

# URAL CUISINE



## Venison tartare

served on roasted toast with smoked cheese

150 g / 1 180 ₺

## Selected homemade milkmushrooms

with broken potatoes

290 g / 930 ₺

## Wild boar cabbage soup

soup with sauerkraut, cumin and celery

380 g / 790 ₺

## Northern pelmeni «Hulin»

stuffed with three kinds of fish: salmon, halibut, black cod

200 g / 1 180 ₺

## Posikunchiki

with marble beef

150 g / 620 ₺

## Ural trout

with pumpkin pancakes and seabuckthorn sauce

700 g / 2 630 ₺

# FRESH SEAFOOD



**The Marrakech oyster** 1 pc / 730 ₺

Marroko

**The Khasanskaya oyster** 1 pc / 520 ₺

Russia

**The Pink Jolie oyster** 1 pc / 730 ₺

Namibia

**The White Pearl oyster** 1 pc / 730 ₺

New Zealand

**The Imperial oyster** 1 шт / 520 ₺

Russia

**Anadara** 1 pc / 990 ₺

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

**Sea urchin** 1 pc / 480 ₺

Russia

# CAVIAR

## Black caviar

with sour cream, butter and pumpkins

25g / 5 250 ₺

## Red caviar

with sour cream, butter and toast

100g / 4 200 ₺

## Pike caviar

with sour cream, butter and toast

100g / 3 680 ₺



Black caviar



## Sashimi set

scallop, octopus, eel,  
salmon, seabass, tuna

440g / 3 850 ₺

# SASHIMI

## The Sakhalin scallop

85g

1 250 ₺

## Tuna

105g

550 ₺

## Salmon

90g

620 ₺

## Eel

105g

730 ₺

## The Mediterranean seabass

110g

620 ₺

## Shrimp

110g

410 ₺

## Octopus

75g

990 ₺

# COLD STARTERS



Antipasti



Bruschettas

## Antipasti

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

550 g / 2 880 ₺

## Salmon tartare

with spicy sauce and fresh cucumber

150 g / 1 180 ₺

## Cheese plate

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

380g / 1 840 ₺

## Meat plate

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

320 g / 1 670 ₺

## Fish plate

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

180 g / 1 680 ₺

## Buratta cheese

with rocket salad, cherry tomatoes, olive oil and balsamic cream

250 g / 860 ₺

## Asia beef tartare

served on brioche with creamy cheese and truffle oil

175 g / 1 250 ₺

## Salmon tataki

with avocado and Ponzu sauce

240 g / 1 260 ₺

## Bruschettas

with smoked tuna and flavoured guacamole

220 g / 520 ₺



Asia beef tartare

## Buratta cheese



# ROLLS

De luxe roll



## Falling star

smoked eel, crabmeat, avocado, asparagus, teriyaki sauce

240 g / 1 530 ₺

## Shrimp and Avokado

roast shrimp, avocado, «dragon» sauce

260 g / 940 ₺

## Salmon in «aburi» style

salmon, creamy cheese, cucumber, aioli sauce

260 g / 1 040 ₺

## Salmon, shrimp and cheese

salmon, shrimp, cucumber, creamy cheese

250 g / 1 150 ₺

## Tuna and smoked eel

smoked eel, tuna, avocado, cream cheese, Unagi sauce

330 g / 1 150 ₺

## Umami

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

250 g / 900 ₺

## De luxe

salmon, avocado, curd cheese, red caviar

250 g / 1 580 ₺

## Dragon

eel, shrimp, cucumber, curd cheese

250 g / 1 240 ₺

## Singed sea scallop

sea scallop, mozzarella, truffle cream

180 g / 1 160 ₺

# GUNKANS

**Tuna** 80 g / 320 ₺

mango, spicy sauce

**Salmon** 75 g / 390 ₺

cucumber, spicy sauce

**Eel** 75 g / 400 ₺

avokado, spicy sauce



# SUSHI

**Salmon** 65 g / 410 ₺

**Shrimp** 65 g / 310 ₺

**Seabass** 65 g / 480 ₺

**The Sakhalin scallop** 80g / 790 ₺

**Octopus** 70 g / 790 ₺

**Eel** 80 g / 500 ₺

**Tuna** 65 g / 310 ₺

# SALADS



**Shikotan salad**



**Crab roll**

## **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 / 1 360 ₺

## **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 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

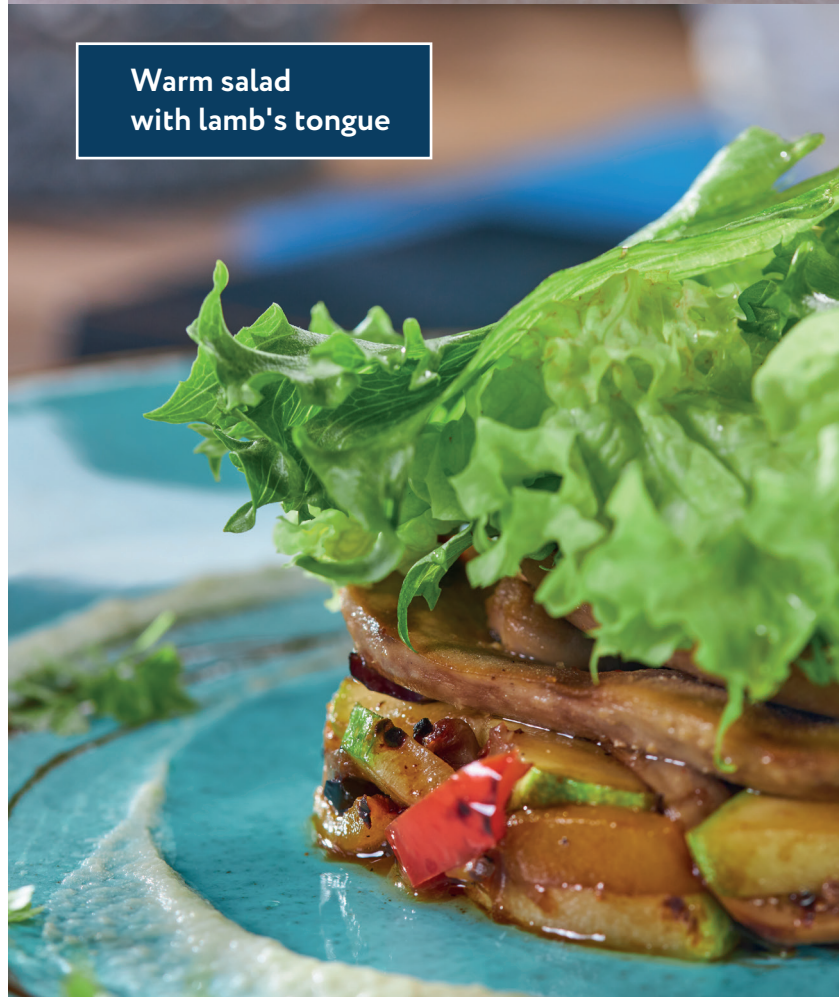
grilled veal, vegetables, greens leaves, taiga dressing and parmesan

250 g / 1 040 ₺

Salad Olivier  
«Ebi-Salmon»



Warm salad  
with lamb's tongue



# HOT STARTERS



**Julienne**  
**«Sakhalin rhapsody»**

**Julienne**  
**«Sakhalin rhapsody»**

combination of crabmeat, sea scallop and Sakhalin shrimps

120 g / 1 670 ₺

**Argentine shrimps**  
**in Kataifi dough**

with miso sauce

230 g / 1 360 ₺

**Gyoza**  
**with Black Angus Beef**

with ponzu sauce

230 g / 1 120 ₺

**Gyoza**  
**with seabass and shrimp**

with ponzu sauce

230 g / 1 040 ₺

## Argentine shrimps in Kataifi dough

### Tempura shrimps

with creamy Kobudashi sauce and garlic

190 g / 830 ₺

### Crab pies

in crispy dough

110 g / 780 ₺

### Salmon pies

in crispy dough

100 g / 720 ₺



## Tempura shrimps



# SEAFOOD MAIN COURSES



Taraba crab



Argentine  
prawns

## Risotto with seafood

with octopus, argentine prawn and sea scallop

260 g / 2 090 ₺

## Taraba crab

crab phalanx, baked  
in Pan-Asian style

220 g / 2 580 ₺

## Argentine prawns

with salad mix

price for 100 g / 620 ₺

## The Sakhalin scallop

with asparagus, cream sauce  
and red caviar

250 g / 4 100 ₺

## Spanish octopus

with grilled young potatoes  
and baked Ramiro pepper

340 g / 2 780 ₺

## Udon Kansai with seafood

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

350 g / 1 460 ₺

## Rice with shrimps on the wok

with squid, egg and spice beef sauce

350 g / 900 ₺

## Pasta Fruti di Mare

octopus, argentinian prawn and scallop,  
cream based sauce

350 g / 1 990 ₺



Spanish octopus

## Risotto with seafood



# FISH MAIN COURSE

Chilean seabass



## 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 «Peperoni» sauce

325 g / 1 960 ₺

## Halibut with cheese crust

halibut fillet with vegetables

360 g / 2 310 ₺

## Tuna steak

«Panorama» sauce, spicy mayonnaise, chukka algae

200 rg / 1 670 ₺

## Seabass under crispy crust

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

380 g / 2 000 ₺

## Tuna steak

### 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.»



## Halibut with cheese crust



# MEAT MAIN COURSES



**Rib-eye steak**



**Beef ribs «Marble»**

## **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 / 1 250 ₺

## **Tenderloin steak**

from marble beef of grain fattening

price for 100 g / 1 250 ₺



## Juicy veal medallions

with broken potatoes and mushroom sauce

360 g / 1 670 ₺

## 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  
tartlet-shell .

Served under demi-glace sauce and violet syrup

240 g / 1 040 ₺

## That very «Pozharskaya rissole»

served with mashed potatoes  
and morel mushrooms sauce

320 g / 1 040 ₺

## Beef Stroganoff

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

360 g / 1 100 ₺

## Stir-fry beef

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

350 g / 990 ₺

## Stir-fry beef



## Duck breast in Lyon style





Tom Yam with seafood

## S O U P S

<b>Borsch</b> from smoked goose	410 g / 570 ₺
<b>Pumpkin cream soup</b> on langoustine bouillon with crab	330 g / 830 ₺
<b>Ukha in Selkupsky style</b> with salmon, pike-perch and sturgeon	400 g / 1 570 ₺
<b>Tom Yam</b> with shrimps	500 g / 940 ₺
<b>Ramen</b> Japanese beef broth soup	550 g / 940 ₺

## S I D E S

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

## B R E A D

<b>Focaccia with pesto sauce</b>	150 g / 310 ₺
<b>Focaccia with oregano</b> and parmesan	150 g / 290 ₺
<b>Bread basket</b> homemade miso-butter	145 g / 280 ₺

# DESSERTS

## Panna Cotta violet

with raspberry mousse, violet jelly and fresh berries

140 g / 500 ₺

## Baked cheesecake

with berries and sea buckthorn emulsion

210 g / 650 ₺

## Mini eclairs

caramel, chocolate, lemon, raspberry

160 g / 480 ₺

## Honeycake «Spruce-Yuzu»

with spruce ice cream and espuma Yuzu

180 g / 410 ₺

## 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 ₺

## 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 ₺

## Baylis tart

based on curd cheese with fresh berries and Baileys liqueur

165 g / 730 ₺



Baylis tart

Raspberry-Passion fruit

«I love you»

**ICECREAM  
AND SORBET**  
o w n  
p r o d u c t i o n

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 S E T O F S W E E T S**  
for the most loved ones

9 pc / 1 170 ₺

16 pc / 2 000 ₺

