

ELEVEN MIRRORS




TASTES OF THE WORLD

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|  | UKRAINIAN APPETIZERS COLLECTION classic lard lard with meat lard cream pickles horseradish cream mustard | ₹ 550 ~€ 13 |
|  | STURGEON CAVIAR potato pancakes toasts butter sour cream sauce | ₹ 4900 ~€ 117 |
|  | VEAL TONGUE mashed potato asparagus cucumber white horseradish sauce | ₹ 750 ~€ 18 |
| | TATAKI WAGYU grilled baby romaine roasted pepper cherry tomato kabayaki sauce | ₹ 3200 ~€ 76 |
| | BEEF TARTARE caper egg yolk parmesan cream truffle sauce | ₹ 750 ~€ 19 |
| | DRY AGE BEEF CARPACCIO black truffle truffle cream cheese rocket salad cherry tomato parmesan truffle oil | ₹ 800 ~€ 21 |
| | FOIE GRAS brioche strawberry forest berry sauce | ₹ 1650 ~€ 39 |
| | SALMON SEVICHE scallop mango chili cilantro sevice sause sriracha sauce | ₹ 800 ~€ 19 |
| | TUNA TARTARE avocado truffle ponzu sauce | ₹ 900 ~€ 21 |
| | BABY BOUDEUSE SPECIAL OYSTERS (HALF DOZEN) apple and ginger sorbet raspberry sorbet | ₹ 2300 ~€ 55 |
| | SHRIMP CRUDO carabineros shrimp la gamba roja shrimp langoustine tabbouleh salsa miso mustard | ₹ 3800 ~€ 90 |
| | SPRING ROLL shrimp strawberry mango cucumber baby romaine creme fresh unagi sauce | ₹ 950 ~€ 23 |
| | OCTOPUS TENTACLE mashed fried potato romaine lettuche blue butterfly pea gel | ₹ 1250 ~€ 30 |
| | PRAWN POPCORN tom yum sauce | ₹ 750 ~€ 18 |
| | BRI CREAM BRULE CHEESE fresh berries raspberry mustard | ₹ 950 ~€ 23 |
| | EGGPLANT 🍄 shiitake mushrooms spinach vegan mayonnaise tomato-sesame sauce | ₹ 850 ~€ 20 |

SALADS

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|  | VEGETABLE SALAD 🍄 asparagus cherry tomato baby carrot broccoli baby corn enoki mushrooms quinoa yogurt sauce | ₹ 750 ~€ 18 |
| | BEEF SALAD cherry tomato shiitake onion cream balsamic honey and mustard dressing | ₹ 850 ~€ 20 |
| | FRESH SALAD WITH UNAGI DUCK avocado chard leaves spinach soybean sprouts nut sauce with cashew | ₹ 800 ~€ 19 |
| | EEL SALAD avocado baby spinach orange fillet quinoa arame algae tobiko caviar espuma kabayaki sauce | ₹ 800 ~€ 19 |
| | KING CRAB SALAD red caviar mango avocado cucumber mayonnaise | ₹ 1950 ~€ 46 |
| | SEAFOOD SALAD scallop octopus mussel shrimp avocado salads mix orange fittet mango sauce | ₹ 1250 ~€ 30 |

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| SALADS | BUCHE DE CHEVRE GOAT CHEESE SALAD 🌿 | ₹ 850 | ~€ 20 |
| | caramel pear strawberry pitahaya salads mix pistachios raspberry sauce | | |
| | GREEN SALAD 🌿 | ₹ 700 | ~€ 17 |
| | asparagus edamame beans cucumber avocado salads mix walnut nutmeg citrus minty sauce | | |
| SOUPS |  UKRAINIAN BORSCH | ₹ 650 | ~€ 13 |
| | veal rib cream-salo pampushky | | |
| | OKROSHKA | ₹ 480 | ~€ 11 |
| | shrimp radish cucumber eggs apple tapioca mustard ice cream kombucha kefir | | |
| | TOM YUM 🌶️ | ₹ 1350 | ~€ 32 |
| | octopus tiger prawn squid black wood ear mushroom cherry tomato lime | | |
| WORLD CLASSICS |  FILLET MIGNON (UKRAINE) | ₹ 1750 | ~€ 42 |
| | asparagus smoked egg yolk morels mushrooms butter | | |
| |  CHICKEN KYIV | ₹ 750 | ~€ 18 |
| | potato cream with dijon mustard tomato confiture | | |
| |  VARENYKY 🌿 | ₹ 550 | ~€ 13 |
| | ceps chanterelles chanterelle mousse truffle oil sour cream | | |
| | RIB EYE STEAK (WAGYU, AUSTRALIA, MARBLING 9) | ₹ 7900 | ~€ 188 |
| | potato bell pepper zucchini cherry tomato wine and berry sauce | | |
| | STEAK NEW YORK (PRIME, USA) | ₹ 3450 | ~€ 82 |
| | celery puree aged port sauce | | |
| | RACK OF LAMB (NEW ZEALAND) | ₹ 2350 | ~€ 56 |
| | 25 layers of potato and sweet potato gratin lavender beurre blanc sauce | | |
| | DUCK FILLET | ₹ 1050 | ~€ 25 |
| | fresh berries strawberry coolie chocolate citron sauce | | |
| | QUAIL | ₹ 1250 | ~€ 30 |
| | foie gras grapes hazelnut castelfranco endive raisin cream vermouth gel | | |
| | BLACK COD | ₹ 2650 | ~€ 63 |
| | chanterelles puree spinach mushroom sabayon | | |
| | CHILEAN SEA BASS | ₹ 2250 | ~€ 54 |
| vegetables confetti creamy and lemongrass sauce | | | |
| SEA BREAM | ₹ 1150 | ~€ 27 | |
| mashed potato and orange puree baked pepper fennel confiture bouillabaisse sauce | | | |
| NORWEGIAN SALMON SOUS VIDE | ₹ 1300 | ~€ 31 | |
| parmesan blue rise pak choi mango gel | | | |
| FISH AND SHRIMP MEDALLIONS | ₹ 950 | ~€ 23 | |
| mashed potatoes with wasabi creamy and lemongrass sauce | | | |
| RAVIOLI | ₹ 950 | ~€ 23 | |
| sea bass shrimp spinach philadelphia cheese bisque sauce | | | |
| CAPPELLETTI | ₹ 2100 | ~€ 50 | |
| king crab meat creme fresh baby spinach asparagus caper fries beurre blanc sauce | | | |
| SEAFOOD RISOTTO | ₹ 1450 | ~€ 35 | |
| scallop octopus tentacles shrimp squid bisque sauce | | | |
| TRUFFLE PASTA | ₹ 950 | ~€ 23 | |
| black truffle morels parmesan creamy sauce | | | |

🌿 – vegetarian food; 🌶️ – spicy food

Please notify your server of any dietary restrictions or allergies before ordering.