

## Cold Appetizers

<b>Purple Salmon with Orange Jelly and Hash Browns</b> <i>Slightly salted salmon by special recipe. Served with orange jelly and cream cheese.</i>	220 g	550 r.
<b>Herring with Baked Potato and Red Onion</b>	250 g	450 r.
<b>Salmon Crepes</b> <i>Hot crepes filled with salmon and cream cheese.</i>	220/50 g	550 r.
<b>Assorted Cheese Platter</b> <i>Artimino, Gorgonzola, Noci, Toma, Cheese with sun-dried tomatoes. Served with honey and walnuts.</i>	500 g	1200 r.
<b>Tender Beef Tongue with Horseradish Sauce</b>	150/60 g	650 r.
<b>Beetroot Carpaccio with Honey Mustard Sauce</b>	220 g	450 r.

## Salads

<b>Chicken Caesar Salad</b> <i>Our special homemade dressing on greens with Parmesan cheese and grilled chicken.</i>	300/90 g	650 r.
<b>Tiger Shrimp Caesar Salad</b> <i>Our special homemade dressing on greens with Parmesan and Tiger shrimp.</i>	300/90 g	850 r.
<b>Greek Island Salad</b> <i>An array of fresh vegetables tossed in a tangy homemade Greek dressing. Crowned with Feta cheese.</i>	300 g	500 r.
<b>Olivier Salad with Apple, Tiger Shrimp &amp; Tobiko</b>	270 g	600 r.
<b>Olivier Salad with Apple and Beef Tongue</b>	270 g	500 r.
<b>Warm Mushroom Salad</b> <i>Fried mushrooms, mix-salad and cherry tomatoes with balsamic dressing. Served with Feta cheese.</i>	200 g	480 r.
<b>Warm Seafood Salad</b> <i>Scallops, tiger shrimps, calamari and black mussels fried in olive oil, tossed with soya sauce and lime juice. Served on Arugula leaves.</i>	250 g	920 r.
<b>Warm Beef Tongue Salad</b> <i>Roasted beef tongue, mix-salad and sesame.</i>	250 g	550 r.
<b>Russian Beetroot Salad</b> <i>Traditional Russian salad - mix of boiled vegetables, pickles and sour cabbage with oil dressing.</i>	200/20/2 g	400 r.
<b>Summer Salad</b> <i>Seasonal vegetables &amp; greens with lemon and olive oil dressing.</i>	250 g	400 r.
<b>Grilled Salad</b> <i>Char grilled tomatoes, eggplants and bell pepper with greenery.</i>	300 g	390 r.

## Hot appetizers

### **Chicken Fingers**

*Crisp seasoned breaded chicken fillet with honey mustard dipping sauce.  
Served with French fries and coleslaw.*

150/150/100 g 550 r.

### **Potato Skins**

*Baked with green onions, bacon and cheese.*

270/50 g 450 r.

### **Fried Calamari**

*Breaded calamari rings fried to perfection - light and crispy.  
Served with Tartar sauce.*

120/40/20 g 550 r.

### **Scallops with Cream Sauce**

*Served with asparagus.*

300 g 1300 r.

### **Vegetable Platter with Mozzarella Cheese**

*Fried vegetables with Pesto sauce.*

300 g 650 r.

## Soups

### **Russian Borscht**

*Served with garlic rye bread and sour cream.*

350/40/30 g 400 r.

### **Cream of Mushroom Soup**

*Champignon mushrooms, honey mushrooms and porcini mushrooms cream soup.  
Served with Pesto sauce.*

250 g 450 r.

### **French Onion Soup**

*Sautéed onions in our special broth topped with garlic crouton and melted cheese.*

250 g 350 r.

### **Seafood Soup**

*Tomato soup with calamari, shrimps, mussels, salmon and halibut.*

330 g 650 r.

### **Okroshka (Russian Cold Soup) with Whey/Kvass**

250 g 250 r.

### **Gazpacho**

250 g 380 r.

### **Pumpkin Cream Soup**

*Vegetable broth.*

250 g 250 r.

### **Homemade Chicken Noodle Soup**

*Thick chicken broth with homemade noodle and egg.*

250 g 280 r.

## Main Course

### *Fillet Mignon with Chianti Sauce*

*Tender and delicious. Served with grilled zucchini, bell pepper and mushrooms. Medium rare is recommended.*

170/180/50 g 1600 r.

### *New York Steak*

*Premium steak, hand cut and trimmed to perfection. Served with Primavera vegetables and sautéed mushrooms. Medium rare is recommended.*

170/200 g 1600 r.

### *Rib Eye Steak with Grilled Vegetables*

*Juicy and flavor. Served with grilled zucchini, bell pepper and champignon mushrooms. Medium rare is recommended.*

260/80 g 1700 r.

### *Ligurian Beefsteak*

*Juicy beefsteak with baked potato, cherry tomatoes, asparagus and champignon mushrooms. Served with Porto and Tartar sauce.*

170/220/80 g 900 r.

### *Chicken with Bacon and Capers*

*Grilled chicken. Served with mashed potato and nutty sauce.*

300/240/30 g 850 r.

### *Chicken Fillet with Vegetables and Pesto Sauce*

300 g 680 r.

### *Chicken Roll with Mushrooms and Pine Nuts*

360 g 650 r.

### *Chicken Quesadilla*

*Chicken fillet cooked with BBQ sauce and Cheddar. Served with sour cream, salsa and guacamole zesty sauce.*

430/120/150 g 800 r.

### *Steak Quesadilla*

*Marinated beef, baked pepper and Cheddar. Served with sour cream, salsa and guacamole zesty sauce.*

420/120/150 g 1100 r.

### *Clubhouse Sandwich*

*The classic club with ham, bacon, chicken fillet, lettuce, tomato and mayonnaise. Served with French fries.*

450/150/50 g 700 r.

### *Canadian Burger*

*A bountiful beef patty topped with sautéed mushrooms, bacon, tomato, salad, mayonnaise and melted cheese Served with French fries.*

380/150/50 g 800 r.

## Fish and Seafood Selection

### *Halibut Fillet with Bisk Sauce*

*Baked and served with fried champignons, zucchini, artichokes and baby carrots.*

170/100/60 g 1000 r.

### *Halibut Fillet with Hollandaise Sauce*

*Baked and served with fried vegetables (broccoli, cauliflower, baby carrots) and Tobiko.*

170/120/100 g 1000 r.

### *Salmon Fillet*

*Grilled salmon fillet served with mashed potato, spinach and mushroom sauce.*

180/180/60 g 1300 r.

### *Shrimps on the Barbi*

*Tossed with herb butter. Served with French fries.*

200/150/50 g 1200 r.

### *Dorado in Cream Wine Sauce*

*Grilled and seared with vegetables, cherry tomatoes and arugula.*

300/60 g 1000 r.

## Sides

### *Steamed Rice*

120 g 150 r.

### *French Fries / Mashed Potato*

150 g 200 r.

### *Grilled Vegetables / Steamed Vegetables*

*Bell pepper, eggplant, zucchini, cherry tomatoes, champignons, baby carrots and Porto sauce.*

250 g 350 r.

### *Garlic Toast*

*Made of black bread.*

160 g 150 r.

## Pasta

### *Fettuccine Carbonara*

350 g 580 r.

### *Spaghetti Bolognese*

350 g 500 r.

### *Tagliatelle with Seafood*

*Scallops, shrimps, calamari and mussels in tomato sauce.*

370 g 650 r.

### *Tortellini with Shrimps*

*Tiger shrimps in tomato sauce. Homemade pasta.*

300 g 550 r.

### *Tortellini with Salmon*

*Salmon in cream sauce. Homemade pasta.*

300 g 500 r.

### *Ravioli with Cheese and Spinach*

*Homemade ravioli with Cremette cheese and spinach in tomato sauce.*

330 g 500 r.

## Homemade Perogies

- |                       |          |        |
|-----------------------|----------|--------|
| - With cottage cheese | 200/50 g | 350 r. |
| - With cabbage        | 200/50 g | 300 r. |
| - With potatoes       | 200/50 g | 300 r. |

*Served with sour cream.*

## Italian Pizza

- |  |       |        |
|--|-------|--------|
| <b>Pepperoni</b><br><i>Pepperoni, arugula, cheese, zesty sauce.</i>                    | 480 g | 650 r. |
| <b>Ai Funghi</b><br><i>Mushrooms, cheese, zesty sauce.</i>                             | 420 g | 650 r. |
| <b>Ai Formaggio</b><br><i>Mozzarella, Gouda, Parmesan cheese, zesty sauce.</i>         | 460 g | 600 r. |
| <b>Margarita</b><br><i>Tomato sauce, Mozzarella cheese, basil.</i>                     | 380 g | 500 r. |
| <b>Marinara</b><br><i>Shrimps, scallops, calamari, zesty sauce, Mozzarella cheese.</i> | 480 g | 850 r. |
| <b>Prosciutto</b><br><i>Italian ham, Mozzarella cheese, zesty sauce.</i>               | 450 g | 950 r. |

## Charcoaled and Tandoor Entrees

### ***Shashliks (BBQ)***

- Chicken Fillet	220/50/30 g	400 r.
- Chicken Thigh	250/50/30g	400 r.
- Pork	250/50/30 g	450 r.
- Lamb	200/50/30 g	750 r.
- Rack lamb	250/50/30 g	850 r.

*Served with adjika sauce and lavash.*

### ***- Assorted Shashlik Platter***

*Lamb fillet, pork neck, chicken wings, chicken fillet, luleh-kebab mix, salmon fillet, potato in tandoor.*

**1550/50/60 g 3500 r.**

### ***Luleh-Kebab***

- Lamb	200/20/50/20 g	520 r.
- Veal	200/20/50/20 g	450 r.
- Chicken	200/20/50/20 g	400 r.
- Assorted Luleh-Kebab Platter	260 /100 g	780 r.

*Chicken, lamb, veal*

### ***Tandoored | Steamed Salmon***

**170/50/50 g 850 r.**

### ***Sea Bass in Tandoor***

**250/50/30 g 930 r.**

### ***Dorado in Tandoor***

**300/50/30 g 980 r.**

*Served with lavash, red onions and pomegranate sauce.*

## Charcoaled Vegetables

### ***Charcoaled Vegetables***

*Eggplants, zucchini, sweet pepper, tomatoes and mushrooms.*

**180/30 g 350 r.**

### ***Potato in Tandoor***

**170/50/30 g 200 r.**

## Desserts

<b>Ice Cream</b>	150 g	250 r.
<i>Vanilla, Chocolate, Strawberry.</i>		
<b>Classic Cheesecake</b>	150 g	370 r.
<b>Carrot Cake</b>	200 g	400 r.
<i>Traditional - with layers of cream cheese and chopped nuts.</i>		
<b>Napoleon Cake</b>	130 g	280 r.
<b>Maple and Blackberry Cake</b>	180 g	300 r.
<i>Biscuit cake with layers of blackberry jam and cheese cream.</i>		
<b>Tirolese Cake</b>	200 g	300 r.
<i>Tender Australian biscuit with berry jelly. Served with a scoop of ice cream and jam.</i>		
<b>Chocolate Temptation</b>	180 g	280 r.
<i>Chocolate biscuit nourished with sour cream and chocolate cream.</i>		
<b>Coconut Paradise</b>	160 g	350 r.
<i>Macaroon with tender milk mousse and coconut filling.</i>		
<b>Apple Pie</b>	250 g	400 r.
<i>Fresh apples and walnut pie. Served with caramel and ice cream.</i>		
<b>Turtle Torte</b>	250 g	400 r.
<i>Biscuit nourished with sour cream and cooked sweet condensed milk and covered with chocolate glazing.</i>		
<b>Cannoli with Cream and Strawberry Sauce</b>	170/35 g	350 r.
<i>Traditional Sicilian dessert with peach cream.</i>		
<b>Apple Strudel with Pine Nuts</b>	200 g	380 r.
<i>Served with a scoop of ice cream and passion fruit puree.</i>		
<b>Three Chocolates Torte</b>	180 g	350 r.
<i>Biscuit with Anglaise cream and airy mousse with three kinds of chocolate.</i>		
<b>Honey&amp;Caramel Dessert</b>	160/30 g	300 r.
<i>With cheese mousse and salty caramel.</i>		
<b>Meringues with Milk Chocolate</b>	110 g	300 r.
<b>Ladyfingers Torte</b>	175 g	280 r.
<i>Traditional dessert made of éclair and sour cream.</i>		
<b>Homemade Yogurt with Fresh Berries</b>	200 ml	300 r.

## Summer Beverage

<b>Fruit Drink</b>	250 ml	90 r.
<b>Dried fruit Drink</b>	250 ml	40 r.
<b>Lemonade</b>	250 ml	90 r.