

COLD STARTERS

<b>HUMMUS</b> Classic Hummus, based on chickpea with east spice and seasoning. Served with fresh greens and freshly baked pita	250 g	260 P
<b>ROASTBEEF</b> Delicate calf meat with vegetable caviar, toast, arugula and pickled onion	120 g	590 P
<b>BEER SNACKS PLATTER</b> Specially to beer we offer all sorts of snacks	340 g	440 P
<b>CHARCUTIER</b> Big platter of delicacies from all over the world	780 g	1900 P

SALADS

<b>CRUNCHY VEGETABLES SALAD</b> Crispy mix of Siberian vegetables. Sweet carrot, cucumber, radish and arugula, juicy leaves of Romaine lettuce with cheese sauce and croplet	125 g	190 P
<b>BAKU STYLE TOMATOES</b> Fresh tomatoes with pickled red onion and cilantro. Salad dressed with pomegranate sauce «Narsharab»	180 g	320 P
<b>PICKLED PEPPERS SALAD</b> Pepper, grilled in a wood-fired oven with thyme and garlic, with crispy arugula and cottage cheese dressed with mint basil sauce	130 g	380 P
<b>KHOROVATS SALAD WITH PICKLED CHEESE</b> Traditional Armenian salad from vegetables cooked on a charcoal grill. It is dressed with sunflower oil, fresh herbs and pickled cheese	190 g	370 P
<b>SALAD WITH SMOKED CHICKEN</b> Chicken smoked on alder chips, fresh tomatoes, sweet peach and crunchy lettuce leaves	200 g	260 P
<b>BAKED BEET SALAD</b> Combination of the spicy baked beet, sweet notes of dried apricots and an acerb dried cranberry. Seasoned with the Italian Pesto sauce, added with mild cream cheese buttercream	220 g	370 P
<b>SALAD WITH SHRIMPS AND ARUGULA</b> Excellent combination of fried srimps, arugula, fresh tomatoes and lemon oil	145 g	580 P

SOUPS

<b>MEAT OKROSHKA WITH HOMEMADE KVASS</b> Traditional Russian cold soup of meat, greens and crispy vegetables, dressed with Kvass. Served with sour cream and mustard	400 g	350 P
<b>SORREL SOUP WITH GREEN CHARD LEAVES</b> Soup stewed in a wood-fired oven is based on beef broth with green sorrel and chard leaves, green onions, and potatoes. Served with soft-boiled egg and sour cream	360 g	290 P

HOT STARTERS

<b>GRILLED CHICKEN WINGS</b> Grilled chicken wings cooked on a charcoal grill. Served with Thai sauce	250 g	350 P
<b>GRILLED SHRIMPS</b> Spicy King prawns, marinated with garlic and thyme. Grilled, served with baked lemon and fresh greens	220 g	990 P
<b>GRILLED PORK RIBS</b> Grilled pork ribs cooked on a charcoal grill. Served with Barbecue sauce	320 g	660 P
<b>CLASSIC BURGER WITH VEAL AND HONEY SAUCE</b> Classic burger with a cutlet, made of chopped veal, fried bacon, honey sauce, fried egg, French fries	500 g	650 P
<b>DIABLO BURGER</b> Classic burger with a cutlet, made of chopped veal, honey mayonnaise, spicy sauce, Cheddar cheese and French fries	420 g	650 P
<b>BURGER WITH CHICKEN</b> Burger with grilled chicken meat, beetroot salad, French fries, rich fresh cream	460 g	500 P

PIZZA

-20% OFF FOR TAKE AWAY

<b>PEPPERONI</b> Ripe tomato, bacon, paprika, smoked sausage, tomato sauce	430 g	560 P
<b>WITH MUSHROOMS AND HAM</b> Wild mushrooms, ham, cheese sauce	320 g	590 P
<b>CARBONARA</b> Bacon, fresh tomato, Mozzarella, chicken egg, Parmesan, tomato sauce	400 g	560 P
<b>WITH SHRIMPS AND BURRATA</b> Shrimps, Burrata, whipped cream, arugula	320 g	690 P
<b>VEGETERIAN, ON A RYE PASTRY</b> Great example of proper nutrition. Pizza, made on rye dough with pickled zucchini, paprika, tomato sauce, baked with Mozzarella cheese	380 g	460 P
<b>WITH PEAR AND DORBLU CHEESE</b> Dorblu cheese, cream, fresh pear	380 g	580 P
<b>CHEESE</b> Tilsiter, Parmesan, Mozzarella cheeses, fresh tomato, tomato sauce	300 g	480 P
<b>MARGHERITA</b> Mozzarella, fresh tomato, tomato sauce	350 g	460 P
<b>FOCACCIA</b> Yeast pita with sesame and olive oil	180 g	150 P
<b>FOCACCIA WITH BASIL SAUCE</b> Mint basil sauce and Parmesan cheese	200 g	230 P
<b>FOCACCIA WITH BURRATA</b> Ripe tomatoes, Burrata and olive oil	590 g	590 P

SIDE DISHES

<b>GRILLED VEGETABLES</b> Grilled vegetables with garlic butter. Served with sour cream sauce	270 g	280 P
<b>BAKED POTATOES WITH SOUR CREAM AND GREENS</b> Potatoes served with cold sour cream and green onions	300 g	220 P

MAIN DISHES

<b>LAMB SHASHLIK</b> Grilled juicy lamb on a skewer. Served with pita, crispy vegetables and tomato sauce	360 g	690 P
<b>PORK SHASHLIK</b> Grilled juicy pork on a skewer. Served with pita, crispy vegetables and tomato sauce	360 g	620 P
<b>LIVER SHASHLIK</b> Grilled calf's liver, wrapped in thin slices of kurdyuk. Served with crispy salad and sour cream sauce	360 g	480 P
<b>THE MOSCOW RING SHASHLIK</b> Thin slices of calf tenderloin in a perfect combination with kurdyuk and fragrant herbs, cooked on a charcoal grill. Served on a thin pita with a mix of fresh vegetables and tomato sauce	340 g	790 P
<b>BONE-IN CHICKEN WITH LEMON SALT</b> Grilled chicken with lemon salt combined with crispy salad and mint yoghurt	290 g	420 P
<b>RIB EYE STEAK</b> Marble meat of a young bull in one cut. Served with baked zucchini and Demi-glace sauce	for 300 g of fresh meat	1250 P
<b>LAMB LYULYA-KEBAB</b> Delicate grilled minced lamb on a skewer. Served with pita, crispy vegetables and tomato sauce	300 g	680 P
<b>GRILLED PORK NECK</b> Served on a thin pita with a mix of fresh vegetables and tomato sauce	350 g	580 P
<b>GRILLED DORADO WITH ALMOND SAUCE</b> Grilled dorado with grilled vegetables and almond sauce	300 g	980 P
<b>SQUID BROCHET</b> Squid fillet on a skewer, cooked on a charcoal grill with a salad of radish and crispy greens	195 g	560 P

DISHES FROM THE SMOKEHOUSE

<b>SMOKED PERCH</b> Perch from our own smokehouse, cooked on a Siberian apple tree chips	250 g	300 P
<b>SMOKED YENISEI STURGEON</b> Sturgeon of our own smokehouse, cooked on a Siberian apple tree chips	100 g	690 P
<b>SMOKED CHICKEN WINGS</b> Chicken wings from our own smokehouse, cooked on Siberian cherries and raspberries chips	250 g	350 P

SAUCES AND ADDITIVES

<b>VEGETABLE</b>	50 g	70 P
<b>RED AJIKA</b>	50 g	70 P
<b>SOUR CREAM SAUCE WITH GARLIC</b>	50 g	70 P
<b>KETCHUP</b>	50 g	70 P
<b>PICKLED ONION</b>	50 g	70 P

DESSERTS

<b>STRAWBERRY BAKED WITH ZABAIONE SAUCE</b> Extraordinary dessert, made in wood-fired oven. Fried juicy strawberry with cream sauce, peppermint and grated cinnamon	160 g	380 P
<b>PANNA COTTA WITH RASPBERRY COULIS</b> Variation of a classical Italian creamy dessert	100 g	170 P
<b>ICECREAM «MOVENPIK»</b>	100 g	200 P
<b>NAPOLEON</b> Favourite cake from the childhood - the crackling puff pastry and creme anglaise	150 g	250 P
<b>«PRAGUE» CAKE</b> A very chocolate dessert	140 g	200 P
<b>BIRD CHERRY («CHEREMUHA») CAKE</b> Siberian specialty: soft cake layers from bird cherry flour are soaked with syrup and interbedded by a sour cream	100 g	150 P
<b>CHOCOLATE BROWNIE</b> Traditional American dessert: thick chocolate cake in a chocolate glaze with shredded walnuts	50 g	120 P
<b>«POTATO CAKE»</b>	50 g	70 P

