

# 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;
- 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	<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;
- asian style

	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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Royal-style in salmon and pike caviar sauce

	0,5 kg	1 kg
Standart	<b>4950</b>	<b>9450</b>
XL	<b>9150</b>	<b>17550</b>
Super Big	<b>9750</b>	<b>18800</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, smelt belly, 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  
+ Magadan shrimp  
+ King crab`s phalanx  
+ 0,5l draft beer

**6290**

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

## LIVE SEAFOOD FROM AN AQUARIUM

Oyster Far Eastern	1 pcs	<b>520</b>
Oyster Khasansky	1 pcs	<b>520</b>
Oyster White pearl	1 pcs	<b>950</b>
Oyster Black pearl	1 pcs	<b>950</b>
Oyster Pink Jolie	1 pcs	<b>950</b>
Sea urchin	1 pcs	<b>520</b>
King crab live	1 kg	<b>14200</b>
Oyster set, Far Eastern, Khasansky, Pink Jolie, White Pearl, Black Pearl	15 pcs	<b>10490</b>
Oyster set, Far Eastern, Khasansky, Pink Jolie, White Pearl, Black Pearl	25 pcs	<b>16700</b>

The weight of the dishes is indicated raw.

\*Special offer, cannot be combined with other discounts and promotions

## CAVIAR

Served with sour cream and homemade pancakes

50 gr

Black caviar	<b>8950</b>
Red caviar	<b>2450</b>
Pike caviar	<b>2090</b>

## APPETIZERS

Tugunok Gold of Siberia	50 gr	<b>2550</b>
	100 gr	<b>4750</b>
Set of dried fish		<b>1300</b>
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>
Home-made chips from root vegetables		<b>450</b>
Baked potatoes with pike caviar, shrimp and sour cream		<b>1350</b>
Crispy rings of squid		<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		<b>890</b>
Served with crispy Borodinsky crackers from our bakery Black milk mushroom tartar with sour cream		<b>790</b>
Beef tartar		<b>1250</b>
Marbled 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>
Wasabi shrimp	<b>1050</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>
Roast beef salad	<b>1150</b>
Warm salad with shrimps and tomatoes	<b>1200</b>
Salad with Magadan shrimp in coconut sauce	<b>1450</b>

### **SOUPS**

Branded solyanka with shrimps	<b>790</b>
Pea soup with smoked meat	<b>850</b>
Borsch with stewed beef	<b>890</b>
Volga ear	<b>1050</b>
Tom yam with shrimp	<b>1390</b>

## MAIN DISHES

BBQ pork ribs		<b>1300</b>
Steak with BBQ sauce		<b>1150</b>
Rib Eye steak Prime Beef	100 g	<b>1750</b>
Order from 300 g		
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 potato and dzadzyki		<b>1250</b>
Pasta with shrimps		<b>1250</b>

## SIDE DISHES

Branded mashed potatoes	100 g	<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**

Charcoal hot dog	<b>690</b>
Local cheeseburger	<b>1250</b>
Beef 100% Black Angus Prime, fried Suluguni cheese, bacon and prune sauce	
Cheeseburger 3.0	<b>1450</b>
Shrimp burger	<b>1550</b>
Shawarma with crab	<b>1550</b>

## **SWEET**

Ice cream in the assortment	50 g	<b>320</b>
Nuts with boiled condensed milk		<b>590</b>
Bird's milk		<b>490</b>
Pear pie with condensed milk cream and sour cream		<b>750</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.

## FREE TAP

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

## AUSTRIA

Stiegl Goldbrau	0,3	<b>710</b>
Lager, 4,9%	0,5	<b>870</b>
	1l	<b>1560</b>

## BELGIUM

Steenbrugge Brune	0,33	<b>840</b>
Dark ale, 6,5%	0,5	<b>990</b>
	1l	<b>1800</b>

Steenbrugge Blonde	0,33	<b>840</b>
Light ale, 6,5%	0,5	<b>990</b>
	1l	<b>1800</b>

Rouge de Bruxelles	0,33	<b>880</b>
Dark cherry ale, 7%	0,5	<b>1040</b>
	1l	<b>1870</b>

Bourgogne de Flandres	0,25	<b>880</b>
Dark ale, 5%	0,5	<b>1040</b>
	1l	<b>1870</b>

Blanche de Bruxelles	0,3	<b>840</b>
Light unfiltered with citrus notes, 4,5%	0,5	<b>990</b>
	1l	<b>1800</b>

Palm	0,3	<b>760</b>
Belgian amber ale, 5,4%	0,5	<b>930</b>
	1l	<b>1680</b>

Petrus Age Red	0,33	<b>1050</b>
Ale with added cherry, 8,5%	0,5	<b>1200</b>
	1l	<b>2170</b>

## GERMANY

Ayinger Hell	0,3	<b>760</b>
Lager, 4,9%	0,5	<b>930</b>
	1l	<b>1680</b>

\*Спецпредложение, не действует в праздничные дни и не суммируется с другими акциями и скидками. Не распространяется на вынос.

Bayruther Hell	0,3	<b>800</b>
Lager, 4,9%	0,5	<b>960</b>
	1l	<b>1730</b>
Radeberger Pilsner	0,3	<b>840</b>
Lager, 4,8%	0,5	<b>990</b>
	1l	<b>1790</b>
Krombacher Pils	0,3	<b>680</b>
Lager, 4,8%	0,5	<b>830</b>
	1l	<b>1590</b>
Maisels Weisse Original	0,3	<b>800</b>
Unfiltered wheat, 5,1%	0,5	<b>960</b>
	1l	<b>1730</b>
Schofferhofer Hefeweizen	0,3	<b>640</b>
Wheat unfiltered, 5%	0,5	<b>790</b>
	1l	<b>1420</b>

## IRELAND

Guinness	0,25	<b>970</b>
Stout, 4,2%	0,5	<b>1250</b>
	1l	<b>2240</b>

## SPAIN

Damm Complot IPA	0,33	<b>670</b>
IPA, 6,6%	0,5	<b>830</b>
	1l	<b>1490</b>
Estrella Damm	0,33	<b>760</b>
Lager, 4,6%	0,5	<b>930</b>
	1l	<b>1680</b>

## RUSSIA

Baltika Helles	 0,3	<b>330</b>
Premium light filtered Helles	0,5	<b>450</b>
in German style based on wine yeast and 100% Russian malt, helles, 4,7%	1l	<b>800</b>

Baltika Brew Creek	 0,3	<b>330</b>
Belgian-style fruit ale	0,5	<b>450</b>
with natural tart cherry juice, 5,2%	1l	<b>800</b>

Zhiguli Export	0,3	<b>330</b>
Lager, 4.8%	0,5	<b>450</b>
Brewed according to GOST	1l	<b>800</b>

## CZECH REPUBLIC

“Franz d’aste” Lezak Premium	0,3	<b>670</b>
Lager, 5%	0,5	<b>830</b>
	1l	<b>1490</b>

Zlata Praha	0,3	<b>540</b>
Lager, 4,7%	0,5	<b>650</b>
	1l	<b>1170</b>

# BEER BOTTLE

## AUSTRIA

Eggenberg Pink Grapefruit Unfiltered with grapefruit, 2%	0,33	<b>710</b>
Eggenberg Hopfenkönig Lager, 5,1%	0,33	<b>710</b>

## ENGLAND

Fullers London Porter Porter, 5,4%	0,5	<b>1170</b>
Fullers London Pride Light ale, 4,7%	0,5	<b>1170</b>
Saint Peters IPA IPA, 5,5%	0,5	<b>1250</b>
Saint Peters Ruby Red El English red ale, 4,3%	0,5	<b>1250</b>

## BELGIUM

Verhage Barbe Rube Cherry Ale, 7%	0,33	<b>1280</b>
Delirium Red Cherry and Elderberry Ale, 8%	0,33	<b>1010</b>
Castel Tropical Tropical Ale, 7%	0,33	<b>940</b>
Castel Rubus Framboise Raspberry Ale, 7%	0,33	<b>940</b>
Blanche de Namur Light unfiltered with citrus notes, 4,5%	0,33	<b>790</b>
Tripel Carmelite Light ale, 8,4%	0,33	<b>1070</b>
Bostiels Powell Kwak Amber Amber ale, 8,4%	0,33	<b>1140</b>
Mort Subit Creek Cherry Lambic, 4,3%	0,25	<b>810</b>

## GERMANY

Landbier 1857 Light lager, 5,3%	0,5	<b>1090</b>
Augustiner Lagerbeer Hel Light lager, 5,2%	0,5	<b>920</b>
Früh Kelsch Kelsh, 4,8%	0,5	<b>1040</b>

## ITALY

Peroni Nastro Azzurro Lager, 5,1%	0,33	<b>750</b>
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## CHINA

Ichang Rice lager, 3,8%	0,62	<b>720</b>
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## NETHERLANDS

La Trappe Isidore Trappist Dark unfiltered ale, 7,5%	0,33	<b>1040</b>
La Trappe Witte Trapist Unfiltered ale, 5,5%	0,33	<b>1040</b>
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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## NON-ALCOHOLIC BEER

Maisel's Weiss, Germany Unfiltered	0,5	<b>690</b>
Bakalar, Czech Republic Lager	0,33	<b>470</b>
Krone Blanche Light unfiltered with citrus	0,45	<b>420</b>
Eggenberg Freibir, Austria Lager	0,33	<b>570</b>

Arkobroy Urfas, Germany Lager	0,5	<b>680</b>
Castel Tropic, Belgium Tropical Ale	0,33	<b>810</b>
Stortebecker Pils, Germany Lager	0,5	<b>720</b>
Stortebecker Atlantic Ale, Germany IPA	0,5	<b>720</b>
Delirium Paranoia Rouge, Belgium Cherry Ale	0,33	<b>690</b>

## CIDER

Chevre de Valognes Brut Apple Semi-Dry, 5%	0,75	<b>1760</b>
Celtic Marches Mango Apple Mango Flavored, 4%	0,5	<b>1230</b>
Celtic Marches Berries Apple Berry Flavored, 4%	0,5	<b>1230</b>
Celtic Marches Sanderin Molly Apple semi-dry, 4%	0,5	<b>1230</b>
Palp Pear Apple with pear flavor, 3,4%	0,5	<b>1230</b>

# WINE LIST

## SPARKLING WINE



Prosecco Casa Defra, Italy, dry, 11%	<b>800 / 4300</b>
Prosecco Rose Casa Defra, Italy, dry, 10,5%	<b>820 / 5300</b>
Cava Brut Fanatic, Spain, dry, 11,5%	<b>880 / 4800</b>
Cava Rose Fanatic, Spain, dry, 11,5%	<b>5670</b>
Crémant de Bourgogne Blanc de Blancs Victorine De Chastenay, France, dry, 12,5%	<b>11400</b>
Sylvie Moreau Racine Extra Brut, France, dry, 12%	<b>21500</b>
Veuve Clicquot Brut Reserve Cuvee, France, dry, 12%	<b>22000</b>
Louis Roederer Brut Rose Vintage, France, dry, 12%	<b>42500</b>
Louis Roederer Blanc de Blancs Vintage, France, dry, 12%	<b>45000</b>
Dom Perignon Brut Vintage, France, dry, 12,5%	<b>73500</b>

## WHITE WINE

### LIGHT AND FRESH WINE

Riesling Weinkellerei Hans Baer, Germany, semidry, 11,5%	<b>800 / 4300</b>
Losung Gruner Veltliner, Golser Wein, Austria, dry, 12%	<b>820 / 4500</b>
L'Abeille Picpoul de Pinet, France, dry, 13%	<b>880 / 4800</b>
Muscadet Sur Lie Chateau De La Tibodies, France, dry, 12%	<b>6400</b>
Saint-Bris Jean-Marc Brocard, France, dry, 12,5%	<b>7600</b>
Albarino Abellio, Bodegas Milenium, Spain, dry, 12,5%	<b>7800</b>

Riesling Loibner Federspiel, Emmerich Knoll,  
Austria, dry, 12% **12500**

Sancerre Les Baronnes Henri Bourgeois,  
France, dry, 13% **14100**

Riesling Kiedrich Klosterberg Robert Weil,  
Germany, semidry, 13% **21000**

Chablis 1-er Cru AOC Montmains 0,375 **15700**  
Maison Joseph Drouhin, France, dry, 13% 0,75 **28300**

Chablis Grand Cru Blanchots Jean-Marc Brocard,  
France, dry, 13% **39000**

#### FRUIT-BASED MEDIUM BODY WINE

Paddle Creek Sauvignon Blanc,  
New Zealand, dry, 12,5% **880 / 4800**

Verdejo Medusa,  
Spain, dry, 13% **660 / 3600**

Pinot Grigio Santi,  
Italy, dry, 12,5% **820 / 4500**

Levarie Soave Masi,  
Italy, dry, 12% **4700**

Pfefferer Colterenzio,  
Italy, semidry, 12% **5600**

La Moynerie Pouilly-Fume Michel Redde et Fils,  
France, dry, 12,5% 0,375 **7800**

Pouilly-Fume Les Duchesses Domaine Laporte,  
France, dry, 14,5% **14100**

Sauvignon Blanc Winkl Terlan,  
Italy, dry, 13% **14100**

Gavi dei Gavi Etichetta Nera La Scolca,  
Italy, dry, 12% **15700**

#### FULL BODY SATISFYING WINE

Chardonnay Oak Cask Trapiche,  
Argentina, dry, 13% **690 / 3780**

La Capra Chenin Blanc Fairview,  
South Africa, dry, 13,5% **880 / 4800**

Remole Bianco Frescobaldi,  
Italy, dry, 11,5% **880 / 4800**

Viognier Iles Blanches Cellier des Chartreux,  
France, dry, 13,5% **6100**

Brolettino Lugana Cà dei Frati, Italy, semidry, 14%	0,375 0,75	<b>6100</b> <b>12200</b>
Gewurztraminer Mosaik Kuentz-Bas, France, semisweet, 14%		<b>7300</b>
Chardonnay Arboleda, Chile, dry, 13%		<b>8400</b>
Chardonnay Cross Barn Paul Hobbs, USA, dry, 14%		<b>18900</b>
Corton-Charlemagne Grand Cru Bonneau du Martray, France, dry, 13%		<b>75000</b>

## ROSE WINE

Listel Gren de Gris, France, dry, 12%		<b>770 / 4200</b>
Le Rose Regaleali Tasca d'Almerita, Italy, dry, 13%		<b>5600</b>

## RED WINE

### SOFT BERRY WINE

Pinot Noir Reserva Santa Carolina, Chile, dry, 13,5%		<b>690 / 3780</b>
Spatburgunder Peace & Love, Germany, dry, 12,5%		<b>940 / 5100</b>
Dolcetto d'Alba Giacomo Fenoglio, Italy, dry, 13%		<b>8200</b>
Langhe Nebbiolo Bric du Nota Scarpa, Italy, dry, 13,5%		<b>12200</b>
Savigny-les-Beaune Michel Noellat, France, dry, 13,5%		<b>25200</b>
Volnay Domaine Georges Glantenay, France, dry, 13%		<b>28000</b>
Le Corton Grand Cru Bouchard Pere & Fils, France, dry, 13%		<b>65000</b>

### FRUIT-BASED MEDIUM-BODY WINE

Gourpégi Art Collection Garnacha, Spain, dry, 13%		<b>720 / 3900</b>
Chianti Melini, Italy, dry, 13,5%		<b>820 / 4500</b>
Matsu El Pikaro, Spain, dry, 13,5%		<b>4700</b>

Marques de Riscal,  
Spain, dry, 14,5% **9900**

Wimmer-Czerny Zweigelt,  
Austria, dry, 13,5% **7000**

Brunello di Montalcino Siro Pacenti,  
Italy, dry, 14,5% **26200**

#### POWERFUL FULL-BODY WINE

Carolina Reserva Cabernet Sauvignon,  
Santa Carolina, Chile, dry, 13,5% **770 / 4200**

Rooibos Ridge Pinotage,  
South Africa, dry, 14% **880 / 4800**

Prototype Zinfandel Raymond Winery,  
USA, dry, 15% **8100**

Felino Malbec Viña Cobos,  
Argentina, dry, 14,5% **8400**

Chateau La Lagune Haut-Medoc Grand Cru Classe,  
France, dry, 13% **25500**

Ornellaia Bolgheri Superiore Ornellaia,  
Italy, dry, 15% **78000**

## NON-ALCOHOLIC WINE

Hans Bayer Pinot Noir Rose, Rose,  
Germany **550 / 3000**

Hans Bayer Riesling, White,  
Germany **550 / 3000**

Convivio Spumante Blanc de Blancs, Sparkling,  
Italy **910 / 5000**

# STRONG

## GIN

Bombay Sapphire, Great Britain 40 **840**

## ROM

Diplomatico Reserve Exclusive, Venezuela 40 **980**

## WHISKY

Jameson, Ireland 40 **770**

Jack Daniel's, USA 40 **780**

Macallan 12 Years, Scotland 40 **1890**

Macallan 18 Years, Scotland 40 **5500**

Glenfiddick 12 years old, Scotland 40 **1040**

Glenfiddick IPA Experiment, Scotland 40 **1780**

Glenfiddick Grand Cru 23-year-old, Scotland 40 **5770**

Lagavulin 16 years old, Scotland 40 **2900**

## TEQUILA

Mescal Herrero Maya Joven, Mexico 40 **880**

Don Julio Blanco, Mexico 40 **1260**

Don Julio Reposado, Mexico 40 **1690**

## VODKA

Beluga Noble, Russia 40 **630**

Beluga Gold Line, Russia 40 **990**

Onegin, Russia 40 **730**

Pure Dew Rye, Russia 40 **890**

Pure Dew, Russia 40 **890**

Gray Goose, France 40 **1150**

## DIGESTIVES

Markati Limoncello, Italy 40 **550**

Jagermeister, Germany 40 **700**

Il Moscato di Nonino Monovitigno, Italy 40 **940**

Camus VSOP Elegance, France 40 **1100**

Camus Ile De Re Fine Island, France 40 **1100**

Camus HO, France 40 **3670**

Calvados Boulard VSOP, France 40 **1130**

## FORTIFIED WINE

Valdespino Crim Isabela, Spain 60 **780**

Valdespino Fino Inocente, Spain 60 **780**

Grem's Tony, Portugal 60 **600**

Grem's Ruby, Portugal 60 **600**

## OTHER DISTILLATES

Schnapps Wieser Pear Williams, Austria	40	<b>790</b>
Polugar №2 Garlic and Pepper, Poland	40	<b>700</b>
Polugar №3 Borodinsky with Caraway, Poland	40	<b>700</b>
Polugar №5 Horseradish, Poland	40	<b>700</b>
Polugar Cherry, Poland	40	<b>810</b>
Polugar Malina, Poland	40	<b>810</b>

## HOMEMADE TINCTURES

40 **470**

Cherry - Coffee, 25-27%
Raspberry - Red Tea, 25-27%
Black Currant - Cinnamon, 25-27%
Lingonberry - Honey, 31-34%
Wild berries, 31-34%
Grapefruit - Grapes, 18-20%
Horseradish, 31-34%
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>
Old Cuban	<b>820</b>
Evening dress	<b>930</b>
The green dream	<b>780</b>
The heart of the ocean	<b>780</b>
Tequila Sour	<b>940</b>
Mojito	<b>840</b>
Porn Star	<b>1030</b>
Martini Fiero & Tonic	<b>840</b>
Old Fashion	<b>840</b>

## NON-ALCOHOLIC DRINKS

Borjomi	0,5	<b>470</b>
Dausuz carbonated / without gas	0,5	<b>510</b>
San Bernardo carbonated / without gas	0,33 0,75	<b>630</b> <b>890</b>
Homemade compote	0,37 1,0	<b>440</b> <b>780</b>
Juice IL Primo orange, cherry, tomato, apple	0,2	<b>370</b>
Fresh orange	0,25	<b>630</b>
grapefruit	0,25	<b>690</b>
Homemade lemonade	0,4	<b>470</b>
Classic, blue tea - kafir lime, strawberry - lemon	1,0	<b>940</b>

### **TEA**

0,6 **680**

Assam / Earl Grey / Sencha / Green Jasmine / Milk  
Oolong / Morgenthau

### **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>
Flat White	<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.