



**КОКТЕБЕЛЬ**

*Бар*



## AQUARIUM

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### SPECIAL OYSTER

1 pc  
850 rub

### SPECIAL OYSTER

1 pc  
600 rub

### GILLARDEAU OYSTER

1 pc  
1050 rub

### SEA SCALLOP CRUDO

100 g  
700 rub

## CAVIAR

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### SALMON

50 g  
1700 rub

### PIKE

50 g  
1350 rub

### STURGEON

50 g  
7500 rub

*Crudo  
bar*

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Sauce to choose: ponzu, soy, citronette



## TAPAS

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PAN BRIOCHE  
WITH TOMATO TRIO AND BASIL  
600 rub

PAN BRIOCHE  
WITH STRAWBERRY AND GOAT CHEESE  
650 rub

PAN BRIOCHE WITH PIKE CAVIAR  
700 rub

TACOS WITH SEA BASS AND AVOCADO  
650 rub

PAN BRIOCHE WITH RED CAVIAR  
850 rub

CIABATTA WITH ROAST BEEF  
650 rub

PAN BRIOCHE  
WITH SALMON AND AVOCADO  
650 rub

BLUEFIN TUNA, AVOCADO  
AND YUZU SAUCE  
1650 rub

SCALLOP, PIKE CAVIAR  
AND PONZU SAUCE  
1350 rub

*Salads  
and bruschettas*

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Dear guests, if you are allergic to any ingredients, please inform your waiter



## COLD APPETIZERS

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MARINATED ARTICHOKE

750 rub

GREEN AND BLACK OLIVES

870 rub

BAKED RAMIRO PEPPER WITH BASIL

450 rub

SUN-DRIED CHERRY TOMATOES

550 rub

IBERICO 5J, CINCO JOTAS,  
PATA NEGRA JAMON

50 g

3840 rub

OCTOPUS, CELERY  
AND PONZU SAUCE

1150 rub

BEEF TARTARE

2300 rub

SALMON TARTARE  
WITH AVOCADO AND MANGO

1800 rub

ASSORTED CHEESE

(camembert, langres, goat cheese,  
parmesan, pecorino, gorgonzola, stilton)

3500 rub

NORTH & SOUTH FISH PLATTER  
(marlin, salmon, sturgeon, and pike caviar)

3500 rub

ASSORTED MINI SNACKS

(pan brioche with tomato trio and basil, pan brioche with strawberry  
and goat cheese, pan brioche with pike caviar, pan brioche with salmon caviar,  
pan brioche with salmon and avocado, ciabatta with roast beef)

3700 rub

*Crudo  
bar*

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## SALADS

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GREEN SALAD WITH SUN-DRIED  
TOMATOES AND AVOCADO SAUCE  
1300 rub

SEAFOOD SALAD  
WITH QUINOA POPCORN  
2300 rub

SALMON, MARINATED APPLE,  
SEAWEED, AND LETTUCE LEAVES  
2100 rub

SALAD WITH ROAST BEEF  
AND SEASONAL MUSHROOMS  
2250 rub

## SOUPS

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GAZPACHO WITH PRAWNS  
800 rub

SEAFOOD SOUP  
2200 rub

*Salads  
and soups*

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## FISH & SEAFOOD

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BLACK COD, PARMENTIER POTATO  
AND PUTTANESCA SAUCE  
1550 rub

GRILLED OCTOPUS  
WITH POTATO AND RAMIRO PEPPER  
3600 rub

MUSSELS, WHITE WINE, LEMONGRASS  
1900 rub

SALMON FILLET  
WITH FENNEL-ORANGE SAUCE  
2650 rub

SEAFOOD SAUTE  
3650 rub

PRAWNS, CALAMARI,  
FRIED ZUCCHINI  
1390 rub

## POULTRY & MEAT

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DUCK, ORANGE, AND BEETROOT LEAVES  
1500 rub

BEEF CHEEKS WITH SEASONAL  
MUSHROOMS AND MASHED POTATOES  
1900 rub

BEEF, FOIE GRAS, AND MUSHROOMS  
3200 rub

BBQ BURGER  
1900 rub

*Sea and  
fire gifts*

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## DESSERTS

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SEA SCALLOP  
WITH FOREST STRAWBERRY  
1350 rub

CHEESECAKE WITH MANGO  
AND SEA BUCKTHORN SAUCE  
1200 rub

WHITE CHOCOLATE MOUSSE  
WITH MADAGASCAR VANILLA, MINT,  
AND RASPBERRY CONFIT COULIS  
830 rub

CRISPY ALMOND BASKET  
WITH VANILLA ICE CREAM  
AND FRESH BERRIES  
750 rub

## ICE CREAMS AND SORBETS

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VANILLA ICE CREAM / CHOCOLATE ICE CREAM/ LEMON SORBET  
250 rub

## SEASONAL BERRIES

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STRAWBERRY  
250 g  
1200 rub

BLUEBERRY  
100 g  
1250 rub

BLACKBERRY  
100 g  
1550 rub

RASPBERRY  
100 g  
1950 rub

FOREST STRAWBERRY  
100 g  
3500 rub

ASSORTED BERRIES  
gstrawberry, raspberry, blackberry, blueberry  
8000 rub

*Sweet  
life*

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