

MENU

SALADS AND COLD STARTERS		<i>g</i>	<i>rub</i>
  	Country style vegetable salad	215	1 250
 	Tomato salad with avocado and cauliflower	175	1 450
	Greek salad	235	1 450
	Vinaigrette with pickled mushrooms	195	1 150
 	Burrata with tomatoes	260	1 550
	Caesar salad with chicken	270	1 750
	Caesar salad with shrimps	270	2 650
	Salad “Olivier” with king crab	190	2 600
	Vitello tonnato	190	1 850
	Chicken liver and duck pate	100/40/30	1 450
	Salmon tartare	195	2 450
HOT STARTERS			
	Eggplant Parmigiana	215	1 500
	Tempura shrimp with Wasabi sauce	130/50	1 750
	Escalope foie gras with berries	60/35/35	5 900
SOUPS			
	Borscht with Borodino bread and lard	350/30/45	1 350
	Chicken broth with chicken pie	300/70	850
	Minestrone	370	850
	Fish soup with salmon pie	390/55	1 950
MAIN DISHES			
	Halibut fillet with spinach	230	3 350
	Cod and salmon cutlet with zucchini	290	2 250
	Dumplings from pike and salmon	210	1 850
	“Pozharskaya” cutlet	195	1 600
	Dumplings from three types of meat	195	1 450
	Beefsteak with egg and lettuce	240	3 600
	Beef Stroganoff	310	2 950
	Burger “Barvikha”	315/15/15/10	4 250

GRILL		<i>g</i>	<i>rub</i>
Fish and seafood			
	Salmon fillet	150	2 300
	Fillet of wild sea bass	130	4 850
	Shrimps	80/20	1 650
	Squids	85/20	1 100
	Scallops	100/20	2 850
	Octopus tentacles	110/20	2 750
Meat and poultry			
	Chicken fillet	195	1 650
	Chicken	295	2 850
	Beef tenderloin tournedo	150	4 250
	Ribeye steak	300	5 900
	Rack of lamb	160	3 450
PASTA AND RISOTTO			
	Penne with tomato sauce and parmesan	310	1 950
	Penne with salmon	300	2 850
	Spaghetti “Cacio e Pepe”	235	1 500
	Tagliolini with truffle	245	2 750
	Tagliatelle «Bolognese»	380	2 150
	Seafood risotto	340	3 150
SIDES			
	Country fried potatoes	150	650
	Mashed potatoes	150	650
	Sweet potato fries	180/30	1 050
	French fries	130/30/30	450
	Grilled green asparagus	60	1 350
	Grilled vegetables	180	1 100
	Basmati rice	150	450
	Spinach with garlic	95	1 200



Vegetarian



Gluten-free



Vegan



The food is prepared using organically grown products