

### Venison tartare

served on roasted toast with smoked cheese 120~g/1180~P

# Selected homemade milkmushrooms

with broken potatoes 290 g / 930 ₽

# Wild boar cabbage soup

soup with sauerkraut, cumin and celery 380 g/790 P

# Northern pelmeni «Hulin»

stuffed with three kinds of fish: salmon, halibut, black cod  $200~g\,/\,1\,180\,P$ 

### Posikunchiki

with marble beef 150 g / 620 ₽

# **Ural trout**

with pumpkin pancakes and seabuckthorn sauce  $700~g\,/\,2~630~\rlap{pmu}$ 

# FRESH SEAFOOD



The Marrakech oyster 1 pc / 450 ₽

Marroko

The Khasanskaya oyster 1 pc / 320 ₽

Russia

The Pink Jolie oyster 1 pc / 450 ₽

Namibia

The White Pearl oyster 1 pc / 450 ₽

New Zeeland

The Imperial oyster 1 шт / 320 ₽

Russia

**Anadara** 1 pc / 600 ₽

exclusive shellfish from the Far East, served on crush ice with shot of vodka

Sea urchin 1 pc / 300 ₽

Russia

# CAVIAR

**Black caviar** 

with sour cream, butter and pumpkins

25g / 5 250 ₽

Red caviar

with sour cream, butter and toast

100g/4200₽





# SASHIMI

The Sakhalin scallop	1 250 <del>‡</del>
Tuna 105g	550₽
Salmon 90g	620₽
Eel 105g	730₽
The Mediterranean seabass	620₽
Shrimp 110g	410 ₽
Octopus 75g	990₽

# COLD STARTERS





**Bruschettas** 

## **Antipasti**

cured ham, Ted de Moine, Cheddar with brandy, octopus pate, olives, grape, chicken pate with cherry compote and chiabata bread

550 g / 2880 ₽

### Salmon tartare

with spicy sauce and fresh cucumber 150~g/1180~P

# Cheese plate

Ted de Moine, Cheddar with brandy, Camamber, rennet cheese, Cheddar, Parmesan, honey, grape

380g/1250₽

# Meat plate

smoked lamb tongues, roast beef, cures turkey, cured ham, lard

320 g / 1670 ₽

# Fish plate

lightly salted salmon, smoked salmon, oil fish escolar, red caviar, kalamata olives

180 g / 1680 ₽

### Buratta cheese

with rocket salad, cherry tomatoes, olive oil and balsamic cream  $% \left( 1\right) =\left( 1\right) \left( 1\right) \left($ 

250 g / 860 ₽

# Asia beef tartare

served on brioche with creamy cheese and truffle oil

175 g/1 250 ₽

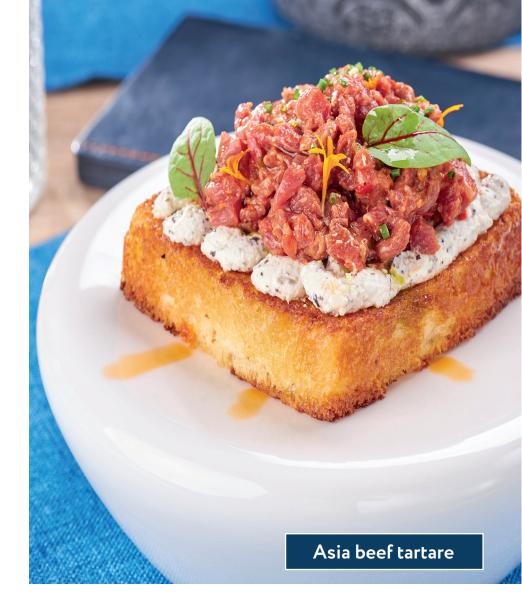
# Black Angus tartar with sea urchin caviar

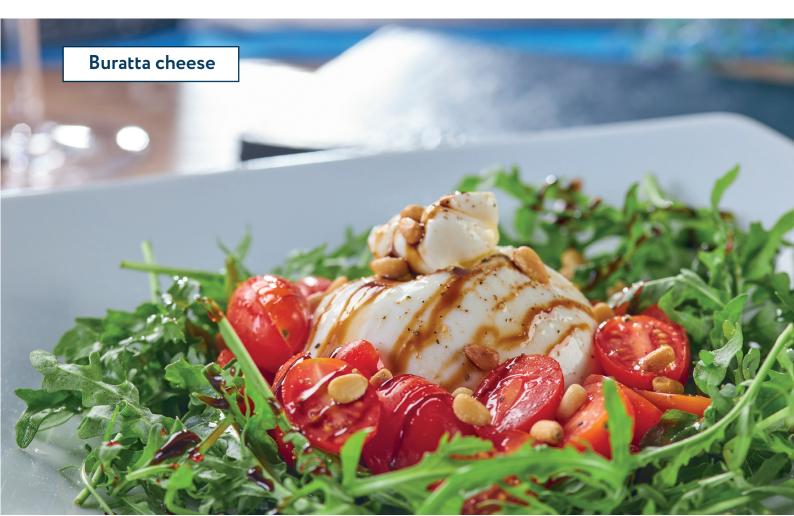
With the addition of shallots, chives and capers, a sauce based on quail yolks.

120 g / 1 390 ₽

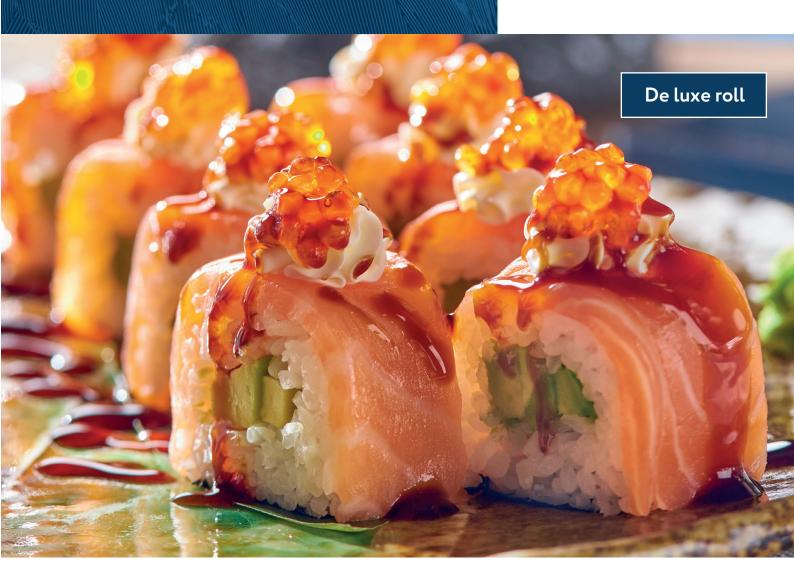
### **Bruschettas**

with smoked tuna and flavoured guacamole 220 g / 520  $\rlap/\,$ 





# ROLLS



# Falling star

smoked eel, crabmeat, avocado, asparagus, teriyaki sauce  $240~g\,/\,1\,290~\rlap{pm}$ 

# Shrimp and Avokado

roast shrimp, avocado, «dragon» sauce 260~g/690~P

# Salmon in «aburi» style

salmon, creamy cheese, cucumber, aioli sauce 260~g/790~P

# Salmon, shrimp and cheese

salmon, shrimp, cucumber, creamy cheese 250~g / 860~P

### **Umami**

eel, mango, creamy cheese in tuna shavings. Bright addition – shrimp in batter under sauce

250 g / 670 ₽

### De luxe

salmon, avocado, curd cheese, red caviar

250 g/1080 ₽

### Dragon

eel, shrimp, cucumber, curd cheese 250~g/940~P

# GUNKANS

Tuna

mango, spicy sauce

80 g/300₽

Salmon

Eel

75 g / 370 ₽

cucumber, spicy sauce

75 g / 380 ₽

avokado, spicy sauce





# SUSHI

 Salmon
 65 g/390 P 

 Shrimp
 65 g/290 P 

 Seabass
 65 g/450 P 

 The Sakhalin scallop
 80g/750 P 

 Octopus
 70 g/750 P 

 Eel
 80 g/470 P 





### Crab roll

crab, lightly-salted cucumber, shrimp, homemade mayonnaise, wrapped up into fresh cucumber

210 g / 1 460 ₽

### Shikotan salad

with avocado, shrimps and juicy tomatoes 240~g/1360  $\not\equiv$ 

# Salad Olivier «Ebi-Salmon»

with lightly smoked salmon, shrimps and buckwheat crisps

290 g / 830 ₽

### Caesar salad in best traditions

- with tiger shrimps 220 g / 880 ₽
- with grilled chicken «sous-vide» 270 g / 790 ₽

# The rocket salad with «Modena» shrimps

mixed with balsamic sauce, avocado, tomatoes cherry and  $\mbox{\sf Parmigiano}$ 

200 g / 940 ₽

### **Green Salad**

with asparagus, avocado, nori seaweed and lemon-honey dressing

230 g / 730 ₽

### The Kakhetian style salad

with vegetables, fragrant herbs, Suluguni cheese, Svan salt and Kakhetian oil

280 g / 680 ₽

# Warm salad with lamb's tongue

grilled lamb tongues, vegetables, teriyaki sauce, cornelian cherry sauce

260 g / 940 ₽

### Grilled meat salad

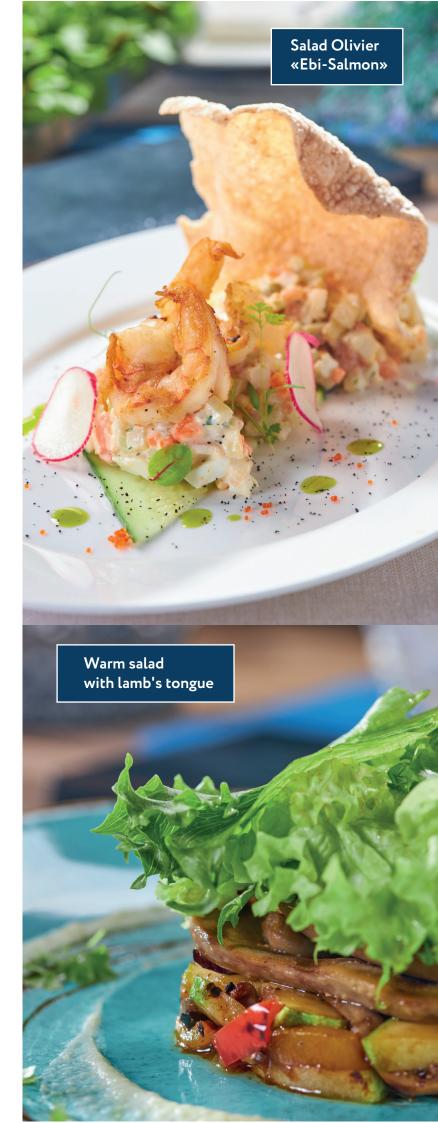
grilled veal, vegetables, greens leaves, taiga dressing and parmesan

250 g/1 040 ₽

# Green salad with shrimp and orange

fresh zucchini, avocado, and spinach, dressed with a sauce of mint and basil

240 g / 880 ₽



# HOT STARTERS



# Julienne «Sakhalin rhapsody»

combination of crabmeat, sea scallop and Sakhalin shrimps

120 g/1670 ₽

# Argentine shrimps in Kataifi dough

with miso sauce

230 g / 940 ₽

# Northern pelmeni «Hulin»

stuffed with three kinds of fish: salmon, halibut, black cod 200 g / 1180  $\cite{P}$ 

### Posikunchiki

with marble beef 150 g / 620 ₽

# Tempura shrimps

with creamy Kobudashi sauce and garlic

190 g / 830 ₽

# Crab pies

in crispy dough

110 g / 780 ₽

# Salmon pies

in crispy doughe

100 g / 720₽





# SEAFOOD MAINCOURSES



# Argentine prawns

# Risotto with seafood

with octopus, argentine prawn and sea scallop

260 g/1490 ₽

### Taraba crab

crab phalanx, baked in Pan-Asian style

220 g / 2 450 ₽

# Argentine prawns

with salad mix

price for 100 g / 590 ₽

# The Sakhalin scallop

with asparagus, cream sauce and red caviar

250 g / 2 490 ₽

# Spanish octopus

with grilled young potatoes and baked Ramiro pepper

340 g /2 220 ₽

# Udon Kansai with seafood

homemade noodles with Argentine prawn, sea scallop, vegetables and ginger with wok roasting

350 g/1390 ₽

# Rice with shrimps **J** on the wok

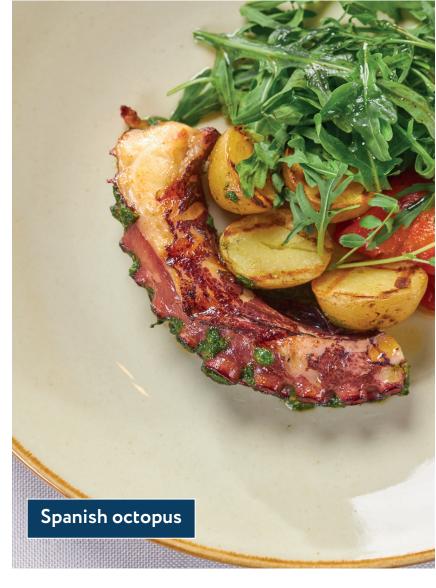


350 g / 850 ₽

# Pasta Fruti di Mare

octopus, argentinian prawn and scallop, cream based sauce

350 g / 1 350 ₽





# FISH MAINCOURSE



# Baked Chilean seabass

sauce based on ginger, jalapeno, mitsukan and wine stone oil. Served with salad from daikon, cucumber and carrot, dressed with Panorama sauce

180 g / 4 600 ₽

# Dorado Kara-age

Exclusive speciality. Fish marinated in sauce and roasted to get crispy crust. Served with roasted oyster mushrooms and tomatoes cherry

360 g / 1 570 ₽

# Salmon steak

with crushed potatoes and «Pepperoni» sauce

325 g / 1760 ₽

# Halibut with Kamchatka crab

served with a sauce based on creamy Chevre cheese

175 g / 2 990 ₽

### Tuna steak

«Panorama» sauce, spicy mayonnaise, chukka algae

200 rg/1670 ₽

# Seabass under crispy crust

fish marinated, cooked with Sweet Chili sauce, ginger, garlic, soy sauce, orange zest

380 g/2 000 ₽

### **Seabass**

we may cook fish on your desire: steamed, grilled, in the sea salt (extra pay is 200 rub), in Aqua Pazza style (extra pay is 350 rub)

price for 100 g / 630 ₽

### Dorado

we may cook fish on your desire: steamed, grilled, in the sea salt (extra pay is 200 rub), in Aqua Pazza style (extra pay is 350 rub)

price for 100 g / 580 ₽

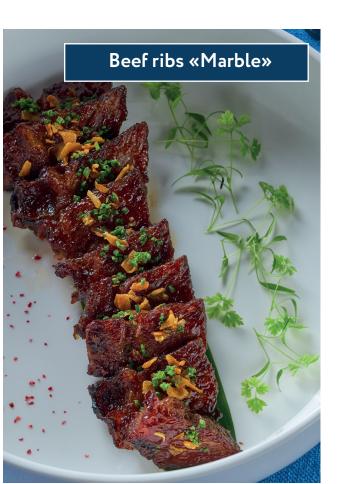
«Aqua Pazza is an Italian dish that consists of stewed fish with tomatoes, fragrant onions, white wine and capers.»





# M E A T M A I N C O U R S E S





### Flank steak

from marble beef of grain fattening price for 200 g / 1 390₽

# Rib-eye steak

from marble beef of grain fattening price for 100 g / 1260 P

### Tenderloin steak

from marble beef of grain fattening price for 100 g / 1250 P

# Juicy veal medallions

with broken potatoes and mushroom sauce

360 g / 1670 ₽

# **Beef ribs** «Marble»

stewed in barbecue sauce and shichimi pepper

240 g/3 200 ₽

# **Duck breast** in Lyon style

baked savoury duck with marinated beetroot and apple

Served under demi-glace sauce and violet syrup

240 g / 1040 ₽

# That very «Pozharskaya rissole»

served with mashed potatoes and morel mushrooms sauce

320 g/1040₽

# **Beef Stroganoff**

with savoury cucumber tartare, with porcini mushrooms and celery-potato puree

360 g/1100 ₽

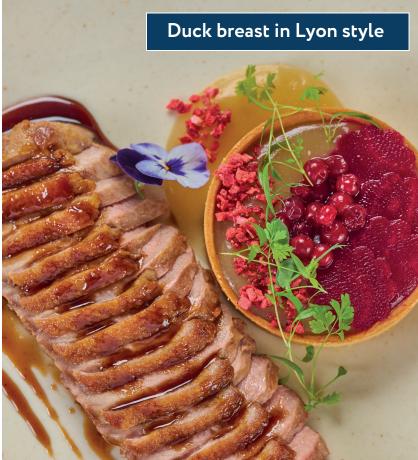
# Stir-fry beef



beef Angus fillet in combination with Bulgarian pepper, oyster mushrooms, onion, tokpoki, roasted on wok under stir-fry sauce

350 g/1040₽







# SOUPS

Borsch	410 g / 570 ₽
Pumpkin cream soup on langoustine bouillon with crab	330 g/830 <del>[</del>
Ukha in Selkupsky style with salmon, pike-perch and sturgeon	400 g/960 <del>[</del>
Tom Yam with shrimps	500 g / 940 ₽
Ramen	550 g / 940 ₽

# SIDES

Japanese beef broth soup

Rice mix	150 g / 260 ₽
Grilled asparagus	100 g / 630 ₽ 70 g / 420 ₽
Vegetables saute	180 g/480₽
Grilled vegetables	150 g / 480 ₽
Potato puree	150 g / 240 ₽
Steamed rice	150 g / 240 ₽
Baked young	150 g / 270 ₽
potatoes	
Season steamed	150 g / 410 ₽
vegetables	<u>.</u>

# BREAD

Focaccia with pesto sauce	150 g / 310 ₽
Focaccia with oregano	150 g/310 ₽
Bread basket	145 g / 280 ₽

homemade miso-butter

### Panna Cotta violet

with raspberry mousse, violet jelly and fresh berries  $140~g\ /\ 500~P$ 

### **Baked cheesecake**

with berries and sea buckthorn emulsion 210~g/690~P

### Birch

cream cheese mouse with birch juice with walnut and balck pepper

115 g / 490 ₽

# Honeycake «Spruce-Yuzu»

with spruce ice cream and espuma Yuzu 180~g/410~P

### Two chocolates

with chocolate sauce, a scoop of ice cream and fresh berries

200 g / 830 ₽

### Chocolate Volcano

with warm coconut sauce and a scoop of ice cream  $190~g\,/\,580~P$ 

# **Raspberry-Passion Fruit Mousse**

stuffed with soft passion fruit cream

200 g / 620 ₽

# Dessert "I love you"

scarlet heart with confit of fresh strawberries and basil  $130~g\,/\,420~\textrm{P}$ 

# **Baylis tart**

based on curd cheese with fresh berries and Baileys liqueur

165 g / 730 ₽



# I C E C R E A M A N D S O R B E T

own production

60 g / 210 ₽

Chocolate
Vanila
Coconut
Fir Tree
Mango
Black currant

# C H O C O L A T E C A N D I E S

1 pc/130 ₽

with chili pepper with pistacho with gorgonzola cheese

# A SET OF SWEETS

for the most loved ones

9 pc / 1 170 ₽

16 pc / 2 080₽

