

## APPETIZERS

Baked pepper hummus.....	540 ₺
Homemade vegetable salad with sour cream & egg.....	490 ₺
Baked Camembert with potato and sour cream.....	650 ₺
Camembert baked in stove.....	970 ₺
Green salad.....	750 ₺
Tomatoes and red onions.....	450 ₺
Beef tenderloin carpaccio.....	820 ₺
Olivier salad with salted salmon.....	790 ₺
Aubergine spread with flatbread.....	620 ₺
Pike caviar with crisp toast.....	940 ₺
Porcini mushrooms with Parmesan mousse.....	<b>NEW</b> 630 ₺
Salad with crab and avocado.....	1250 ₺
Lightly salted salmon tartar.....	790 ₺
Grilled Halloumi cheese with sun-dried tomatoes.....	650 ₺
Assorted aged cheeses with honey and nuts.....	1150 ₺
Barrel herring with pickled onion.....	650 ₺
Vitello tonnato.....	<b>NEW</b> 680 ₺
Assorted homemade young cheeses.....	3000 ₺
Chicken liver pate with pumpkin jam.....	<b>NEW</b> 480 ₺
Baked Cacciotta.....	<b>NEW</b> 650 ₺
Hot smoked salmon terrine.....	<b>NEW</b> 460 ₺

## FOCACCIA & BRUSCHETTA

Focaccia with Burrata and tomatoes.....	750 ₺
Focaccia with Mozzarella, tomatoes & rocket salad.....	620 ₺
Focaccia with Stracciatella and pistachios.....	520 ₺
Focaccia with hot smoked salmon terrine.....	<b>NEW</b> 630 ₺
Focaccia with roasted beef, bean & tuna paste.....	860 ₺
Focaccia with beef tataki.....	910 ₺
Bruschetta with Tambovskiy Style ham.....	550 ₺
Bruschetta with Kamchatky crab.....	1400 ₺
Bruschetta with roast beef.....	710 ₺
Bruschetta with Stracciatella & salted salmon.....	780 ₺

## HOMEMADE PASTA

Spaghetti Bolognese.....	580 ₺
Spaghetti with veal and pepper jam.....	750 ₺
Spaghetti with mortadella and truffle.....	<b>NEW</b> 950 ₺
Spaghetti with Kamchatky crab.....	1450 ₺
Potato gnocchi with stewed duck.....	690 ₺
Pappardelle with salmon and oyster sauce.....	820 ₺
Pappardelle with Stracciatella.....	550 ₺
Pappardelle with porcini mushrooms.....	<b>NEW</b> 620 ₺
Pappardelle with spinach & shrimp.....	990 ₺
Prawn ravioli with pesto sauce.....	860 ₺

## PIZZA FROM WOOD STOVE

Margherita.....	580 ₺
Pepperoni.....	680 ₺
Bolognese.....	<b>NEW</b> 680 ₺
Four cheeses.....	790 ₺
With Tambovskiy Style ham.....	870 ₺
With Stracciatella and mortadella.....	890 ₺
With turkey ham and mushrooms.....	760 ₺
With mushroom and truffle oil.....	730 ₺
With Gorgonzola and pear.....	820 ₺
With salmon and pesto.....	1200 ₺
With chorizo and homemade cheese.....	<b>NEW</b> 910 ₺

## SOUPS

Chicken noodle soup.....	390 ₺
Cheese soup with bacon and broccoli.....	490 ₺
Pumpkin soup with Ricotta and crab.....	<b>NEW</b> 630 ₺
Beef borsch.....	520 ₺
Tomato soup with shrimp, Stracciatella and basi.....	580 ₺



## CHEESES FROM OUR FACTORY

Mozzarella (pouch).....	350 ₺
Burrata (pouch).....	390 ₺
Ricotta (100gr).....	150 ₺
Stracciatella (100gr).....	180 ₺
Scamorza (100gr).....	210 ₺
Smoked Scamorza (100gr).....	210 ₺

## FROM CURD AND EGGS

Thick Ricotta cheese pancakes with sour cream & jam.....	390 ₺
Cottage cheese dumplings with sour cream.....	350 ₺
Omelet / Fried eggs with 3 eggs	
- with Tambovskiy Style ham and tomatoes.....	560 ₺
- with Mozzarella, spinach and bell paper.....	460 ₺
- with bacon, tomatoes and onion.....	460 ₺
Shakshouka with brynza.....	510 ₺

## SALADS WITH OUR CHEESES

Ricotta and raspberry.....	790 ₺
Mozzarella with baked vegetables.....	520 ₺
With baked pumpkin and Mozzarella.....	<b>NEW</b> 490 ₺
Burrata with the baked pepper with tomatoes.....	710 ₺
Stracciatella with rocket salad and tomatoes.....	780 ₺
Tomatoes & cucumber with Brynza cheese (Greek salad).....	730 ₺
Beetroot with goat cheese.....	680 ₺
Tomatoes with avocado and spinach mousse with Stracciatella.....	760 ₺
With Halloumi.....	780 ₺
Shrimps with avocado and Mozzarella.....	910 ₺

## DISHES FROM FRIED PAN

Champignon with garlic and parsley.....	390 ₺
Potatoes with chicken liver.....	490 ₺
Beef stroganoff with potatoes.....	1180 ₺
Turkey ragout with sour cream and vegetable.....	960 ₺
Northern shrimps fried with garlic & parsley.....	1250 ₺
Baked vegetables with homemade cheese.....	890 ₺
Scallops fried with garlic & parsley.....	1450 ₺
Whitefish in wine sauce.....	1250 ₺

## MAIN COURSES

Thick chicken pancakes with mushroom sauce.....	620 ₺
Turkey cutlets with mashed potatoes.....	570 ₺
Polenta with beef, Stracciatella and smoked Scamorza.....	710 ₺
Pike cutlets with spinach.....	810 ₺
Buckwheat with duck and green onion.....	640 ₺
Teriyaki salmon with cucumber salad.....	1250 ₺
Chicken with fried vegetables.....	<b>NEW</b> 1060 ₺
Eggplant Parmigiano.....	610 ₺
Veal cheeks with mashed potatoes.....	1050 ₺
Pork ribs with barbeque sauce.....	870 ₺
Venison dumplings.....	860 ₺
Halibut with mashed potatoes and Parmesan.....	990 ₺

## ON OPEN FIRE

Chicken skewers.....	720 ₺
Pork skewers.....	780 ₺
Lamb lyulya kebab.....	750 ₺
Chicken lyulya kebab.....	660 ₺
Commander squid.....	960 ₺
Grilled sterlet (price for 100 gr).....	680 ₺
Trout with grilled zucchini (price for 100gr).....	410 ₺
Lamb ribs (price for 100gr).....	650 ₺
Rib Eye steak (price for 100gr).....	790 ₺
Fillet-mignon medallion.....	1270 ₺

## SIDE DISHES

Grilled vegetables.....	450 ₺
Parmesan broccoli.....	490 ₺
Baked pumpkin with cherry tomatoes.....	<b>NEW</b> 440 ₺
Fried potatoes with onions.....	250 ₺
Mashed potatoes.....	250 ₺
Spinach.....	450 ₺

## DESSERTS

San sebastian cheesecake with berry sauce.....	490 ₺
Mango-passion fruit cheesecake.....	590 ₺
Sour cream apples pie.....	<b>NEW</b> 460 ₺
Chocolate fondant with baked milk ice cream.....	480 ₺
Honey cake with salted caramel and hazelnuts.....	460 ₺
Vanilla panna cotta with strawberry.....	490 ₺
Cream from cottage cheese with praline & raspberry.....	550 ₺
Fresh blueberry pie.....	710 ₺
Lemon pie with italian merengue.....	380 ₺
Black Forest cake.....	<b>NEW</b> 520 ₺
Fresh strawberry pie.....	600 ₺
Pigeon milk cake.....	460 ₺
Cake Kyiv.....	490 ₺
Banana brownie.....	580 ₺
Ricotta Tiramisu.....	430 ₺
Napoleon.....	490 ₺
Ice cream scoop in assortment.....	200 ₺
Mango sorbet scoop.....	200 ₺
Cheesecake with cottage cheese / with lingonberry / with pear.....	220 ₺ / 270 ₺ / 270 ₺

## DRAFT BEER

Spaten Hell.....	300 ml / 500 ml.....	400 ₺ / 650 ₺
Hoegaarden.....	300 ml / 500 ml.....	400 ₺ / 650 ₺

## BOTTLED BEER

Abbe Brune.....	330 ml.....	500 ₺
Abbe Blonde.....	330 ml.....	500 ₺
El Capulco.....	400 ml.....	480 ₺
Stella Artois N/A.....	400 ml.....	430 ₺

## WATER & SODA

San Benedetto Naturale / Frizzante.....	250 ml / 750 ml.....	450 ₺ / 750 ₺
Pearl of Baikal / Baikal Reserve.....	250 ml / 530 ml.....	330 ₺ / 450 ₺
Rich Cola / Rich Cola Zero.....	330 ml.....	290 ₺
Rich Indian Tonic / Rich Bitter Lemon.....	330 ml.....	270 ₺
Red Bull Energy drink / Tropical edition / Sugar Free.....	250 ml.....	350 ₺

## HOMEMADE FRUIT DRINKS

Cranberry.....	200 ml / 500 ml / 1 L.....	220 ₺ / 450 ₺ / 760 ₺
Black currant.....	200 ml / 500 ml / 1 L.....	220 ₺ / 450 ₺ / 760 ₺

## FRESH JUICES

Orange.....	300 ml.....	490 ₺
Grapefruit.....	300 ml.....	550 ₺
Apple / Celery / Carrot.....	300 ml.....	450 ₺
Pineapple.....	300 ml.....	750 ₺
Pomegranate.....	300 ml.....	950 ₺

## JUICES

Orange / Cherry / Apple / Pineapple / Peach / Tomato.....	200 ml.....	240 ₺
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## MILKSHAKES

Oreo & Creme brulee.....	300 ml.....	590 ₺
Bubble gum.....	300 ml.....	590 ₺
Coffee & Salt caramel.....	300 ml.....	590 ₺

## LEMONADES

Thai Mango.....	300 ml / 1 L.....	550 ₺ / 1650 ₺
Tarragon - Lemongrass.....	300 ml / 1 L.....	550 ₺ / 1650 ₺
Raspberry - Passionfruit.....	300 ml / 1 L.....	580 ₺ / 1750 ₺
Citrus.....	300 ml / 1 L.....	580 ₺ / 1750 ₺
Mohitino.....	300 ml / 1 L.....	500 ₺ / 1550 ₺

## WARMING DRINKS

Mulled red wine.....	350 ml.....	700 ₺
Mulled white wine.....	350 ml.....	700 ₺
Orange grog with gin.....	350 ml.....	700 ₺
Cherry sblten with rum.....	350 ml.....	700 ₺
Non-alcoholic mulled wine.....	350 ml.....	700 ₺

## FRUIT & BERRIES TEA

Ginger.....	600 ml.....	580 ₺
Berry.....	600 ml.....	580 ₺
Raspberry - Ginger.....	600 ml.....	580 ₺
Sea buckthorn - Passionfruit.....	600 ml.....	580 ₺
Mango - Passion Fruit.....	600 ml.....	580 ₺
Apple - Strawberry.....	600 ml.....	580 ₺

## DETOX

Grapefruit & Celery.....	300 ml.....	450 ₺
Mango & Banana.....	300 ml.....	450 ₺
Berries & Coconut & Honey.....	300 ml.....	450 ₺

## TEA

Assam.....	600 ml.....	450 ₺
Earl Grey.....	600 ml.....	450 ₺
Herbal tea.....	600 ml.....	450 ₺
PU-erh tea (Shu).....	600 ml.....	450 ₺
Te Guan Yin.....	600 ml.....	450 ₺
Rooibos.....	600 ml.....	450 ₺
Sencha.....	600 ml.....	450 ₺
Moli Hua (Green Jasmine).....	600 ml.....	450 ₺
Niai Xiang (Milk Oolong).....	600 ml.....	450 ₺
Ku Qiao (Buckwheat tea).....	600 ml.....	450 ₺
Additives (linden, thyme, chamomile).....	5g.....	75 ₺

## COFFEE

Americano.....	270 ml.....	270 ₺
Espresso.....	40 ml.....	190 ₺
Macchiato.....	80 ml.....	220 ₺
Doppio.....	80 ml.....	290 ₺
Cappuccino.....	300 ml.....	330 ₺
Flat White.....	200 ml.....	390 ₺
Latte.....	350 ml.....	360 ₺
Raf-coffee.....	350 ml.....	390 ₺
Raf with halva.....	350 ml.....	400 ₺
Ice-coffee.....	300 ml.....	350 ₺
Cocoa.....	300 ml.....	350 ₺

\*We can prepare any coffee using alternative milk:

Almond / Banana / Coconut..... + 70 ₺

## COFFEE & ALCO

Irish coffee.....	180 ml.....	500 ₺
Creamy coffee.....	180 ml.....	500 ₺

IF YOU ARE ALLERGIC TO CERTAIN FOODSTUFFS, LET YOUR WAITER KNOW.  
This product is on advertising material. The price list is located on the information stand of the consumer.  
All prices are in Rubles 15/03/24