

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.

Istrian Truffle Season 2021

Truffles from the forests of the Istrian peninsula of Croatia are considered the most valuable in the world among chefs and gourmets. Owing to the moist clay soils, mushrooms of exceptional aroma and quality grow there. Noble black truffles have been delivered to us directly from Istria.

	<i>g</i>	<i>UAH</i>
Veal carpaccio with parmesan and black Istrian truffle	140	380
Peasant potato cream soup with garlic and black truffle	250	275
Truffle quesadilla with a mix of farm cheeses (sheep cheese, goat cheese, ricotta), tartufata and seasonal black truffle	180	330
Pasta in creamy truffle sauce with black Istrian truffle	300	460
Porcini mushrooms with truffle ricotta, parmesan and seasonal black truffle	350	495
Tartufi fillet mignon with fresh black truffle	300	790
Parmigiano risotto with seasonal black truffle	200	365
Belgian dark chocolate ganache with Crème anglaise and fresh black truffle	100	220
Buckwheat honey cake with truffle cream, sabayon ice cream and seasonal black truffle	145	235
Vanilla gelato of own making with black truffle	50	195
Dear guests, you can order seasonal black truffle complementary to your favorite dishes from the main course menu and breakfast menu	2	220

**THE
 GLENLIVET**



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

FOR WINE

	<i>g</i>	<i>uah</i>
Ukrainian mixed craft air-dried meats with tartufata, grissini and sun-dried tomato pesto	300	365
Foie gras pate with onion confiture and malt bread croutons from our bakery	200	380
Ukrainian mixed artisan cheeses platter	250	385
Antipasti of artichokes, kalamata olives, pickled plums and mini peppers with feta cheese	220	280
Crispy grissini with sea salt and Parmesan	50	50

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>
Salad with octopus, Kalamato olives, boiled potatoes and vegetables	300	495
• Ceviche of salmon with avocado and orange sauce	190	215
• Green salad with young spinach, arugula, fresh mint, grapefruit and shrimp in chili sauce	200	265
Tender domestic chicken liver pate with blackberry jam	230	99
Olivier salad with ham, chicken breast and summer peas	250	145
• Houston's grilled domestic chicken salad with romaine lettuce and peanut sauce	300	165
• Humus with pita	250	159
• Zucchini carpaccio with basil, ricotta, pumpkin seed and Gorgonzola sauce	160	120
• <i>Mildly spiced dish</i>		
• <i>Vegetarian dish</i>		

HOT APPETIZERS

Pancakes stuffed with meat	155	135
Bag-shaped pancakes with mushrooms	180	130
Spinach pancakes baked with cheese	150	145
Home-made pelmeni with sour cream	250	130

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

Pumpkin soup with shrimps and spicy seeds	300	165
Ukrainian borsch with bald-rib and garlic buns	330	110
Oxtail kharcho	300	155

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	440
Mediterranean sauté of squid, mussels and white-muscle fish with artichokes and Kalamata olives	500	490
Homemade pasta with shrimps, creamy fish stock, cherry tomatoes, edamame beans, spinach and fresh basil	350	330
Braised veal cheeks with mashed potatoes, edamame beans and bacon	300	330
Stewed lamb shank with chickpeas, eggplant, tomatoes and rosemary	500	475
Farm duck breast with potato gratin and cherry coulis	300	375
Duck leg confit with foie gras, red cabbage simmered in wine, mashed potatoes, apple and dried prunes	450	545
Pojarksi rissole cooked following an ancient recipe with mashed potatoes and barrel fermented tomatoes	300	225
• Tikka masala in a spicy sauce with ginger and basmati rice (to choose from): - with roasted chicken	250/70	225
- with shrimps	250/70	280
• Risotto with parmesan, porcini mushroom puree and truffle oil	220	215
• Broccoli with nut butter, flaked almond and garlic, quinoa popcorn and chili sauce	240	175

• *Mildly spiced dish*

• *Vegetarian dish*

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

DESSERTS

	<i>g</i>	<i>uah</i>
Varenyky stuffed with cherries	220	130
Buckwheat honey layer cake with truffle cream and sabayon sauce	145	135
Rum baba with Chantilly cream	150	95
Strudel with cherries, walnuts and vanilla ice cream	170	145
Berry tiramisu	150	125
Truffle / Vanilla/ Zabaione gelato of own making	50	69
• Sorbets of own making	50	60



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HOT SEASONAL DRINKS AND HOMEMADE TEAS

	<i>UAH</i>
MULLED WINES	
Mulled white wine with sea buckthorn	130
Mulled white wine with passion fruit	150
Mulled spicy red wine	135
Non-alcoholic spiced mulled wine	90
HOMEMADE TEA	
Currants with mint	120
Linden with elderberry	120
Spicy pear with turmeric	120
Sea buckthorn & Passion Fruit	140
Ginger & Orange	95
Raspberry & Thyme	95
ROOIBOS AND COCOA	
Red latte rooibos / with vegetable milk	70 / 85
Kyiv-style cocoa / with vegetable milk	70 / 96

BAR

COFFEE

Espresso /with milk	50 / 55
Espresso Doppio	80
Decaffeinated Espresso	50
Americano	50
Americano with milk /with vegetable milk	60 / 70
Cappuccino /with vegetable milk	65 / 80
Latte /with vegetable milk	70 / 95
Lavender coffee	80
Decaffeinated Lavender coffee	80
Kyiv-style cocoa /with vegetable milk	70 / 96
Red latte rooibos /with vegetable milk	70 / 85
Cappuorange	85
Espresso Tonic	105

TEA

BLACK TEA

Ceylon UVA	65
Earl Grey	65

GREEN TEA

BIO Gunpowder	65
Green Jasmin	65

HERBAL TEA

BIO Camomile, BIO Rooibos classic	65
BIO Relax Ayurvital	65

FRUIT TEA

Fresh and fruit	65
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HOMEMADE TEA

Sea buckthorn&Passion Fruit	140
Ginger&Orange	95
Raspberry&Thyme	95
Fresh Mint Tea	69

MATCHA

Matcha tea	80
Matcha latte	95
Matcha latte with vegetable milk	115
Matcha Orange	115

FRESHLY SQUEEZED JUICE

Carrot	95
Apple	105
Celery	150
Orange	95
Grapefruit	105

NON-ALCOHOLIC DRINKS

Homemade Berry Compote	0,25	35
Cucumber lemonade with lemongrass	0,3	95
Chamomile and mint lemonade with citrus	0,3	95
Passion fruit lemonade with orange	0,3	115
Acqua Panna still	0,25/0,75	115/165
S.Pellegrino sparkled	0,25/0,75	115/165
Morshinska Premium Still / Low carbonated	0,33	55
Morshinska Premium Still/ Low Carbonated	0,75	79
Borjomi	0,33	69
Bonaqua still/ Bonaqua sparkling	0,33	35
Coca-Cola / Coca-Cola Zero	0,25	39
Fanta Orange, Sprite	0,25	39
Schweppes Indian Tonic, Schweppes Bitter Lemon	0,25	45
Juice in assortment	0,2	55
Burn Original	0,25	55

VODKA 50 MLI

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

GIN 50 MLI

Beefeater	80
Beefeater Pink	95
Plymouth	165
Monkey 47	240
The Botanist	190
Tanqueray London Dry	115
Tanqueray № TEN	156
Bankes	70

TEQUILA 50 MLI

Olmecca Altos Plata 100% Agava	120
Olmecca Altos Reposado 100% Agava	135
El Jimador Blanco 100% Agave	85
Don Julio Anejo	365

GRAPPA 50 MLI

Poli Bassano Classica	275
Poli Sarpa ORO	335

RUM 50 MLI

Havana Club Selección de Maestros	245
Havana Club Anejo Especial	70
Zacapa 23 YO	365
Brugal Blanco Supremo	75
Brugal 1888	350

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	175

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

IRISH WHISKEY 50 МЛ

Jameson	108
Jameson Caskmates IPA Edition	154
Jameson Black Barrel	170
Jameson Crested	135
Jameson 18 YO	540
Redbreast 12 YO	240
Bushmills Black Bush	180

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	335
Chivas Extra	250
Chivas Regal XV	300
Monkey Shoulder	190
Naked Grouse (blended malt)	190

SINGLE MALT 50 МЛ

The Singleton of Dufftown 12 YO	235
Glenmorangie The Original 10 YO	290
Glenmorangie Lasanta 12 YO	370
Ardbeg 10 YO	370
Lagavulin 16 YO	495
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	395
Talisker 10 YO	320
Glenfiddich 12 YO	240
The Macallan 12 YO	345
The Macallan 18 YO	1150

DIGESTIF 50 МЛ

Beherovka	65
Amaro Montenegro	125
Jagermeister	87

MULLED WINES

Глінтвейн з білого вина з обліпихою / Mulled white wine with sea buckthorn	130
Глінтвейн з білого вина з маракуйєю / Mulled white wine with passion fruit	150
Глінтвейн з червоного вина пряний / Mulled spicy red wine	135
Глінтвейн безалкогольний з прянощами / Non-alcoholic spiced mulled wine	90

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
Tripel Karmeliet 0,33 ml	155
Scotch Silly 0,33 ml	155
Lindemans Fruits 0,25 ml	125

LIQUEURS & VERMOUTHS 50 M.L

Baileys The Original	97
Martini Bianco	65
Martini Extra Dry	65
Kahlua	95
Malibu	70
Cointreau	90
Chartreuse Green	190
Campari	95

COCKTAILS

Rossini	240
<i>Prosecco, strawberry</i>	
Aperol Spritz	175
<i>aperol, prosecco, orange, soda</i>	
Hugo	155
<i>prosecco, fresh mint, elderflower syrup, soda</i>	
Bellini	240
<i>prosecco, fresh peach puree</i>	
Pineapple French 75	175
<i>prosecco, pineapple puree, lemon fresh, Chartreuse</i>	
Mango Drop	145
<i>prosecco, mango puree, elderflower syrup, lemon fresh</i>	
Kir Royal	145
<i>prosecco, Creme de Casis</i>	
Navelina	145
<i>Lillet Blanc, Becherovka, orange, ginger</i>	
Basil Smash	165
<i>Beafeater, fresh lemon juice, fresh basil, prosecco</i>	

POPULAR & CLASSIC COCKTAILS

Mojito	130
<i>Havana Club Anejo Especial, Lime, Mint, Sparkling water</i>	
Mojito non alcoholic	80
Bloody Mary	155
<i>Finlandia Vodka, Tomato Juice, Fresh Orange Juice, Fresh Lemon Juice, Worcestershire sauce, salt, pepper, Tabasco sauce</i>	
Bloody Mary non alcoholic	95
Lady Whisper	220
<i>Jack Daniel's Old №7, Havana Club Especial, Cherry Brandy Liqueur, Apricot Brandy Liqueur</i>	
Whiskey Sour	225
<i>Bullet Bourbon, Fresh Lemon Juice</i>	
Negroni	180
<i>Tanqueray London Dry, Campari, Cinzano Vermouth Rosso Antica Formula</i>	
Paloma	155
<i>El Jimador Blanco 100% Agave, Fresh Grapefruit Juice, Fresh Lemon Juice</i>	
Spring is Here	165
<i>Finlandia Grapefruit, Grapefruit Liqueur, Honey Syrup, Fresh Lemon Juice</i>	
Old Fashioned	240
<i>Woodford Reserve, Sugar, Angostura Bitter</i>	
Blueberry Sour	225
<i>Jack Daniels, Fresh Lemon Juice, Creme De Cassis, Blueberries Puree</i>	

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

Breakfasts are offered:

between 10:00 a.m. and 12:00 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