



Ukrainian Restaurant & Martini Bar

American Caviar Ukrainian Way Кав'яр по Українському

Caviar is among the epitome of luxury foods, an exquisite indulgence perfect for any occasion. Originally sturgeon caviar from the Sea of Azov began reaching the tables of aristocratic and noble Greeks in the 10th century, after the commencement of large-scale trading between the Byzantine Empire and Rus' (Ruthenia then, now Ukraine) Serving comes with house made toast, artisan cheese, slice of fresh cucumber and your choice of caviar.



BLACK CAVIAR**

CALIFORNIA WHITE STURGEON CAVIAR (farm raised, USA) **КАВ'ЯР КАЛІФОРНІЙСЬКОГО ОСЕТРА**

1/2 oz (15g) Serving - **67.95***** 1 oz (30g) Serving - **125.95*****

Suggested wine pairing sparkling rose, bright champagne, or fruity pinot noir, beers like amber ale, and pilsner!

This caviar comes from American White sturgeons, which thrive in the fresh waters of the Pacific Ocean off the coast of California. These medium-sized, delicate eggs are harvested from sustainably farm-raised fish and are selected for their large size and consistent grade. They boast an alluring, dark gray-brown color. This caviar gently pops on the tongue, revealing a rich, clean flavor with a distinctively nutty sweetness and a lingering, salty finish. This product is often compared to prized Ossetra caviar, native to Azov and Black Sea, Ukraine. Its texture is especially creamy and velvety.

HACKLEBACK STURGEON CAVIAR (wild caught, USA) **КАВ'ЯР ГЕВРІЮГИ**

1/2 oz (15g) Serving - **42.95***** 1 oz (30g) Serving - **76.95*****

Suggested wine pairing champagne, crisp and fruity rose, or any variety of dry white wine. This American caviar also pairs beautifully with ice cold Ukrainian vodka!

This caviar is sourced from the Hackleback sturgeon (also known as Shovelnose, Sand sturgeon, and Switchtail), which is native to the rivers of the southern United States. It is sourced from wild-caught fish, ensuring an exceptional flavor and quality. The eggs are small and have a dark, smoky gray to charcoal black hue. This caviar boasts a rich yet mild flavor containing nuttiness, hints of sweetness, and lingering salt finish, with a velvety texture and gentle bursts on the tongue; it bears a striking resemblance to the taste of prized Sevruga caviar, native to the Sea of Azov and Black Sea, Ukraine.

PADDLEFISH CAVIAR (wild caught, USA) **КАВ'ЯР ВЕГЛОНОСА**

1/2 oz (15g) Serving - **34.95***** 1 oz (30g) Serving - **62.95*****

Suggested wine pairing brut champagne or prosecco, fruity rose, or any variety of dry white wine. This paddlefish caviar also pairs beautifully with ice cold vodka

This caviar consists of the roe of American paddlefish, which is a popular, affordable alternative to traditional sturgeon caviar. The eggs are medium-sized and boast a dark to light gray color that bears a remarkable resemblance to Sevruga caviar. This paddlefish caviar features an intense, rich flavor with strong, earthy notes and a lingering, salty finish. It is renowned for its especially delicate texture: the soft envelope bursts under the slightest pressure to reveal its velvety interior.

RED CAVIAR**

Suggested wine pairing sauvignon blanc, fruity pinot noir, or ice cold Ukrainian vodka

TROUT CAVIAR (farm raised, EU, USA) **КАВ'ЯР ПЕТРУГА**

1/2 oz (15g) Serving - **19.95***** 1 oz (30g) Serving - **33.95*****

This caviar consists of the roe of rainbow trout, which are raised in cool freshwater lakes. These medium-sized, delicate eggs are harvested from sustainably farm-raised fish and are selected for their consistent size and grade. This rainbow trout caviar features a mild, sweet flavor with a briny finish. This caviar features a firm envelope that bursts under pressure to reveal a velvety interior.

SALMON CAVIAR (wild caught, USA) **КАВ'ЯР ЛОСОСЯ**

1/2 oz (15g) Serving - **18.95***** 1 oz (30g) Serving - **29.95*****

This caviar consists of the roe of Pacific "Keta" salmon, known for their delicious, sushi-grade eggs, often called "ikura caviar" in high-end Japanese restaurants. Thanks to the nutrient-rich ocean water where the salmon live, their eggs boast an enormous size and an eye-catching, brilliant orange color with flecks of bright red. This salmon caviar features an intense yet clean flavor with notes of minerality and a lingering, buttery finish. This caviar features a firm envelope that bursts under pressure to reveal a velvety interior.

GOLDEN WHITEFISH CAVIAR (wild caught, USA, CA) **КАВ'ЯР БИГА**

1/2 oz (15g) Serving - **12.95***** 1 oz (30g) Serving - **18.95*****

This caviar consists of the roe of American whitefish, which are native to the cool waters of the Great Lakes. This caviar is sourced from wild-caught fish, ensuring an exceptional flavor and quality. This whitefish caviar features a mild, tangy flavor with notes of sweetness and a briny finish, enclosed in a firm envelope that bursts under pressure with a light crunch to reveal a velvety interior.

****ALL ORDERS ARE FINAL. ONCE SERVED NO REFUNDS OR DISCOUNTS WILL BE GRANTED. Prices are subject to change based on the market.**

*****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS**

20% service fee is applied to a party of 8 or more