



## SALADS

- Penn Chicken ..... 460 ₪  
*Warm salad with chicken fillet, romano leaves and mango sauce*
- Saint Nicolas abbey ..... 540 ₪  
*with a smoked farmer duck, smoked, caramelized peaches, cottage cheese and bulgur*
- Dublin Castle ..... 580 ₪  
*Warm salad with meat of a young bull and spicy vegetables*

## COLD SNACKS

- Crackers «Ziggy» ..... 350 ₪  
*with a creamy salmon and the fried bacon*
- Oceanic tar-tar set ..... 680 ₪  
*salmon, comb and tuna*
- Colonial set ..... 780 ₪  
*farmer duck breast, beef balyk, deer dried gammon, house carbonate in Cuban style*  
*\* dish for two*
- Cheese set ..... 610 ₪  
*with dried tomatoes, honey and a mix from nuts*

## HOT SNACKS

- «Mahimahi» chicken wings ..... 410 ₪  
*with addition of pineapple juice, Chile pepper and ginger, served with cole-slou and garlick sauce*
- Fried scallops «Bottom Bay» ..... 720 ₪  
*fried with addition of garlic oil*
- Shrimps "Botan" grilled with spicy hot sauce ..... 890 ₪
- Lamb uvulas ..... 420 ₪  
*ried with Chili pepper, garlic and the Cayenne pepper*

**50% Discount for all Menu from 12-00 till 17-00**





### SOUPS

- Coconut Schack ..... 350 ₱  
*With meat of a young bull, curry paste, coconut milk and glass noodles*
- Calypso ..... 380 ₱  
*Tomato seafood soup with addition of spicy rum and tarragon*

### POKE

*(traditional Hawaiian dish)*

*Basis for a poke: jasmine rice, bulgur, kinoa, glass or buckwheat noodles*

- Poke with black tuna ..... 460 ₱  
*Tobik caviar, chuka salad, Baku tomato, cilantro, green onion, creamy spice sauce*
- Poke with octopus ..... 430 ₱  
*Kumato tomatoe, chuka salad, red onion, peanut, grapefruit, the fried peanut, cilantro, sauce of kimchi*
- Poke with the Sakhalin shrimp «Botan» ..... 490 ₱  
*Cucumbers, radish, avocado, Romano, cilantro, tobik caviar, red onion, sweet Chile sauce*
- Poke with salmon ..... 490 ₱  
*Red onion, sesame, radish, cucumbers, segments of orange, cashew, yellow tomatoes, home-made sauce of a shrirach*
- Vegetarian Poke ..... 390 ₱  
*with marinated leaves of Romano, fried tofu cheese and hole*

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## HOT DISHES

«Mochiko» chicken ..... <i>With glass noodles</i>	590 ₱
West Indian Style goat ..... <i>with marinated tsukinna slices</i>	990 ₱
«Saint Mary» Irish raugout ..... <i>from a mix of 3 types of meat, potatoes and dried tomatoes with goat cheese</i>	550 ₱
«Black Night» Beef edge ..... <i>stewed during 2 days in the furnace, served with vegetable salad with lime mayonnaise</i>	890 ₱
Creole Jambalaja ..... <i>with addition of a kurkurma, bacon and salami</i>	580 ₱
«Pikanya» stake ..... <i>«Black Angus» meat</i>	780 ₱

## BURGERS

Kanaloa burger with beef and pineapple ..... <i>with BBQ sauce and shriracha</i>	540 ₱
Sebastian burger ..... <i>from meat of the Kamchatka crab</i>	660 ₱
Black Hat Burger with goat cutlet ..... <i>with addition of cilantro, tarragon, mint and garlic</i>	580 ₱

## DESSERTS

«Rihanna» Rum baba ..... <i>prepared with addition of spicy rum</i>	280 ₱
Cheese cake ..... <i>classic or lime</i>	260 ₱
Vanilla ice cream with a fruit candy at choice ..... <i>lime, passion fruit, mango, strawberry, coco</i>	220 ₱

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