

APPETIZERS

ASSORTED FARMER'S CHEESES *D, Sul, C, Hon, N, G 655 kcal*
caciotta with truffle, gruyere, mont blu, parmesan, camembert with honeycombs, dried apricots, hazelnuts and crackers 150 g. **1250 rub**

ASSORTED FISH APPETIZER *F, Sul 590 kcal*
lightly salted salmon, hot smoked oil fish, salmon, sturgeon 155/25 g. **1450 rub**

ASSORTED COLD MEAT APPETIZERS *Sul, Mus 655 kcal*
pastrami, fresh-smoked duck, hot-smoked turkey, beef tongue, basturma 200 g. **1320 rub**

MILK MUSHROOMS IN SOUR CREAM *D 68 kcal*
& red onions 125g. **680 rub**

BEEF TARTARE *E, G 590 kcal*
& quail eggs and croutons 190 g. **760 rub**

HERRING FORSHMAK *G, Mo, Sul, E 290 kcal*
& borodino bread buns 100/60 g. **560 rub**

HOMEMADE PICKLES *Sul 281 kcal* 
pickled cucumbers, tomatoes, ramson, garlic, jalapeno, sauerkraut 280 g. **560 rub**

ALYUTOR HERRING *G, Sul 655 kcal*
& baby potatoes, pickled red onion 280 g. **610 rub**

MEAT IN ASPIC *Mus, Hon 425 kcal*
of three types of meat:pork, beef, chicken. Is served up with sauerkraut, pickled cucumber and honey-mustard sauce 220 g. **690 rub**

SUGUDAI FROM SEA BASS *F, Hon, S 487 kcal*
spicy Siberian appetizer from fish, onions and lime juice 250 g. **880 rub**

CHICKEN PATE *D, G 190 kcal*
& sea buckthorn confiture 220 g. **590 rub**

BAKED CAMEMBERT *D, G 650 kcal*
& tomatoes, rosemary and baguette croutons 155/700 g. **740 rub**

BAKED CAMEMBERT *D, G 700 kcal*
& seasonal fruit preserves and baguette croutons 155/700 g. **740 rub**

BAKED AUBERGINE *N 582 kcal* 
& apple chutney and walnuts 220 g. **650 rub**

SHRIMPS WITH CHIMICHURRI SAUCE *Cr, S, Hon 280 kcal*
185 g. **880 rub**

BREAD & BUTTERS

& SALMON *G, D, F, E 471 kcal*
onion tartine, horseradish, cream cheese, fresh cucumbers 170 g. **820 rub**

& ROASTBEEF *G, D 421 kcal*
yeast-free bread, arugula and dried tomatoes 180 g. **620 rub**

& FOREST MUSHROOMS *D, N, G 496 kcal*
yeast-free bread, seasonal mushrooms 255 g. **590 rub**

& SPRATS *E, D, G 157 kcal*
borodino bread, salted cucumber 75 g. **510 rub**

SALADS

OLIVYE *G, D, E, Sul, Mus, Hon 849 kcal*
with beef pastrami 250 g. **680 rub**

MIMOSA *Sul, E, Mus, F, Hon 771 kcal*
with salmon from our smoking shed 220 g. **690 rub**

HERRING UNDER A FUR COAT *E, F, Sul, D, S 548 kcal*
in the author's version 250 g. **640 rub**

FRESH VEGETABLES SALAD *N 252 kcal* 
with mix of greens 250 g. **580 rub**

AVOCADO SALAD *D, Mus, S, C, Hon 558 kcal*
with roast Adyghe cheese, mix of greens and caramelized pumpkin seeds 205 g. **690 rub**

SALAD WITH SEASONAL FRUIT *N, F 579 kcal*
with lightly salted salmon and dorblu cheese mousse 160 g. **860 rub**

BAKED AUBERGINE SALAD WITH DRIED TOMATOES *N, Hon, D, S 716 kcal*
with strachatella cheese and pepper cream sauce 180 g. **690 rub**

BAKED BEETROOT SALAD *N, D 569 kcal*
with goat cheese 145 g. **660 rub**

VINAIGRETTE WITH RAMSON *552 kcal* 
with sauerkraut and fragrant oil 220 g. **520 rub**

CHICKEN SALAD *S, F, Hon, D 521 kcal*
mix of greens with chicken grilled on brazier 170 g. **590 rub**

AVOCADO SALAD *D, Mus, S, C, Hon 197 kcal*
with Adygui cheese, mix of greens and caramelized pumpkin seeds 255 g. **670 rub**

WARM BEEF SALAD *G, Ses, Sul 557 kcal* 
and vegetables in spicy dressing 190 g. **760 rub**

SALAD WITH ROAST BEEF AND DRIED TOMATOES *Ses 280 kcal*
with sesame oil and red onions 140 g. **820 rub**

SOUPS

CHICKEN SOUP *E, G 505 kcal*
with homemade noodles and quail eggs 280 g. **580 rub**

BORSH *D, G 705 kcal*
with lard, garlic soft dough buns and green onions 500/50/65 g. **620 rub**

FISH SOUP IN KARELIAN *D, F 141 kcal*
reamy soup with hot smoked salmon 250 g. **730 rub**

SOLYANKA OF SUNDRY KIND OF MEAT *G, Sul, D 678 kcal*
with smoked meats 500/50 g. **620 rub**

MUSHROOM CREAM SOUP *D, G 562 kcal*
with porcini mushrooms 510 g. **580 rub**

PUMPKIN PUREE SOUP *D, Cr, N 292 kcal*
with shrimps and pumpkin seeds 500 g. **520 rub**

HOMEMADE DOUGH

CLASSIC PELMENI *D 626 kcal*
from two types of meat: pork/beef with broth/ sour cream/vinegar 180/150/50 g. **610 rub**

PELMENI WITH SHRIMPS AND HALIBUT *Cr, F, D 560 kcal*
is served up with tartar sauce 180/50 g. **670 rub**

KHINKALI *G, Sul 204 kcal 95/50 g. 220 rub*
from beef & pork and homemade adjika

CHEBUREKS & HOMEMADE MATSONI *D, G, E 545 kcal*
FERMENTED MILK (from 5 pieces) 170/50 g.
with mutton and beef 545 kcal **630 rub**
with cheese and greens 560 kcal **590 rub**

HANDMADE DUMPLINGS *G, D 587 kcal*
with potatoes and honey agaric mushroom pate 200/50 g. **560 rub**

KHACHAPURI IN MEGRELIAN *E, G, E, Sul, D 1592 kcal*
national Georgian flat cake with cheese 550 g. **750 rub**

KHACHAPURI IN ADJARIAN *E, G, E, D, Sul, 1566 kcal*
open flat cake made of yeast dough with melted cheese and egg 550 g. **750 rub**

FOUR CHEESES KHACHAPURI *D, G, Sul 1275 kcal*
dorblu, parmesan, suluguni, Imereti cheeses 420g. **750 rub**

KHYCHINY *E, G, D, Sul 755 kcal*
thin flat cake with potatoes and homemade cheese 180/50 g. **530 rub**

HOT DISHES

FISH

COD FILLET *D, Sul 555 kcal*
& ptity paste and
creamy sauce 260g. **1050 rub**

**SEA BASS UNDER
THE POULETTE
SAUCE** *F, S, D, Ho 755 kcal*
& cauliflower, broccoli, cherry
tomatoes and cream sauce 260 g. **1210 rub**

PIKE PATTIES *D, E, G 792 kcal*
& mashed potatoes
and pike fish eggs 500 g. **820 rub**

TROUT STEAK *G, Sul 659 kcal* 🔥
& spinach and orange sauce 160 g. **1320 rub**

POULTRY

CHICKEN KIEV *D, G, E 540 kcal*
& potato hash brown and
cream-mushroom sauce 520 g. **750 rub**

**TURKEY
SCHNITZEL** *E, D, G 954 kcal*
& mashed potatoes 290 g. **720 rub**

CONFIT DUCK LEG *G, D 1541 kcal*
& orzo pasta and berry sauce 500 g. **920 rub**

GRILLED CHICKEN *S, G 1280 kcal* 🔥
& homemade adjika 460 g. **890 rub**

SIDES

Grilled vegetables *S 280 kcal* 180 g. **420 rub**

Cauliflower in
garlic marinade *64 kcal* 160 g. **340 rub**

Baby potatoes &
greens and garlic *174 kcal* 120 g. **310 rub**

Corn on grill *D 562 kcal* 250 g. **360 rub**

French fries *542 kcal* 150 g. **310 rub**

Mashed potatoes *D 550 kcal* 150 g. **310 rub**

Buckwheat with onions
and mushrooms *415 kcal* 200 g. **310 rub**

BREAD BASKET *G, N, C 242 kcal*
onion bread, french baguette,
borodino bread, wheat bread
with mushrooms 200 g. **260 rub**

MEAT

**BEEF
STROGANOFF** *S, D, Mus 910 kcal* 🔥
& mashed potatoes 360 g. **910 rub**

**BEEF
CHEEKS** *G, D, E, C 1024 kcal* 🔥
& mashed potatoes
and fennel 280 g. **1120 rub**

MINION STEAK *859 kcal* 🔥
& pickled aubergine 510 g. **1460 rub**

RIB EYE STEAK *944 kcal* 🔥
& baked pepper 500/80/g. **2520 rub**

GRILLED LAMB'S TONGUES *594 kcal*
& vegetables roasted on grill
boiled lamb tongues
& vegetables 160g. **920 rub**

STEWED LAMB *722 kcal*
& baked potatoes 500/80 g. **1460 rub**

PORK RIBS *G 975 kcal*
in spicy marinade 540 g. **820 rub**

SHISH- KEBABS ON LAVASH

G, Sul
being served up along with greens, pickled red
onions, tomatoes and homemade adjika

**CHICKEN
SHISH-KEBAB** *646 kcal* 180 g. **620 rub**

**VEAL
SHISH-KEBAB** *470 kcal* 500 g. **980 rub**

**PORK
SHISH-KEBAB** *1066 kcal* 270 g. **750 rub**

**FROM MUTTON
AND BEEF** *1200 kcal* 500 g. **820 rub**

SAUCES *Sul* 50 g. **150 rub**

Homemade adjika *150 kcal*

Tarrar *150 kcal*

Garlic aioli *406 kcal*

Two peppers sauce *969 kcal*

Matsoni *80 kcal*

Narsharab *157 kcal*

Tkemal *76 kcal*

Satsibeli *27 kcal*

🔥 блюдо на гриле

🌶️ острое блюдо

🌿 вегетарианское блюдо

DESSERTS

MOSCOW *851 kcal*
with boiled condensed milk
and hazelnuts 140 g. **640 rub**

ANNA PAVLOVA *Sul, D, E, G 526 kcal*
meringue with soft butter cream,
mango sauce and fresh berries 172 g. **610 rub**

SUNDAE CAKE *G, E, D, 440 kcal*
chocolate sponge with mango,
passion fruit and vanilla
rich creamy ice cream 140 g. **590 rub**

CHEESE CAKE *G, E, N, D 472 kcal*
with la fraise sauce 160 g. **640 rub**

**SOUR CREAM
CAKE** *D, Sul, G, 661 kcal*
chocolate streuzel, sour cream sauce
with condensed milk and
fresh berries 170 g. **590 rub**

PEAR PIE *G, E, D, N 671 kcal*
almond pie with marinated
pear and a ball of vanilla
ice cream 190g. **650 rub**

“POTATO”
SWEET PASTRY *D, G, Hon, N, E 656 kcal*
& caramel ice cream 155 g. **520 rub**

HONEY CAKE *G, E, D, N 547 kcal*
& fresh raspberry 170 g. **620 rub**

MACAROONS *Sul, D, G, N, E 125 kcal*
mango, raspberry, black currant 50 g. **120 rub**

**HANDMADE
SWEETS** *Sul, N, E, D, G 16 g. 100 rub*

truffle *81 kcal*

rum-cherry *64 kcal*

toffee with hazelnuts *66 kcal*

truffle-black currant *65 kcal*

truffle-passion fruit *62 kcal*

**SORBET/
ICE CREAM** *D, G, Sul 72 kcal*
in assortment 50 g. **160 rub**

LIST OF FOOD ALLERGENS

G - gluten

S - soya

E - egg

P - peanut

N - nut

D - dairy

Ses - sesame

Mo - molluscs

Mus - mustard

Cr - crustaceans

Sul - sulphites

L - lupine

C - cereals

F - fish

Hon - honey

