

# CRAYFISH

- classic;
- in adjika;
- in beer;
- specialty (honey, apple, spices);

	0,5 kg	1 kg
Standart	<b>3100</b>	<b>5750</b>
XL	<b>4990</b>	<b>9650</b>
Super Big	<b>6500</b>	<b>12400</b>

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- overseas (bell pepper and garlic);
- louisiana;
- in corn cream;
- in milk;
- fried in kvass and three peppers;
- chinese-style (sesame oil, lime, spices);
- tom-yum;
- fried in sour cream;
- cossack (fried in garlic);

	0,5 kg	1 kg
Standart	<b>3300</b>	<b>6150</b>
XL	<b>5350</b>	<b>10100</b>
Super Big	<b>6850</b>	<b>12800</b>

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- truffle;
- dorblu;
- pink tomatoes, parsley, garlic;
- tomato and cream with parmesan;

	0,5 kg	1 kg
Standart	<b>3500</b>	<b>6500</b>
XL	<b>5700</b>	<b>10500</b>
Super Big	<b>7150</b>	<b>13200</b>

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Crayfish for a big company 3 kg **16300**  
The classic version of cooking crayfish

The weight of the dishes is indicated raw.

Check with the waiter for the availability of XL and Super Big crayfish.

## SET OF SNACKS FOR BEER:

**3350**

Magadan shrimp, dried pelad, assorted spreads with Borodinsky crackers (tomato with grated horseradish and herring with apple), crispy squid rings, homemade fried cheese, French fries, crispy spicy chicken wings

## SIGNATURE SET:

Crayfish classic or specialty 1 kg **6290**  
+ Magadan shrimp  
+ King crab`s phalanx  
+ 0,5l draft beer  
Check the type of beer with the waiter

## SEAFOOD

King crab	0,4 kg	<b>4890</b>
	0,8 kg	<b>9200</b>
Magadan shrimp	0,4 kg	<b>2750</b>
	0,8 kg	<b>4990</b>
Shrimp on ice	0,5 kg	<b>3100</b>
Smoked Magadan shrimp, chilled Magadan shrimp, smoked tiger shrimp	1 kg	<b>5890</b>

## HOT MUSSELS IN SAUCE

Tomato, basil; garlic sour cream	0,5 kg	<b>1590</b>
White wine, garlic provance herbs;	1 kg	<b>2990</b>
Cream, thyme;	0,5 kg	<b>1790</b>
Tom yum; blue cheese	1 kg	<b>3250</b>

## **APPETIZERS**

Belly of dried smelt	<b>650</b>
Spines of dried smelt	<b>1550</b>
Dried peled	<b>1450</b>
Smoked omul	<b>1200</b>
Muksun stroganina	<b>1590</b>
Muksun sugudai with pike caviar	<b>890</b>
Smelt fried	<b>1350</b>
Black sea red mullet fries	<b>1750</b>
Baked potatoes with pike caviar, shrimp and sour cream	<b>1350</b>
Crispy squid rings	<b>890</b>
Pasties with crab	<b>990</b>
Assorted homemade spreads: herring with apple, tuna with egg, cottage cheese with cod liver, tomato with grated horseradish <small>Served with crispy Borodino crackers from our bakery</small>	<b>890</b>
Pike caviar pancakes	<b>2090</b>
Black milk mushroom tartar with sour cream	<b>790</b>
Beef tartar	<b>1250</b>
Marble beef carpaccio with truffle sauce and parmesan	<b>1150</b>
Crispy Spicy chicken wings	<b>1050</b>
Shrimp pop-corn	<b>1050</b>
Spicy fried shrimp	<b>1200</b>
Garlic fried shrimp	<b>1200</b>
Homemade fried cheese	<b>1050</b>

## **VODKA'S APPETIZERS**

Pickles and marinades	<b>750</b>
Cured and smoked lard	<b>850</b>
Homemade salted herring with potatoes	<b>790</b>
Milk mushrooms with sour cream	<b>790</b>

## **SALADS**

Olivier with stewed beef and crayfish	<b>990</b>
Warm salad with smoked delicacies	<b>1050</b>
Warm salad with shrimps and tomatoes	<b>1200</b>
Salad with Magadan shrimp in coconut sauce	<b>1450</b>
Crab salad	<b>2050</b>

## **SOUPS**

Pea soup with smoked meats	<b>850</b>
Borscht with stewed beef	<b>890</b>
Tom-yam with shrimp	<b>1390</b>

## **MAIN DISHES**

BBQ pork ribs	<b>1300</b>
Steak with BBQ sauce	<b>1150</b>
Yakut pelage fillet with sour cream sauce and dill oil	<b>890</b>
Unagi mackerel with cauliflower cream	<b>890</b>
Crispy crucian carp with mousse of roast potatoes and salad of quick-pickled cucumbers	<b>2050</b>
Grilled squid with potatoes and tzatziki	<b>1250</b>
Pasta with shrimp	<b>1250</b>
Kiev-style cutlet	<b>1650</b>

## **SIDE DISHES**

Branded mashed potatoes	100g	<b>400</b>
French fries with parmesan cheese and truffle oil		<b>790</b>

## **DOUGH**

Dumplings with marbled beef and demiglas sauce	<b>890</b>
Dumplings with seafood and caviar sauce	<b>990</b>
Crab dumplings with lemonbutter sauce	<b>1150</b>

## CUTLETS

Served with mashed potatoes

2 pc

Italian-style chicken cutlets	<b>890</b>
Pike cutlets	<b>990</b>
Crab cutlets with scallop and shrimp	<b>1350</b>

## STREET FOOD

Local cheeseburger	<b>1250</b>
Beef 100% Black Angus Prime, fried Suluguni cheese, bacon and prune sauce	
Shrimp burger	<b>1550</b>
Shawarma with crab	<b>1550</b>

## SWEET

Ice cream in the assortment	50g	<b>320</b>
Nuts with boiled condensed milk		<b>590</b>
Pear pie with condensed milk cream and sour cream		<b>750</b>
Baked cheesecake		<b>850</b>
Lemon pie		<b>490</b>

## CHILD'S\*

Dishes from this section are provided only for children under 12 years old when adults order dishes from the main menu

Farm chicken soup	<b>490</b>
Mini burgers with veal	<b>490</b>
Pelmeni with veal	<b>490</b>
Spaghetti with cheese	<b>490</b>
Crispy nuggets with french fries	<b>490</b>

\*Special offer does not stack with other discounts and promotions and does not apply to takeout and delivery.

# DRAFT BEER

**BEER OF THE DAY\*** 0,5 **350**

The special offer is valid from Monday to Thursday.  
Please ask the waiter for the type of beer.

## AUSTRIA

Stiegl Goldbrau 0,3 **710**  
Lager, 4,9% 0,5 **870**

## BELGIUM

Steenbrugge Brune 0,33 **840**  
Dark ale, 6,5% 0,5 **990**

Stinbrugge Blonde 0,33 **840**  
Light ale, 6,5% 0,5 **990**

Rouge de Bruxelles 0,33 **880**  
Dark cherry ale, 7% 0,5 **1040**

Blanche de Bruxelles 0,3 **840**  
Light unfiltered with citrus notes, 4,5% 0,5 **990**

Palm 0,3 **760**  
Belgian amber ale, 5,4% 0,5 **930**

## GERMANY

Aigner Hel 0,3 **760**  
Lager, 4,9% 0,5 **930**

Bayruther Hell 0,3 **800**  
Lager, 4,9% 0,5 **960**

Radeberger Pilsner 0,3 **840**  
Lager, 4,8% 0,5 **990**

Krombacher Pils 0,3 **680**  
Lager, 4,8% 0,5 **830**

Maisels Weisse Original 0,3 **800**  
Unfiltered wheat, 5,1% 0,5 **960**

\*Special offer is not valid on holidays and is not cumulative  
with other promotions and discounts. Does not apply to takeaways.

## IRELAND

Guinness	0,25	<b>970</b>
Stout, 4,2%	0,5	<b>1250</b>

## SPAIN

Damm Complot IPA	0,33	<b>670</b>
IPA, 6,6%	0,5	<b>830</b>

## RUSSIA



Baltika Helles	0,3	<b>330</b>
Premium light filtered Helles in German style based on wine yeast and 100% Russian malt, helles, 4,7%	0,5	<b>450</b>

Zhiguli Export	0,3	<b>330</b>
Lager, 4,8%	0,5	<b>450</b>
Brewed according to GOST		

## CZECH REPUBLIC

Zlata Praha	0,3	<b>540</b>
Lager, 4,7%	0,5	<b>650</b>

# BEER BOTTLE

## AUSTRIA

Eggenberg Samiklaus	0,33	<b>1260</b>
Double side, 14%		

## ENGLAND

Fullers London Pride	0,5	<b>1170</b>
Light ale, 4,7%		

Newcastle Brown Ale	0,33	<b>1040</b>
Dark ale, 4,7%		

## BELGIUM

Leffe Blonde	0,33	<b>720</b>
Light ale, 6,6%		

Leffe Brun	0,33	<b>720</b>
Dark ale, 6,5%		

Petrus Age Red	0,33	<b>990</b>
Cherry-flavored ale, 8,5%		

Trappist Rochefort 10 Dark ale, 11,9%	0,33	<b>1380</b>
Trappist Rochefort 8 Dark ale, 9,2%	0,33	<b>1200</b>
Trappist Rochefort Triple Extra Light ale, 8,1%	0,33	<b>1150</b>
Petrus Dubel Dark ale, 6,5%	0,33	<b>990</b>
Petrus Tripel Light ale, 8%	0,33	<b>1040</b>
Mort Subit Creek Lambic cherry, 4,3%	0,25	<b>810</b>

## **GERMANY**

Weinstephan Pilsner Lager, 5,1%	0,5	<b>890</b>
Weinstephan Original Lager, 5,1%	0,5	<b>890</b>
Spaten Munich Lager, 8%	0,5	<b>900</b>
Schneider Weisse Crystal TAP 02 Wheat Unfiltered, 5,3%	0,5	<b>1040</b>
Miesel's Weisse Dunkel Dark Unfiltered, 5,4%	0,5	<b>1040</b>

## **IRELAND**

Sullivan's Gold Ale Golden Ale, 5,2%	0,5	<b>1400</b>
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## **ITALY**

Menabrea La Ambrata Lager, 5%	0,33	<b>1040</b>
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## **NETHERLANDS**

La Trappe Tripelle Semidark ale, 8%	0,33	<b>1040</b>
La Trappe Quadrupelle Dark ale, 10%	0,33	<b>1080</b>

## RUSSIA

Baltika Russian Imperial Stout Russian Imperial stout, 8%	0,44	<b>580</b>
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## CZECH REPUBLIC

Bakalar Dark Dark Lager, 3,8%	0,5	<b>920</b>
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Staroceske Lager, 4,7%	0,5	<b>850</b>
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## NON-ALCOHOLIC BEER

Maisel's Weiss, Germany Unfiltered	0,5	<b>690</b>
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Bakalar, Czech Republic Lager	0,33	<b>470</b>
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Krone Blanche Bier Non-alcoholic Non-alcoholic wheat beer drink	0,45	<b>420</b>
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Schneider Weisse TAP 03, Germany Unfiltered	0,5	<b>790</b>
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Weinstephan Hel, Germany	0,5	<b>720</b>
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Lager Weinstephan Hefeveizen, Germany Unfiltered	0,5	<b>720</b>
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## CIDER

Celtic Marches Mango Apple with mango flavor, 4%	0,5	<b>1230</b>
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Celtic Marches Berries Apple with berry flavor, 4%	0,5	<b>1230</b>
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Celtic Marches Sundarin Molly Apple semi-dry, 4%	0,5	<b>1230</b>
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Celtic Marches Strawberry Lime Apple sweet with strawberry and mint flavor, 4%	0,5	<b>1230</b>
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# WINE LIST

## SPARKLING WINE



Prosecco Casa Defra, Italy, dry, 11%	<b>800 / 4300</b>
Prosecco Rose Casa Defra, Italy, dry, 10,5%	<b>820 / 4500</b>
Cava Brut Fanatic, Spain, dry, 11,5%	<b>880 / 4800</b>
Cava Rose Fanatic, Spain, dry, 11,5%	<b>5670</b>
Grand Cuvée 1531 Cremant de Limoux Rose, France, dry, 12,5%	<b>5600</b>
Giall'oro Prosecco Valdobbiadene Superiore, Italy, dry, 11%	<b>7000</b>
Bilcar-Salmon Brut Reserve, France, dry, 12%	<b>18900</b>

## WHITE WINE

### LIGHT FRESH WINE

Riesling Weinkeller Hans Baer, Germany, semi-dry, 11%	<b>800 / 4300</b>
Domain Tarique Classic, France, dry, 10,5%	<b>5100</b>
Grüner Veltliner Winzer Krems, Austria, dry, 13%	<b>6000</b>
Muscadet Sur Lie Chateau De La Tebaudier, France, dry, 12%	<b>6400</b>
Albarino Abelio Bodega Milenio, Spain, dry, 12,5%	<b>7800</b>

### MIDDLE-BODY FRUIT WINE

Sauvignon Blanc Paddle Creek, New Zealand, dry, 12,5%	<b>880 / 4800</b>
Verdejo Medusa, Spain, dry, 13%	<b>3600</b>
Pinot Grigio Santi, Italy, dry, 12,5%	<b>4500</b>

Sauvignon Blanc Una Golsser Vine, Austria, dry, 13%	<b>5300</b>
Pfefferer Colterenzio, Italy, semi-dry, 12%	<b>5600</b>
Muscat Gerard Bertrand, France, dry, 11,5%	<b>6000</b>
Gavi dei Gavi Etiquette Nera La Scolca, Italy, dry, 12%	<b>15700</b>

#### FULL-BODY SATURATED WINE

Golubitskoe Estate Chardonnay, Russia, dry, 13%	<b>690 / 3780</b>
La Capra Chenin Blanc Fairview, South Africa, dry, 13,5%	<b>4800</b>
Remole Bianco Frescobaldi, Italy, dry, 11,5%	<b>4800</b>
Chardonnay Gérard Bertrand, France, dry, 12,5%	<b>6000</b>
Chardonnay Arboleda, Chile, dry, 13%	<b>8400</b>
Gewürztraminer Reserve Gustave Lorenz, France, semi-dry, 13,5%	<b>9400</b>
Auxerre-Duress Olivier Lefleuve Frères, France, dry, 12,5%	<b>18900</b>

#### ROSE WINE

Golubitskoe Estate Pinot Noir Rose, Russia, dry, 12%	<b>690 / 3780</b>
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#### RED WINE

##### SOFT BERRY WINE

Spatburgunder Pies & Love, Germany, dry, 12,5%	<b>940 / 5100</b>
Pago de Valdonohé Mencia Vinos Valtuille, Spain, dry, 14%	<b>5700</b>
Valpolicello Ripasso Classico Superiore, Italy, dry, 14,5%	<b>5900</b>
Pinot Noir Lafort Joseph Druin, France, dry, 13,5%	<b>14100</b>

## FRUIT-BASED MEDIUM-BODY WINE

Landhaus Mayer Zweigelt, Austria, dry, 12,5%	<b>880 / 4800</b>
Modello Masi, Italy, semi-dry, 12%	<b>4900</b>
“Volpi” Barbera d’Asti, Italy, dry, 12,5%	<b>5200</b>
Rosso di Montalcino Piccini, Italy, dry, 13,5%	<b>5900</b>
Faustino V Reserve, Spain, dry, 13,5%	<b>6300</b>
Brunello di Montalcino Castello Banfi, Italy, dry, 15%	<b>20400</b>

## POWERFUL FULL-BODY WINE

Rooibos Ridge Pinotage, South Africa, dry, 14%	<b>880 / 4800</b>
Primitivo Il Rosso Vespas, Italy, semi-dry, 15%	<b>7300</b>
Zinfandel Prototype Raymond Winery, USA, dry, 15%	<b>8100</b>
Sepa 21 Bodega Sepa 21, Spain, dry, 14,5%	<b>11000</b>
Chateau Citran O-Medoc, France, dry, 13%	<b>12000</b>
Chateau La Lagune O-Medoc Grand Cru Classe, France, dry, 13%	<b>25500</b>

# STRONG

## GIN

Bombay Sapphire, UK	40	<b>840</b>
Mare, Spain	40	<b>970</b>

## RUM

Plantation Original Dark, France	40	<b>630</b>
Angostura 7 years, Trinidad and Tobago	40	<b>730</b>

## WHISKEY

Talmor Dew, Ireland	40	<b>620</b>
Jemeson, Ireland	40	<b>770</b>
Jack Daniels, USA	40	<b>780</b>
Bruclady 10 years, Scotland	40	<b>1360</b>
Glenfiddick 12 years, Scotland	40	<b>1040</b>
Glenfiddick 15 years, Scotland	40	<b>1280</b>

## TEQUILA

Jose Cuervo 1800 Reposado, Mexico	40	<b>680</b>
Don Julio Blanco, Mexico	40	<b>1260</b>

## VODKA

Beluga Noble, Russia	40	<b>630</b>
Beluga Gold Line, Russia	40	<b>990</b>
Onegin, Russia	40	<b>730</b>
Chistye Rosy Rye, Russia	40	<b>890</b>
Chistye Rosy, Russia	40	<b>890</b>
Gray Guz, France	40	<b>1150</b>

## DIGESTIVES

Jagermeister, Germany	40	<b>700</b>
Camus VSOP Elegance, France	40	<b>1100</b>
Menorval Prestige, France	40	<b>630</b>
Menorval XO, France	40	<b>840</b>
Valdespino Crim Isabela, Spain	60	<b>780</b>
Valdespino Fino Inocente, Spain	60	<b>780</b>

## HOME-MADE TINCTURES

	40	<b>470</b>
Cherry - Coffee, 25-27%		
Raspberry - Red Tea, 25-27%		
Black Currant - Cinnamon, 25-27%		
Lingonberry - Honey, 31-34%		
Wild Berries, 31-34%		
Horseradish, 31-34%		
Grapefruit - Grape, 18-20%		
Sea buckthorn - Peach, 18-20%		
Strawberry - Coconut, 18-20%		
Ginger - Passion fruit, 18-20%		
Plum - Basil, 18-20%		
Cherry - Gooseberry, 18-20%		
Currant - Blackberry, 18-20%		
Beetroot - Caramel, 18-20%		
Green Apple - Sorrel, 18-20%		

## COCKTAILS

Passion Fizz		<b>630</b>
Aperol Spritz		<b>820</b>
Negroni		<b>840</b>
Young blood		<b>780</b>
Old Fashion		<b>840</b>

## NON-ALCOHOLIC DRINKS

Borjomi	0,5	<b>470</b>
San Bernardo	0,37	<b>630</b>
carbonated / without gas	0,75	<b>890</b>
Homemade compote	0,37	<b>440</b>
	1,0	<b>780</b>
Juice il Primo	0,2	<b>370</b>
orange, cherry, tomato, apple		
Fresh		
orange, carrot, apple, celery	0,25	<b>630</b>
grapefruit	0,25	<b>690</b>
Homemade lemonade	0,4	<b>470</b>
classic / blue tea - kaffir lime	1,0	<b>940</b>
/ strawberry - lemon		

<b>TEA</b>	0,6	<b>680</b>
Assam / Earl Grey / Sencha / Green Jasmine / Milk Oolong / Forest Berries / The Heart of Altai		

## COFFEE

Espresso		<b>240</b>
Macchiato		<b>240</b>
Double espresso		<b>360</b>
Americano		<b>310</b>
Ristretto		<b>420</b>
Cappuccino		<b>470</b>
Latte		<b>470</b>

Dear guests!

Alert your waiter about availability you are allergic to any product.

This menu is a promotional item for our restaurant.

All prices are in rubles.

The weight of the dishes is indicated raw.