



COOKS

Only best dishes

Kitchen is an art.
This is a small life with
its secrets and difficulties,
full of aromas and tastes.
And we offer you to live
this life with us.

You can choose any side dish for fish, ribs, chicken wings
or sausages. Bon Appetite.

FISH DISHES

- DORADO** 280
bell pepper & herbs stuffed; served with tartar sauce & lemon
1 pc
- SALMON** 299
grilled; served with tartar sauce & lemon
250/40
- PIKE PERCH** 299
Pike perch fillet steak with creamy basil sauce
200/40
- PLAICE** 179
Grilled plaice; served with tartar sauce & lemon
3a 100
- GOBY FISH** 220
Fried in a pan; served with tartar sauce & lemon
3 um
- SALMON** 380
grilled with apricots
300
- ORGANIC SALMON** 269
with vegetables
200/80

Caution!
In fish can be bones!



Grilled fish



Pork sausages

MEAT DISHES

- VEAL MEDALLIONS** 219
Baked with Mozzarella cheese, with Dorblu & Demiglace sauces. Served with fresh berries & basil
190
- "STIR-FRIED" CHICKEN** 140
Sliced chicken fillet fried in chili-soy sauce with bell pepper, carrots, onions & cucumbers. Served in a hot pan
350
- "TAPAKA" CHICKEN** 179
Half boneless grilled chicken with garlic oil & herbs
320/40
- LEG OF LAMB** 319
Stewed in a spicy sauce with red wine, celery, rosemary, carrots and grilled. Served with Demiglace sauce
450
- LAMB KEBAB** 185
Prepared from a lamb with basil; Served with onion & lavash
180/40
- PORK SHASHLICK** 175
Grilled soft portion of pork neck. Served with BBQ sauce
240/40
- CHICKEN SHASHLICK** 125
Grilled chicken fillet. Served with BBQ sauce
200/50
- RIB EYE USA** 850
Marbled beef steak from the subscap, boneless, grilled & baked in the oven. Served with BBQ Sauce
380/40
- RIB EYE LOCAL** 389
Marbled beef steak from the subscap with bone, grilled & baked in the oven. Served with BBQ Sauce
430/130/40
- VEAL FILLET STEAK** 340
Steak from the the tenderloin, grilled. Served with BBQ Sauce
190/40
- WELLINGTON STEAK** 250
Steak of veal fillet in puff pastry, pre-fried on the grill with mushrooms and onions and baked in the oven. Served with Demiglace sauce
300
- BEEF WITH OYSTER SAUCE** 240
Beef fillet fried in oyster sauce with slices of bell pepper, onion, & mushrooms
350
- TURKEY MEATBALLS** 150
From turkey fillet with tomatoes & yogurt dressing
250/120
- PORK KNUCKLE** 329
Baked in the oven with white horseradish sauce
1200



Mick O'Neills wings

THE BENEFITS OF SAUCES

Sauces are a necessary addition to a side dish or main course. It completes and emphasize the most important flavoring notes of the dish, it gives a unique after taste. But did you know about the health benefits of sauces?

So, Pesto sauce has a lot of vitamins PP, B12, E, C, B9, A, micro and macro elements: phosphorus, calcium.

Enjoy and be healthy.

GARLIC MAYONNAISE.....	28
50	
BBQ.....	28
50	
DEMIGLACE.....	28
50	
CREAMY CHEESE.....	28
50	
PESTO.....	28
50	

CHICKEN WINGS

«BUFFALO»	130 / 285
<i>Fried & stewed in a spicy sauce. Served with straws of carrots, celery and two sauces</i>	
	230/460
BBQ	165
<i>Wings in spicy sauce. Served with sliced ciabatta</i>	
	340/60/40
MICK O'NEILLS	145
<i>Spicy wings in crispy breading. Served with BBQ sauce & garlic mayonnaise</i>	
	300/50/50

SAUSAGES

CHICKEN	165
<i>Own cooking, grilled, served with mustard</i>	
	280/40
PORK	210
<i>Own cooking, with Mozzarella cheese & basil, grilled, served with mustard</i>	
	280/40

RIBS

TEXAS STYLE PORK RIBS	250
<i>Pickled with honey & ginger over days. Baked in the oven. Served with BBQ Sauce</i>	
	450/40
TEXAS STYLE VEAL RIBS	255
<i>Pickled with honey & ginger over days. Baked in the oven. Served with BBQ Sauce</i>	
	400/40
LAMB CHOPES	295
<i>Fried medium lamb ribs. Served with BBQ Sauce</i>	
	270

SIDE DISHES

You can choose any side dish for fish, ribs, chicken wings or sausages. Bon Appetite.

STUFFED POTATOES.....	79	IRISH SNACKS	79	BAKED BELL PEPPER	79
<i>Three halves of potatoes baked in the oven stuffed with bacon and cheese</i>		<i>Straws of fresh carrots & celery. Served with garlic mayonnaise</i>		<i>Peeled bell pepper stuffed with Feta cheese. Served with Pesto</i>	
	200		150		150
BRYNZA CHEESE & TOMATOES	79	FRIED RICE & VEGETABLES	79	FRENCH FRIES	79
<i>Slices of brynza cheese with tomatoes & onions, seasoned with homemade oil</i>		<i>Fried rice with bell pepper, carrots, zucchini & egg, seasoned with soy sauce</i>		<i>Potato straw</i>	
	200		200	<i>Classically cooked in hot oil</i>	
					150
GRILLED VEGETABLES.....	79	CABBAGE SALAD.....	79	MASHED POTATOES	79
<i>Grilled slices of zucchini, bell pepper, eggplant, mushrooms & cherry tomatoes, served with garlic mayonnaise</i>		<i>Thinly chopped cabbage with grated carrots & fresh dill. Dressed with mayonnaise</i>		<i>Mashed potatoes with fatty milk & butter to give airiness and tenderness to the taste</i>	
	200		200		200
HOME STYLE POTATOES	79	LAVASH SULUGUNI.....	79	GRILLED ASPARAGUS	79
<i>Fried potato slices with white mushrooms & onions. Served with fresh herbs</i>		<i>Grilled crispy lavash with suluguni cheese, mayonnaise, sliced tomatoes & fresh herbs</i>		<i>Grilled two ears of asparagus in a creamy sauce</i>	
	200		150		2 pc

HOT & COLD APPETIZERS

In our performance, even ordinary dishes take on a special taste, because we add the most important ingredient, it is love.

HOT PLATTER OF SNACK 355

Bacon stuffed potatoes, fried squids, fried onion rings, «Buffalo» wings, fries Mozzarella cheese in Parmesan cheese, BBQ & Pesto sauces
600

POTATOES 120

Bacon stuffed with onion & cheese
350

FRIED CHEESE 130

Mozzarella cheese breaded from Parmesan cheese, with cranberry sauce
160/40

FRIED ONION RINGS 78

With Tartar sauce
160/40

FRIED SQUIDS 165

With Tartar sauce
160/40

CHILEAN PRAWNS 299

Fried in garlic oil
250/40

TIGER PRAWNS 259

Grilled
10 pc

ROYAL PRAWNS 350

With baked oyster, basil, Parmesan cheese & cream sauce
3 um

PRAWNS WITH SCALLOPS 270

Grilled with peach, served with cranberry & cheese sauce
160

CHEESE PLATTER 315

Parmesan, Dorblu, Montpetra & Camembert cheeses; walnut, grape, pear & honey
200/200

FISH & CHIPS 189

Fish fillet in beer batter, French fries
160/130

VEAL CARPACCIO 159

Veal fillet slices with Balsamico sauce
150

GREEN & BLACK OLIVES 63

100

SALMON TARTAR 189

Salmon fillet, avocado, spring onion and concasse tomatoes; with olive oil & Parmesan cheese
220

MEAT PLATTER 265

Italian sausages assorted, prosciutto, grissini
260

BEER PLATTER 260

Sujuk, basturma, jerky meat, Suluguni cheese
200

DRIED FISH 120

100



Plate with hot snacks



Smoked eel salad

SALADS

IRISH HOT WITH CHICKEN156

Bell pepper, lettuce, tomatoes, cucumbers, cheese with fried chicken in chili soy sauce; served with Mary Rose sauce
300

GREEK SALAD130

Bell pepper, tomatoes, cucumbers, olives, onion rings, Feta cheese; with olive oil dressing with oregano
350

WITH VEAL FILLET210

Tomatoes, cucumbers, light green mix; with grilled veal fillet & porcini mushrooms; served with Parmesan cheese
270

WITH SEAFOOD260

Light green mix with cherry tomatoes & olives; grilled tiger prawns in pesto sauce, with scallop, squid & mussels; served with Parmesan cheese
350

CAESAR SALAD140

Light green mix with cherry tomatoes, grilled chicken fillet, croutons, Parmesan cheese & Caesar dressing
250

PANZANELLA110

Cherry tomatoes with arugula, croutons & Parmesan cheese; chopped tomato sauce & pesto sauce with garlic & olive oil
250

WITH EEL182

Light green mix with cucumber, cherry tomatoes & avocado; grilled smoked eel; seasoned with Unagi sauce & sesame seeds
270



Royal burger

BURGERS & SANDWICHES

MICK O'NEILLS BURGER

Burger on a crispy wheat bun; with beef cutlet, bacon, cheese, tomatoes, onion, lettuce; served with french fries

400/120

MINI BURGERS

Two crispy wheat buns; grilled veal and chicken fillet, tomatoes, lettuce, onion, mushrooms, mayonnaise sauce; served with french fries

250/120

HOME STYLE BURGER

Burger on a crispy wheat bun; two beef cutlets, pickled gherkins, tomatoes, lettuce, cheese, onion, mayonnaise sauce; served with french fries

400/120

CHICKENBURGER

Burger on a crispy wheat bun; two chicken fillet cutlets, tomatoes, lettuce, mayonnaise & mustard sauces; served with french fries

400/120

ROYAL BURGER

Burger on a crispy bun; three beef cutlets, fried egg, pickled gherkins, cheese, tomatoes, lettuce, Tartar sauce; served with french fries

500/120

SALMON BURGER

Burger on a crispy wheat bun; grilled salmon steak, pickled gherkins, cheese, tomatoes, lettuce, onion; served with french fries

330/120

GRILLED CHICKEN SANDWICH

Crispy ciabatta with grilled chicken fillet, Mozzarella cheese, tomatoes, onions & light green mix; with mustard & pesto sauce; served with french fries

400/120

BURGER OR HAMBURGER?

In 1885, at the Seymour Fair, Charlie Nagrin sold meatballs embedded between two slices of bread. He called his culinary creation «Charlie's Hamburger.»

Every year on July 27, it is customary to celebrate the birthday of the hamburger.

According to one of the many versions, it was on this day, in 1900, Louis Lessing sold the first version of the hamburger.

A deli from the American city of New Haven decided to place a Hamburg steak between two buns, filling it with a sauce for a hamburger, and supplementing it with a leaf of lettuce.

According to another version, the word «hamburger» came from the initial ham — ham, there was invested bacon,

in addition to the patty. And yet, burgers are a common name for round buns with meatballs inside and various other additions. Usually the cutlet is grilled and fresh and marinated vegetables and sauces are added. For a hamburger, the main ingredients are a patty, a sesame bun, lettuce, vegetables and sauces.

SOUPS

CHEESE 117

On chicken bouillon with meatballs; with cream, Dorblu & Parmesan cheese; with cheese sauce, carrots, onions & potatoes
35°

FISH SOUP WITH SEAFOOD 150

On fish bouillon with the addition of tiger prawns, salmon & mussels, concasse tomatoes, bell pepper
35°

MUSHROOM CREAM SOUP 79

Prepared from white mushrooms and champignons with cream & onion
35°

UKRAINIAN BORSCH 98

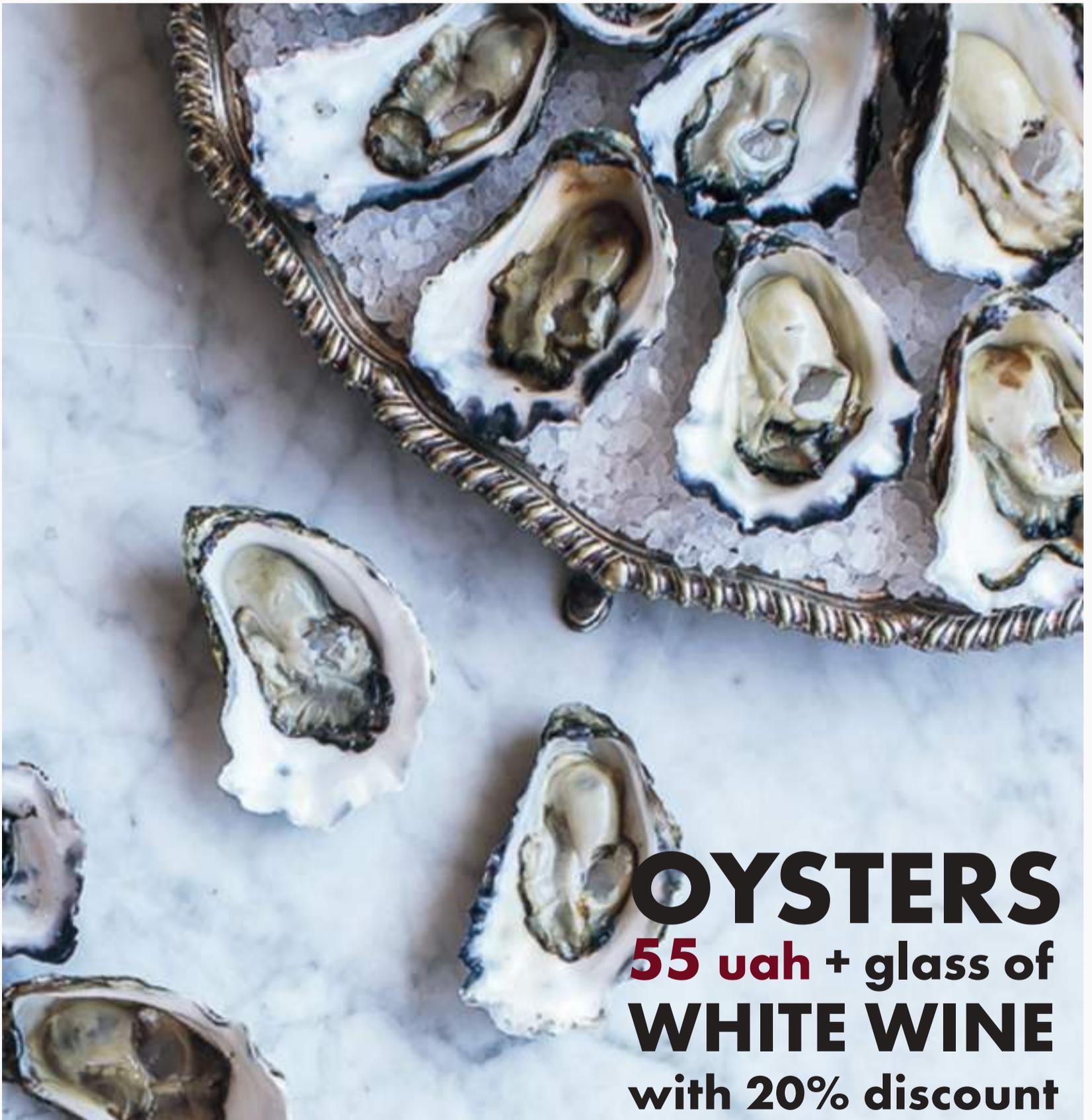
On pork bouillon from the neck; served with bacon, brown bread toast & sour cream
35°

BAVARIAN PEA SOUP 85

Traditional soup with grilled sausages, onion & carrots; served with brown breadcrumbs with garlic
35°

CHICKEN BOUILLON 75

With pieces of chicken, noodles & quail egg, served with sour cream
35°



OYSTERS
55 uah + glass of
WHITE WINE
with 20% discount

BREAKFASTS

IRISH + WHISKEY SHOT	240
<i>Two fried eggs, bacon, chicken, sausages, mushrooms, baked potatoes, baked beans in tomato. Served with cheese toasts</i>	
600/30	
AMERICAN	140
<i>Scramble of two eggs, pancakes, fried bacon. Served with maple syrup</i>	
270	
ENGLISH	160
<i>Two fried eggs, bacon stuffed potatoes, cheese & onion, grilled sausages. Served with two cheese toasts</i>	
360	
FRENCH	140
<i>Two eggs omelet, classic croissant, butter and lightly salted salmon</i>	
230	
ODESSA'S	116
<i>Three cheese pancakes with raisins & vanilla, served with jam, sour cream & season fruits</i>	
160/120	
OMELET WITH SALMON	116
<i>Of 3 eggs with bell pepper, onion, tomatoes, mushrooms, Parmesan & Tilsiter cheese. Served with salmon & cheese toasts</i>	
250	
OMELET WITH BACON	116
<i>Of 3 eggs with bacon, bell pepper, onion, tomatoes, champignons, Parmesan & Tilsiter cheese. Served with cheese toasts</i>	
250	
OMELET WITH VEGETABLES	103
<i>Of 3 eggs with bell pepper, onion, tomatoes, champignons, Parmesan & Tilsiter cheese. Served with cheese toasts</i>	
250	
THREE FRIED EGGS	59
<i>Served with cheese toasts & butter</i>	
190	
FRIED EGGS WITH BACON	97
<i>Served with cheese toasts</i>	
230	



English breakfast



Cheesecake New-York

DESSERTS

HONEY CAKE & MASCARPONE	97
220	
RED VELVET CAKE	95
150	
NAPOLEON CAKE	75
220	
PISTASHIOS NAPOLEON	75
220	
CHEESECAKE	97
250	
CHEESECAKE MANGO	97
190	
CARAMEL SHANTI	97
80	
BERRY TART	75
150	
CHOCOLATE & COGNAC CAKE	75
130	
TIRAMISU	99
150	
ФРУКТОВАЯ ДОСКА	280
<i>Fruits by season</i>	
700	



ODESSA CUISINE

Odessa cuisine is something without which a native resident would not have lived a day. And the writer will sing in his novel! If you did not taste a forshmak then you were not in Odessa or you are not a native resident, but we will correct it.



Odessa language or I have to tell you something

Odessa is a unique city. Only here it has its own kitchen, its own humor, and even its own language. The phenomenon is as famous as the Duke Monument, only passed by word of mouth for many years. Exquisite speech turns are always accompanied by a unique intonation and facial expression, natural only of native residents.

«Such is the Odessa language, which is filled with languages all over the world, prepared in Greek, with Polish sauce.»

V. Doroshevich. In the 19th century, Odessa speech was greatly influenced by the characteristics of the French, Greek, Italian, Ukrainian languages, as well as the Yiddish language due to the growth of the Jewish population. Odessa literary language, is the language of Babel and Ilf and Petrov. In Odessa, there are no clear, established rules and regulations, there is no excuse «about.» They don't say «something» here, they say «for something.» Now Odessa language is perceived as just a household adverb, a set of phrases. And of course, the main rule is humor.

CHICKEN LIVER PATE

Chicken liver pate with onion, carrots & butter; served with crispy buns & butter
150/80/30

ODESSA SET WITH VODKA

Lard & sprats with brown bread toast, pickled cabbage & cucumbers, baked potatoes, garlic, mustard & 150 ml chilled vodka
430/150

FORMSMAK

From herring with spring onions, egg & apple; served with toast & butter
150/30/30

BRYNZA CHEESE & TOMATOES

Odessa brynza cheese from «Privoz» with tomatoes & onions, seasoned with homemade oil
300

PIKE CAVIAR WITH TOASTS

With onion, lemon fresh & olive oil, served with crispy toasts & butter
100/80/30

PICKLES

Pickled tomatoes & cabbage with spring onions, pickled cucumbers & homemade oil dressing
450

SALTED HERRING

Sliced salted herring with homemade oil & onion rings, served with brown bread toast & butter
120/90

81

MUSSELS IN THE OVEN

Baked mussels in a shell with garlic, olive oil & herbs; served with olive oil
700

159

MUSSELS WITH CHEESE SAUCE

Baked mussels in a shell with creamy cheese sauce & basil, served with crispy wheat buns
900

88

CRAWFISH

Prepared for guest's choice: boiled in beer or fried in garlic & soy sauce
10 pc

105

FRIED SPRATS

Freshly Odessa fried breaded sprats with Tartar sauce
120/40

299

LAVASH SULUGUNI

Grilled crispy lavash with suluguni cheese, mayonnaise, sliced tomatoes & fresh herbs
190

133

BLACK SEA GOBY FISH

Crispy Fried in a pan local goby fish from «Privoz» market; served with Tartar sauce & lemon
3 pc

85

BLACK SEA PLAICE

Freshly from «Privoz» market plaice; grilled served with Tartar sauce & lemon for 100

199

325

498

120

120

220

179



Odessa set with vodka



Pork knuckle

BIG COMPANY PROPOSITION

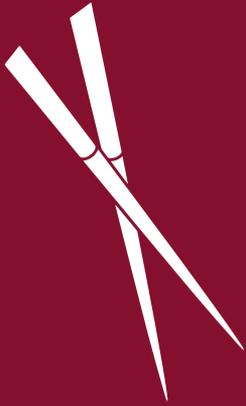
MEAT SET	670
<i>Pork shashlick, lamb kebab, pork ribs, veal fillet, baked potatoes served with BBQ sauce</i>	
<i>1 kg</i>	
GRILL FISH SET	750
<i>Dorado, pike perch, black sea plaice, salmon, black sea gobi fish with Tartar sauce</i>	
<i>1 kg</i>	
HOT PLATTER OF FRIES SNACK	355
<i>Bacon stuffed potatoes, fried squids, fried onion rings, «Buffalo» wings, fries Mozzarella cheese in Parmesan cheese, BBQ & Pesto sauces</i>	
<i>600</i>	
GRILL RIBS SET	750
<i>Pork, veal ribs + chops of lamb; served with BBQ sauce</i>	
<i>1 kg</i>	
PORK KNUCKLE	329
<i>Baked in the oven with white horseradish sauce</i>	
<i>1,2 kg</i>	

NOT A DAY WITHOUT SPORT

To root for your favorite team in the group of your friends, what could be more heart felt? Raising glasses of your favorite formed beer and snacks is a great start at «Mick O' Neills» Irish Pub. We conduct online broadcasts of the most acclaimed sporting events. Every day our social networks are published posters of upcoming matches and important events in the field of sports. No matter the number of people in your group of your friends — our team will always find a place for you for the most comfortable rest. High-quality sound, wide screens, pub atmosphere and spirit of rivalry — these are the essential attributes for every fan. Especially for you and your friends, we have developed a special menu for your group. It is difficult to stay hungry with such large and tasty portions. Follow us on Facebook and Instagram and you'll always be up to date with the latest news and broadcasts. In addition, it is a great opportunity to book the right table. Cheer, rejoice and enjoy your favorite game at «Mick O' Neills» Irish Pub.



The World Cup broadcast



ASIAN COUSINE

Exquisite, refined and surprisingly light – all our Asian food at "Mick O'Neills" Irish Pub.



SASHIMI

TIGER PRAWN	182
<small>60</small>	
TUNA	137
<small>60</small>	
EEL	179
<small>60</small>	
SALMON	144
<small>60</small>	
SCALLOP	105
<small>60</small>	

NIGIRI

FLYING FISH CAVIAR	36
<small>35</small>	
SCALLOP	36
<small>35</small>	
SALMON	56
<small>35</small>	
TUNA	59
<small>35</small>	
EEL	63
<small>35</small>	
TIGER PRAWN	49
<small>35</small>	
SALMON CAVIAR	105
<small>35</small>	



Salmon sashimi

FUTO-MAKI

OKINAWA	378
<i>Salmon, eel, tiger prawn, tobiko, japanese mayonnaise, avocado</i>	
<small>400</small>	
BONITO	321
<i>Grilled salmon, snow crab, mango, spicy mayonnaise, avocado</i>	
<small>360</small>	
UNAGI TEMPURA	264
<i>Tiger prawn fritter, avocado, sesame seeds, japanese mayonnaise</i>	
<small>300</small>	
EBI TEMPURA	150
<i>Salmon, tuna, eel fritter, Philadelphia cheese, cucumber</i>	
<small>260</small>	

URO-MAKI

PHILADELPHIA	309
<i>Salmon, eel, Philadelphia cheese, avocado</i>	
<small>320</small>	
CANADA	279
<i>Salmon, eel, japanese mayonnaise, Unagi sauce</i>	
<small>280</small>	
IKURA	312
<i>Salmon, salmon caviar, Philadelphia cheese, cucumber</i>	
<small>310</small>	
CALIFORNIA	129
<i>Snow crab, seesam seeds, avocado, japanese mayonnaise</i>	
<small>290</small>	

WARM ROLLS

IMPERATOR	312
<i>Salmon, eel, tiger prawn, tobiko, japanese mayonnaise, breadcrumbs</i>	
<small>240</small>	
RONIN	236
<i>Eel, mango, snow crab, tobiko, japanese mayonnaise, breadcrumbs</i>	
<small>240</small>	
BANZAI	261
<i>Eel, salmon, Philadelphia cheese, cucumber, breadcrumbs</i>	
<small>300</small>	
KAMIKAZE	264
<i>Grilled salmon, avocado, spicy mayonnaise, finely-sliced tuna</i>	
<small>250</small>	



Bowl with smoked eel

STUFFED NIGIRI (SALMON / TUNA)..... 49 / 49

37

TOM YAM SOUP..... 190

Coconut milk, lemongrass, tiger prawns, rice

250

RICE WITH TIGER PRAWNS..... 199

With fresh vegetables & soy sauce

230

CHUKA SALAD..... 123

Seaweed salad with sesame seeds & peanut sauce

130



WHAT IF... BY THE IRISH COME'S SUSHI

Traditional Japanese cuisine has long won the hearts of millions of people. Sushi is so popular all over the world that almost everyone has tried it's delicious taste. Or at least knows what it looks like and what this dish is made of. It is made from rice, which is wrapped in nori algae and to which has various fillings (fish, seafood, vegetables, etc.) are added.

Since sushi has spread to the Western world from Japan, it is logical to think that it is the birthplace of this dish. However, the history of the land is so ancient that there are many versions of their origin. We fantasized a little bit and thought, «What if sushi were invented in Ireland?» Why not? Perhaps instead of classic rice, the Irish would use potatoes. Fresh salmon would be replaced with fried bacon, and wrapped it in

a delicious omelet with the addition of herbs. The alternative to the Japanese version is mouthwatering. We did take something from the Irish — it's large portions. By the way, actively used in recipes of Irish cuisine and all sorts of seafood, including red fish, eel, shrimp, mussels and red seaweed, carragen (Irish moss). It is also interesting that modern rolls were invented not in Japan, but in the United States. The Americans loved the composition of the sushi, but the nori algae, which were wrapped in rolls, seemed too rigid to them. Chef Ichiro Mashita (according to our version of Richard O'Shito), who in the 70s worked in a Japanese restaurant in Los Angeles, invented the roll «California». The rice was now outside the roll, and the algae, on the contrary, were hidden inside. The history of world cooking keeps many secret's, because the matter of taste for someone becomes a matter of a lifetime. And if you came up with sushi, what would it be?

BOWLS

SALMON & EEL 170

Salmon, eel, boiled rice, avocado, wakame, tobiko, soy sauce, japanese mayonnaise, Unagi sauce, sesame seeds

230

PRAWN & TUNA 170

Tiger prawn tails, tuna, boiled rice, avocado, wakame, tobiko, soy sauce, japanese mayonnaise, sesame seeds

230