


PASTATECA


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  +38 067 333 5579

 @pastateca_kiev  /pastatecakiev

This material is for informational purposes and is not a menu.
Official menu and price list can be found in the corner of the consumer or by request.



STARTERS

- Bruschetta with tomatoes, accompanied by a choice of vegetarian antipasti 220 gr | **115.-**
- Cheese collection: Parmesan, Asiago, Gorgonzola and cream cheese 120/40/30 gr | **160.-**
- Mixed green and black olives 65 gr | **40.-**
- Tartar of locally raised beef with avocado and cucumber slices 190 gr | **155.-**
- Bread basket with flavoured butter 150/20/20 gr | **25.-**
- Eggplant baked with vegetables and mozzarella cheese 240 rp | **95.-**
- Bruschetta with avocado and salmon 140 rp | **105.-** 

OYSTERS

- Dutch oysters with air of lemon and yuzu
- single **65.-**
 - tree **185.-**
 - 1/2 dozen **350.-**

SOUPS

- A twist on minestrone with quinoa 350 gr | **60.-**
- Ramen with house made pasta and chicken 460 gr | **150.-** 
- Aromatic chicken soup with house made noodles 430 gr | **55.-**
- Cream of lentil with poached egg 300 gr | **60.-** 

SALADS


- Salad with grilled vegetables and halloumi cheese 250 gr | **130.-**
- Salad of turkey with truffle dressing 220 gr | **95.-**
- Arugula, beetroot and feta cheese salad 140 gr | **60.-**
- Light salad with quinoa, fresh vegetables and lemon dressing 230 gr | **115.-**
- Salad with grilled chicken, avocado, tomatoes and light mustard dressing 200 gr | **120.-**
- Salad with Tiger prawns, mousse with mango, avocado cream and lemon dressing 160 gr | **170.-**

**FRESH PASTA
TAKE AWAY**
120 gr | **28.-**

**BREAKFAST
SERVED DAILY**
8:00-13:00

PASTA


Dough handcrafted daily, original pasta recipes by our Concept Chef Duccio Orlandini
Vegetarian

- Ravioli filled with eggplant caviar and Suluguni cheese from an Italian chef enchanted by Georgia 230 gr | **95.-**
- Tagliatelle Four Cheese sauce and black truffle 275 gr | **145.-**
- Tagliatelle with mushrooms and mushroom sauce 310 rp | **95.-** 

Create your own pasta

- Linguine Margherita tomato sauce 275 gr | **55.-**
- Lenten tagliatelle tomato sauce or olive oil 275/200 gr | **55.-**
- Spinach tagliatelle Alfredo with cream sauce 270 gr | **65.-**

Select your toppings

- Chicken **15.-**
- Prawn **30.-**
- Bacon **25.-**
- Poached egg **10.-**
- Sautéed salmon **75.-**
- Baked peppers **30.-**
- Mini mozzarella **30.-**
- Cherry tomatoes **30.-**
- Mushrooms **15.-** 
- Sautéed ceps **15.-**




Omnivorian

- The Green Squares. Ravioli with turkey, walnut-cream sauce 250 gr | **105.-**
- Our Carbonara with poached egg, broccoli and magical morels 400 gr | **150.-**
- Green Papardelle with chicken breast, roasted red peppers and sun-dried tomatoes 410 gr | **95.-** standard portion 200 gr | **75.-** mini portion
- Linguine with giant meatball cooked in a rich tomato sauce 475 gr | **120.-** standard portion 285 gr | **95.-** mini portion
- Tagliatelle with Tiger prawns and zucchini, white wine and light tomato sauce 385 gr | **185.-**

MAINS

- Creamy risotto with mushrooms, zucchini and truffle oil 300 gr | **95.-**
- Chicken Gorgonzola schnitzel with side of potatoes 180/100/45 gr | **110.-**
- Tender salmon fillet with celery purée 130/110 gr | **195.-**
- Filet mignon 100 gr* | **95.-**
- Lasagna Ferrarese on spinach dough with Bolognese sauce and hardboiled egg (original recipe from the city of Ferrara, Emilia-Romagna region) 250/30 gr | **120.-**

DESSERTS

- Browine with vanilla ice-cream 100/50 gr | **95.-**
- Traditional homemade Tiramisu 100 gr | **65.-** 
- Three cheese cheesecake 115 gr | **95.-** 
- Sorbet lemon 100 gr | **45.-**
- Our signature Pavlova 160 gr | **90.-** 
- Vanilla ice-cream with granola 100/15 gr | **55.-**

*Dishes served by weight, price indicated for 100 g.