

CRAYFISH

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

	0,5 kg	1 kg
Standart	3100	5750
XL	4990	9650
Super Big	6500	12400

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

	0,5 kg	1 kg
Standart	3300	6150
XL	5350	10100
Super Big	6850	12800

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

	0,5 kg	1 kg
Standart	3500	6500
XL	5700	10500
Super Big	7150	13200

Royal-style in salmon and pike caviar sauce

	0,5 kg	1 kg
Standart	4950	9450
XL	9150	17550
Super Big	9750	18800

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.

SIGNATURE SET:

Crayfish classic or specialty + Magadan shrimp + King crab`s phalanx + 0,5l draft beer	1 kg	6290
---	------	-------------

Check the type of beer with the waiter

SEAFOOD

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

HOT MUSSELS IN SAUCE

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

CAVIAR

50 gr

Served with sour cream and homemade pancakes

Red caviar	2450
Pike caviar	2090

The weight of the dishes is indicated raw.

APPETIZERS

Tugunok Gold of Siberia	50 gr	2550
	100 gr	4750
Set of dried fish		1300
Spines and belly of smelt, backs of peled		
Belly of dried smelt		650
Spines of dried smelt		1550
Dried peled		1450
Smoked omul		1200
Muksun stroganina		1590
Muksun sugudai with pike caviar		890
Smelt fried		1350
Black sea red mullet fries		1750
Homemade root vegetable chips		450
Crispy squid rings		890
Pasties with crab		990
Assorted homemade spreads:		890
herring with apple, tuna with egg, cottage cheese with cod liver, tomato with grated horseradish		
Served with crispy Borodino crackers from our bakery		
Black milk mushroom tartar with sour cream		790
Beef tartar		1250
Marble beef carpaccio with truffle sauce and parmesan		1150
Crispy Spicy chicken wings		1050
Shrimp pop-corn		1050
Spicy fried shrimp		1200
Garlic fried shrimp		1200
Wasabi shrimp		1050
Homemade fried cheese		1050

VODKA'S APPETIZERS

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

SALADS

Olivier with stewed beef and crayfish	990
Warm salad with smoked delicacies	1050
Warm salad with shrimps and tomatoes	1200
Salad with Magadan shrimp in coconut sauce	1450

SOUPS

Branded solyanka with shrimps	790
Borsch with stewed beef	890

MAIN DISHES

BBQ pork ribs	1300
Steak with BBQ sauce	1150
Yakut pelage fillet with sour cream sauce and dill oil	890
Unagi mackerel with cauliflower cream	890
Crispy crucian carp with mousse of roast potatoes and salad of quick-pickled cucumbers	2050
Pasta with shrimps	1250

SIDE DISHES

Branded mashed potatoes	100g	400
French fries with parmesan cheese and truffle oil		790

DOUGH

Dumplings with marbled beef and demiglas sauce **890**

Dumplings with seafood and caviar sauce **990**

Crab dumplings with lemonbutter sauce **1150**

CUTLETS

Served with mashed potatoes

2 pc

Italian-style chicken cutlets **890**

Pike cutlets **990**

Crab cutlets with scallop and shrimp **1350**

STREET FOOD

Local cheeseburger **1250**

Beef 100% Black Angus Prime, fried Suluguni cheese, bacon and prune sauce

Cheeseburger 3.0 **1450**

Shrimp burger **1550**

Shawarma with crab **1550**

SWEET

Ice cream in the assortment 50g **320**

Nuts with boiled condensed milk **590**

Pear pie with condensed milk cream and sour cream **750**

Baked cheesecake **850**

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 **490**

Mini burgers with veal **490**

Pelmeni with veal **490**

Spaghetti with cheese **490**

Crispy nuggets with french fries **490**

*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.

FREE TAP

We are updating this position especially for you,
So that you can always try something new.

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**

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

Bourgogne de Flandres 0,25 **880**
Dark ale, 5% 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**

Affligem Blonde** 0,3 **560**
Abbey Pale Ale, 6,7% 0,5 **680**

GERMANY

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**

Schofferhofer Hefeweizen 0,3 **640**
Wheat unfiltered, 5% 0,5 **790**

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

**Licensed beer variety brewed in the Russian Federation

IRELAND

Guinness	0,25	970
Stout, 4,2%	0,5	1250

SPAIN

Damm Complot IPA	0,33	670
IPA, 6,6%	0,5	830

Estrella Damm	0,33	760
Lager, 4,6%	0,5	930

RUSSIA



Baltika Helles	0,3	330
Premium light filtered Helles	0,5	450

in German style based on wine yeast and 100% Russian malt, helles, 4,7%

Zhiguli Export	0,3	330
Lager, 4,8%	0,5	450

Brewed according to GOST

CZECH REPUBLIC

Zlata Praha	0,3	540
Lager, 4,7%	0,5	650

Maestro Litovel	0,3	670
Nitrogen Lager, 4,1%	0,5	830

BEER BOTTLE

ENGLAND

Saint Peters IPA	0,5	1250
IPA, 5,5%		

BELGIUM

Verhaage Duchesse de Bourgogne	0,75	2200
Flemish red ale, 6%		

Castel Tropical	0,33	940
Tropical ale, 7%		

Castel Rubus Framboise	0,33	940
Raspberry ale, 7%		

Blanche de Namur	0,33	790
Light unfiltered with citrus notes, 4,5%		

Leffe Blonde Light ale, 6,6%	0,33	720
Leffe Brun Dark ale, 6,5%	0,33	720
Petrus Flandres Flemish red ale, 5,5%	0,33	900
Petrus Age Red Cherry-flavored ale, 8,5%	0,33	990
Mort Subit Creek Cherry Lambic, 4,3%	0,25	810

GERMANY

Landbier 1857 Light lager, 5,3%	0,5	1090
Landbier Dunkel Dark lager, 5,3%	0,5	1090
Augustiner Lagerbier Hell Lager, 5,2%	0,5	920
Fruh Kelsch Kelsh, 4,8%	0,5	1040
Berliner Pilsner Lager, 5,1%	0,5	790
Erdinger Weissbier Light Ale, 5,3%	0,5	840

ITALY

Peroni Nastro Azzurro Lager, 5,1%	0,33	750
--------------------------------------	------	------------

NETHERLANDS

La Trappe Tripelle Semidark ale, 8%	0,33	1040
La Trappe Quadrupelle Dark ale, 10%	0,33	1080
La Trappe Blonde Light ale, 6,5%	0,33	990
La Trappe Dubel Dark ale, 7%	0,33	990

RUSSIA

Baltika Russian Imperial Stout Russian Imperial stout, 8%	0,44	580
--	------	------------

NON-ALCOHOLIC BEER

Maisel's Weiss, Germany Unfiltered	0,5	690
Bakalar, Czech Republic Lager	0,33	470
Krone Blanche Bier Non-alcoholic wheat beer drink	0,45	420
Arkobroy Urfas, Germany Lager	0,5	680
Stortebecker Pils, Germany Lager	0,5	720
Stortebecker Atlantic Ale, Germany IPA	0,5	720
Delirium Paranoia Rouge, Belgium Cherry Ale	0,33	690

CIDER

Palp Pear Apple with pear flavor, 3,4%	0,5	1230
Elska Northern Berries Berry Puaré, 4%	0,44	1230
Elska Passion Fruit and Apple Apple and Passion Fruit Puaré, 4%	0,44	1230
Celtic Marches Sanderin Molly Apple semi-dry, 4%	0,5	1230

WINE LIST

SPARKLING WINE



Prosecco Rose Casa Defra, Italy, dry, 10,5%	820 / 4500
Prosecco Superiore Valdobbiadene Rugeri, Italy, dry, 11%	1310 / 7140
Cava Reserve Brut Sumarroca, Spain, dry, 12%	6600
Cuvée Cuvée Première Cru Jimone, France, dry, 12%	23100

WHITE WINE

Riesling Weinkellerei Hans Baer, Germany, semidry, 11,5%	800 / 4300
Pinot Grigio Santi, Italy, dry, 12,5%	820 / 4500
Sauvignon Blanc Paddle Creek, New Zealand, dry, 12,5%	880 / 4800
Pfefferer Colterenzio, Italy, semi-dry, 12%	5600
Vermentino La Pettegola Castello Banfi, Italy, dry, 13%	7100
Riesling Urgestein Kremstal Nigl, Austria, dry, 12,5%	13500

ROSE WINE

Listel Gren de Gris, France, dry, 12%	770 / 4200
---------------------------------------	-------------------

RED WINE

Cabernet Sauvignon Reserva Santa Carolina, Chile, dry, 13,5%	770 / 4200
Castiglione Chianti Marchesi de Frescobaldi, Italy, dry, 13%	7400

STRONG

GIN

Hendricks, Scotland 40 **940**

RUM

Diplomatico Reserve Exclusive, Venezuela 40 **980**

WHISKEY

Jameson, Ireland 40 **770**

Macallan 12 years, Scotland 40 **1890**

Glenfiddich 12 years, Scotland 40 **1040**

Glenfiddich 18 years old, Scotland 40 **2410**

TEQUILA

Cazcabel Blanco, Mexico 40 **680**

Don Julio Reposado, Mexico 40 **1690**

VODKA

Beluga Noble, Russia 40 **630**

Onegin, Russia 40 **730**

Chistye Rosy, Russia 40 **890**

Grey Goose, France 40 **1150**

DIGESTIVES

Markati Limoncello, Italy 40 **550**

Jägermeister, Germany 40 **700**

Camus VSPO Elegance, France 40 **1100**

Calvados Boulard VSPO, France 40 **1130**

Schnapps Wieser Gruscha Williams, Austria 40 **790**

Schnapps Wisner Plum, Austria 40 **790**

HOMEMADE TINCTURES

40 **470**

Wild Berries, 31-34%

Horseradish, 31-34%

Grapefruit - Grape, 18-20%

Sea Buckthorn - Peach, 18-20%

Ginger - Passion Fruit, 18-20%

Plum - Basil, 18-20%

Cherry - Gooseberry, 18-20%

Currant - Blackberry, 18-20%

COCKTAILS

Aperol Spritz **820**

Negroni **840**

Old Fashion **840**

NON-ALCOHOLIC DRINKS

Borjomi	0,5	470
San Bernardo	0,33	630
carbonated / without gas	0,75	890
Homemade compote	0,37	440
	1,0	780
Juice il Primo	0,2	370
orange, cherry, tomato, apple		
Homemade lemonade	0,4	470
blue tea / mango - passion fruit / strawberry - lemon	1,0	940
TEA	0,6	680
Assam / Earl Grey / Sencha / Green Jasmine / Milk Oolong / Herbal		

COFFEE

Espresso	240
Macchiato	240
Double espresso	360
Americano	310
Ristretto	420
Cappuccino	470
Latte	470

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.