



BREAKFASTS

NON
STOP

Best daily traditions breakfasts 24/7 in Mick O'Neills

IRISH <small>600 / 30</small>	283	OMELET WITH VEGETABLES <small>250</small>	125
<i>Fried eggs with crispy bacon, chicken fillet, sausages; baked potatoes with fried mushrooms & shallots; beans in tomato sauce; american toasts</i>		<i>With bell peppers, onions, tomatoes, mushrooms, Parmesan cheese; american toasts with cheese</i>	
ENGLISH <small>360</small>	195	OMELET WITH CRISPY BACON <small>250</small>	145
<i>Fried eggs with grilled sausages; baked potatoes with bacon, Dorblu and Parmesan cheeses; american toast with cheese</i>		<i>Cherry tomatoes & american toasts with cheese</i>	
FRENCH <small>230</small>	180	CHEESE PANCAKES <small>160 / 120</small>	135
<i>Creamy croissant with Chevro cheese, lightly salted salmon, ripe avocado & poached egg</i>		WITH TRUFFLE HONEY <i>With fresh berries & salted caramel</i>	
THREE FRIED EGGS <small>190 / 30</small>	105	CHEESE PANCAKES WITH RAISINS <small>160 / 120</small>	135
<i>With american toast with cheese</i>		<i>Vanilla yogurt, fresh berries & jam</i>	
FRIED EGGS WITH BACON <small>230</small>	145	BELGIAN WAFFLES <small>330</small>	125
<i>American toast with cheese</i>		WITH VANILLA SAUCE <i>Jam & fresh berries</i>	
OMELET WITH LIGHTLY SALTED SALMON <small>250</small>	145	BELGIAN WAFFLES WITH SALMON <small>250</small>	165
<i>Cherry tomatoes & american toast with cheese</i>		<i>Avocado & cream-cheese</i>	





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 you something to say

Odessa is a unique city. Only here has its own kitchen, its own humor & even its own language. This phenomenon is as famous as the Duke Monument, only passed from mouth to mouth for many years. Refined speech turns are always accompanied by a unique intonation and facial expressions, which are natural only from the inhabitants of Odessa. "Such is the Odessa language, filled with the languages of the whole 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.

ODESSA SET <small>430 / 150</small>	235	CHICKEN LIVER PATE <small>150 / 80 / 30 ..</small>	130
WITH VODKA		<i>With a crispy wheat bun and butter</i>	
<i>Craft lard and lightly salted sprats on dark bread toast with baked potatoes, homemade pickles & three shots of chilled vodka</i>		PIKE CAVIAR <small>100 / 30</small>	390
		<i>With white bread croutons and butter</i>	
FORSHMAK <small>150 / 30 / 30</small>	130	FRIED SPRATS <small>120 / 40</small>	145
<i>Chilled herring fillet with green onions, crispy wheat bun and butter</i>		<i>Odessa fried breaded sprats with Tartar sauce</i>	
MUSSELS IN CHEESE SAUCE <small>900</small>	350	BLACK SEA GOBY FISH <small>3 pc</small>	270
<i>Mussels in shells with Dorblu and Parmesan cheeses, fresh basil and wheat buns</i>		<i>Fried until crispy served with Tartar sauce and lemon</i>	
MUSSELS IN THE OVEN <small>700</small>	275	BLACK SEA PLAICE <small>per 100</small>	210
<i>Baked Black Sea mussels in shells with garlic, olive oil, Parmesan cheese and herbs</i>		<i>Grilled & served with Tartar sauce, light green mix and lemon</i>	
LAVASH SULUGUNI <small>330</small>	160	ODESSA FISH SET <small>600</small>	560
<i>Fried until crispy Georgian lavash with Suluguni cheese, fresh tomatoes, chopped herbs and mayonnaise sauce</i>		<i>Grilled goby fish and plaice, breaded fried sprats. Served with Tartar sauce and lemon</i>	
PICKLES <small>450</small>	143	RIVER CRAWFISH <small>10 pc</small>	750
<i>Cabbage with homemade oil and green onions, pickled gherkins and cherry tomatoes</i>		<i>Prepared for guest's choice: boiled in beer, with herbs or fried in garlic & soy sauce</i>	
LIGHTLY SALTED HERRING <small>120 / 90 / 30</small>	130	RIVER CRAWFISH XXL <small>10 pc</small>	1750
<i>Chilled herring fillet with onion rings, served with dark bread and butter</i>		<i>Prepared for guest's choice: boiled in beer, with herbs or fried in garlic & soy sauce</i>	





MAIN DISHES

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

FISH DISHES

- FISH CUTLETS** 120 / 170 255
Salmon fillet and crab meat, served with fresh tomatoes and Greek Garum sauce
- DORADO** 1 pc 315
Grilled with bell pepper, Aioli sauce and lemon
- SALMON** 250 / 40 395
Grilled salmon fillet with stewed spinach, served with Pesto sauce & lemon
- PIKE PERCH** 200 / 40 335
Grilled pike perch fillet with vegetables, creamy basil sauce and lemon
- SALMON WITH SCALLOPS** 260 295
Grilled salmon fillet and scallops, creamy sauce with Dorblu and Parmesan cheese, freshly chopped basil
- BLACK SEA PLAICE** per 100 210
Grilled & served with Tartar sauce, light green mix and lemon
- GOBY FISH** 3 pc 270
Fried in a pan. Served with Tartar sauce and lemon
- ODESSA FISH SET FOR TWO** 600 560
Grilled goby fish & plaice, branded fried sprats. Served with Tartar sauce and lemon
- FISH GRILLED SET FOR FOUR** 1 kg 860
Black Sea plaice and goby fish, dorado, pike perch, salmon. Served with Tartar sauce and lemon



MEAT DISHES

- VEAL MEDALLIONS** 190 284
Dressed with Dorblu and Demiglas sauces. Served with grilled potatoes
- LAMB'S LEG** 450 360
Stewed in spicy sauce with the addition of red wine and vegetables, then grilled. Served with Demiglas sauce
- LAMB KEBAB** 180 / 40 250
Prepared from the young lamb with basil. Served with onion rings, lightly green mix, Georgian lavash and BBQ sauce
- TURKEY CUTLETS** 250 / 120 235
Turkey fillet served with fresh tomatoes and yoghurt dressing
- WELLINGTON STEAK** 300 312
Veal fillet steak in puff pastry, pre-grilled with mushrooms and onions; baked in the oven. Served with Demiglas sauce
- CHICKEN SHASHLIK** 200 / 40 210
Grilled chicken fillet. Served with BBQ sauce
- VEAL FILLET STEAK** 190 / 40 474
Grilled fillet mignon, served with BBQ sauce
- «STIR-FRIED» CHICKEN** 350 179
Tender chicken fillet slices fried in chili-soy sauce with sweet peppers, young carrots, onions & fresh cucumbers
- BEEF WITH OYSTERS SAUCE** 350 327
Fried beef fillet in oyster sauce with bell pepper slices, onions and mushrooms, served with freshly chopped greens
- “TAPAKA” CHICKEN** 320 / 40 210
Crispy-fried half chicken, seasoned with aromatic garlic oil and freshly chopped green. Served with homemade pickles
- PORK SHASHLIK** 240 210
Grilled pork neck tenderloin with BBQ sauce
- MEAT SET** 1 kg 1099
Veal fillet, lamb kebab, pork shashlik, our own cooking juicy chicken and pork sausages. Served with BBQ sauce
- RIB EYE USA** 380 / 40 950
Marbled beef steak subscap boneless, grilled & baked in the oven. Served with BBQ sauce



RISOTTO & PASTA

RISOTTO ²⁵⁰.....205 WITH PORCINI MUSHROOMS

Creamy risotto with porcini mushrooms, aromatic truffle paste, freshly chopped basil and Parmesan cheese

RISOTTO ²⁸⁰.....219 WITH SEAFOOD

Creamy risotto with mussels, tiger prawns, squids, freshly chopped basil, Cherry tomatoes and Parmesan cheese

PASTA CARBONARA ²⁵⁰.....192

Fettuccine, crispy bacon, basil, Cherry tomatoes, yolk, creamy sauce.

FETTUCCINE ³⁵⁰.....205 WITH CHICKEN

With porcini mushrooms, basil, Cherry tomatoes and Parmesan cheese

FETTUCCINE ³²⁰.....215 WITH SEAFOOD

Mussels, tiger prawns, squids with basil, Cherry tomatoes and Parmesan cheese

CHICKEN WINGS

BUFFALO ^{230 / 460}135 / 295

Oven baked, then fried. Served with BBQ sauce, garlic mayonnaise, celery and carrot slices

BBQ ^{340 / 60 / 40}195

Wings stewed in a spicy tomato sauce. Served with crispy ciabatta slices

MICK O'NEILLS ^{300 / 50 / 50}185

Spicy wings in a crispy breading. Served with BBQ sauce and garlic mayonnaise, celery and carrot slices

SAUSAGES

CHICKEN ^{280 / 40}210

Own preparation; grilled; served with mustard

PORK ^{280 / 40}242

Own preparation with Mozzarella cheese and basil; grilled; served with mustard

RIBS

TEXAS STYLE PORK RIBS ^{450 / 40}285

Marinated with honey and ginger and baked in the oven. Served with BBQ sauce and fresh greens

TEXAS STYLE VEAL RIBS ^{400 / 40}295

Marinated with honey and ginger and baked in the oven. Served with BBQ sauce and fresh greens



HOT & COLD APPETIZERS

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

<p>HOT PLATTER OF SNACK <small>480 / 120</small> 375 <i>Bacon stuffed potatoes; fried squids; fried onion rings; Buffalo wings; fried Mozzarella cheese in Parmesan cheese; BBQ and Pesto sauces</i></p> <p>IRISH STYLE POTATO <small>350</small> 140 <i>Stuffed with juicy bacon and white onion slices, baked with Dorblu and Parmesan cheeses</i></p> <p>FRIED CHEESE <small>160 / 40</small> 165 <i>Mozzarella cheese breaded with Parmesan cheese; with cranberry sauce</i></p> <p>FRIED ONION RINGS <small>160 / 40</small> 98 <i>With Tartar sauce</i></p> <p>FRIED SQUIDS <small>160 / 40</small> 195 <i>With Tartar sauce</i></p>	<p>TIGER PRAWNS <small>10 pc</small> 289 <i>Tiger prawns tails grilled in olive oil with freshly chopped basil, Parmesan cheese. Served with creamy sauce</i></p> <p>CHILEAN PRAWNS <small>250 / 40</small> 309 <i>Fried in garlic oil served with soy sauce and a slice of lemon</i></p> <p>FISH & CHIPS <small>160 / 130</small> 225 <i>Pike perch fillet in a crispy beer batter. Served with French fries and Tartar sauce</i></p> <p>VEAL CARPACCIO <small>150</small> 209 <i>Thinly sliced veal fillet with Balsamic sauce, arugula, Cherry tomatoes and Parmesan cheese</i></p>	<p>SALMON TAR-TAR <small>220</small> 199 <i>Fresh salmon fillet with avocado, green onions and tomato concasse, seasoned with olive oil. Served with Parmesan cheese</i></p> <p>BEER PLATTER <small>200</small> 295 <i>Sujuk, basturma, jerky meat, Suluguni cheese</i></p> <p>MEAT PLATTER <small>260</small> 305 <i>Assorted Italian sausages, prosciutto, grissini</i></p> <p>CHEESE PLATTER <small>200 / 200</small> 355 <i>Parmesan, Dorblu, Montepetra, Camembert cheeses; walnut walnut, grapes, pear, honey</i></p> <p>RIED FISH <small>100</small> 140</p> <p>GREEN & BLACK OLIVES <small>100</small> 83</p>
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SALADS

<p>IRISH HOT CHICKEN SALAD <small>300</small> 195 <i>Tender grilled chicken fillet in chili-soy sauce with bell pepper, fresh greens, tomatoes, cucumbers and cheese. Dressed with Mary Rose sauce</i></p> <p>GREEK SALAD <small>350</small> 155 <i>Bell pepper, fresh tomatoes, cucumbers, giant olives, onion rings and Feta cheese. Dressed with olive oil and oregano</i></p> <p>ROAST BEEF SALAD <small>270</small> 312 <i>Juicy roast beef with ripe avocado, arugula, cherry tomatoes, baked bell pepper, feta and parmesan cheeses. With honey-lime dressing based on olive oil</i></p> <p>SEAFOOD SALAD <small>350</small> 285 <i>Tiger prawn tails in Pesto sauce, scallop, squids and mussels with fresh greens, Cherry tomatoes, olives and Parmesan cheese</i></p> <p>CAESAR SALAD <small>250</small> 165 <i>Tender grilled chicken fillet with fresh herbs, Cherry tomatoes, crispy croutons and Parmesan cheese. Dressed with Caesar sauce</i></p> <p>TUNA SALAD <small>270</small> 285 <i>Grilled tuna fillet in sesame with avocado, Cherry tomatoes, fresh geens and Chevro cheese. Dressed with sauce based on olive oil and Dijon mustard with parsley and anchovies</i></p> <p>EEL SALAD <small>270</small> 225 <i>Grilled smoked eel with fresh greens, cucumbers, Cherry tomatoes and avocado. Dressed with Unagi sauce with sesame seeds</i></p> <p>PRAWNS SALAD <small>250</small> 225 <i>Grilled tiger prawn tails with quinoa, arugula leaves, Cherry tomatoes, ripe avocado. With honey-lime olive oil dressing</i></p>



BURGERS & SANDWICHES

BURGER MICK O'NEILLS 400/120	225
<i>Burger on a crispy wheat own preparation bun with beef, bacon, Mozzarella cheese, tomatoes, onions, fresh greens, gherkins and Tartar sauce. Served with French fries</i>	
MINI BURGERS 250/120	274
<i>Two crispy wheat own preparation buns with grilled veal and chicken fillet, tomatoes, fresh greens, onions, and mayonnaise sauce. Served with French fries</i>	
HOME STYLE BURGER 400/120	225
<i>Burger on a crispy wheat own preparation bun with two beef cutlets, pickled gherkins, tomatoes, fresh greens, Mozzarella cheese, onions and Tartar sauce. Served with French fries</i>	
CHICKEN BURGER 400/120	209
<i>Burger on a crispy wheat own preparation bun with two chicken cutlets, tomatoes, fresh herbs, pickled gherkins, mayonnaise and mustard sauces. Served with French fries</i>	
ROYAL BURGER 500/120	245
<i>Burger on a crispy wheat own preparation bun with three beef cutlets, egg, pickled gherkins, Mozzarella cheese, tomatoes, fresh greens and Tartar sauce. Served with French fries</i>	
SALMON BURGER 330/120	245
<i>Burger on a crispy wheat own preparation bun with grilled salmon steak, pickled gherkins, tomatoes, fresh greens, onions and Tartar sauce. Served with French fries</i>	
GRILLED CHICKEN SANDWICH 400/120	195
<i>Crispy ciabatta with grilled chicken fillet, Mozzarella cheese, tomatoes, onions, fresh greens, mustard and Pesto sauce. Served with French fries</i>	



SOUPS

CHEESE SOUP ³⁵⁰ 155

Delicate cheese soup with turkey meatballs, based on Dorblu and Parmesan cheeses. Served with crunchy croutons with Chevro cheese

BAVARIAN ³⁵⁰ 99
PEA SOUP

Traditional Bavarian soup. Served with grilled sausages and garlic croutons

CHICKEN BOUILLON ³⁵⁰ 99

With chicken, Fellini noodles, quail eggs and sour cream

MUSHROOM CREAM SOUP ³⁵⁰ 99

Prepared from porcini mushrooms and champignons with truffle paste, cream and onions. Served with ciabatta and Philadelphia cheese with truffle oil

FISH SOUP ³⁵⁰ 160
WITH SEAFOOD

With fish bouillon, tiger prawns, salmon and mussels, tomatoes concasse, bell peppers

UKRAINIAN BORSCH ³⁵⁰ 127

With pork bouillon; served with salted lard, black bread toast and sour cream



SIDE DISH

LAVASH SULUGUNI ³³⁰ 160

Fried until crispy Georgian lavash with Suluguni cheese, fresh tomatoes, chopped herbs and mayonnaise sauce

IRISH STYLE ³⁵⁰ 140
POTATO

Stuffed with juicy bacon and white onion slices, baked with Dorblu and Parmesan cheeses

CABBAGE SALAD ²⁰⁰ 89

Sliced cabbage with carrots and fresh dill. Dressed with mayonnaise

HOME STYLE ²⁰⁰ 89
POTATO

Fried potato slices with porcini mushrooms and onions. Served with fresh chopped greens

GRILLED VEGETABLES ²⁰⁰ 108

Grilled slices of zucchini, bell pepper, eggplant, mushrooms and Cherry tomatoes, served with garlic mayonnaise

FRIED RICE ²⁰⁰ 89
WITH VEGETABLES

Fried rice with bell pepper, carrots, zucchini and egg, seasoned with soy sauce

MASHED POTATOES ²⁰⁰ 89

Mashed potatoes with fat milk and butter to give lightness and tenderness of taste

FRENCH FRIES ¹⁵⁰ 89

Classically prepared potato sticks in hot oil

DESSERTS

HONEY CAKE & MASCARPONE ²²⁰ 117

NAPOLEON ²²⁰ 95

PISTACHIO NAPOLEON ²²⁰ 115

NEW YORK CHEESECAKE ¹⁵⁰ 125

MANGO CHEESECAKE ¹⁹⁰ 125

CHOCOLATE & COGNAC CAKE ¹³⁰ 105

TIRAMISU ¹⁵⁰ 119

RED VELVET ¹⁵⁰ 125

PROFITEROLES ¹⁵⁰ 125

TRUFFLE NUT CAKE ²⁰⁰ 125

PLATTER OF FRUITS ⁷⁰⁰ 450

ICE CREAM *per 100* 70
ASSORTED





STUFFED NIGIRI (SALMON / TUNA) ^{37 €} 59 / 59

TOM YAM SOUP ²⁵⁰ 199
Coconut milk, lemongrass, tiger prawn, shiitake, rice

RICE WITH TIGER PRAWNS ²³⁰ 145
Fried with fresh vegetables, egg & soy sauce

CHUKA SALAD ¹³⁰ 112
Seaweed salad with sesame seeds & peanut sauce



PIZZA

"If I were God, ¾ of you would be women and everyone else would be pizza."

Axl Rose

MARGARITA ³³⁰ 170
Cherry tomatoes, Mozzarella & Parmesan cheeses, tomato sauce

CHEESE ³³⁰ 195
Camembert, Parmesan & Mozzarella cheeses, cream sauce

PEPPERONI ³³⁰ 195
Pepperoni, prosciutto, Cherry tomatoes, arugula, Mozzarella & Parmesan cheese, tomato sauce

CHICKEN ³³⁰ 185
Chicken fillet, mushrooms, Cherry tomatoes, Mozzarella & Parmesan cheese, tomato sauce

