

BARVIKHA
HOTEL & SPA



La cuisine c'est comme
l'amour, tout
commence avec passion
David Hemmerle



Restaurant menu

by David Hemmerle

JAPANESE CUISINE		
SASHIMI		
Sakhalin scallop, 70/20		2 050
Kamchatka crab, 70/20		2 850
Ama ebi, 70/20		2 100
Salmon, 70/20		1 550
Tuna akami, 70/20		3 200
Hamachi, 70/20		3 100
SUSHI		
Ama ebi, 60		950
Salmon, 60		950
Salmon belly, 60		950
Tuna akami, 60		1 650
Sakhalin scallop, 60		1 200
Hamachi, 60		1 950
Platter №1, 185 <i>salmon, eel, scallop, tuna, avocado</i>		2 900
Platter №2, 150 <i>yellowtail, crab, ama ebi, tuna, avocado</i>		3 700
HAND ROLLS		
Sakhalin scallop, 70		1 250
Kamchatka crab, 70		1 750
Ama ebi, 70		2 600
Salmon, 70		1 050
Tuna akami, 70		1 750
SOUPS		
Miso with salmon, 300		1 250
SALAD		
Cucumber salad with shiso and kumquat, 110		950
ROLLS		
Philadelphia, 175 <i>rice, salmon, cheese, cucumber, salmon roe</i>		2 550
California, 145 <i>rice, crab, avocado, tobiko, mayonnaise</i>		2 800
Crispy shrimp, 170 <i>rice, shrimp, tobiko, wasabi sauce, batter, crackers</i>		1 750
Crab, avocado, 215 <i>rice, crab, avocado, mayonnaise, red caviar</i>		3 250
Salmon, quinoa, avocado cream, 150 <i>nori, salmon, quinoa, avocado cream, red caviar</i>		1 850
Warm salmon & eel roll , 155 <i>rice, salmon, eel, avocado, cucumber, cheese, batter, crackers,</i>		2 250
Scallop & salmon, 180 <i>rice, salmon, scallop, cheese, cucumber, tobico, spicy sauce, red caviar</i>		2 600
Tuna & seaweed, 150 <i>rice, tuna, cucumber, seaweed, ginger cream, shiso sauce, sesame</i>		3 150

FRESH SEAFOOD			
Pink Joly Oyster, 1 шт.	750	Steamed Magadan’s shrimp, 50 r	1 550
Murotsu Oyster, 1 шт.	850	Sea Urchin, 1 шт.	350

SALADS AND COLD STARTERS

Garden vegetable salad, 215	1 400
Tomato salad with avocado & cauliflower, 175	1 600
Greek salad, 235	1 600
Crispy green vegetable salad with radish, daikon, fennel, avocado purée & lemon dressing, 230	2 850
Russian “Vinegret” salad with pickled mushrooms, 195	1 350
Burrata with tomatoes, 260	1 750
Caesar salad with chicken l prawns, 260	2 450 l 2 800
Salad “Olivier” with veal tongue, 190	1 350
Salad “Olivier” with king crab, 190	2 950
Calamari salad with colored tomatoes, 220	2 400
Jamon Cinco Jotas & Pan con Tomato, 40 l 80	4 500 l 9 000
Beef tartare, 110	1 550
Chicken liver & duck patè, 100/40/30	1 650

HOT STARTERS

Foie gras escalope with braised red cabbage and red wine sauce, 120	2 850
Trumpeter in lemon & cream sauce, 110	3 950
Prawn tempura with wasabi sauce, 130/50	1 850

SOUPS

Russian Borsch with Borodinski bread & lard, 350/30/45	1 650
Chicken bouillon with Russian chicken “pirojok”, 300/70	950
Russian ukha with sablefish & salmon quenelles, 350	2 350
Tom Yam, 470	1 800
Traditional French Onion Soup with gruyère & raclette cheese crouton, 350	1 450

PASTA AND RISOTTO

Penne with tomato sauce and parmesan, 310	2 150
Penne with salmon and prawns, 340	2 950
Spaghetti “Cacio e Pepe”, 235	1 750
Tagliatelle “Bolognese”, 380	2 350
Raviole with mushroom duxelles, shaved ceps & spinach emulsion, 220	1 950
Seafood risotto, 340	3 450

MAIN DISHES

Halibut with broccolini & sea urchin sauce, 300	2 950
Cod and salmon patty with zucchini purée, 220	2 150
Braised Beef cheek with Alsacian spaetzle pasta, 260	2 850
Russian pelmeni with sablefish & crab, 220	2 500
Russian meat pelmeni, 220	1 650
Signature burger “Barvikha”, 315/15/15/10	3 650
Beef “Rossini” with Celeriac Mille-Feuille, 330	6 550
Grilled Veal Rib with potato gratin & pumpkin, 330	6 500

GRILL

FISH AND SEAFOOD

Salmon fillet, 150	2 450
Wild sea bass fillet, 110	5 250
Prawn, 80/20	1 850
Squid, 85/20	1 350
Sakhalin scallop, 100/20	3 050

MEAT AND POULTRY

Chicken breast, 350	1 750
Baby chicken, 180	1 950
Black Angus filet mignon, 150	4 550
Black Angus ribeye steak, 300	6 450
Rack of lamb, 160	3 850

SIDES

Pan-fried potatoes, 150	750
Mashed potatoes, 150	750
Sweet potato, 180/30	1 350
French fries, 130/30/30	550
Grilled green asparagus, 100	1 550
Grilled vegetables, 180	1 250
Red cabbage stew, 150	850
Basmati rice with vegetables, 150	550
Spinach, 100	950
Ratatouille, 160	950
Broccolini, 150	1 150

DESSERTS

PASTRY STATION	
Crispy chocolate cake, 140	1 150
Classic cheesecake, 165	900
Mango-passion fruit cheesecake, 160	900
“Napoleon”, 130	650
Panna cotta, 250	1 150
“Kartoshka”, 60	500
Assorted tartlet, 105 <i>blueberry l raspberry</i>	800
Assorted éclair, 80 <i>vanilla l cappuccino l chocolate</i>	450
Assorted marmalade, 20	200
Assorted chocolate candy, 14	150
Assorted macaron, 15	150

DESSERTS A LA CARTE

Crème brûlée with citrus sorbet, 150/50	950
Tart tatin with vanilla ice-cream, 130/50	800
Almond roll with pear, 135	900
Honey cake with cheese ice cream, 160	850
Chocolate fondant with vanilla ice cream, 100	1 150
Tiramisu, 165	950
Poppy seed roll with vanilla sause, 130	650
“Floating Island” 210	1 450
Ice cream, 50 <i>vanilla / chocolad / pistachio / plombir / blackcurrant / strawberry / vegan</i>	500
Sorbet, 50 <i>lemon / coconut / mango / pomelo / raspberry / strawberry /apple</i>	500

VEGAN DESSERTS

"Pavlova", 160	1 500
Chia pudding with almond milk, 210	1 350
Candies, 17/22 <i>chickpeas l dates</i>	150