

Kypa
restaurant  terrace

MENU

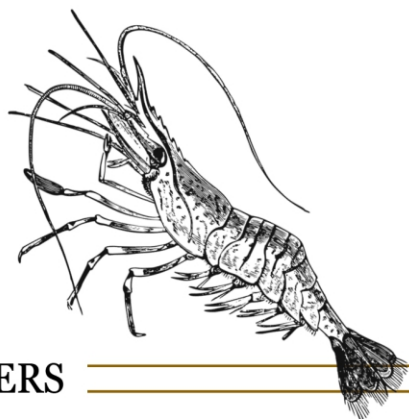
COLD APPETIZERS

	g	₺
BLACK STURGEON CAVIAR WITH RUSSIAN PANCAKES	50/50/30	8 800
RED SALMON CAVIAR WITH PANCAKES AND CREAM CHEESE	50	1 200
SALMON GRAVLAX	110	870
LIGHT-SALTED TUNA WITH CITRUS AND SALAD MIX	100	870
COLD-SMOKED EEL	130	1 200
MARBLE VEAL TARTAR	150	1 200
BLUEFIN TUNA TARTAR WITH AVOCADO AND TOMATO CONCASSE	100	1 200
SALMON TARTAR WITH AVOCADO	150	1 200
SEA BASS TARTAR	150	1 200
MARBLE VEAL CARPACCIO	140	1 300
SALMON CARPACCIO	140	1 300
ELITE CHEESE COLLECTION: PARMESAN, DORBLU, CAMAMBERT, MAASDAM, CHEVRON WITH DATES, HONEY AND NUTS	200	1 700
VITELLO TONNATO	150	1 100
PROSCIUTTO WITH TRUFFLE	120	1 800
VEAL TONGUE WITH ROASTED PEPPER	120	600
SEASON VEGETABLES — CUCUMBERS, BELL PEPPERS, CHERRY TOMATOES, CELERY, CARROTS AND RED ONION SERVED WITH CREAM SAUCE	500	700
ASSORTED PICKLES — MINI CORN, MINI CUCUMBERS, SQUASH, CHERRY TOMATOES	220	650
LIGHT-SALTED HERRING WITH ONION, PICKLED BEETS AND BAKED POTATO	200	450
HOME-MADE GARLIC SALO SERVED WITH GREEN ONION, MUSTARD AND WARM TOASTS	100/30	450
SALTED MILK MUSHROOMS WITH PICKLED ONION	100	660
SEASON FRUIT	1000	1 000
SEASON BERRIES	50	850



SALADS

	g	₺
«COURAGE» — CHEF'S SPECIAL RECIPE WITH KING PRAWN, SCALLOP, LANGOSTINO, RUCOLA AND QUAIL EGG	300	2 500
SALAD WITH KING CRAB, AVOCADO, ORANGE PULP, RED CAVIAR AND DRESSING «COCONUT SNOW»	120	2 900
SALAD WITH TIGER PRAWNS, CHERRY TOMATOES, AVOCADO PUREE AND PARMESAN	160	960
CRISPY SWEET POTATO WITH SALMON, STRACCIATELLA AND BLACK CAVIAR	130	1 600
«NICOISE» WITH SALMON AND KENYAN BEANS	200	950
STRACCIATELLA WITH ROASTED BEETS AND RUCOLA	220	1 100
SALAD WITH MARBLE VEAL AND ROASTED PEPPER	140	850
SALAD WITH DRIED DUCK, MINI MOZZARELLA, PESTO SAUCE AND PINE NUTS	120	830
SALAD WITH ROAST BEEF, MINI PEPPER AND ZUCCHINI CARPACCIO	140	770
BAKU TOMATO SALAD WITH RED ONION AND GREENS	140	750
GREEK SALAD WITH FRIED AVOCADO AND WARM CHEESE	170	620
SALAD WITH BEEF TONGUE, CHICKEN BREAST, FRESH CUCUMBER, GREENS AND QUAIL EGG	140	580
SALAD WITH SHREDDED DUCK, ORANGE FILLETS AND ALMOND FLAKES	140	500
VEGETABLE SALAD WITH FRAGRANT SUNFLOWER OIL	180	450
«GRAND CAESAR SALAD» COOKED AT YOUR CHOICE:		
— WITH FRIED CHICKEN	140	550
— WITH TIGER PRAWNS	140	1 100



HOT STARTERS

	g	₪
WARM SQUID WITH VEGETABLES AND NUT SAUCE	150	500
STEAMED SEA BASS BACK WITH AVOCADO CREAM	180	1 100
KATAIFI PRAWNS WITH ORANGE SAUCE	150	780
SCALLOPS WITH RED CAVIAR AND BLUE CHEESE SAUCE	180	1 480
MUSSELS SIMMERED IN WINE SAUCE	180	650
FRIED MILK CHEESE IN PHYLLO PASTRY	150	500
CHICKEN LIVER SIMMERED IN WINE SAUCE WITH EDAMAME BEANS	140	720

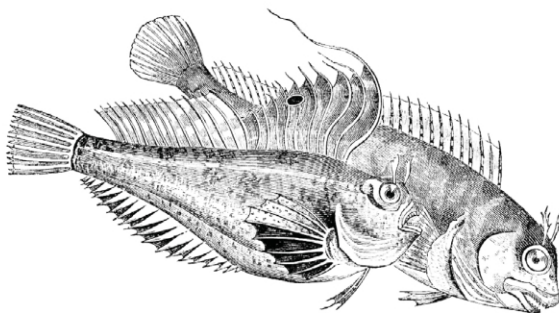
SOUPS

UKHA «IMPERIAL» WITH RED CAVIAR TOAST	260	900
BORSCH WITH GARLIC CROUTONS AND SALO	300	500
GOULASH SOUP WITH LAMB AND VEGETABLES	270	750
TOM YUM KUNG WITH SALMON AND SEAFOOD	300	1 000
PUMPKIN CREAM SOUP WITH PRAWNS	290	900
MUSHROOM CREAM SOUP WITH CROUTONS	270	700



FISH

	g	₺
FRIED CHILEAN SEA BASS WITH CUCUMBER ROLLS AND PIKE CAVIAR	180	2 900
GRILLED OCTOPUS WITH ZUCCHINI, TOMATO SALSA AND ROSE SAUCE	100	1 500
SEA BASS FILLET WITH VEGETABLES BAKED IN FOIL	300	1 600
HALIBUT STEAK FRIED WITH HERBES DE PROVENCE AND CAVIAR SAUCE	250	1 100
GRILLED SALMON WITH SWEET POTATO AND BISQUE SAUCE	195	1 300
DORADO FRIED IN A PAN WITH OLIVES AND RICOTTA	250	1 100
PELMENI WITH PIKE	200	750
SEA BASS OR DORADO COOKED AT YOUR CHOICE: ON COALS, STEAMED, IN SALT, IN FOIL, IN A PAN	100	650
SEAFOOD COOKED INDIVIDUALLY:		
— KING CRAB	50	3 000
— KING PRAWN	1 psc	1400
— OCTOPUS	100	2 500
— TIGER PRAWNS	100	1 500
— SCALLOPS	100	1 700



MEAT

CHATEAUBRIAND GRAIN-FED MARBLE VEAL STEAK	400	4 500
BLACK ANGUS RIBEYE GRAIN-FED MARBLE VEAL STEAK	300	3 800
MIGNON GRAIN-FED MARBLE VEAL STEAK	180	2 900
MARBLE VEAL MEDALLIONS WITH EGGPLANT FRIES	200	1 750

	g	₺
LEG OF LAMB SIMMERED WITH VEGETABLES	290	1 580
RACK OF LAMB ON COALS WITH BERRY COULIS	100	1 500
BEEF CHEEKS WITH STEWED CABBAGE	250	990
MINCED BEEF CUTLET	240	1 300
BAKED DUCK LEG WITH CARAMELIZED PEAR	170	1 250
ROASTED CHICKEN WITH GEORGIAN SAUCE	300	1 100
TURKEY SCHNITZEL WITH HOMEMADE ADJIKA	220	650
GRILLED VEAL TONGUE AND CHAMPIGNONS WITH CREAM SAUCE	300	1 100
TURKEY CUTLET WITH SPINACH AND MUSTARD SAUCE	300	790
BEEF STROGANOFF WITH POTATO ESPUMA	240	950

ITALIAN CUISINE

GNOCCHI WITH BAKED TROUT AND MORELS	200	600
PAPPARDELLE WITH TRUFFLE, CREMETTE CHEESE AND BASIL	200	550
FETTUCCINE WITH CHICKEN AND PORCINI MUSHROOMS	200	680
SPAGHETTI WITH SALMON, LEEK AND TERIYAKI SAUCE	200	750
«CARBONARA» — PASTA WITH BACON IN CREAM SAUCE	200	750
PASTA WITH SEAFOOD AND PESTO SAUCE	200	1 300
CRAB AND SALMON RAVIOLI	260	2 500
RISOTTO WITH TIGER PRAWNS AND COGNAC	200	1 350



PIZZA

	g	₽
«CAPRICCIOSA» — HAM, CHAMPIGNONS, PEPPER, MOZZARELLA CHEESE	450	800
«FOUR CHEESE» — DORBLU, MOZZARELLA, BRIE, PARMESAN, TOMATOES	450	1 200
«MEAT PIZZA» — SALAMI, BACON, HAM, BELL PEPPER, JALAPENO	500	900
«CARBONARA» — BACON, SMOKED CHICKEN BREAST, EGG, ONION, MOZZARELLA CHEESE	450	850
«MARGHERITA» — MOZZARELLA CHEESE, TOMATOES	450	780
«MARGHERITA WITH SALAMI» — PEPPERONI, SALAMI, TOMATOES, MOZZARELLA CHEESE	450	780
«DIABLO» — PORK LOIN, HAM, BACON, TOMATOES, PEPPER, PEPPERONI, SMOKED MOZZARELLA CHEESE	450	820
«HAWAIIAN» — PINEAPPLE, SMOKED CHICKEN	450	900
«TUNA» — TUNA, TOMATOES AND RED ONION	450	1 700

SIDE DISHES

SPINACH STEWED WITH PARMESAN CHEESE	100	750
QUINOA WITH AVOCADO, SALAD MIX AND LEMON	100	750
GRILLED ASPARAGUS	120	450
GRILLED CHAMPIGNONS	120	450
BELL PEPPER BAKED WITH HERBS	100	450
WILD RICE	100	450
STEAMED VEGETABLES: BROCCOLI, CAULIFLOWER, BABY CARROT	100	400
FRIED POTATO WITH PORCINI MUSHROOM	120	450
MASHED POTATO WITH TRUFFLE OIL	160	400
BABY POTATO BAKED WITH ROSEMARY	150	400
GRILLED ZUCCHINI	100	400

