

MENU

SOUPS

SHURPA	70
Potatoes, carrots, served with lamb chops	
TOM YUM	65
Shrimps, cherry tomatoes, lemon grass, galanga and tom yum paste	

STARTERS

FRIED CALAMARI	70
Batter fried calamari served with tartar sauce	
HERRING WITH BABY POTATOES	90
Herring, baby potatoes and white onions	
MEZZE SELECTION	
Pesto hummus	55
Beetroot moutabal	40
Pumpkin moutabal	40
Baba ganoush	40
CRAB BRUSCHETTA WITH STRACCIATELLA	105
Crab meat, Stracciatella, sliced Uzbek tomatoes, salmon roe, basil and sweet chili sauce	
SALMON AND MANGO TARTAR	95
Salmon, mango, served with ginger soya sauce	
SEARED TUNA TATAKI	95
Tuna, kimchi, served with tuna sauce	
SEABASS CEVICHE	85
Raw seabass, onions, chili pepper, cilantro and lime	
OYSTERS	205
Fresh Fine de Claire oysters 9 pcs, served with Mignonette sauce	
RED IKRA	265
Salmon roe, cheese Philadelphia, butter, blini and selection of breads	
BLACK CAVIAR	1315
Black caviar, cheese Philadelphia, butter, blini and selection of breads	

SALADS

KALE SALAD	85
Chopped kale, avocado, shaved parmesan, served with maple dressing	
CHICKEN CEASAR SALAD	85
Chicken breast, cherry tomatoes, bread croutons, romaine lettuce, iceberg lettuce and shaved parmesan, served with Caesar dressing	
MANGO AVOCADO SALAD	95
Mango, avocado, cherry tomatoes, white sesame, mixed with lemon dressing	
BURRATA SALAD	115
Burrata, cherry tomatoes, baby spinach and balsamic pearls	
GREEK SALAD	75
Sliced Uzbek tomatoes, cucumbers, black olives and feta cheese	

MAINS

SEABASS SANDWICH	125
Deepfried breaded seabass and yamanoti bread, served with tartar sauce	
SQUID INK PASTA WITH TIGER PRAWNS	175
Tiger prawns, squid ink linguine, peeled tomatoes, onion-shallots, spicy bread crumbs, parsley, basil and garlic, served with bisk and tomato sauce	
CLAMS SPAGHETTI	155
Clams, spaghetti pasta, parsley and garlic, cooked in a white wine and served with bottarga and chili flakes	
LOBSTER LINGUINE	275
Lobster meat, linguine pasta, peeled tomatoes, shallots, basil and garlic, mixed with butter and bisk sauce	
RED IKRA DUMPLINGS WITH MUSHROOM SAUCE	125
Salmon roe, dumpling dough and parmesan cheese, served with mushroom sauce	
GRILLED SALMON WITH SPINACH RISOTTO	125
Grilled salmon, arborio rice, baby spinach, asparagus, cooking cream and greens	

TRUFFLE RISOTTO	135
Arborio rice, button mushrooms, black truffle, mascarpone cheese, shallots, cooking cream and garlic, served with an oyster sauce	
KING CRAB LEGS	315
King crab legs, white onions and garlic, cooked in a white wine served with champagne and garlic chili sauce on the side	
GRILLED OCTOPUS	145
Grilled octopus, baby potato, parsley and thyme, served with romesco sauce	
LAMB CHOPS	225
Grilled lamb chops served with grilled zucchini, eggplants and tomatoes	
CHICKEN PISTACHO	125
Chicken breast, button mushrooms, baby shallots, caramelized onions and garlic, cooked in a red wine, served with a French style mashed potato	
SHORT RIBS PISTACHO	145
Short ribs, button mushrooms, baby shallots, caramelized onions and garlic, cooked in a red wine served with a French style mashed potato	
GARLIC BUTTER LOBSTER	475
Whole grilled lobster served with champagne sauce	
WHOLE MEDITERRANEAN SEABASS	425
Baked seabass 2kg, baby potatoes, tomatoes, asparagus, artichokes, black olives and fennel	
MIXED GRILL PLATTER	560
Chef selection of shashlik and kofta (chicken, lamb, beef and vegetable shashlik; chicken and lamb kofta, lamb chops)	
BONE MARROW	185
Bone marrow, foie gras, black caviar, onion-shallots and chives, served with black pepper teriyaki sauce	
ADD BLACK CAVIAR	90
TOMAHAWK	1100
1.2kg Wagyu Tomahawk grilled and baked in Iranian salt, served with spicy beef sauce, truffle and chipotle mayonnaise	
ADD FOIE GRAS	90
ADD FRESH TRUFFLE	90

PLATTERS

MEAT PLATTER	185
Chicken meat, smoked turkey, beef tongue, horse meat, marinated cherry tomatoes, pickles, parsley, dill and mustard sauce	
CHEESE PLATTER	165
Maasdam cheese, camembert cheese, brie cheese, goat cheese, parmesan cheese, walnuts, honey, strawberries, red cranberries and mint	
FRUIT PLATTER	125
Selection of seasonal fruits served	

DESSERTS

PAVLOVA	60
Mascarpone cheese, French merengue, whipped cream, vanilla ice cream, berry jam	
SYRNIKI	55
Classic cottage cheesecake with raspberry jam and sour cream	
TIRAMISU	60
Lady finger biscuits, espresso, mascarpone cheese, whipped cream, cocoa powder	
CARAMEL CHEESECAKE	70
Cheese Philadelphia, nutmeg, almond powder and cooking cream	
BANOFFEE PIE	70
Digestive cookies, bananas, sweet milk and cooking cream	
STICKY TOFFY PUDDING	70
Toffee sponge cake, whipped cream, toffee sauce, served with vanilla ice cream	
CLASSIC CHOCOLATE FONDANT	65
Fondant cake, dark chocolate and cocoa, served with vanilla ice cream	

All prices are inclusive of 5% of VAT, 7% of Municipality Tax and 10% Service Charge

