

## COLD STARTERS

Quick pickled/salted cucumbers (100 g).....	290 P
Assorted olives.....	590 P
Veal liver pate with crispy toasts.....	590 P
Pacific herring with warm fried potatoes.....	590 P
Smoked white bacon with Russian borodinsky bread.....	590 P
Herring forshmak with rye bread and apple.....	650 P
Pickled porcini mushrooms.....	690 P
Jellied beef.....	750 P
Baku tomatoes with goat cheese.....	790 P
Bruschetta with smoked Murmansk cod.....	790 P
– with confit duck.....	890 P
– with Kamchatka crab.....	1690 P

Cold starter of four types of meat.....	950 P
– Beef tongue (100 g).....	450 P
– Baked pork (100 g).....	490 P
– Porchetta (100 g).....	590 P
– Roast beef (100 g).....	590 P
Prime beef tartare with mustard dressing.....	990 P
– with black truffle.....	1190 P
Vitello Tonnato.....	990 P
Thin sliced young veal with tuna sauce	
Homemade mozzarella with seasonal tomatoes.....	990 P
Trout and avocado tartare.....	1090 P
Tuna tartare with avocado.....	1190 P
Antipasti.....	1890 P
Assorted dry-cured sausages.....	1990 P
Burrata with red tomatoes.....	1990 P
– with black truffle.....	2590 P
Assorted cheese.....	2390 P

Prime beef carpaccio with arugula and parmesan 990 P	Red tomatoes carpaccio 990 P	Heart of a reindeer carpaccio 1690 P
Veal carpaccio with black truffle and parmesan 1190 P	Dry-aged beef carpaccio with parmesan and arugula 1190 P	

## SALADS

Russian salad with beef.....	550 P
Homemade salad of tomatoes, cucumbers and greens.....	590 P
Salad with shrimps, avocado and zucchini.....	690 P
Salad with crispy eggplants with tomatoes.....	750 P
Greek salad.....	750 P
Caesar salad with chicken.....	790 P
– with shrimps.....	990 P

Salad with goat cheese and pear.....	790 P
Green salad with shrimps and squid.....	890 P
Smoked brisket salad.....	990 P
Salad with octopus.....	1190 P
Warm salmon salad.....	1190 P
Salad with Kamchatka crab and avocado.....	1890 P

## SOUPS

	<b>1 portion /1/2</b>
Homemade chicken soup.....	390/290 P
Pumpkin cappuccino cream soup.....	390/290 P
Kostroma-style cabbage soup.....	390/290 P
Soup with forest mushrooms.....	390/290 P
Kharcho soup.....	490/390 P

	<b>1 portion /1/2</b>
Pea soup with smoked meat.....	490/390 P
“Ribeye” special solyanka soup.....	490/390 P
“Ribeye” borsch.....	490/390 P
Trout creamy soup.....	790/650 P
Tsar's Fish Solyanka.....	790/650 P

Bread basket 290 P
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## STEAKS

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

### PRIME STEAKS

Filet mignon.....	180/250 g	3590/3990 P
<small>14 DAY WET AGED</small>		
NY Striploin.....	300/450 g	2790/3490 P
<small>21 DAY WET AGED</small>		
Ribeye.....	300/450 g	3690/4190 P
<small>21 DAY WET AGED</small>		

### CHOICE STEAKS

Filet mignon.....	180/250 g	2890/3590 P
<small>14 DAY WET AGED</small>		
NY Striploin.....	300/450 g	2590/3290 P
<small>21 DAY WET AGED</small>		
Ribeye.....	300/450 g	3190/3990 P
<small>21 DAY WET AGED</small>		

### PREMIUM DRY-AGED BEEF

Ribeye.....	4590/5490 P
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### STEAKS ON THE BONE

(21 day wet aged)	100 g
Shortloin.....	1190 P
Tomahawk steak.....	1090 P
Ribeye.....	1090 P

### GRASS FED

Striploin.....	300/450 g	2490/2790 P
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### PLATING YOUR STEAK WITH 24K GOLD LEAF 2500 P

### DEGREES OF STEAK DONENESS

<b>BLUE, 36–39 °C</b>	<b>MEDIUM, 50–53 °C</b>
<b>RARE, 40–42 °C</b>	<b>MEDIUM WELL, 56–60 °C</b>
<b>MEDIUM RARE, 45–47 °C</b>	<b>WELL DONE, 63–66 °C</b>

### SAUCES FOR MEAT

	70 g
BBQ.....	180 P
NY.....	180 P
Berry.....	190 P
Mushroom.....	190 P
Truffle.....	250 P
Pepper.....	250 P

### BUTTER FOR STEAKS

	15 g
Gorgonzola.....	90 P
Garlic and herbs.....	90 P
Truffle.....	90 P
Chipotle and lime.....	90 P
Mushroom.....	90 P

## HOT STARTERS

Grilled green corn.....	490 P
Julienne with chicken and mushrooms.....	490 P
– with seafood.....	690 P
Cauliflower with parmesan.....	590 P
Beef-stuffed crunchy buns.....	690 P
BBQ chicken wings.....	690 P
Assorted farm sausages.....	790 P
Bible tripe in tomato sauce.....	790 P
Oven-baked eggplant with romesco sauce and farm stracciatella.....	790 P

Bone marrow with Russian borodinsky bread.....	890 P
Grilled veal tongue.....	950 P
Stuffed ramiro peppers.....	990 P
Wild mushrooms sauté.....	990 P
Light-salted trout with vegetable marrow pancakes.....	1290 P
Morels and beef heart stew.....	1490 P
BBQ pork ribs with baby potatoes.....	1590 P

## BURGERS

Mini burgers 890 P	“Ribeye” burger 990 P	Veggie Burger 690 P	Chicken burger 790 P
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## HOT MEAT DISHES

Chicken breast with tomato sauce.....	790 P
Braised oxtails with vegetables.....	890 P
Pork steak with French fries.....	890 P
Home-style beef patties with mashed potatoes.....	890 P
Veal liver with fried onion.....	890 P
Pozharsky cutlets with mashed potatoes and mushroom sauce.....	890 P
Baked turkey leg.....	890 P
Turkey cutlets with mashed potatoes.....	890 P
Baked farm chicken with Idaho potatoes.....	990 P

Veal cheeks.....	990 P
Pork schnitzel with French fries.....	990 P
Beef steak with mashed broccoli and hollandaise sauce.....	1190 P
Beef stroganoff “Ribeye”.....	1290 P
Striploin tagliata with baked vegetables.....	2390 P
Baked farm duck.....	2490 P
BBQ Kalbi marbled ribs.....	2790 P
Rack of lamb.....	2990 P

## SPECIALTY DISHES

### Cooked at your table

New style carpaccio.....	1890 P
Tartare steak.....	1890 P

### Dishes of Japanese Kobe marbled beef

Boiled Shabu-Shabu.....	17900 P
Fried Yaki Shabu-Shabu.....	17900 P
SUSHI 2 PCS.....	3500 P

### Prepare it yourself right at your table

Black Angus marbled beef on a hot stone.....	1990 P
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The serving includes raw premium meat and a volcanic rock heated to 300-400 °C

## HOT FISH DISHES

Baked cod with mashed potatoes and poached egg.....	990 P
Shrimps with garlic and herbs.....	1190 P
Seabass with tomatoes.....	1390 P
Halibut with cashew and dried tomatoes.....	1490 P

Crab cake with basil puree.....	1590 P
Salmon steak with caviar sauce.....	1790 P
Grilled octopus with romesco sauce and baked potatoes.....	2790 P

## GARNISH

Basmati rice.....	290 P
Mashed potatoes.....	290 P
French fries.....	350 P
Potatoes baked in foil with garlic oil.....	390 P
Roasted potatoes with onion.....	490 P

Charcoal grilled vegetables.....	490 P
Buckwheat with porcini mushrooms.....	490 P
Mashed potatoes with black truffle.....	590 P
Spinach saute.....	690 P
Charcoal grilled asparagus.....	890 P

## PASTA

Spaghetti with tomato sauce.....	790 P	Tagliatelle with morels.....	890 P
Spaghetti Bolognese.....	790 P	Seafood spaghetti.....	1590 P
Carbonara.....	890 P	– in tomato sauce.....	1590 P

A DISH CAN BE COOKED GLUTEN-FREE

Please tell your waiter if you have any food allergy to certain products.  
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## SPECIAL OFFER

### ITALIAN DRY SAUSAGES PLATTER

1990

Salami Milano ..... 50 g	390	Truffle Salami ..... 50 g	590
Milanese ..... 50 g	390	Bresaola ..... 50 g	550
Cacciatore Salami ..... 50 g	450		



### NORTHERN STYLE DRY SAUSAGE PLATTER 1990 KOMI REPUBLIC, AGRICULTURAL PRODUCTION COOPERATIVE "OLENEVOD"

Tongue ..... 50 g	390	Vorkutinskaya with Truffle ..... 50 g	790
Jubilee ..... 50 g	390	Elite Venison ..... 50 g	490
With Cloudberry ..... 50 g	750		



**РИБАЙ**  
MEAT & SHOW

**M E N U** **ENG**