

Raw bar

The waiter will tell you about the assortment available

Oyster Imperial	1 pc	690
Oyster White Pearl	1 pc	910
Oyster Fin de Claire	1 pc	910
Oyster Shigoku	1 pc	820
Oyster Pink Jolie	1 pc	820
Oyster Moana	1 pc	910
Oyster Dark Murotsu	1 pc	820
Oyster Dibba Bay	1 pc	890
Oyster Casablanca	1 pc	890
Oyster Marrakech	1 pc	820
Oyster Gallagher	1 pc	930
Oyster Gilardo	1 pc	930
Sea urchin	1 pc	450
Sakhalin scallop	1 pc	1300

Pure taste

Langoustine fried / boiled on ice	100 g	1200
Live Kamchatka crab steamed	100 g	1850
Phalanx of Kamchatka crab gratinated with Paris butter / steamed	100 g	1600
Whole dorado / fillet baked / grilled / steamed	100 g	650
Whole sea bass / fillet baked / grilled / steamed	100 g	650
Chilled salmon steak	100 g	1390

*price per 100 g of raw product

Tartare

*Served by a waiter at your table

Argentine shrimp	1290
Murmansk salmon	1290
Yellowfin tuna	1290
Sakhalin scallop	1790
Sea bass	1290
Tartare trio salmon, shrimp, tuna, sea urchin roe	1990

Siberia

Caviar

Served with cucumber, sour cream, egg, onion and potato pancake

Chum salmon	2500
Pike	2300
Sturgeon	7600
Frozen sliced sterlet onion, soy sauce, sitronet sauce, salt and black pepper	1500
Frozen sliced muksun onion, soy sauce, sitronet sauce, salt and black pepper	1100
Sosvinskaya herring baked peppers, capers, Yalta onions, fried potatoes	1490
Sugudai from muksun yalta onion, soaked cranberries the legendary dish has been on the menu since 2002	1390
Smoked omul / red salmon / muksun	990
White milk mushrooms aromatic oil / sour cream	790

Cold appetizers

Sashimi of scallop scallop, ponzu sauce	1390
Sashimi of chilled salmon	1900
Crudo of sea bass sea bass, mandarin, lime, yuzu	1190
Smoked caviar pike, halibut, coho, sour cream and Yalta onion	1300
Murmansk cod pâté	1290
Salmon gravlax baked beets, lingonberries, sour cream sauce and dill cream	1350
Cheese platter	2600
Langoustine carpaccio sauce Som Tam	2100

Salads

Niçoise tuna, olives, green beans, potatoes	1590
Mimoza smoked salmon, sea urchin caviar	1590
Seared salmon sour cream sauce, lightly salted cucumber and coho salmon caviar	1390
Kamchatka crab avocado, orange, cucumber, dill mayo, shiso sauce	1780
Warm salad seafood, zucchini, bell pepper, cucumber, tomato, pesto sauce the legendary dish has been on the menu since 2002	2250
Olivier sakhalin scallop, smoked salmon	2200
Dressed Herring sosvinskaya herring, quail egg, black caviar, dill mayo	1490
Crab Cobb Salad	1740
Vegetables tomatoes, cucumbers, bell peppers, Yalta onions, pomegranate seeds, radish dressing of your choice: aromatic oil/olive oil/sour cream	950
Green lettuce, fresh peas, asparagus, cucumber, zucchini	1250

Hot appetizers

Mussels creamy sauce with white wine, saffron aioli sauce, ciabatta	1790
Shrimp Pil-Pil olive oil, chili pepper, garlic, lemon, ciabatta	990
Dumplings with Kamchatka crab celery cream, champagne sauce	1420
Pike Dumplings with Caviar and Smoked Sour Cream caviar, smoked sour cream	1390
Julienne with Kamchatka crab creamy sauce with porcini mushrooms	2900
Risotto with salmon and spinach parmesan, pâte de truffe	1550
Crab Risotto	1650
Seafood saute langoustine, shrimp, mussels	2490
Seafood Paella langoustine, shrimp, mussels, marinated cherry tomatoes	2090

Soups

Sea-ocean signature soup	2500
Fish soup with northern fish halibut, muksun, cod, potato pie with onion confit the legendary dish has been on the menu since 2002	1850
Fish Solyanka	2100
Onion Soup with Scallop scallop, cheese with truffle	1790

Hot dishes

Octopus vierge sauce	100 g	2290
Kamchatka Crab Leg cream sauce with white wine, mussels and caviar		2900
Open cabbage rolls with Kamchatka crab crab meat, smoked sour cream, porcini mushroom sauce		2410
Muksun fillet wakame seaweed, almonds, beurre noisette with onion confit, burnt romano		1390
Halibut fillet olives, asparagus, Azerbaijani tomatoes		1690
Yellowfin tuna steak fresh peas, asparagus, orange dressing		2100
Pike cutlets potato cream with pike caviar, sour cream sauce and lightly salted cucumber		1190
Pasta with Sea Urchins saffron sauce		2250
Pasta with Crab		1650
Seafood Spaghetti		1790

Dishes without fish

Salad with roast beef gruzdi, potatoes, marinated radish	1590
Vitello Tonnato tuna sauce, sun-dried tomatoes	1490
Beef tartare olives, capers, worcestershire, mustard	1490
Beef mignon demiglass sauce	1890
Duck confi duck leg, ptitim, sun-dried tomatoes, cherry	1980
Spinach Dumplings with Mushrooms nut sauce, sesame seeds	990

Side dishes

Fresh asparagus	900
Mashed potatoes Dressing to choose from: truffle / parmesan / parsley, pike roe and sour cream	450
Fried Potatoes with Pesto	450
Sweet potato fries with guacamole and parmesan	550
Cauliflower with nut sauce	690
Fresh Broccoli	690

Desserts

Honeycake	590
Pavlova cream of young cheese with lime, cranberries, cherry compote with vanilla	850
Chocolate flan	680
Cheesecake berry sorbet	750
Crepe Suzette pancakes with orange liquor and ice cream	1460
Cheese Ice Cream with Berries	890
Truffle handmade candy	1 pc 250
Ice cream / sorbet	250

loyalty
program



delivery

