

COLD STARTERS

QUICK PICKLED/SALTED CUCUMBERS (100 g) 250 ₺

VEAL LIVER PATE WITH CRISPY TOASTS 420 ₺

HERRING FORSHMAK WITH RYE BREAD AND APPLE 430 ₺

PACIFIC HERRING WITH WARM FRIED POTATOES 450 ₺

SMOKED WHITE BACON WITH RUSSIAN BORODINSKY BREAD..... 490 ₺

COLD APPETISER OF THREE TYPES OF MEAT (BEEF TONGUE, COLD BOILED PORK, ROAST BEEF)..... 590 ₺

PICKLED PORCINI MUSHROOMS..... 690 ₺

PRIME BEEF TARTARE WITH MUSTARD DRESSING 750 ₺

— WITH BLACK TRUFFLE 1090 ₺

VITELLO TONNATO 850 ₺

THIN SLICED YOUNG VEAL WITH TUNA SAUCE

HOMEMADE MOZZARELLA WITH SEASONAL TOMATOES 890 ₺

SALMON AND AVOCADO TARTARE..... 890 ₺

TUNA TARTARE WITH AVOCADO..... 1090 ₺

ASSORTED DRY-CURED SAUSAGES..... 1690 ₺

BURRATA WITH RED TOMATOES 1590 ₺

ASSORTED CHEESE..... 1990 ₺

VEAL CARPACCIO WITH BLACK TRUFFLE AND PARMESAN 1090 ₺	RED TOMATOES CARPACCIO 950 ₺	PRIME BEEF CARPACCIO WITH ARUGULA AND PARMESAN 890 ₺
--	---------------------------------	---

SALADS

RUSSIAN SALAD WITH BEEF 450 ₺

HOMEMADE SALAD FROM TOMATOES, CUCUMBERS AND GREENS 490 ₺

SALAD WITH CRISPY EGGPLANTS..... 590 ₺

“RIBEYE” GREEN SALAD 590 ₺

— WITH CRAB AND SHRIMPS..... 960 ₺

SALAD WITH SHRIMPS, AVOCADO AND ZUCCHINI 650 ₺

CAESAR SALAD WITH CHICKEN 690 ₺

— WITH SHRIMPS 790 ₺

GREEK SALAD..... 690 ₺

LETTUCE WITH PEAR, AVOCADO AND GOAT CHEESE 790 ₺

GREEN SALAD WITH SHRIMPS AND SQUID ... 890 ₺

ROAST BEEF WITH LETTUCE, CELERY AND HONEY MUSTARD DRESSING 950 ₺

SALAD WITH COD LIVER 1090 ₺

WARM SALMON SALAD 1190 ₺

NICOISE SALAD 1290 ₺

SALAD WITH KAMCHATKA CRAB AND AVOCADO 1890 ₺

SOUPS

1 PORTION / 1/2
HOMEMADE CHICKEN SOUP 290/170 ₺

SORREL SOUP 290/170 ₺

SOUP WITH FOREST MUSHROOMS 380/230 ₺

PEA SOUP WITH SMOKED MEAT..... 390/240 ₺

SMOKED PUMPKIN SOUP WITH PEAR..... 390/240 ₺

— WITH CRAB 490/320 ₺

COLD BORSCH 390 ₺

1 PORTION / 1/2
COLD RUSSIAN SOUP “OKROSHKA” ON KVASS / ON KEFIR 390 ₺

RUSSIAN CABBAGE SOUP WITH PORCINI MUSHROOMS STORED FOR 24 HOURS... 390/240 ₺

HOME-STYLE SOLYANKA WITH SMOKED MEAT 390/240 ₺

CREAMY SOUP WITH NORWEGIAN SALMON..... 470/290 ₺

“RIBEYE” BORSCH 490/320 ₺

BREAD BASKET 190 ₺

STEAKS

BLACK ANGUS BEEF, 18 MONTHS, GRAIN FED (200 DAYS)

PRIME STEAKS

FILET MIGNON180/250 g 3290/3790 ₺

14 DAY WET AGED

NY STRIPLOIN350/500 g 2390/2990 ₺

21 DAY WET AGED

RIBEYE.....350/500 g 3690/4190 ₺

21 DAY WET AGED

CHOICE STEAKS

FILET MIGNON180/250 g 2890/3590 ₺

14 DAY WET AGED

NY STRIPLOIN350/500 g 2190/2790 ₺

21 DAY WET AGED

RIBEYE.....350/500 g 3190/3990 ₺

21 DAY WET AGED

PREMIUM

DRY-AGED BEEF

— 300/500 g —

RIBEYE..... 4590/5490 ₺

STEAKS ON THE BONE

(21 DAY WET AGED)

— 100 g —

STRIPLOIN..... 890 ₺

SHORTLOIN..... 890 ₺

TOMAHAWK STEAK..... 1090 ₺

RIBEYE 1090 ₺

PLATING YOUR STEAK WITH 24K GOLD LEAF 2500 ₺

DEGREES OF STEAK DONENESS

BLUE, 36–39 °C

RARE, 40–42 °C

MEDIUM RARE, 45–47 °C

MEDIUM, 50–53 °C

MEDIUM WELL, 56–60 °C

WELL DONE, 63–66 °C

SAUCES FOR MEAT

50 g

BBQ90 ₺

NY90 ₺

PEPPER.....120 ₺

MUSHROOM160 ₺

BERRY SAUCE 180 ₺

TRUFFLE 180 ₺

BUTTER FOR STEAKS

15 g

GORGONZOLA80 ₺

GARLIC AND HERBS80 ₺

TRUFFLE.....80 ₺

CHIPOTLE AND LIME.....80 ₺

MUSHROOM80 ₺

HOT STARTERS

GRILLED GREEN CORN 350 ₺

JULIENNE WITH CHICKEN AND MUSHROOMS 390 ₺

— WITH SEAFOOD 550 ₺

CAULIFLOWER WITH PARMESAN 420 ₺

BBQ CHICKEN WINGS 550 ₺

CRISPY PATTIES WITH BEEF TAILS..... 590 ₺

TOAST WITH SMOKED COD 690 ₺

ASSORTED FARM SAUSAGES 750 ₺

BONE MARROW WITH RUSSIAN BORODINSKY BREAD 790 ₺

GRILLED AVOCADO DRESSED WITH TOMATO SALSA 850 ₺

BBQ PORK RIBS WITH COLE SLAW SALAD... 850 ₺

CHEF’S SALTED SALMON WITH ZUCCHINI FRITTERS 890 ₺

BAKED EGGPLANT WITH CRAB 1290 ₺

BURGERS

MINI BURGERS

790 ₺

“RIBEYE” BURGER

890 ₺

BEEF BRISKET BURGER

950 ₺

HOT MEAT DISHES

CHICKEN BREAST WITH TOMATO SAUCE 590 ₺

HOME-STYLE BEEF PATTIES WITH MASHED POTATOES 650 ₺

VEAL LIVER WITH FRIED ONION 690 ₺

PORK STEAK WITH FRENCH FRIES AND TRUFFLE SALT 750 ₺

POZHARSKIE CUTLETS WITH MASHED POTATOES AND MUSHROOM SAUCE..... 750 ₺

BAKED TURKEY LEG..... 790 ₺

TURKEY CUTLETS WITH MASHED POTATOES..... 790 ₺

BAKED FARM CHICKEN WITH IDAHO POTATOES 850 ₺

VEAL CHEEKS 890 ₺

RABBIT STEW 890 ₺

BEEF STROGANOFF “RIBEYE” 950 ₺

CHOPPED MARBLED BEEF STEAK 990 ₺

FARM DUCK BAKED IN HONEY GLAZE 1390 ₺

RACK OF LAMB 1790 ₺

SPECIALTY DISHES

COOKED AT YOUR TABLE

NEW STYLE CARPACCIO.....1490 ₺

TARTARE STEAK1490 ₺

DISHES OF JAPANESE KOBE MARBLED BEEF

BOILED SHABU-SHABU..... 15 900 ₺

FRIED YAKI SHABU-SHABU 15 900 ₺

TAGLIATA FROM STRIPLOIN WITH BAKED VEGETABLES 1490 ₺

BBQ CALBI MARBLED RIBS.....2590 ₺

PREPARE IT YOURSELF RIGHT AT YOUR TABLE

BLACK ANGUS MARBLED BEEF ON A HOT STONE..... 1890 ₺

THE SERVING INCLUDES RAW PREMIUM MEAT AND A VOLCANIC ROCK HEATED TO 300-400 °C

HOT FISH DISHES

SHRIMPS WITH GARLIC AND HERBS..... 890 ₺

BAKED COD WITH MASHED POTATOES AND POACHED EGG 890 ₺

PIKE CUTLETS WITH ZUCCHINI SAUTE AND SPINACH..... 890 ₺

SEABASS WITH TOMATOES 940 ₺

HALIBUT WITH CASHEW AND DRIED TOMATOES 1190 ₺

FAROE ISLAND SALMON STEAK WITH CAVIAR SAUCE 1390 ₺

WILD TUNA TAGLIATA..... 1950 ₺

GARNISH

BASMATI RICE.....190 ₺

MASHED POTATOES190 ₺

FRENCH FRIES..... 230 ₺

ROASTED POTATOES WITH ONION 230 ₺

SPINACH SAUTE..... 360 ₺

BUCKWHEAT WITH PORCINI MUSHROOMS.... 390 ₺

MASHED POTATOES WITH BLACK TRUFFLE..... 450 ₺

CHARCOAL GRILLED VEGETABLES..... 450 ₺

CHARCOAL GRILLED ASPARAGUS 790 ₺

PASTA

SPAGHETTI WITH TOMATO SAUCE 590 ₺

SPAGHETTI BOLOGNESE 690 ₺

TAGLIATELLE WITH GUINEA FOWL RAGOUT 890 ₺

TAGLIATELLE WITH PORCINI MUSHROOMS AND BLACK TRUFFLE 1290 ₺

SEAFOOD SPAGHETTI 1490 ₺

— IN TOMATO SAUCE 1590 ₺