**BREAKFAST**

**EVERYDAY FROM 11 A.M. TO 1 P.M.**

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**TWO FRIED EGGS /**90 g……………………………………..……………………………….....120 r.

**TOPPINGS** (50 g.):

ONION…………………………………………………………….…………………………............30 r.

GREENS…………………………………………………………………………………………..…50 r.

TOMATOES……………………………………………………………….……………………..….60 r.

BELL PEPPER………………………………………………………..…………………...………...70 r.

GOUDA CHEESE ………………………………….……………..……………………...……..…..80 r.

SALAMI………………………………………………………..…………………………………....80 r.

BACON…………………………………………………………………………………………......120 r.

**PANCAKES, 3 psc./** 240 g…………………………………………….………………..................160 r.

With sour cream, raspberry jam or condensed milk cream.

**PORRIDGE /**250 g………………………………………………………………………………..120 r.

* **RISE**
* **SAMOLINA**
* **BUCKWHEAT**
* **OAT**

**CHEESECAKES,** 3 psc./180 g.………………………………………….…………………….….250 r.

at choise:

- with sour cream

- with rasberry jam

-with condensed milk and cranberries

**OMELETTE WITH SMOKED SALMON /**300 g ……..…………………...……...…………...390 r.

**OMELETTE WITH HAM AND TOMATOES /**300 g …………………...……….…………....380 r.

**CRAB MENU**

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TREAT YOURSELF TO ROYAL RED CRUB

**SALAD OLIVIER RECIPE 1904,** 230 /115 g………….…….…...……………….…...… 680 /390 r.

Salad with red king crab, capers, beef tongue and chicken breast, served with red caviar and quail egg.

**PANCAKES WITH ROYAL RED CRUB**, 215 /110 g. ….………….…….…………........890 /490 r.

Served with a warm creamy sauce cooked in a water bath.

**GAZPACHO WITH ROYAL CRUB /**300 g…………………………...………………………..690 r.

Spanish tomato could soup.

**SALAT WITH ROYAL RED CRUB,** 180 g…...……………………………..….……….….... 790 r.

Served with poached egg.

**PIZZA WITH ROYAL RED CRUB AND ARUGULA**, 467 /240 g. ……….…………...1290 /690 r.

The basis of the filling: fried in cream butter of royal crab meat, tomato sauce and mozzarella. Decorated with arugula.

**ANTIPASTI**

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**SUN-DRIED TOMATOES** /50 g……………………………………………………….………...250 r.

**ARTICHOKES ROMAN STYLE** /100 g. ………………………..…….….…….........................548 r.

**ARTICHOKES FRIED /**100 g……………………………………………………………………634 r.

**OLIVES** /100 g……………………………………………………………...……..………….…...320 r.

**MEAT PLATE** /160 g……………..………………………….………………………...…..…......689 r.

Prosciutto crudo, prosciutto cotto, salami, basturma, sudzhuk.

**CHEESE PLATE** /350 g………………..……………………………….……………..….…..…..789 r.

Mozzarella, gorgonzola, grana padano, scamorza, suluguni.

Served with sea buckthorn, walnut, cranberries and honey.

**MUSSELS IN TOMATO SAUSE** /360 g…………………………………………………….…..590 r.

**MUSSELS IN WHITE SAUSE** /360 g……………………………………………..………….…590 r.

**SNACKS FOR BEER**

**GARLIC CROUTONS WITH CHEESE** /165 g……..…………………….…..……………….190 r.

**FRENCH FRIES WITH KETCHUP** /85 g..……..……………………...………..…….……….190 r.

**SQUID RINGS** /155 g..………………………………………………….………..……………….280 r.

**CHEESE STICKS** /90 g...……………………..……….……………………………………….…290 r.

**CODFISH DEEP-FRIED WITH TARTAR SAUCE** /150 g.………….…………...……….…..330 r.

**TONY’S SHRIMPS /**115 g.……………………………….………..…………………………..…390 r.

**TARTAR SAUCE** /50 g...……………………………..……...…………..……………….………..70 r.

**CHEESE SAUCE /**50 g...……………………………..…………………….……….….…………..70 r.

**PIZZA / PASTA**

**PIZZA :** (Ø 32 cm / Ø 24 cm)

**MARGARITA**, 320 /160 g.,…………………..………...........................................................360/250 r.

**WITH ANCHOVIES**, 400 /200 g., ……….…………...……………....…………..….……...420/270 r.

**FOUR CHEESE,** 320 /160 g,……………………..…………………….……….…..…….. ..420/270 r.

**WITH SALAMI AND CHILI,** 470 /235 g……...…………………………….…………….480 / 320 r.

**WITH PROSCIUTTO CRUDO AND GORGONZOLA,** 389 /200 g., ...............................490 /340 r.

**CARBONARA,** 520 /270 g………………………………………………………….………..490/340 r.

**PASTA CARBONARA** /250 g..………………………………………..…………………..….….360 r.

**LINGUINI WITH EGGPLANT AND MOZZARELLA CHEESE** /300 g……………………380 r.

**PASTA BOLOGNESE** /370 g...…………………………………………...…………...……...… .390r.

**PAPARDELLE WITH SALMON** /300 g.…………..…………………………………………480 r.

**TAGLIOLINI WITH SHRIMP** /300g………………………….……………………………….560 r.

\*SPAGHETTI, PAPARDELLE, TAGLIOLINI AT YOUR CHOISE

**COLD APPETIZERS**

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**HOMEMADE PICKLES**, (2-4/ 4-6 PEOPLE) (300 /650g).…..…...………….………...….240 /460 r.

Marineted cabbage, pickles, garlic, ramson, pickled onions, cabbage.

**FRESH VEGETABLES**…………………..……………………………….……………...…..…..330 r.

**FORSHMAK /**220 g………………………………………………………...…………...……......320 r.

Traditional jewish dish with chopped herring, egg and apple.

**EGGPLANT ROLLS** /170 g…..………………………………………………………………....380 r.

**BOILED TONGUE WITH HORSERADISH /**150 g..………………………………..….…..…390 r.

**BEEF TARTAR /**110 g……..………………………………………………………………….....490 r.

**TUNA TARTAR /**120 g……………………...…………………………………………...............490 r.

**SALMON CARPACCIO /**125 g…………….….……………………..……………….…....…....480 r.

**BEEF CARPACCIO /**110 g………….….………………………………………..…..….…….....490 r.

**SALADS**

**MIX SALAD /**210 g……………………………………………………..……………….….…...240 r.

Lettuce, pine nuts, sweet carrots, cherry tomatoes

**SALAD WITH SEAWEED CHUKKA** /100 g.……………...………………………….………..260 r.

**GARDEN SALAD /**270 g ………………………………………….………………………..…..280 r.

Tomato, cucumber, radish, greens

**OLIVIER SALAD WITH SALAMI /**180 g., ……………...……….....……………………..…..290 r.

**OLIVIER SALAD WITH CHICKEN AND TONGUE /**185 g., …………….……….......…….330 r.

**«THAI STYLE» SALAD /**270 g

noodles funchoza and vegetables

**WITH CHICKEN** …………………………………………………………………………….…..340 r.

**WITH BEEF** ……………………………………………………………………….…….………..360 r.

**MIX SALAD WITH BEEF TONGUE AND VEGETABLES /**215 g., ……….……….….……340 r.

**KHAN SALAD**……………….……………………………………………………...…………….380 r.

Mix vegetables with roasted chicken and sauce from the chef.

**CAESAR SALAD WITH CHICKEN /**165 g...…...………….………………………….....…... 390 r.

**CAESAR SALAD WITH SHRIMPS** /165 g.…………………………………………...........…. 490 r.

**SOUPS**

**MISO SOUP** /300 g

traditional Japanese soup.

**CLASSIC**…………………….…. ………………………………………….……………………..180 r.

**WITH SHRIMPS** …………………………………………..………………………………...…...260 r.

**WITH SALMON** ………………………………………………...…………………...…..…….....280 r.

**BROCCOLI CREAM-SOUP WITH GORGONZOLA /**280 g.,…………….…...….………....260 r.

**PUMPKIN CREAM SOUP** /330 g………………………………………...………......……….....260 r.

**CHICKEN BROTH WITH HOMEMADE NOODLES /**300 g…..……………….....………....290 r.

**BORSCH /**400 g………………………………………..……....……………………...…………...380 r.

Served with lard and garlic pita

**SOUP WITH SUDAK /**350 g………………….……………………………………………….…420 r.

**TOMATO SOUP**

**CLASSIC /**300 g .…………………….……………………………….…………..….................…320 r.

**WITH SHRIMPS /**400 g………………………….. ………………………………....………...…460 r.

**TOM YAM SOUP**

classic Thai soup with coconut milk

**CLASSIC** (480 /290 g.)…………………………….……………………….…......................470 /320 r.

**WITH CHICKEN** (520 /300 g.) …………..………..………...…...………………………..520 /340 r.

**WITH SHRIMPS** (520 /300 g.) …………………………………....................................…..580 /360 r.

HOT APPETIZERS

**PUMPKIN PANCAKES /**260 g.…………………………...……..………………………….….. 230 r.

**HERRING WITH POTATOES /**240 g..........................................................................................280 r.

**FRIED POTATOES WITH ONION FROM UNCLE VANYA /**240 g……………………..………….320 r.

**GRILLED COMMANDERS SQUID** /250 g…………………………….……...……………….350 r.

**CHICKEN SHWARMA WITH FRENCH FRIES /**450 g.………………...………………..…..530 r.

**BONE MARROW WITH BLACK BREAD AND SEA SALT** /500 g......……………….……690 r.

Backed beef’s bone marrow with red onion, rye bread and homemade adjika.

HOT DISHES

**CHICKEN CUTLETS** /WITHOUT GARNISH /180 g …………….………….…………….….320 r.

**CHICKEN CUTLETS WITH MASHED POTATOES** /210 g……... …………………….…...420 r.

**CUTLETS OF COD** /WITHOUT GARNISH /180 g ………………………….…………………340 r.

**CUTLETS OF COD WITH MASHED POTATOES /**210 g……...………………………….…440 r.

**CHICKEN SCHNITZEL** /100/150/30 g….....................................................................................320 r.

**HOMEMADE CHICKEN /**500 g. for 1-2 people, 30-45 min...........................…………….……390 r.

**UNAGI JU /**210 g.…………………………..…………………...…………………….…………..380 r.

Smoked eel with rice and unagi sauce.

**UDON WITH CHIKEN /**550 g……………………………………………………….…………..390 r.

Udon noodles with chiken and lemongrass. Served with Tom Yam soup.

**UDON WITH SHRIMP /**450 g.…………………………………………………………………..420 r.

Udon noodles with shrimp and lemongrass. Served with Tom Yam soup.

**CHASHUSHULI /**400 g..……………………………………………………………….………....460 r.

Braised beef with tomatoes and fragrant spices.

**ODJAHURI /**400 g…………………………………………………..………...…...…….……..…480 r.

Fried pork with potatoes. Served with greens, red onion, pomegranate and tkemali sauce.

**PIKE PERCH IN POLISH** **WITH MASHED POTATOES** /280 g …………….......................560 r.

**BEEF'S CHOP ITALIAN STYLE /**200 g…………………………..……………………………680 r.

**BAKERY PRODUCTS**

**GEORGIAN LAVASH** /150 g……………………………..………………………………….…160 r.

**CHEBUREK WITH BEEF** 120 /30 g.………….………………..………………..………….… 290 r.

Served with sour cream.

**ADJARIAN KHACHAPURI** /300 g.………………………………………….……………...…380 r.

Filled bread stuffed with melting suluguni cheese and egg.

**IMERETI KHACHAPURI /**400 g.……………………………………………………..…….….460 r.

Thin dough stuffed with Suluguni cheese.

**MEGRELIAN KHACHAPURI** /400 g..……………………………………………………..…. 490 r.

Thin dough stuffed with double Suluguni cheese.

**ITALIAN BREAD**

**GRISSINI /**60 g………………………………..……………………………….…………….….…60 r.

Traditional Italian bread sticks.

**CIABATTA RYE/ WHEAT /**120 g…………..……………...….……………….………………150 r.

**FOCACCIA**

Italian wheat tortilla.

**WITH ROSEMARY AND SEA SALT** (200/100 g.) ……………………...…..….......…...220 /140 r.

**WITH PESTO** (200 /100 g.)……………………...………………..………………….…….240 /160 r.

**WITH CHEESE GRANA PADANO** (210/105 g.) …................…..…………………….... 260 /180 r.

**BREAD BASKET /**280 g. ……..………………………………………………..……...…………250 r.

**BUTTER /BUTTER WITH DILL AND GARLIC** /30 g.………………………...………..……..60 r.

**BARBECUE**

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| **CHICKEN THIGHS SHISH KEBAB** /210 g.......... 390 r.  **PORK NECK SHISH KEBAB** /180 g….…..............420 r.  **CHIKEN WINGS BBQ /**400 g…………………...…390 r. | **LAMB KEBAB** /200 g…..……..…….….. 490 r.  **CHIKEN KEBAB** /200 g……….………...420 r. |

GRILL

**BEEF STEAK** /200 g……………………………………..……………..……………………..…880 r.

**SALMON STEAK /**180g...………………………………………...………….…………...……...780 r.

Grilled, steamed or smocked on your choice. With potato chips.

**FILLET OF SEA BASS /DORADO ON the GRILL** …………...…………...…..………....…..430 r.

**SEA BASS/ DORADO ON the GRILL** ……………………………………………………….…780 r.

**SIDE DISHES**

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| **COUSCOUS WITH VEGETABLES /**180 g.....150 r.  **MASHED POTATOES** /150 g...……...…….…180 r.  **BOILED RICE** /150 g….…………………..…..210 r. | **FRENCH FRIES WITH CHEESE**  **SAUCE /**170 g…………………………………...230 r.  **GRILLED VEGETABLES /**150 g .............…...280 r. |

**SAUCES**

50 g

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| **MARBAR** ……….......………………...…....70 r.  **SPICY SAUCE** …...…………………...........70 r.  **CHEESE SAUCE**………………………......70 r.  **TARTAR** ………………………………..….70 r.  **PEPPER SAUCE** …………………………..70 r.  **SATSIBELI** ……………………....…..….....70 r. | **ADJIKA**………... …………………………..70 r.  **TRUFFLE OIL /**20 g …………........……….70 r.  **OIL**  **«GARLIC AND HERBS»**….................70 r.  **OYSTER SAUCE**...........................................90 r.  **NY**…………………….……...……….....…...90 r. |

**DESSERT**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**meringue** (6 psc.)…..………………………………………………………….………………..50 r.

**CANTUCCI COOKIES WITH ZEST, ITALIAN RECIPE /**50 g…........................................…70 r.

**«ECLAIRE» DESSERT** /60 g………………………………………………………….…………130 r.

**BUN «SHU» /**110 g……………………..………………………………………………….……....190 r.

**BAKED APPLE WITH WALNUTS AND RASPBERRY JAM /**190 g……….…...…...…......220 r.

**APPLE STRUDEL WITH ICE-CREAM /**200 g.……..…...……………….…………………...240 r.

**HOT CHOCOLATE CAKE WITH ICE-CREAM /**100 g……………………….……….…….290 r.

**HONEY CAKE** /200 g……..……………………………………………….………..……………280 r.

**MILLIFOLE WITH COWBERRY** /190 g..……..…………………...……………………...…..290 r.

Thin puff pastry with Italian custard,cowberries and crushed chocolate.

**CAKE «COUNTS RUINS»** /110 g..................................................................................................330 r.

**ICE-CREAM/ICE-CREAM BASED DESSERTS**

**DIFFERENT KINDS OF ICE-CREAM** /50 g…………………………………………….……..120 r.

**HOMEMADE SORBET IN ASSORTMENT** /50 g………………………………………...…...150 r.

**HOMEMADE ICE-CREAM /**50 g ……………….……...……………………..…………..……120 r.

Raspberry, strawberry, chocolate, vanilla.

**SEMIFREDDO WITH LEMON AND STRAWBERRY SAUSE** /100 g…………………...….180 r.

Homemade ice-cream cake.

**ICE PROFITEROLES WITH HOT CHOCOLATE** /195 g ………………...…………………270 r.