

mirali

BREAKFAST

9:00 — 14:00

11/06 — 18/06

- Three-grain porridge**, sun-dried tomato, pesto, stracciatella 620
Toast with brains, peas, egg, Garage bread, beurre noisette, green onion 680
Tel Aviv eggs, falafel, hummus, cucumber, egg 550
Okonomiyaki, trout, egg, miso, kurt, spring onion 640
Chicken sausage, aged cheese, onion jam, brioche 690
Croque-madame, stewed beef, cheddar, soubise, smoked egg yolk 610
Crêpe, crème brûlée, cottage cheese, rhubarb 590
Syrnyky, crème brûlée, strawberry 520

DESSERTS

whole day

- Chocolate glazed cottage cheese bar** 235
Ukrainian cannoli with condensed milk 200
Mirali's Kyiv cake 300
Tiramisu 290
Turkish delight 95
Tres leches 295
Éclair 330

If you have any food allergies or intolerances,
please inform your waiter

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MAIN

12:00 — 21:30

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For a full experience, we recommend choosing 2-3 dishes

Bread with butter 200

Gargouillou salad, seasonal vegetables, sunflower seed tahini, labneh **595**

Asparagus, hazelnut, habanada miso, wild garlic capers **650**

Trout sashimi, koji, jalapeño, habanada miso, ponzu, apple 720

White asparagus, Danube herring, aged cheese, garden flowers **630**

Beef tartare, malawach, bone marrow, kale, wild garlic capers **740**

Stracciatella, XO, green asparagus, wild garlic capers,
fermented currant **580**

Beef tataki, potato pancakes, endive **670**

Cacio e pepe ravioli, lamb, green peas, pancetta **860**

Okroshka, sturgeon, radish, potato, cucumber, egg, kombucha **700**

Trout, spinach, elderflower capers, miso granada, white asparagus **870**

Chicken, new potatoes, tomato honey, crème fraîche **950**

Osso buco, peas, aged cheese, labneh, garden flowers 1100

Beef burger, beurre noisette aioli, fermented potato, beef jus **690**

Minute steak 1300

Elderflower ice cream 380

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