

DOM
№10
RESTAURANT

Dear guests,

We are happy to welcome you at DOM №10!

This house of the XIX century is a unique architectural monument that was owned by several generations of the Kyiv intellectuals. We devoted the restaurant to the history of the house and its inhabitants.

Legend has it that a sculptor's family lived in the house. Our concept reproduces that time. The halls retain the original layout of the artist's house and are named in honor of the rooms: an annex, a living room, a greenhouse, a library, large and small workshops. In each of them you will find historical and contemporary details intended to convey the creative energy of the house.

The restaurant's cuisine is based on the comfort food concept and reflects the artist's family love of traveling and collecting recipes. We have built a collection of wine from around the world in our enoteca.

We do not know the best way to confess our love to Kyiv otherwise than to put new life into its old legends.

DOM №10 is a 200-year hospitality and home comfort.

Truffle menu

	<i>g</i>	<i>UAH</i>
Veal carpaccio with black truffle and parmesan	140	930
Truffle quesadilla with a mix of farm cheeses (sheep cheese, goat cheese, ricotta, tartufata and seasonal black truffle	180	590
Cheese cream soup with black truffle	250	475
Parmigiano-risotto with seasonal black truffle	200	750
Pasta in creamy truffle sauce with black truffle	300	900
Tartufi filet mignon with fresh black truffle	300	1455
Buckwheat honey cake with seasonal black truffle and truffle cream	145	395
Vanilla gelato of own making with black truffle	50	330
Truffle 2 g	2	450

Dear guests, you can order seasonal black truffle complementary to your favorite dishes from the main course menu and breakfast menu

FOR WINE

	<i>g</i>	<i>UAH</i>
A plate of dried meat with tartufata and tomato pesto (Coppa meat roll/ Bresaola-air-dried tenderloin/ Salami picante- air-dried pork sausage with spices/ Prosciutto- Italian uncooked, unsmoked, and dry-cured ham, rubbed with salt and spices/ Salami with truffle)	300	790
Plate of aged cheeses (Taleggio/ Chevre/ Ubriacone in wine/ Brie/ Gouda with truffle)	250	715
Grissini with sea salt and Parmesan	50	60
<i>Our sommelier will help make the right choice from our great enoteca based on your taste and wishes</i>		

APPETIZERS AND SALADS

Tartar of veal with creamy truffle sause, capers, egg and gherkins	200	660
Crepes with salmon caviar	110	525
Salmon ceviche with avocado and orange sauce	180	385
Salmon marinated in herbs	135	375
Veal carpaccio with Parmesan, tartufi-ricotta and arugula	140	385
○ Antipasti of artichokes, Kalamato olives, pickled plums and mini peppers with feta cheese	220	385
○ Zucchini carpaccio with basil, ricotta, pumpkin seed and Gorgonzola sauce	160	215
Delicate pate-mousse of homemade chicken liver with blackberry jam, served with white bread shotipuri	110/30/90	200
● Green salad with shrimps, avocado, young spinach, fresh mint, cherry tomatoes, grapefruit with chili sauce	260	450
Houston's domestic chicken salad with romaine lettuce and peanut sauce	300	295
Olivier salad with ham, chicken breast and summer peas	250	240
Salad with octopus, Kalamata olives, young spinach, mash salad, cherry tomatoes and citrus sauce	230	1150
● Nicoise salad with tuna, baby potatoes, cherry tomatoes, mash salad and Kalamata olives, with sauce based on anchovy, herbs, capers and garlic	250	350
Greek-style salad with goat milk feta, sweet basil and green oil	300	285
Tomatoes with ricotta, basil, anchovies and red onions	250	255
Salad with radish, cucumber, egg, green onion and sour cream	230	195
● <i>Mildly spiced dish</i> ○ <i>Vegetarian dish</i>		

HOT APPETIZERS

Zucchini pancakes with salmon caviar	200	420
Zucchini pancakes with lightly salted salmon	200	320
Pancakes stuffed with meat	155	190
Bag-shaped pancakes with mushrooms	180	180
Spinach pancakes baked with cheese	150	170
Home-made dumplings with sour cream	250	195

HOME-BAKED PASTIES

Pyrizhky stuffed with meat (2 pcs)	60	70
Pyrizhky stuffed with spring onion and eggs (2 pcs)	60	55
○ Pyrizhky stuffed with stewed cabbage (2 pcs)	60	55
○ Malted grain bread	70	15
Shotis puri bread	85	30

SOUPS

Cold soup with veal and ham on kvass	300	250
● Gazpacho with sheep feta	300	310
● Kharcho with oxtails	300	270
Ukrainian borsch with bald-rib and garlic buns	330	195
Chicken broth with homemade noodles and meatballs	270	190
● <i>Mildly spiced dish</i>	○ <i>Vegetarian dish</i>	

Dear guests, menu items contain allergens. If you are allergic to one of the ingredients included in our dishes, please notify your waiter thereof.

Also you may order all dishes from our menu to take away.

MAIN MENU

	<i>g</i>	<i>uah</i>
• Octopus tentacles with potatoes in tomato-garlic sauce	300	1250
Stewed leg of lamb with chickpeas, eggplant, tomatoes and rosemary (<i>serving time 40-50 minutes</i>)	500	1185
Filet mignon with porcini mushrooms	300	1220
Salmon baked with thyme, served with quinoa and zucchini salad	250	750
• Baked Dorado with chili pepper, sesame oil and flaked garlic. Served with new potatoes	400	495
• Homemade black pasta with shrimps, Bechamel sauce, chili, fresh basil and a choice of pesto sauce or tomato-based Pelati and coppa sauce	400	485
Braised veal cheeks with mashed potatoes, edamame beans and bacon	300	425
Farm duck breast with potato gratin and cherry coulis	300	755
Duck leg confit, red cabbage simmered in wine, mashed potatoes, apple and dried prunes	450	545
Home-style poultry cutlet cooked according to an old recipe with mashed pota- toes and barrel tomatoe	300	295
○ Risotto with parmesan, porcini mushroom puree and truffle oil	220	265
○ Broccoli with nut butter, flaked almond and garlic, quinoa popcorn and chili sauce	240	285
○ Asparagus to choose: grilled, baked, steamed	140	425
Vienna-style schnitzel Veal tenderloin, arugula, capers, cherry tomatoes, barbecue sauce with greens and baked potato	350/100/50	1260
Milanese schnitzel chicken breast, gherkins, microgreens, honey-mustard sauce and baked potatoes	350/100/50	510
Homemade schnitzel Pork steak, basil, anchovies, béchamel sauce and baked potatoes	350/100/50	650

DESSERTS

Croissant roll with custard chocolate or pistachio cream	170	210
Homemade Napoleon with custard and lemon zest	150	175
Brownie with cherries and nuts	150	180
Pierogi stuffed with cherries	220	175
Buckwheat honey layer cake with truffle cream and sabayon sauce	145	180
Panna cotta with seasonal berries	150	175
Strudel with cherries, walnuts and vanilla ice cream	170	175
Tiramisu	150	165
Crepes with cherry and coconut ice cream	200	170
Sorbets of own making	50	80
Truffle / Vanilla / Zabaione / Coconut gelato of own making	50	85

Holiday meals to go

Orders are required within 2-3 days.

Additionally, you can order dishes from the main menu

Baked chicken with apples	1 pc./ 2000	1200
Tender pate-mousse from the chicken liver	1 pc./200	250
Duck with baked apples	1 pc./ 1500	2500
Duck legs confit with red cabbage stewed in red wine	2 pc./ 620	970
Herring salad under a fur coat "Shuba salad"	500	450
Olivier salad with ham, turkey breast and young peas	500	480
Homemade Napoleon with custard	1000	1000
Buckwheat honey cake with truffle cream	1000	1000
Poppy roll with raisins	1200	800



Holiday cakes from our own bakery

	<i>g</i>	<i>UAH</i>
Honey cake with truffle cream	1500	1500
The home-made Napoleon cake	1500	1500

*Please order a festive cake 2-3 days before your event.
Telephone for orders 067 502 03 54*

Own home-style cookery

Handmade and frozen for home cooking:

Home-made dumplings with sour cream	500	255
Pierogi stuffed with cherries	500	255
Bag-shaped pancakes with mushrooms	500	320
Spinach pancakes	500	320
Pancakes with meat	500	390

*Order with you, cook at home and taste like in a restaurant.
Order by phone 067 502 03 54*

BAR

COFFEE

Espresso Tonic	280 ml	110
Flat white / with vegetable milk		115/145
Red Latte Rooibos / with vegetable milk 150 ml		85/105
Americano		60
Americano with milk / with vegetable milk		75/85
Cream	25 ml	15
Espresso		60
Espresso with milk / with vegetable milk		75/90
Decaffeinated Espresso		60
Espresso Doppio		90
Decaffeinated Lavender coffee		90
Lavender coffee		90
Kyiv-style cocoa / with vegetable milk	300 ml	85/115
Cappuorange	130 ml	115
Cappuccino / with vegetable milk		80/95
Latte / with vegetable milk		80/110
Milk 100 ml		25
Vegetable milk 100 ml	100 ml	45

TEA

BLACK TEA

Ceylon UVA	115
Earl Grey	115
Red fruit flash	115

GREEN TEA

BIO Gunpowder	115
Green Jasmin	

HERBAL TEA

BIO Camomile	115
BIO Relax Ayurvital	

HOMEMADE TEA

Linden with elderberry	175
Fresh mint tea	175
Sea buckthorn&Passion Fruit	225
Raspberry&Thyme	175
Ginger&Orange	175

MATCHA

Matcha tea	90
Matcha latte	95
Matcha latte with vegetable milk	120
Matcha Orange	120

FRESH

Carrot	105
Apple	115
Orange	200
Graperfruit	250

NON-ALCOHOLIC DRINKS

Basil lemonade	300	145
Basil-strawberry lemonade	300	185
Cucumber lemonade with lemongrass	300	145
Passion fruit lemonade with orange	300	145
Acqua Panna	0,25/0,75	135/185
S. Pellegrino	0,25/0,75	135/185
Borjomi	0,3/0,5	95/115
Coca-Cola / Coca-Cola Zero	0,3	75
Morshinska Premium Low carbonated	0,33/0,75	85/150
Morshinska Premium Still	0,33/0,75	85/150
Schweppes Indian Tonic	0,25	70
Homemade Berry Compote	0,25/1 L	75/300

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VODKA 50 ml

ABSOLUT	120
ABSOLUT Citron	110
ABSOLUT Elyx	180
ABSOLUT Pears	120
Finlandia Cranberry	100
Finlandia Grapefruit	80
Finlandia Vodka	120
Grey Goose	270
Snow Leopard	280
Staritsky&Levitsky Private Cellar	720
Staritsky&Levitsky Reserve	220
Khortitsa De Lux	120

GIN 50 ml

Beefeater	310
Malfy Originale, 41%	225
Monkey 47	520
Plymouth	320
The Botanist	420

TEQUILA 50 ml

Don Julio Anejo	835
Olmecca Altos Plata 100% Agava	315
Olmecca Altos Reposado 100% Agava	345

GRAPPA 50 ml

Pear Fruit Vodka Anaseuli. Georgia	220
Poli Bassano Classica	510
Poli Sarpa ORO	600

RUM 50 ml

Brugal 1888	620
Brugal Blanco Supremo	185
Havana Club Anejo Especial	185
Havana Club Selección de Maestros	450
Zacapa 23 YO	720

BRANDY 50 ml	
ARARAT Ani 7 YO	220
ARARAT Akhtamar 10 YO	260
ARARAT Coffee	165
COGNAC 50 ml	
Calvados Christian Drouin	320
Hennessy Very Special	450
Hennessy VSOP	600
Hennessy XO	1950
Martell Blue Swift	720
Martell VS	370
Martell VSOP	630
Martell XO	1820
Remy Martin VSOP	580
BOURBON 50 ml	
Woodford Reserve	320
Jack Daniel`s Tennessee Honey	165
Jack Daniel`s Single Barrel	325
Jack Daniel`s Old №7	220
IRISH WHISKEY 50 ml	
Jameson	220
Jameson 18 YO	620
Jameson Caskmates	300
Jameson Crested	300
BLENDED WHISKEY 50 ml	
Ballantine's Bourbon Finish 7 YO	220
Chivas Extra	440
Chivas Regal 12 YO	400
Chivas Regal 18 YO	620
Chivas Regal XV	600
Johnnie Walker Red Label	180
Johnnie Walker Black Label 12 YO	300
Monkey Shoulder	350
The Naked Grouse	315

SINGLE MALT 50 ml

Ardberg 10 YO	600
Bruichladdich Scottish Barley The Classic Laddie	750
Glenfiddich 12 YO	420
Glenlivet 18 YO	900
Glenlivet 12 YO Double OAK	620
Glenlivet Founder's Reserve	600
Glenmorangie Lasanta 12 YO	730
Glenmorangie The Original 10 YO	600
Lagavulin 16 YO	950
Talisker 10 YO	620
The Macallan Fine Oak 12 YO	750
The Singleton of Dufftown 12 YO	420

BOTTLED BEER

Grimbergen Blanche 0,33 ml	125
Grimbergen Blonde 0,33 ml	125
Grimbergen Double Ambree 0,33 ml	125
Warsteiner non-alc 0,33 ml	180



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LIQUEURS & VERMOUTHS 50 ml

Cinzano Rosso Antica Formula	170
Martini Dry	140
Martini Bianco	80
Campari	190
Amaro Montenegro	215
Baileys The Original	200
Chartreuse Green	510
Cointreau	190
Kahlua	255
Limoncello	280
Malibu	130
Liqueurs in assortment	200
Becherovka	145
Jagermeister	180
Kontabas	300

COCKTAILS

Aperol Spritz		350
Basil Smash		495
Bellini		480
Bloody Mary		300
Bloody Mary non alcoholic		200
Blueberry Sour		490
Gin Garden		370
Hugo		300
Kir Royal		350
Mango Drop		390
Margarita		325
Melon sour	100 ml	300
Mojito		300
Mojito non alcoholic		200
Negroni		300
Old Fashioned		495
Paloma		280
PornStar	150 ml	380
Truffle Boulevardier		415
Truffle Jack Sour		450
Whiskey Sour		420
Wednesday Sour		370
Глінтвейн з білого вина з обліпихою	300 ml	295
Глінтвейн з білого вина з маракуйєю	300 ml	295
Глінтвейн з червоного вина пряний	300 ml	295
Limoncello Sour	100 ml	390
Limoncello Spritz	150 ml	390
Espresso Martini	100 ml	250

**FROM NOW ON,
WE SERVE BREAKFASTS EVERY DAY!**

Breakfasts are offered:

between 11:00 a.m. and 01:00 p.m. on weekdays

and family breakfasts are offered between 10:00 a.m. and 3:00 p.m. on weekends.

Please, ask your waiter for a breakfast menu

Reservation: 067 502 03 54

dom10.com.ua

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