

Mansarda

R E S T A U R A N T & B A R

WHITE TRUFFLE SPECIAL

Burrata with white truffle and tomatoes | 2 990

Beef carpaccio with lemon and white truffle | 2 890

Scallop crudo with white truffle | 3 190

Tagliolini with white truffle | 2 590

Risotto with beef tartare | 3 500

Pizza with white truffle | 2 590



If you have any allergies to certain foods, please inform the waiter.

APERITIFS

Cacio al Tartufo, Italian sheep’s milk cheese with truffle (40 r)	790	Chupadedos olives	690
		Chorizo (40 r)	790
Queso de Cabra, Italian goat cheese (40 r)	790	Pickled pepperoncini with cheese	590
Pickled olives (100 r)	790	Rabbit liver pâté with lingonberries	790
Tuscan salami with truffle (40 r)	690	Italian cheese platter	2 650
<div><div>Assorted Italian aperitifs 3 990</div><div>Spanish Jamon Iberico de Cebo (36 months) 2 290</div></div>			



COLD STARTERS

Burrata with roasted pepper and tomatoes	2 190	Tomato with crab and stracciatella	2 900
Smashed cucumbers with calamaries and edamame beans	1 100	Vitello tonnato	1 650
Porcini mushrooms / milk mushrooms with sour cream or oil	1 390	Cantabrian anchovies with homemade bread and butter	2 100

Fresh oyster 990	Murmansk sea urchin 890
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Astrakhan sturgeon caviar with pancakes 4 990	Red Far Eastern chum salmon roe with pancakes 1 650
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RAW BAR

Assorted crudo (tuna tartare, red Sicilian shrimp, sea bass carpaccio, Sakhalin scallop) 2 990	
Sicilian red prawn crudo	2 990
Mediterranean dorado crudo with pickled grapes	1 650
Wagyu tataki with marinated wasabi stem	2 990
Dorado tataki with orange and avocado	1 990

TARTARE

Salmon tartare with Cantabrian anchovy, roasted Ramiro pepper, and stracciatella 2 790
Tuna tartare with avocado and tomato 2 590
Beef tartare with Kampot pepper and potato chips 1 790
Scallop tartare with compressed cucumber 2 190

CEVICHE

Sea bass ceviche with sweet potato cream and tiger’s milk sauce	1 990
Tuna ceviche with tomatoes and kimchi	2 100

CARPACCIO

Tomato carpaccio	1 790	Sakhalin scallop carpaccio with black truffle	2 450
Asian salmon carpaccio with aged soy sauce	2 450	Octopus carpaccio with celery and tomatoes	2 550
Tuna carpaccio with lime dressing and olive oil	2 450	Beef carpaccio with olive tapenade	1 690
Dorado carpaccio with tomatoes and lemon	2 190		

SALADS

Baked beetroot with cherries and homemade goat cheese	1 350	Shrimp / Chicken Caesar salad	1 550 1 250
Homemade Italian salad with ripe tomatoes and avocado	2 100	Asian beef steak salad	1 850
Traditional Greek salad with fresh vegetables and farm feta	1 950	Asian seafood salad	1 850
Olivier Russian salad with shrimp and quail	1 150	Vegetable salad with Uzbek tomatoes and Yalta onions	2 100
Crispy eggplant salad	1 250	Octopus, potato and olive tapenade salad	2 550
Seafood, celery and cherry tomatoes warm salad	2 350	Green salad with avocado cream and pickled radish	1 690
Tuna and poached egg salad	2 100		



HOT STARTERS

Pork and shrimp dim sum dumplings	1 190
Shrimp spring rolls	1 100
Shrimp tempura with wasabi sauce	1 290
Baked sweet potato with truffle stracciatella and unagi sauce	1 650
Zucchini pancakes with mild-cured salmon	1 650
Far Eastern scallop with cauliflower and pike caviar	2 990
Neapolitan eggplant Parmigiana	1 650
Baked Far Eastern crabphalanx with thyme and homemade butter (2 pcs.)	6 990

*Fish hand pies with sour cream
and two kinds of caviar:
pike and red | 1 390*

FOR THE COMPANY

Whole Red King Murmansk crab 100 g 1 450
Grilled seafood platter 25 590

ROLLS

Salmon Philadelphia / Eel Philadelphia	1 990
Eel California / Salmon California / Crab California	1 990 / 1 990 / 2 590
Spicy tuna roll	1 990
Baked roll with eel	1 990

NIGIRI

Salmon 690	Shrimp 690	Eel 690	Tuna 690	Crab 1 290
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SOUPS

Farm chicken broth	790	Shrimp Tom Yum	1390
Borscht with beef and pampushki	890	Soup with shrimp wontons, pak choi, and goji berries	1 350
Slow cooked shchi (cabbage soup) with beef	990	Mediterranean seafood soup	1 690
Scandinavian creamy salmon soup	1 100		

PIZZA

Margherita	1 490	Octopus	2 990
Chorizo	1 690	Jamon	3 490
Mortadella and burrata	2 100		

BAKERY

Roman focaccia	700	Roman focaccia with stracciatella and black truffle	2 390
Roman focaccia with homemade stracciatella and tomatoes / with Cantabrian anchovies	1 550 / 2 350	Bread basket	600

PASTA AND RISOTTO

Pomodorini spaghetti with basil	1 250	Creamy risotto with beef tartare	2 100
Caviar tagliolini	4 100	Paccheri with Kamchatka crab and homemade burrata	2 690
Black truffle, cream sauce and Parmesan tagliolini	1 650	Seafood ravioli	2 150
Spaghetti with sea bass and vongole	2 590	Calamarata with scallop and lemon	1 990
Pipe rigate with tomato	1 190	Veal, Parmesan and black truffle ravioli	1 650
Porcini mushroom risotto	1 690	Paccheri with braised beef and cacio e pepe sauce	1 990
Seafood risotto	2 550		
Seafood spaghetti	2 550		

MAIN COURSE

Sea bass in salt 100 g 890
Sicilian sea bass with tomatoes, olives and capers 100 g 990

Tuna steak with beetroot and wild lingonberry	2 100	Duck confit leg with potato gnocchi and truffle	1 690
Halibut in miso sauce with kimchi tomatoes	2 100	Norwegian veal cheeks with gratin potatoes and cucumbers	2 590
Salmon with roe sauce and pak choi cabbage	3 550	Chicken fillet in lemon sauce with capers and potatoes	1 990
Pie with braised beef, porcini mushrooms and truffle sauce	2 490	Marbled tenderloin tagliata with arugula and pomodorini	2 590
Mediterranean dorado with basil and broccoli	2 550	Fillet Rossini with foie gras and black truffle	3 550
Grilled octopus with Napoli tomato sauce, black olives and capers	3 650	Sea bass with asparagus and beurre blanc sauce	2 690
Black cod with celery and tomatoes	2 650	Turkey patties with mashed potatoes and mushroom sauce	1 450
Shrimp with mashed potatoes	2 100	Kamchatka crab cutlets with mashed potatoes	2 990
Beef Stroganoff with mashed potatoes	2 100	Sicilian-style sea bass	2 990
Crabwith porcini mushrooms and berblanc sauce	4 990		
Striploin with black pepper and grilled romaine	4 990		

DRY AGING MEAT

For dry age we use prime beef of marbling score, 250+ days of grain-based diet; we mature it in a special chamber with a climate that allows natural fermentation and dehydration of meat, which gives a special taste and aroma, making meat's structure in delicate, and the taste becomes more saturated.

Bone-in Ribeye 100 g 2 100	T-bone 100 g 2 100
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Steak sauces: pepper, mushroom | 350

GRILL

Calamari	1 100	Filet mignon 250 g	6 100
Salmon fillet	2 550	Ribeye 300 g	6 100
Sea bass	2 250	Rack of lamb	3 550
Argentine shrimp	2 100	Farm chicken	1 990

SIDE DISHES

French fries	650	Grilled / steamed broccoli	1 100
Baked potatoes	750	Spinach	1 100
Mashed potatoes / with black truffle	650 / 1 100	Fried zucchini	890
Grilled vegetables	1 100	Asparagus	1 650

DESSERTS

Cherry and chocolate	990	Mango and almond cake	1 100
Napoleon cake with pear	890	Italian cheese plater	2 650
Honey cake with sour cream and fresh strawberries	990	Seasonal fruit plater	4 900
Classic tiramisu	990	Ice cream	450
Wild berry panna cotta	990	Sorbet	650
Creme brulee with berries	990	Assorted sorbet	3 550
Strawberry / Raspberry tartlet	1 100 1 290	Berry platter	2 190

