

## COLD STARTERS

Pickled/quick pickled cucumbers (100 g) .....	450 P
Soft smoked salo with Borodinsky bread .....	590 P
Assorted olives.....	590 P
Veal liver paste with crispy toasts .....	650 P
Pickled orange milk mushrooms .....	690 P
Vorschmack with black bread and apple.....	690 P
Sun-dried beetroot with goat cheese .....	690 P
Olyutor herring with warm fried potatoes .....	750 P
Baked bell pepper under vitello sauce .....	850 P
Veal with tuna sauce and sun-dried tomatoes.....	990 P

Red tomatoes carpaccio .....	990 P
Beef carpaccio with arugula and Parmesan .....	1090 P
Veal carpaccio with Parmesan and black truffle .....	1390 P

## SALADS

Russian salad with beef .....	690 P
Duck confit salad .....	850 P
Homemade salad with tomatoes, cucumbers, onions and fresh herbs .....	750 P
Salad with crispy eggplants and tomatoes .....	750 P
Salad with cod liver, croquettes and Parmesan .....	790 P
Salad with shrimps, avocado and zucchini .....	790 P
Venison heart salad .....	990 P
Rabbit liver salad .....	790 P
Salad with pear and goat cheese .....	790 P
Warm salad with salmon .....	1190 P
Salad with king crab .....	1890 P

## SOUPS

1 serving / half (1/2)	
Homemade chicken soup .....	450/350 P
Cream of pumpkin soup .....	450/350 P
Kostroma-style shchi .....	490/390 P
Pea soup with smoked meats .....	490/390 P

Bread basket  
350 P

## STEAKS

BLACK ANGUS BEEF CATTLE BREED, 18 MONTHS, GRAIN FEEDING (200 DAYS)

### PRIME STEAKS

NY strip loin .....	300/450 g 2890/3790 P
21 day of wet ageing	

Filet mignon .....	180/250 g 3690/3990 P
14 days of wet ageing	

Ribeye .....	300/450 g 4590/5490 P
21 day of wet ageing	

### CHOICE STEAKS

NY strip loin .....	300/450 g 2790/3590 P
21 day of wet ageing	

Filet mignon .....	180/250 g 2990/3690 P
14 days of wet ageing	

Ribeye .....	300/450 g 3490/3990 P
21 day of wet ageing	

### COVERING YOUR STEAK WITH 24 KT GOLD LEAF 2500 P

### STEAKS DONESS

**BLUE, 36-39 °C**, very raw

**RARE, 40-42 °C**, raw

**MEDIUM RARE, 45-47 °C**, medium raw

**MEDIUM, 50-53 °C**, medium

**MEDIUM WELL, 56-60 °C**, almost done

**WELL DONE, 63-66 °C**, completely done

### SAUCES FOR MEAT

BBQ .....	70 g 210 P
NY .....	210 P
Berry .....	210 P
Mushroom .....	210 P
Truffle .....	290 P
Pepper .....	290 P

### OIL FOR STEAKS

Gorgonzola .....	15 g 120 P
Garlic and herbs .....	120 P
Truffle .....	120 P
Chipotle and lime .....	120 P
Mushroom .....	120 P

## HOT STARTERS

Grilled green corn .....	550 P
Julienne with chicken and mushroom .....	590 P
- with seafood .....	750 P
Cauliflower with Parmesan .....	590 P
Turkey cabbage rolls .....	650 P
Baked eggplant with arugula and Parmesan .....	690 P

## BURGERS

Chicken burger .....	790 P
Mini burgers .....	890 P
Cold boiled pork burger .....	850 P
Ribeye burger .....	990 P

## HOT MEAT DISHES

Chicken breast with tomato sauce .....	850 P
Turkey patties with quinoa .....	890 P
Veal liver with fried onion .....	890 P
Slow cooked shoulder with stewed cabbage .....	890 P
Homemade beef patties with mashed potatoes .....	950 P
Pozharsky cutlets with mashed potatoes and mushroom sauce .....	950 P
Ribeye patty with an egg and morel sauce .....	990 P
Cornish chicken with Idaho potatoes .....	990 P

## SPECIAL DISHES

### Cooked at your table

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

### Cooked by guests themselves at the table

Black Angus marble beef dishes .....	2090 P
Shabu-shabu .....	23900 P
Yaki shabu-shabu .....	23900 P
Sushi 2 pcs .....	5290 P

## FISH AND SEAFOOD HOT DISHES

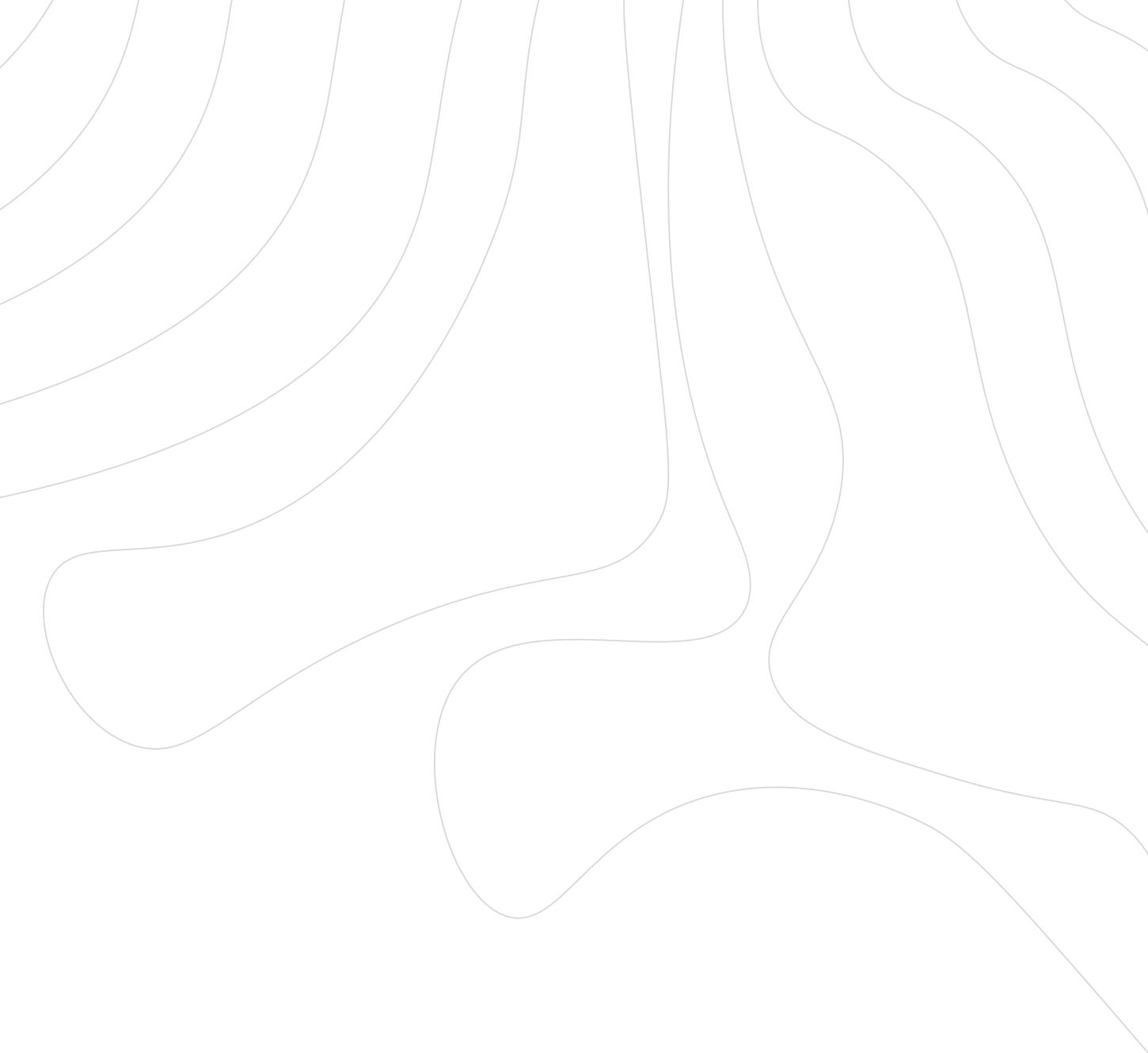
Baked cod with mashed potatoes and poached egg .....	990 P
Lightly smoked catfish with orzo in creamy sauce .....	1290 P
Halibut with cashew and sun-dried tomatoes .....	1490 P
Shrimps with garlic and fresh herbs .....	1190 P
Sea bass with tomatoes .....	1690 P
Salmon steak in cream sauce .....	1890 P

## SIDE DISHES

Basmati rice .....	350 P
Mashed potatoes .....	350 P
French fries .....	350 P
Potatoes baked in foil with garlic oil .....	450 P
Fried potatoes with onion .....	490 P
Buckwheat with porcini and button mushrooms .....	490 P
Charcoal-grilled vegetables .....	550 P
Mashed potatoes with black truffle .....	590 P
Spinach saute .....	690 P
Charcoal-grilled asparagus .....	890 P

## PASTA

Spaghetti with Pomodorini sauce .....	850 P
---------------------------------------	-------



**РИБАЙ**  
MEAT & SHOW

Please tell your waiter if you have any food allergy to certain products.  
This brochure is an advertising material. Price list with output weight and energy value is on  
the consumer information board. Available upon the first request. The price list with output  
weight, nutrition and energy value and other information, corresponding to the Law of the Russian  
Federation of 07.02.1992 N 2300-1 On Consumers' Rights Protection and the RF Government  
Regulation of 15.08.1997 N 1036, is on the consumer board. The food industry products  
and services comply with requirements of the All-Union State Standard 30390-2013.  
Payment shall be made in rubles or by main credit cards.

MENU  
ENG