

FOR WINE

	<i>g</i>	<i>uah</i>
Ukrainian mixed craft air-dried meats with tartufata, grissini and sun-dried tomato pesto	300	360
Ukrainian mixed artisan cheeses platter	250	368
• Antipasti platter of artichokes, sun-dried tomatoes, olives, pickled plums and capers	230	195
Crispy grissini with sea salt and Parmesan	50	38

Our sommelier will help make the right choice from our great enoteca based on your taste and wishes

APPETIZERS AND SALADS

	<i>g</i>	<i>uah</i>
• Ceviche of salmon with avocado and orange sauce	190	195
• Tuna tartare with ginger, sesame oil, green chili, pickled tomato, fresh cilantro and garlic flakes	150	195
Veal carpaccio with cornichons, capers and home-made mushroom mayonnaise	160	215
Tender domestic chicken liver pate with blackberry jam	230	95
Olivier salad with ham, chicken breast and summer peas	250	145
Romaine lettuce with cherry tomatoes, nut mix and truffle ponzu with shrimps	250	200
Mix of spinach and romaine lettuce leaves with roast beef, cherry tomatoes, nuts and truffle ponzu	250	225
Houston's grilled domestic chicken salad with romaine lettuce and peanut sauce	300	165
• Vegetable salad with bulgur, coriander leaves, green sauce and pumpkin seeds	200	95
• Humus with pita	250	145
• Baked eggplant with garlic and tahini sauce	150	159
• Home-style marinated porcini mushrooms	250	195
• <i>Mildly spiced dish</i>		
• <i>Vegetarian dish</i>		

HOT APPETIZERS

Pancakes stuffed with meat	155	115
Bag-shaped pancakes with mushrooms	180	99
Spinach pancakes baked with cheese	150	135
Home-made pelmeni with sour cream	250	119

HOME-BAKED PASTIES

Pyrizhky stuffed with meat (2 pcs)	60	49
Pyrizhky stuffed with spring onion and eggs (2 pcs)	60	40
• Pyrizhky stuffed with stewed cabbage (2 pcs)	60	40
• Malted grain bread	70	15
Shotis puri bread	85	30

SOUPS

Chicken broth with homemade noodles and meatballs	300	85
• Tom Kha Gai (to choose from)		
- chicken	300	180
- shrimps	300	230
Ukrainian borsch with bald-rib and garlic buns	330	95
Oxtail kharcho	300	130

MEAT AND FISH

Salmon baked with thyme, <i>served with quinoa and zucchini salad</i>	250	395
• Baked Dorado with chili pepper, sesame oil and flaked garlic. <i>served with new potatoes</i>	400	379
Baked zander with mashed potatoes, baby spinach and estragon, <i>it is served with creamy fish sauce</i>	300	340
Mediterranean sauté of squid, mussels and white-muscle fish with artichokes and Kalamata olives	500	490
Homemade pasta with shrimp and pecorino cheese	300	295
Homemade pasta Bolognese with béchamel sauce	330	289
Tournedos Rossini with foie gras, spinach and king oyster mushrooms	300	590
Braised veal cheeks with mashed potatoes, edamame beans and bacon	300	320
Schnitzel of pork with sweet basil and anchovies	250	240
Stewed lamb shank with chickpeas, eggplant, tomatoes and rosemary	500	430
Farm duck breast with potato gratin and cherry cuilis	300	375
Duck legs stewed with red cabbage and mashed potatoes with Cajun cracklings	400	545
Pojarksi rissole cooked following an ancient recipe with mashed potatoes and barrel fermented tomatoes	300	195
• Tikka masala in a spicy sauce with ginger and basmati rice (to choose from): - with roasted chicken	250/70	215
- with shrimps	250/70	255
• Risotto with porcini mushrooms and truffle butter	220	185
• Grilled broccoli with nut butter, flaked almond and garlic, quinoa popcorn and chili sauce	240	155
• <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.

DESSERTS

	<i>g</i>	<i>uah</i>
Varenyky stuffed with cherries	220	115
Buckwheat honey layer cake with truffle cream and sabayon sauce	145	115
Rum baba with Chantilly cream	150	95
Strudel with cherries, walnuts and vanilla ice cream	170	115
Berry tiramisu	150	120
Cream Brulee mango - passion fruit	160	110
Syrnyki (fried quark pancakes) with cured raisin and sabayon ice cream based on homemade sour cream	150	89
Truffle/ Vanilla/ Zabaione gelato of own making	50	69
• Sorbets of own making	50	55



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БАР • ВАР

КАВА • COFFEE

Еспресо/Espresso • з молоком/with milk	45 / 55
Еспресо допію/Espresso Doppio	75
Еспресо без кофеїну/Decaffeinated Espresso	45
Американо/Americano	45
Американо з молоком/Americano with milk/with vegetable milk	55 / 64
Капучіно/Cappuccino • з рослинним молоком/with vegetable milk	60 / 75
Лате/Latte • на рослинному молоці/with vegetable milk	65 / 90
Кава на квітах лаванди/Lavender coffee	79
Кава на квітах лаванди без кофеїну/Decaffeinated Lavender coffee	79
Какао по-київськи/Kyiv-style cocoa/with vegetable milk	70 / 96
Red latte rooibos/на рослинному молоці	70 / 85

ЧАЙ DEMMERS TEAHAUS

ЧОРНИЙ ЧАЙ/Black Tea	59
Ceylon UVA	
ЗЕЛЕНИЙ ЧАЙ/Green Tea	59
BIO Gunpowder	
Green Jasmin	
ТРАВ'ЯНИЙ ЧАЙ/Herbal Tea	59
BIO Camomile	
BIO Rooibos classic	
ФРУКТОВИЙ ЧАЙ/Fruit Tea	59
Fresh and fruit	

ЧАЙ TWG / TEA TWG

ЧОРНИЙ ЧАЙ/Black Tea	95
French Earl Grey	
ЗЕЛЕНИЙ ЧАЙ/Green Tea	95
Sweet France Tea	

ЧАЙ ВЛАСНОГО ВИРОБНИЦТВА/HOMEMADE TEA

Обліпиха та маракуйя/Sea buckthorn&Passion Fruit	129
Імбир та апельсин/Ginger&Orange	95
Малина та тим'ян/Raspberry&Thyme	95
Чай зі свіжої м'яти/Fresh Mint Tea	69

МАТЧНА

Matcha tea	65
Matcha latte	79
Matcha latte with vegetable milk	88

СВІЖОВИЧАВЛЕНІ СОКИ/FRESHLY SQUEEZED JUICE

Морквяний/Carrot	95
Яблучний/Apple	105
Сік із стебла селери/Celery	150
Апельсиновий/Orange	95
Грейпфрутовий/Grapefruit	105

БЕЗАЛКОГОЛЬНІ НАПОЇ/NON-ALCOHOLIC DRINKS

Acqua Panna still	0,25/0,75	115/165
S.Pellegrino sparkled	0,25/0,75	115/165
Mondariz	0,33	125
Solan de Cabras	0,5	220
Bonaqua still / Bonaqua sparkling	0,33	35
Morshinska Premium Still / Low carbonated	0,33	55
Morshinska Premium Still / Low carbonated	0,75	79
Borjomi	0,33	69
Coca-Cola / Coca-Cola Zero	0,25	39
Fanta Orange	0,25	39
Sprite	0,25	39
Schweppes Indian Tonic	0,25	45
Schweppes Bitter Lemon	0,25	45
Домашній ягідний компот / Homemade berry compote	0,25	35
Лимонад огірковий з лемонграссом / Cucumber lemonade with lemongrass	0,3	95
Лимонад маракуйя з апельсином/ Passion fruit lemonade with orange	0,3	115
Соки та нектари Rich (juice in assortment)	0,2	49
Burn Original	0,25	55

ГОПИКА/VODKA 50 МЛ

ABSOLUT Elyx	140
ABSOLUT / ABSOLUT Pears / ABSOLUT Citron	70
Khortytsa De Luxe	60
Morosha Vodka Dzherelna	45
Finlandia Vodka	70
Finlandia Cranberry	70
Finlandia Grapefruit	70
Staritsky&Levitsky Private Cellar	295
Staritsky&Levitsky Reserve	95
Belvedere	175
Ketel One	130
Grey Goose	155

ДЖИН/GIN 50 МЛ

Beefeater	75
Beefeater Pink	95
Plymouth	165
Monkey 47	240
The Botanist	190
Tanqueray London Dry	115
Tanqueray № TEN	156
Bankes	65

ТЕКИЛА/TEQUILA 50 МЛ

Olmecca Altos Plata 100% Agava	120
Olmecca Altos Reposado 100% Agava	135
El Jimador Blanco 100% Agave	80
Don Julio Anejo	299

ГРАППА/GRAPPA 50 МЛ

Poli Bassano Classica	275
Poli Sarpa ORO	335

РОМ/RUM 50 МЛ

Havana Club Selección de Maestros	245
Havana Club Anejo Especial	65
Zacapa 23 YO	355
Brugal Blanco Supremo	75

БРЕНДИ/BRANDY 50 МЛ

ARARAT Ani 6 YO	109
ARARAT Akhtamar 10 YO	168

КОНЬЯК/COGNAC 50 МЛ

Martell VS	175
Martell VSOP	295
Martell Blue Swift	280
Martell XO	995
Hennessy Very Special	285
Hennessy VSOP Privilage	395
Hennessy XO	1260
Remy Martin VSOP	365

БУРБОН/BOURBON 50 МЛ

Bulleit Bourbon	150
Woodford Reserve	160

TENNESSEE WHISKEY USA 50 МЛ

Jack Daniel`s Old №7	105
Jack Daniel`s Tennessee Honey	105
Jack Daniel`s Gentleman Jack	148
Jack Daniel`s Single Barrel	220

ІРЛАНДСЬКИЙ ВІСКІ/IRISH WHISKEY 50 МЛ

Jameson	108
Jameson Caskmates IPA Edition	154
Jameson Black Barrel	170
Jameson Crested	135
Jameson 18 YO	530
Redbreast 12 YO	225
Bushmills Black Bush	180

ЗМІШАНИЙ ВІСКІ/BLENDED WHISKEY 50 МЛ

Johnnie Walker Red Label	115
Johnnie Walker Black Label 12 YO	180
Ballantine`s Finest	80
Chivas Regal 12 YO	175
Chivas Regal 18 YO	320
Chivas Extra	245
Chivas Regal XV	295
Monkey Shoulder	190
Naked Grouse (blended malt)	190

ОДНОСОЛОДОВИЙ BICKI/SINGLE MALT 50 МЛ

The Singleton of Dufftown 12 YO	235
Glenmorangie The Original 10 YO	290
Glenmorangie Lasanta 12 YO	370
Glenmorangie Nectar D`OR 12 YO	445
Ardbeg 10 YO	370
Lagavulin 16 YO	470
The Glenlivet Excellence 12 YO	245
The Glenlivet 18 YO	495
The Glenlivet Nadurra Oloroso	390
The Glenlivet Founder`s Reserve	215
Bruichladdich Scottich Barley The Classic Laddie	390
Talisker 10 YO	320
Glenfiddich 12 YO	240
The Macallan 12 YO	310
The Macallan 18 YO	1150

ДИЖЕСТИВ/DIGESTIF 50 МЛ

Amaro Montenegro	125
Becherovka	65
Jagermeister	87

ГЛІНТВЕЙНИ/MULLED WINES

Глінтвейн з білого вина з обліпихою / Mulled white wine with sea buckthorn	95
Глінтвейн з білого вина з маракуйєю / Mulled white wine with passion fruit	95
Глінтвейн з червоного вина пряний / Mulled spicy red wine	120
Глінтвейн безалкогольний з прянощами / Non-alcoholic spiced mulled wine	90

ПИВО В ПЛЯШКАХ/BOTTLED BEER

Warsteiner non-alc 0,33 ml	99
Grimbergen Blanche 0,33 ml	85
Grimbergen Blonde 0,33 ml	85
Grimbergen Double Ambree 0,33 ml	85
Lindemans Fruits 0,25 ml	125

ЛИКЕРИ ТА ВЕРМУТИ/LIQUEURS & VERMOUTHS 50 МЛ

Baileys The Original	97
Martini Bianco	55
Martini Extra Dry	55
Kahlua	95
Malibu	67
Cointreau	88
Chartreuse Green	190
Beherovka	65
Campari	75

КОКТЕЙЛИ/COCKTAILS

Aperol Spritz <i>aperol, prosecco, orange, soda</i>	145
Hugo <i>fresh mint, elderflower syrup, soda</i>	120
Bellini <i>prosecco, peach puree</i>	120
Pineapple French 75 <i>prosecco, pineapple puree, lemon fresh, Chartreuse</i>	145
Mango Drop <i>prosecco, mango puree, elderflower syrup, lemon fresh</i>	120
Kir Royal <i>prosecco, Creme de Casis</i>	115
Navelina <i>Lillet Blanc, Becherovka, orange, ginger</i>	120
Basil Smash <i>Beafeater, fresh lemon juice, fresh basil, prosecco</i>	155

**ВІДТЕПЕР ЩОДНЯ
У РЕСТОРАНІ ДОМ №10 МИ ПОДАЄМО СНІДАНКИ!**

Сніданки діють:

по буднях з 10:00 до 13:00

та сімейні сніданки у вихідні з 10:00 до 15:00

Запитайте меню сніданків у вашого офіціанта

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

Breakfasts are offered:

between 10:00 a.m. and 1:00 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

Бронювання / Reservation 067 502 03 54
dom10.com.ua