



VITELLO TONNATO ROAST BEEF

CARD:

CHANNEL:



AQUARIUM

OYSTERS

1pc / 550₺

SEA URCHIN

1pc / 350₺

ANADARA

1pc / 650₺

MENU

COLD APPETIZERS

BURRATA

with tomatoes and basil

250g / 860₺

HOMEMADE MILK MUSHROOMS

with smashed potatoes

290g / 930₺

SMASHED CUCUMBERS

Asian style

100g / 320₺

SALMON TARTARE

a French appetizer made of the freshest salmon fillet, finely diced

110g / 1 320₺

ASSORTED BRUSCHETTAS

a classic Italian appetizer of toasted bread with various toppings

150g / 760₺

VITELLO TONNATO ROAST BEEF

an Italian appetizer of thinly sliced marinated veal in a delicate creamy tuna sauce with capers and anchovies

280g / 1 560₺

BEEF TARTARE

a French appetizer made of the freshest, finely chopped top-quality beef

200g / 980₺





HOT APPETIZERS

POSIKUNCHIKI

150g / 720₽

a traditional Ural delicacy: small, juicy fried pies

-with marble beef

- with salmon and Ricotta cheese



CRAB PIES

110g / 780₽

in crispy dough

EBI TEMPURA GOLD PRAWNS

130g / 760₽

prawns in a delicate, airy batter, fried until golden and crispy



BREAD

FOCACCIA WITH PESTO SAUCE

150g / 310₽

FOCACCIA WITH OREGANO AND PARMESAN

150g / 310₽

BREAD BASKET

140g / 280₽



SALADS

SALMON, MANGO, AND AVOCADO 150g / 920₺
with Unagi Oreo sauce

THE MOST SEAFARING SALAD 230g / 1 860₺
under a veil of prawns

ROMANO SALAD WITH CAESAR SAUCE
- with tiger prawns 220g / 880₺
- with charcoal-grilled chicken 270g / 790₺

NEW YEAR'S OLIVIER SALAD 200g / 780₺
a festive version of the favorite holiday salad
with farm sausage and red caviar

WARM BEEF SALAD 240g / 980₺
with pan-seared beef, crunchy cucumbers,
carrots and pearl onions with Umami Gold sauce

GIORGIO 200g / 620₺
fresh vegetable salad with spicy sauce

CRISPY EGGPLANT WITH BURRATA CHEESE 220g / 840₺
fried eggplant slices with cheese
and fresh herbs

BAKED PEAR WITH PRAWNS 200g / 980₺
an exquisite combination of juicy baked pear
and tiger prawns, complemented by gorgonzola
notes and fresh arugula

KAMCHATKA CRAB WITH TOMATO CONCASSÉ 230g / 1 920₺
tender crab meat with tomato concassé, mixed salad
and a bright citrus dressing





PRAWN AND SALMON ROLL

ROLLS & SASHIMI

ABURI STYLE ROLL 190g / 790₺
seared salmon, cream cheese, cucumber, Aioli sauce

UMAMI ROLL 190g / 670₺
eel, mango, cream cheese in tuna flakes, tempura prawn

FALLING STAR ROLL 190g / 1 290₺
eel, crab, avocado, asparagus

PRAWN AND SALMON ROLL 190g / 860₺
salmon, prawn, cucumber, avocado, cream cheese

SIN CHAR ROLL 190g / 990₺
fried prawn, cream cheese, nori flakes, tobiko, signature sauce

SASHIMI SET 160g / 2 760₺
tuna, salmon, eel, octopus;
a set of the thinnest slices of the freshest seafood

SOUPS

SMOKED GOOSE BORSCHT 350g / 720₺
a traditional deep ruby soup with aromatic vegetables and smoked goose meat

SEAFOOD TOM YUM 300g / 1 120₺
a spicy, hot, and refreshing Thai soup with prawns, mushrooms, and seafood

WILD BOAR SHCHI 380g / 1 180₺
a Russian dish made of sauerkraut, porcini mushrooms, and slow-cooked wild boar meat

RYOKU 270g / 920₺
Finnish creamy salmon chowder with prawns, bacon, and corn



SEAFOOD TOM YUM

PASTA & RISOTTO

FETTUCCINE

- with seafood 210g / 1 360 ₺
- with beef cheeks 210g / 1 060 ₺
- with salmon in cream sauce 250g / 1 480 ₺

SPAGHETTI

- arrabbiata with Burrata cheese 210g / 1 060 ₺
- authentic "Carbonara" 250g / 1 360 ₺



SPAGHETTI ARRABBIATA



TRENNETE WITH KAMCHATKA CRAB

TRENNETE 180g / 2 180₺
WITH KAMCHATKA CRAB

UDON

- with beef 330g / 1 080 ₺
- with prawns 300g / 980 ₺

RISOTTO
Italian dish made of special rice varieties

- with eryngii mushrooms 190g / 860 ₺
- with seafood 240g / 1 590 ₺



BEEF RIBS

MEAT HOT DISHES

THAI STYLE CHICKEN

320g / 860฿

marinated in Thai spices with lemongrass, galangal, and chili, fried until golden in Sweet Chili sauce

TONKATSU CUTLET WITH TRUFFLE MASH

250g / 1 120฿

golden crispy chicken cutlet with mashed potatoes and truffle

ASIAN STYLE BEEF RIBS

250g / 3 560฿

juicy ribs slow-cooked in soy-lemongrass marinade with rice wine glaze

SPICY CHICKEN WITH SALSA

320g / 1 460฿

marinated in a rich Indian spice blend

DUCK LEG CONFIT

420g / 1 740฿

French dish - tender duck leg slow-cooked in its own fat for hours until perfectly soft

BLACK ANGUS RIBEYE STEAK

per 100g / 1 260฿

premium charcoal-grilled marble beef

BLACK ANGUS STRIPLOIN STEAK

per 100g / 1 150฿

charcoal-grilled premium cut for a rich beefy flavor



SPICY CHICKEN

**VEAL MEDALLIONS
WITH ERYNGII MUSHROOMS**

round medallions quickly seared
to your preferred doneness

200g / 2 260₺

**MARBLE
BEEF BURGER**

a juicy burger made from select 'Black Angus'
marbled beef, perfectly cooked
with an appetizing crust

- with caramelized onions

240g / 1 480 ₺

- with lingonberry sauce
and red cheddar

240g / 1 260 ₺

**BEEF CHEEKS
WITH LEGUME MOUSSE**

melt-in-the-mouth meat after
long stewing with vegetables

360g / 1 680₺

**BEEF STROGANOFF
WITH MASHED POTATOES**

thin beef strips seared and stewed
in a delicate sour cream sauce

360g / 1 620₺

**CHOPPED BEEFSTEAK
WITH MUSHROOM SAUCE**

classic grilled beefsteak

240g / 1 580₺

**URAL "PELNYANI"
WITH MARBLE BEEF**

signature dumplings made according to old local recipes

200g / 1 160₺

**FILET MIGNON
WITH ASPARAGUS
AND MUSHROOM JULIENNE**

premium steak from the most tender part of the beef

240g / 4 560₺



TONKATSU CUTLET



FILET MIGNON WITH ASPARAGUS



ICE DISPLAY

EVERY WEEK, FROM FRIDAY TO SUNDAY, AN ICE DISPLAY COMES TO LIFE IN THE CENTER OF OUR HALL, FEATURING RARE DELICACIES DELIVERED BY DIRECT FLIGHTS FROM SRI LANKA AND MOROCCO.*

PARROT FISH

has firm, juicy white meat with a delicate sweetish undertone, reminiscent of the taste of crab or shrimp. When cooked, it retains its tender texture and acquires an appetizing aroma of the sea breeze

RED SNAPPER

possesses juicy and tender white meat with a light nutty flavor, highly valued by gourmets for its purity and versatility. Its texture is firm enough to hold its shape when fried, yet it literally melts in your mouth

MARBLED GROUPE

distinguished by firm, juicy meat with a noble and clean taste, which is often compared to lobster. Its unique texture allows it to maintain ideal tenderness even when cooked over an open fire or in salt

SWORD FISH

features a unique firm meat that, in its texture and richness of flavor, more closely resembles a noble meat steak than fish. When cooked, it retains exceptional juiciness, revealing delicate creamy notes with a light marine aftertaste

SEA SOLE

valued for its incredibly tender, silky texture and subtle, almost creamy taste without a pronounced fishy smell. This is a dietary delicacy that literally melts in your mouth, leaving a light and clean aftertaste

ROSENBERG SHRIMP

impresses with its impressive size and firm, sweetish meat, which surprisingly resembles lobster tail in taste and texture. This delicacy has a rich aroma and is best revealed when grilled with a drop of garlic butter

*THE ASSORTMENT OF THE DISPLAY IS UPDATED REGULARLY.
PLEASE CHECK THE AVAILABILITY OF ITEMS WITH YOUR SERVER.



GALICIAN STYLE OCTOPUS

FISH & SEAFOOD HOT DISHES

FRIED RICE WITH PRAWNS

350g / 1 260₽

asian dish with golden rice grains seasoned with soy sauce

TOM YUM SEAFOOD

250g / 1 880₽

a variation of the Thai dish without broth, just the freshest seafood

SICILIAN STYLE SEABASS

220g / 1 980₽

tender seabass cooked in "acqua pazza" sauce with white wine, cherry tomatoes, and olives

"24-HOUR" SEABASS

350g / 1 980₽

seabass aged in an exquisite marinade for 24 hours for deep flavor

CHARCOAL SALMON WITH CAULIFLOWER MOUSSE

250g / 1 570₽

grilled salmon with light cauliflower mousse

HALIBUT WITH KAMCHATKA CRAB

175g / 2 990₽

гастрономический деликатес — жареный палтус премиального качества в сочетании с сочным мясом камчатского краба



SICILIAN STYLE SEABASS

GALICIAN STYLE OCTOPUS 260g / 2 220₪

traditional Spanish boiled octopus with smoked paprika, olive oil, sea salt, and smashed potatoes

TARABA CRAB 220g / 2 450₪

a Japanese delicacy of select crab legs from Hokkaido waters

URAL 200g / 1 360₪

SALMON "PELNYANI"

tender dumplings with chopped salmon filling and sea salt herb butter

VEGETARIAN DISHES

CHARCOAL ERYNGII 300g / 880₪
MUSHROOMS WITH COUSCOUS AND OLIVES

FRIED TOFU 350g / 920₪
WITH KIMCHI VEGETABLES

CAULIFLOWER 250g / 880₪

IN COCONUT-TRUFFLE SAUCE

in a silky coconut milk and truffle sauce



HALIBUT WITH KAMCHATKA CRAB



TARABA CRAB



CHOCOLATE FONDANT



HAZELNUT CHOU



APPLE FLAN



BLACK FOREST

DESSERTS

APPLE FLAN WITH SEMIFREDDO

150g / 770P

semifreddo - Italian-style frozen mousse-like dessert

SAN SEBASTIAN

210g / 840P

unique Spanish crustless cheesecake

BLACK FOREST

130g / 800P

famous German cake from the Schwarzwald region
with cherry notes

CHOCOLATE FONDANT

125g / 770P

French dessert: chocolate cake with a crispy
outer shell and liquid heart

PANNA COTTA

140g / 770P

traditional North Italian delicate cream jelly with vanilla

HAZELNUT CHOU

100g / 620P

exquisite French pastry made of choux dough
with a crispy crust and airy filling

INTERACTIVE
CITY MAP

