

APPETIZERS

MEAT

Roast beef bruschetta	165	590
Vitello with tonnato espuma	130	690
NEW Wagyu beef tartare on marrow bone	80/254	990
Wagyu beef carpaccio with citrus ponzu	60/30	990
Beef tenderloin tartare with stracciatella and Cantabrian anchovies	178	1390
Assorted pates: chicken, chicken liver and rabbit liver served with buckwheat toasts, tomato jam, onion confit	360	860
Charcuterie board roast beef, 12-hour brisket, rabbit liver pate, lamb tongues, smoked lard	320/30	1790

FISH & SEAFOOD

Olyutor herring caviar on ice	50/58	490
Wild salmon & crab tartare with avocado	180	1490
Grilled avocado with crab and pink tomatoes	235	1390
Set of three Russian fish	500	1990
NEW Crab, shrimp and poached egg bruschetta	330	1390
Wild salmon and guacamole cream bruschetta	150	890
Olutorsk Herring forshmak served with rye croutons	150/30	590
Scallop, Shrimp and Wild Salmon Tartare with Avocado	190	1490

VEGETABLES & CHEESE

Avocado, stracciatella and pink tomatoes bruschetta	125	490
Baked eggplant and eggplant pesto with feta cream	230	690
Halkidiki and Kalamata greek olives marinated with spices and orange	150	890
Milk-cap mushrooms in sour cream with sweet cranberry	170	790
Cheese platter served with tomato and quince jams	180/100	1690
Cauliflower Carpaccio with Truffle	245	590

SALADS

MEAT

Roast beef, rocket salad and parmesan sauce	75/40	730
Steak salad with pink tomatoes, fermented cucumbers and capers	257	1590
NEW Rabbit liver salad with strawberries and blue cheese	175	790
Caesar salad with charred chicken fillet, poached egg and aged cheese	275	740
FISH		
With fried shrimp, quinoa, guacamole and tzatziki	300	890
Wild salmon «mimosa» salad with tuna espuma	213	740
Smoked eel and avocado salad	215	990
NEW Nicoise with smoked salmon, Kalamata olives and capers	285	890
Warm salad with creamy salmon	170	890
King crab and grapefruit salad	140	1490
Romano salad with tuna sauce	170	640

VEGETABLES & CHEESE

Signature green salad	195	790
Crispy eggplant salad with Baku tomatoes, cream cheese and tarragon	230	690

SOUPS

MEAT

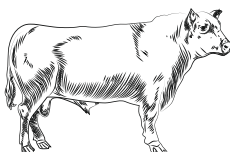
NEW Rich Russian Borscht with duck breast, apple and lingonberry	360/30	640
Veal brisket consomme with cheakpea	300/55	690
Okroshka with chicken and kvass	260	440

FISH

Signature Tom yum with seafood and straw mushrooms	350/75	890
Sturgeon and black cod fish soup with smoked broth and rasstegai pie	370/44	990

VEGETARIAN

Sweet butternut squash soup	307	470
Cream Soup with porcini mushrooms, white truffle oil and quail eggs	315	570
Beetroot soup	325	490



MEAT DISHES

GRAIN-FED BEEF STEAKS

Ribeye black angus marbled beef, 250 days grain-fed, 21 days wet-aged, Prime	350*	3790
Filet mignon black angus marbled beef, 250 days grain-fed, 14 days wet-aged, Prime	250*	2990
Strip steak black angus marbled beef, 250 days grain-fed, 21 days wet-aged, Prime	300*	2990
NEW Mironoff black angus marbled beef, 250 days grain-fed, 21 days wet-aged, Prime	400*	3690
Blade black angus marbled beef, 250 days grain-fed, 16 days wet-aged, Prime	300*	2490
NEW Vonorim black angus marbled beef, 250 days grain-fed, 16 days wet-aged, Prime	300*	2890
Skirt steak black angus marbled beef, 250 days grain-fed, 21 days wet-aged, Prime	250*	1390

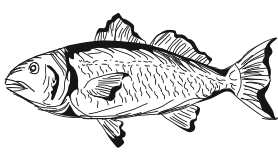
GRILL

«Black boar» pork steak	300*	1240
Yorkshire pork shish kebab signature marinade	250*	890
Turkey steak	250*	790
Whole grilled chicken with crispy crust	460/40	990
Lamb and marbled beef kebab	185/65	990
Large grill platter to share: lamb and marbled beef kebab, grilled chicken, blade steak, "Black boar" steak, Yorkshire pork shish kebab, beef ribs, turkey steak	1760*	5890

* The weight of the meat is indicated raw; please specify the desired level of doneness with your server.

HOT MEAT DISHES

Pozharsky cutlets A.N. Filin recipe	200/65	790
Honey-glazed beef ribs	400/68	1690
Beef Stroganoff with mushrooms served in rye round bread	280/300	1990
Barbecue pork ribs	300/40	990
Marbled beef cutlet with truffle mashed potatoes and beef demi-glace	130/200	990
NEW Marbled beef burger with black bun and blue cheese	350	1890
Duck Pelmeni with porcini mushrooms and truffle	205	990
Chef's burger with wheat bun with bacon and chili con carne	350	890
Pork knuckle baked with honey and garlic served with cabbage steak	750/240	1290
Duck breast marinated with lemon zest and black Kampot pepper and fried sweet potatoes	150/80	1190
Chicken Breast Schnitzel with Truffle Paste	270/70	890



FISH

FISH STEAKS

Wolf fish steak with Beurre Blanc sauce	180/86	1290
NEW Black halibut steak marinated with mint and sweet chili sauce	190	2490
Wild salmon steak	200	1990
Sturgeon steak with honey and ginger	190	2990
Black cod	190	1990
Wild salmon Wellington	270/50	1790
Large platter to share: black cod steaks, wolf fish steaks, wild salmon steaks, squid tentacles, fried tiger shrimps, crispy red mullet	915	6490

FISH & SEAFOOD HOT DISHES

Cod Fish and Chips with cuttlefish ink and spicy aioli	150/170	990
NEW Farm-Raised Catfish freshly smoked	700*	1390
Wild salmon and shrimp pelmeni served with crab bisque	255	990
Smoked whitefish fillet with broccoli and miso sauce	140/105	990
Crab cake with Parmesan foam and mashed potatoes	140/100	1790
Crispy Red Mullet	210/40	940
Seafood with grilled vegetables: scallops, squid, tiger prawns	430	2690
«Blue Cheese» mussels in a pot	600	1990
Pike cutlets with Beurre Blanc sauce	180/75	790
* The weight of the fish is indicated raw.		

PASTA, RISOTTO

NEW Fettuccine with shrimp, squid, mussels, and clams	375	1390
Seafood Risotto with saffron	300	1290
Orzo with porcini mushrooms and truffle	300	890

SAUCES

Adjika, red wine, blue cheese, tartar sauce, grill, barbeque, lemon-garlic, truffle, pesto, honey-mustard, homemade ketchup, chimichurri Beurre Blanc sauce, pomegranate	50	240
Balsamic cream	30	240
NEW Pepper sauce	25	340

FRESH SEAFOOD

LIVE WILD OYSTERS

Imperial	per 100 g	430
Romarinka		

LIVE FARMHOUSE OYSTERS

Pink Jolie	1 pc.	760
South Asian Maama	1 pc.	540

* Dear guests, please note that oysters are living organisms, and not everyone can digest the large amount of protein they contain. Protein poisoning or norovirus infection, which is often found in oysters, is possible.

LIVE SHELLFISH

Sakhalin scallop	100*	590
Pacific ocean mussels	100*	490
Sea urchin with quail egg yolk and soy sauce	100*	490
Clams (vongole)	100*	490

SHRIMP & CRAB

Tiger shrimps in wasabi sauce	260	990
Large platter of assorted shrimps served on ice with 2 sauces for 2 persons	600/90	3290
Smoked Magadan shrimps served on ice with 2 sauces for 2 persons	600/90	3290
Magadan shrimps served on ice with 2 sauces for 2 persons	600/90	3290
King crab	100*	1690

* The weight of the seafood is indicated raw.

SIDE DISHES

Baby potatoes fried with garlic	150	440
French fries	120	460
Mashed potatoes with white truffle oil and parmesan	170	440
Green asparagus	120/20	590
Grilled vegetables	295	690
Sweet potato fries	120	440
Cabbage Steak with Truffle Sauce	277	690

DESSERTS

Handmade chocolates: black truffle, salted truffle, orange truffle, coffee truffle, Baileys, date truffle sugar-free	1 pc.	130
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Mini eclair	24	150
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NEW Anna Pavlova with mango, passionfruit and vanilla ice cream	220	790
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Panna cotta with strawberries	190	740
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Honey cake with sour cream frosting and apricot marmalade	140/47	490
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Blueberry pie	140/53	580
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Sugar-free cake with caramel cream and prunes	150	790
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San Sebastian cheesecake with Namelaka cream and cherry	252	690
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Warm french apple pie with ice cream	235	540
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Strawberry pie	180	840
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Chocolate fondant with ice cream and salted caramel	180	690
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XXL eclair 31cm	155	640
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Meringue roll with fresh raspberries and pistachios	149	790
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King «Napoleon» cake	260	790
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Creamy gelato (1 scoop): vanilla, strawberry, chocolate, salted caramel	40	290
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Sorbet (1 scoop): basil, strawberry & raspberry, mango & passion fruit	40	290
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Pumpkin ice cream with candied fruits, seeds and pumpkin oil	74	290
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Fresh strawberry	100	650
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Fresh blueberry	35	360
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Fresh raspberry	35	460
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Our menu with photos of dishes



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