



Business hours:
Th - Sa 12:00 - 06:00
Su - We 12:00 - 03:00

Wi Fi: **rsc**
password: **rockcafe**
phone: **(812) 309 88 83**



All prices are in Roubles.
Rock Star Cafe, St. Petersburg, Bolshaya Morskaya 6

SALADS:

Country Salad 240
ripe tomatoes, garden radish, crackling cucumbers greens, dressed with sour cream

Olivier with Salmon and Red Caviar 310
boiled vegetables, Ladoga low salted salmon, sauce, homemade mayonnaise caviar from Kamchatka

Greek Salad 330
greek feta cheese, fresh vegetables, greens, granata olives

Chicken Salad 270
iceberg salad leaves with cherry tomatoes, vinegar fondant, village radish and tender chicken filet in coating

FIRST COURSES:

Kuban Borsch at Beef Broth 290
served with bunch onion, cream, finely chopped garlic and black bread

Okroshka cold soup 220
traditional dish of Russian cuisine kvas, cooked sausage, cucumber, garden radish, eggs, greens and sour cream

Chicken Soup with Noodles 260
at natural tender chicken broth with homemade noodles, served with green leaves and an egg

MAIN COURSES:

EXCLUSIVE:

handmade sausages! Our chef's special receipt. Served with stewed cabbage and cummin, russian mustard and thin wheat pitta bread.

Handmade chicken sausages 460

Handmade piggy sausages 440

ROCK-DOGS

special big hot-dogs with handmade sausages served with the freshest bun with different vegetables, spices and sauces from our chef. It is also served with cole slaw salad.

SPECIAL ROCK-DOG 310
with piggy sausage, pickles, cheddar cheese and barbeque sauce

CLASSIC ROCK-DOG 270
with chicken sausage, fresh vegetables, mustard and cheese sause

STAR ROCK-DOG 290
with chicken sausage, scrambled stuffing fresh tomatoes and special sauce

Chicken Breast with Grilled Vegetables 520
homefarmer grown chicken from Novgorod region cooked on butter

Beef Medallions 1050
tender beef sirloin from Lipetsk region served with mixed salad and fresh vegetables

Bricket with hunter styled potatoes 440
pork bricket grilled with potatoes and Karelian juniper, served with cherry shaved smoke

Curry with Chicken and Rice 440
tender chicken cuts in curry sauce with pacciati scones and fresh red chili pepper, very popular among our regular guests!

Taco with Beef and Vegetables 390
mexican recipe, hot corn tortille filled with spicy beef stuffing, salad leaves, chopped tomatoes, tomato and cheese sauces

Codfish Slices in Coating 380
juicy codfish cops in coating served with french fries and garlic sauce

Dumpligs (meat pockets) 330
we make them ourselves! Homemade dumplings from beef and pork, served with village style cream, butter and vinegar

Kebab 330
wrapped in the finest handmade lavash with tender chicken, bacon, fresh garden vegetables and exclusive delicious Rock Star Cafe sauce

Sauces 70
barbeque; ketchup; garlic; cheese; mustard; curry; cream; sour sweet; jalapeno; cranberry

STARTERS:

FOR BEER

Set #1 - Starters set 420
tail cheese, jerky sausages, mini cracker rings, hot chips, jerked fish, peanuts

Set #2 – Big meat set 780
chicken, pork, hunter sausages, chicken wings, beef medallions, stewed cabbage

Dried chicken slices 200
handmade chicken dried fillet, mix of spices

Homemade Black Bread Toasts with Cheese 280
prepared from Borodino black bread and strewed with grated Holland cheese

Homemade Black Bread Toasts with Garlic 310
prepared from Borodino black bread and grilled with garlic

Crispy Hot Grilled Cheese 330
hot crispy cheese sticks in coating that fade in mouth served with sauce at your choice: sweet, garlic or hot

Chicken Nuggets 330
hot tender chicken filet in coating

Fish Nuggets 330
hot juicy codfish cuts in coating

Corn Nachos 240
mexican nachos with three sauces: cheese, garlic, hot tomato salsa

Chicken Wings in Barbecue Sauce 310
traditional recipe for beer, this is what all expect, only the best

French Fries 200
golden-coloured salted french fries with salt, served with sauce

FOR VODKA:

Plate for Vodka 410
pickled cucumbers, herring, homemade lard (salo) fresh green leaves, mustard, horseradish

Herring in Can 280
it is possible to order half of a portion
tomatoes, pickled cucumbers, wild leek, kraut, fresh green leaves

Homemade Lard (Salo) 270
from the Novgorod region farm prepared according to an old traditional recipe, served with fennel and warm black Borodino bread

Toasts with Red Caviar 280
red caviar on white toasts with butter and greens

Dessert:
Selection of Icecream
100
Syrups
strawberry, caramel, chocolate, maple
70

Coffee:
Cappuccino
140
Espresso
Americano
120
TEA, Teapot:
Black Assam
Black Earl Grey
Green Jasmine
180

Juices (200ml):
Orange
Pineapple
Cherry
Peach
Tomato
Apple
120
WATER
Free of Charge!
Let's ROCK!!!



BEERS, ALCOHOL AND SMOOTHIES



CAN BE FOUND ON THE OPPOSITE SIDE