

STARTERS	MAINS	FOR GROUPS	COLD DRINKS
Olives in rosemary and sage oil (100 gr)260 Bread with anchovy butter (100 gr)180 Crab Bruchettas (120 gr)450 ▲Schokur tartare (110 gr)350 new▲He from zander with an avocado cream (120 gr)350 Karelian trout tartare with cucumber sauce and chips of chickpeas (170 gr)350 Pate from smoked mackerel on rye ciabatta (170 gr)260 newHerring pâté with strawberries and apricots (100 gr)270 Set of tapas (octopus, salmon, schokur, squid, shrimp) (40 / 40 / 40 / 40 gr)750 newLakedra ceviche (150 gr)350	Cod from Murmansk with kus-kus (250 gr)480 ▲Octopus with pineapple and basil in chilli-mango sauce (300 gr)600 Pasta with shrimp and mussels (230 gr)550 Risotto with seafood and parmesan (340 gr)520 newPie with fish and fennel sauce (180 gr)450 Black risotto with shrimps and oyster mushrooms (265 gr)600 Ladoga whitefish with porcini mushrooms and risotto (200 gr)550 Grilled squid with zucchini (200 gr)390 newMackerel with sweet potato and cheese curd (190 gr)400 Orzo with king crab (250 gr)490 newGrilled salmon with black risotto and sauce from Foie Gras (270 gr)650 Yakut omul with abalone sauce and potatoes (280 gr)550 newToothfish with sprat mousse and celery puree (200 gr)480 Scallop with vanilla sauce (200 gr)650 Trout with puree of baked carrot (200 gr)500 newZander with cauliflower puree and tarragon sauce (260 gr)400	▲Shrimp set for one or two (300gr / 600gr)1700 / 2900 ▲Mussels for one or two (590 gr / 1080gr)750 / 1500 Red king crab (500 gr / 1000 gr)2000 / 3900 Snow crab (1000 gr)2500 Assorted seafood plate (oysters, crab, shrimps) (500 / 500 / 300 / 30 / 30 / 30 / 30 gr)5900 Grilled shrimps for one or two (300 gr / 600 gr)1700 / 2900	Acqua Panna / San Pellegrino (0,5 l)230 Fresh squeezed juices (0,2 l) - orange/ grapefruit250 Natural juices Zuegg (0,2 l) - apple, pineapple, cherry220 Homemade lemonade (0,2 l) - lemon, lime, parsley, grapefruit-thyme230 Cold coffee with raspberry250 Gibiscus250 ▲Virgin Mary (0,2 l)250 Club Mate / Club Mate Cola (0,33 l)250 Fentimans lemonades rose/wild elderflower/ dandelion & burdock/lemon shandy (0,275 l)280 Fentimans herbal tonic (0,2 l)250
SALADS		newLemon pie with soft meringue (120 gr)250 newWhite chocolate ganache on raspberries (110 gr)250 newAlmond cake with cherry (120 gr)290 Meringue roulette (100 gr)230	HOT DRINKS
newPort 2.0 Salad with kamchatka crab (200 gr)580 newSalad with cod liver and battagua (210 gr)330 Salad with smoked prawns and grapefruit (190 gr)380 Salad with baked beetroot and homemade cheese (190 gr)300			Black tea - assam - earl grey220 Fruits & berries: apple, raisin, carrot, beet, papaya220 Green tea - japanese sencha - with jasmine, rose, mango - with pineapple, walnut & coconut220 Herbal tea - with briar, raspberry leaves & mint - daisy, sage & leaves of wild strawberry220 Espresso / Americano100 Cappuccino / Latte160 ▲Hot chocolate220 Ginger & lime250
SOUPS	SIDES	One oyster form New Zealand – 400 LUNCH monday - friday from 12-00 am to 4-00 pm Soup, main dish and soft drink	HOT ALCOHOLIC DRINKS
Port Sailor's Soup with shrimps, mussels, and scallops (380 gr)600 newCream-soup from Jerusalem artichoke (280 gr)380 newPea soup with cod liver (300 gr)300 newCold tomato soup / with kamchatka crab (300 gr)300 / 450 Finnish ukha (320 gr)350	Cous cous with parmesan (150 gr)250 Potato with herbs (150 gr)200 Grilled vegetables (250 gr)290		Mulled wine300 Cafe Coretto200

WI-FI PASSWORD: port2015
RESERVE: (812) 906 05 33

▲ — spicy dish
new — new on the menu

INFORMATION
For parties of six or more, we automatically add a 10% gratuity onto the bill

ATTENTION
Some of our dishes contain exotic ingredients! Please, inform your server if you have any food allergies or diet restrictions. We will do our best to adjust to your needs