
Rapana meat	14	32

FOR FISH

French fries with parmesan	18
Fried potatoes/mashed potatoes	16
Grilled vegetables	26
Sauce tar-tar/ kimchi aioli/ ketchup/ creamy sesame	6

MIX FOR THE COMPANY

Mixed fried fish	1200 g	349
Seafood sauté in a cream sauce	900 g	399

Bottle of sparkling wine
Brut Cava Metode Tradici 0.75
AS A GIFT

SOFT DRINKS

Coca Cola/Coca Cola Zero	250 ml	12
Sprite/Fanta	250 ml	12
Water <i>carbonated/still</i>	330/750 ml	9/16
Juice Apple/multivitamin/orange/ tomato	250 ml	12
Freshly squeezed orange/grapefruit juice	250 ml	21
Compote	250/1000 ml	8/25
Citrus lemonade	250/1000 ml	18/38

ALCOHOL DRINKS

SPARKLING WINE

Brut Cava Metode Tradici	750 ml	118
Prosecco VILLA BELLUCCI extra dry DOC	750 ml	118
Sparkling wine Nozeco Blanc <i>alcohol free</i>	750 ml	86
Moët&Chandon Brut Imperial Frizzante	750 ml 150/1000 ml	315 14/85

WHITE WINE

Sauvignon Blanc	187/750 ml	32/98
Domaine fevre petit chablis ac petit chablis	750 ml	239
PETER & PETER Riesling TROCKEN MOSEL	750 ml	171
Zensa Pinot Grigio Organic IGT Puglia dry	750 ml	145
Wino chardonnay	150/1000 ml	16/90

RED WINE

Racines' Merlot	187/750 ml	32/96
Merlot	150/1000 ml	16/90
Mulled wine with rum	250 ml	25



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MIX FOR TWO

Fritto Misto with fries (crispy squid, shrimp, cod fillet)	139
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Two beers lager 0,4
AS A GIFT

DESSERTS

Waffle cake	19
Our homemade cheesecake	27

COFFEE/TEA

Espresso/Americano	30/60 ml	9
Doppio/Cappuccino	60/180 ml	12
Latte	200 ml	14
Winter tea	300 ml	18
Tea	300 ml	15
Espresso tonic	260 ml	18

ALCOHOLIC COCKTAILS

Aperol Spritz	200 ml	29
Mimosa	150 ml	18
Gin tonic	250 ml	29
Aperol Spritz <i>alcohol free</i>	200 ml	19

VODKA

Baczewski	50 ml	17
Finlandia	50 ml	17

TEQUILA

La Chica Silver	50 ml	19
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Baczewski	50 ml	19
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WHISKEY

Jameson	50 ml	22
Jack Daniel's	50 ml	24

DRAFT BEER

White	400 ml	18
Lager	400 ml	18

BOTTLED BEER

Corona <i>alcohol free</i>	330 ml	19
Corona	330 ml	21
Leffe brune	330 ml	21
Leffe blonde	330 ml	21