

## KITCHEN

### SIGNATURE SET:

Crayfish classic or specialty /  
Magadan shrimp /  
King crab`s phalanx  
+ 0,5l draft beer\*\*

1 kg **5900**

\*\*check the type of beer with the waiter

### SEAFOOD

King crab	0,4 kg	<b>4500</b>
	0,8 kg	<b>8500</b>
Magadan shrimp	0,4 kg	<b>2400</b>
	0,8 kg	<b>4500</b>
Shrimp on ice	0,5 kg	<b>2700</b>
Smoked Magadan shrimp, chilled Magadan shrimp, smoked tiger shrimp	1 kg	<b>4900</b>
Mussels	0,5 kg	<b>1350</b>
	1 kg	<b>2500</b>

Cream/thyme; tomato/basil; white wine, garlic, provance herbs; garlic sour cream; tom yum; blue cheese

### RAW

Oysters Imperial	1 pcs	<b>450</b>
Oysters Khasansky	1 pcs	<b>450</b>
Oysters Black pearl	1 pcs	<b>850</b>
Oysters White pearl	1 pcs	<b>850</b>
Pink Jolie oysters	1 pcs	<b>850</b>
Sea urchins	1 pcs	<b>420</b>
King crab live*	1 kg	<b>12500</b>
Oyster set, 15 pcs		<b>8300</b>
Imperial, Hassan, Pink Jolie, White Pearl, Black Pearl		<b>13500</b>
Oyster set, 25 pcs		<b>13500</b>
Imperial, Hassan, Pink Jolie, White Pearl, Black Pearl		<b>13500</b>

Check the availability of seafood with the waiter

### CAVIAR

Served with sour cream and homemade pancakes

Black caviar	50 gr	<b>8500</b>
Red caviar		<b>1950</b>
Pike caviar		<b>1750</b>

### APPETIZERS

Roots chips		<b>390</b>
Shrimp chips		<b>450</b>
Fried smelt	100gr	<b>490</b>
Dried smelt backs		<b>1250</b>
Dried smelt bellies		<b>550</b>
Dried pelage		<b>1250</b>
Fried Black sea red mullet		<b>1650</b>
Muksun stroganina		<b>1350</b>
Crispy squid rings		<b>750</b>
Pasties with crab		<b>850</b>
Borodino croutons with homemade spreads		<b>810</b>
Herring and apple, tuna with egg , cream cheese with cod liver, tomato with horseradish		<b>650</b>
Tartare of salted milk mushrooms, sour cream		<b>1100</b>
Beef tartare		<b>1100</b>
Tacos with shrimp, avocado and tomatoes		<b>790</b>
Fried spicy shrimps		<b>1150</b>
Fried shrimp with garlic		<b>1150</b>
Shrimps pop-corn		<b>950</b>
Wasabi shrimp		<b>850</b>

## CRAYFISH

• classic;	0,5 kg	1 kg
• in adjika;	Standart	<b>2950 5500</b>
• in beer;	XL*	<b>4800 9200</b>
• in milk;	Super Bi*	<b>6200 11800</b>
• louisiana;		
• specialty (honey, apple, spices);		
• fried in kvass and three peppers;		
• overseas (bell pepper and garlic);		
• cossack (fried in garlic);	• in corn cream; tom yum;	
• coconut;	• tomato and cream with parmesan;	
• curry;	• truffle	
• pink tomatoes, parsley, garlic;	• asian style	
• fried in sour cream;		
• in white wine; dorblu;		
• chinese-style (sesame oil, lime, spices);	0,5 kg	1 kg
Royal-style	Standart	<b>3900 7500</b>
in salmon and	XL*	<b>7200 13900</b>
pike caviar sauce	Super Big*	<b>7700 14900</b>
.....		
Crayfish for a big company	3 kg	<b>15500</b>
The classic version of cooking crayfish		



# RAKOVAYA

na Usacheva

[www.rakovaya.ru](http://www.rakovaya.ru)

Bruschetta with shrimp and guacamole	<b>1150</b>
Crispy chicken wings	<b>950</b>
Homemade fried cheese	<b>990</b>
Ramiro pepper with veal tails and parmesan	<b>850</b>

### VODKA'S APPETIZERS

Pickles and marinades	<b>550</b>
Cured and smoked lard	<b>790</b>
Homemade salted herring with potatoes	<b>750</b>
Milk mushrooms with sour cream	<b>750</b>

### SALADS

Warm salad with shrimps and tomatoes	<b>1150</b>
Roast beef salad	<b>1100</b>
Salad with Magadan shrimp in coconut sauce	<b>1150</b>

### SOUPS

Branded solyanka with shrimps	<b>650</b>
Pea soup with smoked ribs	<b>590</b>
Borsch with veal cheeks and tongue	<b>850</b>
Tom yam with shrimp	<b>1150</b>
Volga ear	<b>950</b>

### MAIN DISHES

Crispy crucian carp with mousse of roast potatoes and salad of quick-pickled cucumbers	<b>950</b>
Baked potatoes with sour cream, pike caviar and shrimp	<b>990</b>
Pasta with shrimps	<b>950</b>

Dear guests!  
Alert your waiter about availability you are allergic to any product.  
This menu is a promotional item for our bar.  
All prices are in rubles.  
The weight of the dishes is indicated raw.  
\*Special offer, check with the waiter for availability

Papardelle with porcini mushrooms	<b>1550</b>
BBQ pork ribs	<b>990</b>
Veal cheeks with green asparagus and gremolata	<b>1350</b>
Steamed zander with vegetables and tomato berblane	<b>1150</b>
Carp in sweet and sour sauce with vegetables	100g / <b>250</b>
A dish for company, cooking time about 1 hour	

### SIDE DISHES

Branded mashed potatoes	100g / <b>200</b>
French fries with parmesan cheese and truffle oil	<b>750</b>
Grilled green asparagus	80g / <b>850</b>

### GRILLED

Grilled young cabbage steak with truffle oil	<b>750</b>
Grilled squid with potato and dzadzyki	<b>950</b>
Rib Eye steak	100 g / <b>1280</b>
Order from 300g	

### STREET FOOD

Charcoal hot dog	<b>550</b>
Local cheeseburger	<b>890</b>
Beef 100% Black Angus Prime, fried Suluguni cheese, bacon and prune sauce	
Cheeseburger 3.0	<b>1100</b>
Shrimp burger	<b>1250</b>
Shawarma with crab	<b>1250</b>
Quesadilla with beef	<b>990</b>

### CUTLETS FROM MON COTLETTE

Served with mashed potatoes	2 pc
Classic cutlets	<b>850</b>
Pike cutlets classic	<b>950</b>
Crab cutlets with scallop and shrimp	<b>1250</b>
Kiev cutlet	1 pc / <b>1550</b>

### SWEET

Nuts with boiled condensed milk	<b>450</b>
Homemade apple pie with ice cream	<b>550</b>
Bird's milk	<b>450</b>
Ice cream in the assortment	50g <b>250</b>

JOIN US TO THE PROGRAM  
LOYALTY,  
**PAY UP TO 30%  
OF THE BILL BONUSES.**



## NON-ALCOHOLIC DRINKS

Borjomi	0,5	<b>450</b>
San Bernardo	0,33	<b>600</b>
Carbonated / without gas	0,75	<b>850</b>
Dausuz with / without gas	0,5	<b>490</b>
Homemade compote	0,4	<b>420</b>
	1,0	<b>750</b>
Juice	0,2	<b>350</b>
Orange, cherry, tomato, apple		
Fresh orange, grapefruit	0,25	<b>550</b>
Homemade lemonade	0,4	<b>350</b>
Classic, blue tea - Kafir lime, citrus	1,0	<b>750</b>
<b>RONNEFELDT TEA</b>	0,6	<b>550</b>
Assam / Earl Grey / Sencha / Green Jasmine / Milk Oolong / Herbal		

<b>BERRY TEA</b>		<b>600</b>
Sea Buckthorn / Ginger-citrus / Spicy cranberry		

<b>COFFEE</b>		
Ristretto		<b>230</b>
Espresso		<b>230</b>
Macchiato		<b>230</b>
Double espresso		<b>350</b>
Americano		<b>300</b>
Cappuccino		<b>450</b>
Latte		<b>450</b>
Flat White		<b>450</b>

## DRAFT BEER

<b>AUSTRIA</b>		
Stiegl Goldbrau	0,3	<b>680</b>
Lager, 4,9%	0,5	<b>830</b>
	11	<b>1490</b>

<b>BELGIUM</b>		
Petrus Age Red	0,33	<b>1000</b>
Ale with added cherry, 8,5%	0,5	<b>1150</b>
	11	<b>2070</b>

Petrus Blonde	0,33	<b>820</b>
Pale ale, 6,5%	0,5	<b>970</b>
	11	<b>1750</b>

Rouge de Bruxelles	0,33	<b>840</b>
Dark cherry ale, 7%	0,5	<b>990</b>
	11	<b>1780</b>

Palm	0,3	<b>730</b>
Belgian amber ale, 5,4%	0,5	<b>890</b>
	11	<b>1750</b>

Bourgogne de Flandres	0,25	<b>840</b>
Dark ale, 5%	0,5	<b>990</b>
	11	<b>1780</b>

Blanche de Bruxelles	0,3	<b>800</b>
Light unfiltered with citrus notes, 4,5%	0,5	<b>950</b>
	11	<b>1710</b>

Sint Gummarus Dubbel	0,33	<b>820</b>
Dark ale, 7,1%	0,5	<b>970</b>
	11	<b>1750</b>

Boon Creek	0,33	<b>820</b>
Cherry lambic, 4%	0,5	<b>970</b>
	11	<b>1750</b>

<b>GERMANY</b>		
Maisels Weisse Original	0,3	<b>770</b>
Unfiltered wheat, 5,1%	0,5	<b>920</b>
	11	<b>1650</b>

Ayinger Hell	0,3	<b>740</b>
Lager, 4,9%	0,5	<b>890</b>
	11	<b>1600</b>

Radeberger Pilsner	0,3	<b>800</b>
Lager, 4,8%	0,5	<b>950</b>
	11	<b>1710</b>

Bayruther Hell	0,3	<b>770</b>
Lager, 4,9%	0,5	<b>920</b>
	11	<b>1650</b>

Schneider Weiss Tap 1	0,3	<b>770</b>
Light unfiltered, 4,9%	0,5	<b>920</b>
	11	<b>1650</b>

<b>IRELAND</b>		
Guinness	0,25	<b>930</b>
Stout, 4,2%	0,5	<b>1190</b>
	11	<b>2140</b>

Brumaster Nitro Lager	0,3	<b>800</b>
Lager, 5%	0,5	<b>950</b>
	11	<b>1710</b>

<b>SPAIN</b>		
Estrella Damm	0,33	<b>740</b>
Lager, 4,6%	0,5	<b>890</b>
	11	<b>1600</b>

<b>RUSSIA</b>		
Zhiguli Barnoe	0,3	<b>320</b>
Lager, 4,9%	0,5	<b>430</b>
Brewed according to GOST	11	<b>770</b>

Baltika N 7 Export	0,3	<b>320</b>
Premium beer brewed from selected Russian ingredients - 100% malt and hops grown in Altai, lager, 5,4%	0,5	<b>430</b>
	11	<b>770</b>

Baltika N 6 Porter	0,3	<b>320</b>
Famous Baltic dark filtered porter brewed according to old traditional recipes, dark ale, 7%	0,5	<b>430</b>
	11	<b>770</b>

<b>CZECH REPUBLIC</b>		
Chernovar Light	0,3	<b>640</b>
Lager, 4,9%	0,5	<b>790</b>
	11	<b>1420</b>

Klaster	0,3	<b>640</b>
Lager, 5%	0,5	<b>790</b>
	11	<b>1420</b>

<b>SCOTLAND</b>		
BrewDog Punk IPA	0,3	<b>880</b>
IPA, 5,4%	0,5	<b>1050</b>
	11	<b>1890</b>

## BEER BOTTLE

<b>ENGLAND</b>		
Saint Peters Ruby Red El	0,5	<b>990</b>
English red ale, 4,3%		

London Pride	0,5	<b>1120</b>
Light ale, 4,7%		

Fullers London Porter	0,5	<b>1120</b>
Porter, 5,4%		

Saint Peters IPA	0,5	<b>990</b>
IPA, 5,5%		

<b>AUSTRIA</b>		
Eggenberg Pink Grapefruit	0,33	<b>600</b>
Unfiltered with grapefruit, 2%		

Eggenberg Hopfenkenich	0,33	<b>600</b>
Lager, 5,1%		

<b>BELGIUM</b>		
Timmermans Creek	0,33	<b>900</b>
Cherry lambic, 4%		

Timmermans Strawberry	0,33	<b>900</b>
Strawberry lambic, 4%		

Brugel	0,33	<b>500</b>
Light Ale, 5,2%		

Ecstasy	0,33	<b>990</b>
Imperial IPA, 8,5%		

Gulden Drak	0,33	<b>750</b>
Dark ale, 10,5%		

Delirium Red	0,33	<b>950</b>
Cherry and elderberry-flavored ale, 8%		

<b>GERMANY</b>		
Augustiner Lagerbeer Hel	0,5	<b>880</b>
Light lager, 5,2%		

Früh Kelsch	0,5	<b>800</b>
Kelsh, 4,8%		

Landbier 1857	0,5	<b>900</b>
Light lager, 5,3%		

Landbeer Dunkel	0,5	<b>900</b>
Dark lager, 5,3%		

<b>ITALY</b>		
Peroni Nastro Azzurro	0,33	<b>590</b>
Lager, 5,1%		

\*\*Licensed beer brewed in the Russian Federation

<b>CHINA</b>		
Ichang	0,62	<b>400</b>
Rice lager, 3,8%		

<b>NETHERLANDS</b>		
La Trappe Witte Trapist	0,33	<b>710</b>
Unfiltered ale, 5,5%		

La Trappe Isidore Trappist	0,33	<b>780</b>
Dark unfiltered ale, 7,5%		

La Trappe Tripelle	0,33	<b>750</b>
Semi-dark ale, 8%		

La Trappe Quadrupelle	0,33	<b>810</b>
Dark ale, 10%		

<b>SCOTLAND</b>		
BrewDog Dead Pony Club	0,33	<b>870</b>
IPA, 3,8%		

BrewDog Elvis Juice	0,33	<b>870</b>
IPA with grapefruit, 6,5%		

<b>RUSSIA</b>		
Baltika Russian Imperial Stout	0,44	<b>500</b>
Russian Imperial stout, 8%		

## CIDER

Celtic Marches Mango	0,5	<b>1120</b>
Mango apple flavor, England, 4%		

Galipett Brut	0,33	<b>900</b>
Apple semi-dry, 4,5%		

Galipett Rose	0,33	<b>900</b>
Apple semi-dry, 4%		

Cornish Orchards Gold	0,5	<b>1120</b>
Semi-sweet apple, 5%		

Cornish Orchards Peer	0,5	<b>1120</b>
Semi-sweet with pear, 5%		

## NON-ALCOHOLIC BEER

Maisel's Weiss, Germany	0,5	<b>680</b>
Unfiltered		

Arkobroy Urfas, Germany	0,5	<b>630</b>
Lager		

Eggenberg Freibir, Austria	0,33	<b>550</b>
Lager		

Bakalar, Czech Republic	0,33	<b>450</b>
Lager		

Krone Blanche	0,45	<b>400</b>
Light unfiltered with citrus		