

All Day Menu



Food to make
you happy

Salads & starters

	g	UAH		g	UAH
Greek salad (v) (GF) (24/7) with tomatoes, cucumbers, bell peppers, olives and feta cheese in olive oil	430	155	Caprese salad (v) (GF) with tomatoes, mozzarella, olive oil, balsamic glaze and pesto	340	275
Fresh green salad (GF) (vegan) with celery, mixed salad, grated carrots, olives, sesame and pumpkin seeds with white wine vinegar and olive oil	250	125	Niçoise salad (GF) (24/7) with tomatoes, green beans, tuna, anchovies, boiled potatoes, quail eggs, red onion, olives, lettuce, olive oil	500	295
Caesar salad with romaine lettuce, parmesan, ciabatta croutons and anchovies with Caesar dressing	300	235	Salmon tartar with mixed salad and parmesan with spicy seasoning	245	395
available with:			Teriyaki beef warm salad with mushrooms, cherry tomatoes and mixed salad	255	275
- grilled chicken breast (24/7)	500	335	Assorted cheese (v) with grissini, dried fruit and nuts	240	455
- grilled tiger prawns	380	415			
- salted salmon	380	355			
Seafood salad with mixed salad and avocado with olive oil	400	495			



Pizza

Margherita (v) with fresh tomatoes, mozzarella cheese, tomato sauce and basil	500	185
Salami with mozzarella cheese and spicy tomato sauce	500	295
Bavarian with ham, smoked sausage, mushrooms, mozzarella cheese, tomato sauce and mustard	500	255
Four Cheeses (v) with cream cheese, mozzarella, parmesan, Dorblu and cream sauce	500	355

Pasta

Penne Arrabiata (v) with tomatoes and basil	400	195
Thai egg noodles with spicy chicken, omelette, carrots, celery and zucchini in soya sauce	400	230
Spaghetti Carbonara with lard, parmesan and egg yolk sauce	535	255



Sandwiches & burgers

Club sandwich with fried chicken served with french fries	360	250	Quesadilla wheat tortilla with melted cheese, tomatoes, chicken and sweet chili sauce and sour cream	280	195
Burger with grilled beef tomatoes, pickled cucumber, red onion, with a side of coleslaw and french fries	650	395	Salmon sandwich (24/7) on toast with cream cheese, avocado and lettuce	270	295
available with:			Ham and cheese sandwich (24/7) on toast with mustard, pickled cucumber and lettuce (served cold or hot)	260	255
• bacon	20	50			
• fried egg	45	30			
• Cheddar cheese	25	45			
Vegetarian sandwich (v) (24/7) on toast with hummus, tomatoes, cucumbers and lettuce	260	145			

Ukrainian specials

Potato pancakes with fried onions, mushrooms, bacon and sour cream	420	165	Borsch with pampushki • vegetarian (v) • with pork	350 370	80 95
Varenyky (v) potato / cabbage / cherry	200/50	125	Cottage cheese pancakes with sour cream	250/50	150
Chicken Kyiv with mashed potato and green peas	470	220			



Main courses & grill

	g	UAH		g	UAH
Grilled salmon fillet (GF) with stewed spinach and lemon sauce with herbs	350	455	Beef Tenderloin steak served with french fries and sauce	340	625
Asian-style baked mackerel fillet in Teriyaki sauce with rice noodles and blanched tomatoes	320	350	Beef Stroganoff sautéed in sour-cream sauce with mashed potatoes	350	245
Fried chicken breast (GF) with grilled vegetables and tomato sauce	475	275	Pork filet grilled with Dijon mustard, caramelized onions and mashed potatoes	340	235
Beef Rib Eye steak served with french fries and sauce	350	625			

Extra sauces

Pepper / Mushroom / BBQ 50 50



Soups

Mushroom cream soup (v) with croutons	250	125	Vegan soup with celery, leeks, carrots, green pears and spinach served with toasted ciabatta bread	250	155
Clear chicken bouillon with noodles and vegetables	250	105			

Side dishes (v)

Grilled / steamed vegetables	120	85	French fries	120	70
Stewed spinach	120	95	Mashed potatoes	120	40
Rice	120	40	Mixed salad	120	95
Fried potato wedges	120	70			

Desserts

Homemade ice cream (two scoops, ask for available flavours)	100	90	Cheesecake (24/7) with soft fresh cheese on shortcrust base	150	145
Viennese Strudel with apples, raisins and walnuts served with vanilla sauce	170	125	Crème Brûlée custard based glazed with caramel	120	125
Tiramisu (24/7) with mascarpone cheese and coffee dipped savoiardi biscuits	120	210	Sliced fruit	300	85
			Brownie chocolate cake with walnuts	120	135

Take-in or wait in. Room service to suit you.

Want to try our take-in service? We're ready when you are, so give us a call to place your order.

It's free to collect from our "The Towers" restaurant or we still offer traditional room service for 70.00 UAH tray charge.

"Kids Stay & Eat Free" offer means that children under the age of 13 years can enjoy breakfast free of charge. Lunch and dinner are also free when chosen from the Kids menu and the child is accompanied by at least one adult eating at least one starter or main/large plate from the menu.

This offer only applies to the hotel in which the child's family is staying.

24/7 Dishes available 24 hours a day. V No Meat or Fish. Ask for allergens details. GF Gluten free foods.

All prices are in UAH, and are inclusive of 20% VAT.

Service charge of 10% will be added to your bill.

Drinks menu



**Drinks
to make
you smile**

White wine

Sauvignon Blanc, Sarmientos, Tarapaca (Chile)	135	675
Light floral bouquet with peach, apricot and yellow apple, medium acidity		
Jean de Graves, Chateau Liot, Bordeaux Blanc (France)	135	675
Fresh and aromatic with notes of citrus and green plum, vibrant acidity		
Pinot Grigio, le Colline dei Filari (Italy)	140	700
Lemon, apple and pear aroma, medium acidity		
Soave Classico Lenotti (Italy)	-	1,050
Fresh and fruity with notes of candied pear and green apple, vivid acidity		
La Sastrería Garnacha Blanca D.O. Aragon (Spain)	180	900
Intense aroma of pineapple, cut grass, citrus and mirabelle plum, low acidity		
Fernway Sauvignon Blanc Marlborough (New Zealand)	-	1,150
Citrus and tropical notes with mineral tones, soft acidity		
Alazani Valley Kartuli Vazi semisweet (Georgia)	195	975
Semisweet fruity with honey and pear undertones, light acidity		
Chablis, Domaine Du Colombier (France)	-	1,900
Herbal, light and refreshing with notes of green apple, grapefruit and a touch of honey, medium acidity		

Red wine

Carmenere, Los Pagos (Chile)	135	675
Red fruit aroma with mineral and grassy hints, mild acidity		
Jean de Graves, Bordeaux Rouge (France)	135	675
Deep ruby with aromas of red fruits and roasted coffee, medium-bodied		
Merlot delle Venezie Essere IGT, Cesari (Italy)	140	700
Aromas of plum, cherry, blackberry and hints of oak, medium-bodied		
Bardolino Classico Lenotti (Italy)	-	1,200
Clear ruby with a delicate aroma of cassis, strawberry and smoke		
La Sastrería Garnacha Roble D.O. Cariñena (Spain)	180	900
Rich and sweetish with aromas of chocolate, cherry liqueur, strawberry jam and spices		
Kaikoura Bay Pinot Noir Hawke's Bay (New Zealand)	-	1,600
Flavours of ripe sour cherries, cranberries, pomegranate, high acidity		
Alazani Valley Kartuli Vazi semisweet (Georgia)	195	975
Intense ruby with tones of chocolate, cassis and blackberries, velvety and nicely sweet		
Reserva Gran Feudo, Bodegas Julian Chivite (Spain)	-	1,550
Dark red fruit notes with cedar, tobacco and vanilla, complex and nuanced, medium acidity		

Rose wine

UAH / 150 ml / 750 ml

Bardolino Classico Chiaretto Lenotti 2018 (Italy)	230	1,150
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Champagne

Prestige Rose, Taittinger (France)	7,200
Brut Reserve, Taittinger (France)	6,200

Sparkling wine

UAH / 150 ml / 750 ml

Gibo Asti Dolce (Italy)	250	1,250
Valmarone Prosecco Spumante Extra Dry (Italy)	225	1,125
Krym Brut Artemovsk winery (Ukraine)	145	725

Alcoholic drinks

UAH / 50 ml

Martini Bianco	65
Campari	115
Aperol	85
Malibu	135
Kahlua	185
Baileys	175
Cointreau	165
Triple Sec De Kuyper	145
Becherovka 38%	125
Sambuca	155
Molinari 38%	
Jägermeister 35%	135

Spirits

UAH / 50 ml

Martell VS	310	Olmecca Blanco	155	Jack Daniel's	165
Martell VSOP	495	Olmecca Gold	150	Jim Beam	165
Martell XO	1,450	Gordon's	155	Four Roses	165
Ararat Ani 6 y.o.	195	London Dry Gin		Johnnie Walker Red Label	175
SHABO VSOP	75	Bombay Sapphire	205	Johnnie Walker Black Label	310
Nemiroff	60	Captain Morgan Original	135	Chivas Regal 12 years 40%	315
Nemiroff Lex	105	Spiced Gold		Glenlivet 12 years 40%	495
Finlandia	95	Bacardi Superior	115	Jameson	155
Finlandia	95	Bacardi Black	125		
Cranberry Absinthe	195				
Xenta 70%					

Beer	<i>ml</i>	<i>UAH</i>
DRAUGHT		
Lager Lvivske 1715	330	60
Lager Lvivske 1715	500	80
Lvivske Dunkel / Dark	330	80
Lvivske Dunkel / Dark	500	90
BOTTLED		
Tuborg Green	330	65
Leffe Blonde / Dark	330	150
Kronenbourg 1664 Blanc	500	120
Baltika 0 Non-Alcoholic	500	95
Corona	330	140

Mineral water

BonAqua still / sparkling 330 ml	50
BonAqua still / sparkling 1000 ml	70
Voda UA still / sparkling 400 ml	80
Evian 330 ml	150
Borjomi 500 ml	120
Perrier 330 ml	150

Soft drinks

Coca-Cola 250 ml	55
Coca-Cola Zero 250 ml	55
Fanta 250 ml	55
Sprite 250 ml	55
Schweppes 250 ml	60
XS Power Drink 250 ml	120

Chilled juices

Orange 250 ml	45
Grapefruit 250 ml	45
Apple 250 ml	45
Cherry 250 ml	45
Tomato 250 ml	45



Freshly squeezed juices

Orange 250 ml	120
Grapefruit 250 ml	120
Apple 250 ml	90
Carrot 250 ml	90
Celery 250 ml	160

Coffee

Espresso 30 ml	45
Espresso with milk 30/20 ml	60
Americano 100 ml	45
Americano with milk 100/50 ml	60
Caffe latte 200 ml	65
Cappuccino 150 ml	60
Double cappuccino 300 ml	95
Decaffeinated coffee 50 ml	60
Irish coffee with Jameson whiskey 150 ml	215
Hot chocolate Choko-La 150 ml	95

Beer snacks

	<i>UAH</i>
Potato Chips 71 g	75
Onion Rings with aioli sauce 100/50 g	145
Calamari Rings with tartar sauce 100/50 g	185
Salted Peanuts 70 g	75
Spicy Chicken Wings with veggie sticks and BBQ sauce 205 g	115

Ronnefeldt tea-caddy selection

BLACK:	
English breakfast 400 ml	80
Darjeeling summer gold 400 ml	80
Earl grey 400 ml	80
GREEN:	
Green dragon 400 ml	80
Jasmine 400 ml	80
Sencha 400 ml (premium loose green tea)	95
HERBAL:	
Wellness 400 ml (rooibos, lemongrass, orange peel, mint, anise, cinnamon)	80
Refreshing mint 400 ml (peppermint, lemongrass)	80
Sweet berries 400 ml (hibiscus, apple pieces, rose hip)	80

Fruit tea

Ginger tea 400 ml (fresh ginger and mint, lemon, honey)	85
Cherry mulled wine tea 290 ml (cherry, honey, orange, spices)	65
Currant tea 290 ml (black currants, purple basil, honey)	65
Cranberry tea 290 ml (cranberries, honey, ginger, lime)	65

Drinks available 24 hours a day

	<i>UAH</i>
WHITE WINE 750 ml	
Sauvignon Blanc, Sarmientos, Tarapaca (Chile)	675
RED WINE 750 ml	
Carmenere, Los Pagos (Chile)	675
CHAMPAGNE 375 ml	
Deutz Brut Classic (France)	3,600
SPARKLING WINE 275 ml	
Toso Prosecco Extra Dry (Italy)	650
Cognac Martell VS 370 ml	3,150
Brandy SHABO VSOP 250 ml	510
Vodka Nemiroff 370 ml	470
Whiskey Jameson 370 ml	1,650
Beer Tuborg Green 330 ml	65
Juice Rich glass bottle 250 ml (apple / orange / tomato)	120

Cocktails menu

Non-alcoholic cocktails

	<i>ml</i>	<i>UAH</i>
Virgin Mary tomato juice, fresh lemon juice, tabasco, worchester, salt, pepper	220	85
Mojito fresh mint, fresh lime, brown sugar, sparkling water, crushed ice	220	85
Milk Shake milk, ice-cream, banana	300	110

Cocktails

Long Island Ice Tea vodka, gin, white rum, tequila, triple sec, sugar syrup, fresh lime juice, coca-cola	450	275
Campari Orange campari, orange juice	200	165
Mojito fresh mint, fresh lime, brown sugar, white rum, sparkling water, crushed ice	220	185
Gin Tonic gin, schweppes	200	210
Cuba Libre white rum, coca-cola, fresh lime juice	200	165
Bloody Mary vodka, tomato juice, fresh lemon juice, tabasco, worchester, salt, pepper	250	115
Whiskey Sour bourbon, fresh lemon juice, sugar syrup, egg white, angostura bitter	150	255
Old Fashioned bourbon, angostura bitter, orange peel, brown sugar	150	255
Cosmopolitan vodka, triple sec, cranberry juice, fresh lime juice	175	185
Margarita tequila, triple sec, fresh lime juice	120	255
White Russian kahlua, vodka, cream	120	195
Black Russian kahlua, vodka	100	195
Mulled Red Wine red wine, orange, honey, anise, cloves, cinnamon	150	195
Aperol Spritz aperol, prosecco, sparkling water	200	295