COLD STARTERS

Ceviche of wild sea bass with light salad and truffle oil 180 g 750 rub.
Tuna Tartare with sesame sauce and crispy grissini (with olives or anchovies) 200 g 550 rub.
Soft-salted salmon with fresh cucumber and toast 210 g 650 rub.
Salted herring with grilled potatoes 125/100 g 250 rub
Assorted spicy and salted fish 235 g 450 rub.
Jellied three kinds of meat with pickles and horseradish 260/100 g 550 rub.
Carpaccio of marble beef with pine nuts and with ice cream of Parmesan 170 g 550 rub.
Roast beef on the marmalade of prunes with a salad of tomatoes and mozzarella 230 g 500 rub.
Homemade smoked fat 150/50/50 g 400 rub.
Black sturgeon caviar with butter and lemon 50 g 3000 rub.
Red salmon aviar with butter and lemon 50 g 600 rub.
Duo of eggplant and squash caviar with bread chips and pita 145/80/65 g 250 rub.
SALADS

Salad with goat cheese, baked beets and cherry sauce 235 g 690 rub.
Salmon salad with baked potatoes and poached egg 200 g 690 rub.
Warm salad of squid 185 g 550 rub.
Caesar Salad with shrimps 280 g 790 rub.
Caesar Salad with a quail 280 g 690 rub.
Imperial Olivier with turkey and shrimp 225 g 500 rub.
Salad with smoked duck Magret, berries and raspberry sauce 115 g 450 rub.
Roast beef salad 230 g 550 rub.
Warm salad with fried venison, fresh asparagus, fern and tomatoes 165 g 690 rub.

HOT STARTERS

Shrimps Wasabi in Asian style 96/15 g 600 rub.
Black dumplings with smoked muksun and wild salmon in creamy sauce with mussels 7 p./110 g 500 rub.
Dumplings according to the old Siberian recipe 25 p./20/8 g 400 rub.
Backed eggplants with homemade matsoni 255/60 g 400 rub.

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**SOUPS**

- Classic borsch on veal brisket with pampushkas, and sour cream 400/40/80/5 g  
  300 rub.
- Fish soup with quenelles of wild salmon, muksun and pikeperch with cod liver and patty 350 g  
  650 rub.
- Soup-noodles with guinea fowl, homemade sour cream and mushroom patty 350 g  
  300 rub.
- Vegetable soup with celery chips and bruschetta with fresh tomatoes 400/10/70 g  
  400 rub.
- Tuscan soup with cepes, fresh spinach and quail eggs 380/30 g  
  450 rub.
- Duo cream soup from broccoli and cauliflower (served with salted salmon and a warm crab) 380/30 g  
  550 rub.

**MAIN DISHES**

**FISH**

- King prawns with herbs and a light salad 250 g  
  800 rub.
- Baked cod with tartare tomato 225 g  
  600 rub.
- Salmon with green crust 150/20 g  
  750 rub.
- Salmon with a salad and lime sauce 130/90 g  
  750 rub.
- Halibut steak 200/25 g  
  750 rub.
- Fish cutlet with caviar sauce 200/235 g  
  600 rub.
POULTRY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quail stuffed with wild apples and cranberry sauce 170/30/25 g</td>
<td>650 rub.</td>
</tr>
<tr>
<td>Cutlets Pozharskaya 170/150/50 g</td>
<td>500 rub.</td>
</tr>
<tr>
<td>Duck leg melted in honey with fruits and berries flambe 180/130/10 g</td>
<td>650 rub.</td>
</tr>
</tbody>
</table>

MEAT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Venison steak with vegetable roll and cranberry sauce 320 g</td>
<td>850 rub.</td>
</tr>
<tr>
<td>Ribai 100/40 g</td>
<td>750 rub.</td>
</tr>
<tr>
<td>Filet mignon 200/150/60/5 g</td>
<td>1700 rub.</td>
</tr>
<tr>
<td>Striploin 100/30 g</td>
<td>700 rub.</td>
</tr>
<tr>
<td>T-bone 100/5 g</td>
<td>700 rub.</td>
</tr>
<tr>
<td>Beef Stroganoff with cepes on a cushion of potato pancake 180/100/35 g</td>
<td>600 rub.</td>
</tr>
<tr>
<td>Beefsteak XXL with fried cepes, potato rote and spiced cranberries 270/50/50/3 g</td>
<td>600 rub.</td>
</tr>
<tr>
<td>Veal on the bone 250/230 g</td>
<td>990 rub.</td>
</tr>
<tr>
<td>Beef medallions with vegetables and cherry sauce 160/150 g</td>
<td>700 rub.</td>
</tr>
</tbody>
</table>
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**OPEN FIRE AND SMOKEHOUSE**

(35 – 40 min)

Sea bass 1 p./120/40/25 g  
700 rub.

Dorado 1 p./120/40/25 g  
700 rub.

Trout river 1 p./120/40/25 g  
700 rub.

Salmon steak in honey-mustard sauce 300 g  
800 rub.

Poultry (turkey, chicken, guinea fowl, duck) 200/60 g  
550 rub.

Meat (veal fillet, pork, brisket with interlayer) with cranberry 150/50/20 g  
550 rub.
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GRILL

BBQ

Lamb loin on the bone 200/150/50/25/7 g
Lamb 180/150/50/7 g/1 p.
Veal 180/150/50/7 g/1 p.
Beef tenderloin 180/150/50/7 g/1 p.
Cervix of a young piglet 180/150/50/7 g/1 p. g
Pork loin with home-made adjika sauce 300 g
Chicken 200/150/50/7 g/1 p.
Salmon 170/150/50/7 g/1 p.

KEBAB

Lamb with kurdyuk 170/150/50/7 g/1 p.
Beef 170/150/50/25/7 g
Chicken 180/150/50/7 g/1 p.
Turkey 160/150/50/7 g/1 p.

790 rub.
650 rub.
750 rub.
800 rub.
600 rub.
600 rub.
490 rub.
950 rub.
600 rub.
700 rub.
500 rub.
550 rub.

BBQ and Kebab served with vegetables grilled.
GARNISH

Potatoe (mashed, kebab, baked or fried from baked) 150 g 180 rub.
Spinach with pine nuts 175 g 300 rub.
Skewers of vegetables 190 g 300 rub.
Grilled vegetables 230 g 390 rub.
Grilled champignons 100/20 g 300 rub.

SAUCE

Tkemali 50 g 120 rub.
Original (spicy red) 50 g 120 rub.
Adjika 50 g 120 rub.
Horseradish 50 g 150 rub.
Tartar 50 g 100 rub.
Blue cheese 50 g 120 rub.

BAKERY

PATTIES:
with veal 30 g 50 rub.
with lamb 30 g 50 rub.
with cabbage 30 g 30 rub.
with potato and mushrooms 30 g 30 rub.
Basket of patties (with veal, lamb, cabbage and potato and mushrooms) 120 g 160 rub.
Homemade bread (with poppy seeds, sesame seeds, sunflower seeds and black) 185 g 100 rub.
DESSERT

European cheese (Parmesan, dor blu, provolone, camembert, caprino, grapes and walnuts) 150/40/30/15/10 g 700 rub.
Napoleon 185 g 300 rub.
Honey cake 130 g 250 rub.
Caramel cake 130 g 250 rub.
Pigeon milk 110 g 250 rub.
Spicy chocolate 130 g 300 rub.
The Cherry Orchard 125 g 250 rub.

Apple tart with vanilla ice cream 120 g 350 rub.
Cream Sabayon with fresh berries and mini-biscuits 130 g 320 rub.
Homemade candies (truffle, ginger-cherry and chocolate-peanut) 50 g 300 rub.

ICE CREAM

(on the choice)
Pistachio, strawberry, chocolate, vanilla, caramel 60g 200 rub.

SORBET

(on the choice)
Mango-passion fruit, lemon, raspberry-strawberry, black currant 60 g 200 rub.

BERRIES AND FRUITS

Fresh berries (raspberry, blackberries, blueberries, currants) 100 g 500 rub.
Fresh strawberries 150 g 450 rub.
Homemade jam (cherry, apricots, raspberry, strawberry, figs, walnuts) 75 g 150 rub.
Acacia honey 75 g 100 rub.
THE BEST OF GEORGIAN CUISINE

COLD STARTERS

Fresh vegetables with greens 450 g 600 rub.
Georgian vegetable salad 220 g 400 rub.
Ajapsandali 200 g 400 rub.
Phali assorted (spinach, green beans, beets, eggplant, Pepper stuffed with walnuts) 470 g 650 rub.
Satsivi of chicken 250 g 400 rub.
Gebjalia 200 g 300 rub.
Sulguni 150 g 300 rub.
Assorted Georgian cheese 400 g 700 rub.
Matsoni 200 g 200 rub.

MAIN DISHES

Kharcho 300 g 300 rub.
Chakapuli of lamb 270 g 500 rub.
Chanakhi 300 g 450 rub.
Chkmeruli 400 g 600 rub.
Mamaliga 270/80 g 250 rub.
Elardji 400 g 300 rub.
Ojakhuri of veal 350 g 550 rub.
Ojakhuri of pork 350 g 500 rub.
Kuchmachi 200 g 400 rub.
Home lobio 200 g 250 rub.
Suluguni fried in ketsi with tomatoes 200 g 250 rub.

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### KHINKALI

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef 85 g</td>
<td>60 rub.</td>
</tr>
<tr>
<td>Pork 85 g</td>
<td>60 rub.</td>
</tr>
<tr>
<td>Lamb 85 g</td>
<td>60 rub.</td>
</tr>
<tr>
<td>Veal 85 g</td>
<td>70 rub.</td>
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</tbody>
</table>

### BAKERY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Megrelian Khachapuri 630 g</td>
<td>400 rub.</td>
</tr>
<tr>
<td>Imeretian Khachapuri 600 g</td>
<td>380 rub.</td>
</tr>
<tr>
<td>Adjarian Khachapuri 350 g</td>
<td>350 rub.</td>
</tr>
<tr>
<td>Kubdari 650 g</td>
<td>400 rub.</td>
</tr>
<tr>
<td>Lobiani 630 g</td>
<td>300 rub.</td>
</tr>
<tr>
<td>Pancakes with meat 150 g</td>
<td>280 rub.</td>
</tr>
<tr>
<td>Mchadi 100 g</td>
<td>100 rub.</td>
</tr>
<tr>
<td>Chvishtari 120 g</td>
<td>150 rub.</td>
</tr>
<tr>
<td>Georgian lavash 150 g</td>
<td>100 rub.</td>
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</tbody>
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