










COLD STARTERS

Nizhyn quick-pickled/ pickled cucumbers (100 g).....	490 P	Three meats cold starter	1190 P
 Basturma	590 P	- cold boiled pork (100 g).....	690 P
Soft smoked salo with Borodinsky bread.....	690 P	- veal tongue (100 g).....	790 P
Assorted olives	690 P	- roast beef (100 g).....	990 P
Veal liver paste with crispy toasts	790 P	Homemade mozzarella with seasonal tomatoes	1190 P
Olyutor herring with warm fried potatoes	790 P	Prime beef tartare	1190 P
 Icelandic style herring with boiled potatoes.....	790 P	- with black truffle	1390 P
 Beef tongue aspic with Borodinsky bread	790 P	 Assorted farm vegetables	1290 P
Pickled milk mushrooms.....	890 P	 Soft smoked Far Eastern sockeye salmon	1390 P
Pickled taiga porcini mushrooms.....	990 P	Salmon tartare with avocado	1390 P
Veal with tuna sauce and caperberries.....	1190 P	 Murmansk pike perch buzhenina with red caviar	1490 P
		Assorted dry-cured sausages	1990 P
		Burrata with red tomatoes	1990 P
		- with black truffle	2590 P
		Assorted cheese	2390 P

 JAMÓN IBERICO 36 MONTHS	50 g 2590 P
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Beef carpaccio with arugula and Parmesan 1190 P	Veal carpaccio with Parmesan and black truffle 1490 P	Dry beef carpaccio with Parmesan and arugula 1590 P
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SALADS

 Russian salad with beef	690 P	Salad with shrimp, avocado and zucchini	890 P
- with smoked trout	890 P	 Rabbit liver salad	890 P
Homemade salad with tomatoes, cucumbers, onions and fresh herbs	790 P	Greek salad.....	890 P
Salad with crispy eggplants and tomatoes	790 P	Salad with warm beef and peanut sauce.....	890 P
Lamb tongues salad with pesto sauce.....	790 P	 Salad with crayfish tails, avocado and caviar	1290 P
Caesar salad with chicken.....	850 P	Salad with king crab	1890 P
- with shrimp.....	990 P		
Duck breast salad	890 P		

SOUPS

	1 serving / half (1/2)		1 serving / half (1/2)
Homemade chicken soup.....	450/350 P	Ribeye borsch.....	490/390 P
Cream of pumpkin soup.....	450/350 P	Ribeye signature solyanka	590/490 P
Pea soup with smoked meats.....	490/390 P	Creamy salmon soup	950/690 P
		Tom yum with seafood	990 P

Bread basket 390 P

STEAKS

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

CHOICE STEAKS

NY strip loin	300/450 g 3090/3890 P
21 days of wet ageing	
Filet mignon	180/250 g 3390/3990 P
14 days of wet ageing	
Ribeye	300/450 g 3790/4290 P
21 days of wet ageing	

PRIME STEAKS

NY strip loin	300/450 g 3190/4090 P
21 days of wet ageing	
Filet mignon	180/250 g 3990/4290 P
14 days of wet ageing	
Ribeye	300/450 g 4190/4690 P
21 days of wet ageing	

PREMIUM DRY AGED BEEF

From 14 days of dry ageing:	
Ribeye	300 g 4590 P
Ribeye	450 g 5490 P

From 20 days of dry ageing:	
Ribeye	300 g 4990 P
Short loin	300 g 3990 P
Picanha (steak)	200 g 3290 P
Short loin	100 g 1590 P
bone-in meat	
Tartare.....	1490 P

T-BONE STEAKS

21 days of wet ageing	
Tomahawk	100 g 1290 P
Ribeye	100 g 1290 P
Short loin.....	100 g 1390 P

SAUCES FOR MEAT

BBQ / NY / Chimichurri / Mushroom / Truffle / Pepper	70 r 230 P
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OIL FOR STEAKS





Gorgonzola / Garlic and herbs / Truffle / Chipotle and lime / Mushroom.....	15 r 120 P
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WAGYU

JAPANESE BLACK CATTLE A5 900 DAYS OF GRAIN FEEDING

Ribeye 200 g 15 990 P	Strip loin 200 g 15 990 P	Tataki with truffle sauce 6990 P	Tataki with ponzu sauce 6590 P
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HOT STARTERS

Cauliflower with Parmesan.....	650 P	 Cannelloni with ox tails and jus lie sauce	950 P
Grilled green corn.....	690 P	Marrow with Borodinsky bread	990 P
Julienne with chicken and mushrooms	690 P	Shrimp au gratin with wasabi sauce	1090 P
- with seafood.....	790 P	Calamari au gratin with tartare sauce	1090 P
 Baked eggplant with arugula and Parmesan ..	790 P	 Whole grilled kurrat with chimichurri sauce .	1190 P
BBQ chicken wings.....	790 P	Light-salted salmon with zucchini fritters.....	1290 P
 Japanese gyōza dumplings - with duck.....	890 P	BBQ pork ribs with baby potatoes	2390 P
- with seafood.....	990 P		
- with marble beef.....	1090 P		
Boar pelmeni	890 P		

BURGERS

Mini burgers 890 P	Ribeye burger 990 P
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HOT MEAT DISHES

Grilled chicken breast with broccoli and tomato sauce	890 P	Slow cooked shoulder with stewed cabbage	1390 P
Turkey patties with quinoa	890 P	Rabbit liver with apples and mashed potatoes	1390 P
Homemade beef patties with mashed potatoes.....	950 P	 Lamb tongues with summer peas porridge .	1390 P
Veal liver with fried onion	990 P	Veal with mashed potatoes and taiga porcini mushrooms	1490 P
Pozharsky cutlets with mashed potatoes and mushroom sauce	1190 P	 Soft smoked beef tongue steak with mashed potatoes.....	1590 P
Milk-fed veal cheeks	1190 P	Confit duck leg with gnocchi.....	1690 P
Signature beef steak with cheese.....	1290 P	BBQ Galbi marble ribs.....	2990 P
Ribeye beef stroganoff	1290 P	Rack of lamb	3290 P

SPECIAL DISHES

Cooked at your table


Tartare steak	2590 P
New style carpaccio	2590 P

Cooked by guests themselves at the table

Black Angus marble beef on a hot stone	2290 P
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Serving includes premium raw meet and a lava rock heated up to 300-400 °C

FISH AND SEAFOOD HOT DISHES





Baked cod with mashed potatoes and poached egg.....	1190 P	Halibut with spinach, avocado and cheese sauce	1750 P
Shrimp with garlic and fresh herbs	1290 P	Sea bass with tomatoes	1790 P
Polish-style pike perch	1290 P	Salmon steak in cream sauce	1990 P
Lightly smoked catfish with orzo in creamy sauce.....	1390 P	 King crab legs	2 pcs/6 pcs 6690/17990 P

SIDE DISHES

Basmati rice.....	350 P	Buckwheat - with fried onion	390 P
Mashed potatoes	350 P	- with porcini mushrooms.....	690 P
French fries	350 P	Charcoal-grilled vegetables	550 P
Potatoes baked in foil with garlic oil.....	450 P	Mashed potatoes with black truffle.....	590 P
Fried potatoes with onion.....	490 P	Spinach saute.....	690 P

PASTA

 GLUTEN-FREE SIGN: PASTA CAN BE COOKED GLUTEN-FREE FOR YOU

Spaghetti with Pomodorini sauce  790 P	Penne with soft smoked sockeye salmon  1290 P	Spaghetti Carbonara  990 P	Potato Gnocchi with truffle sauce  990 P
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SPECIAL OFFER



ASSORTED NORTHERN VENISON SPECIALTIES

1490 P

Raw smoked venison 30 g 590 P

Dried venison with truffle 30 g 350 P

Venison sujuk 30 g 350 P

Raw smoked

venison sausage 30 g 350 P

Venison specialty sausage. . 30 g 350 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.

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