

MENU

SALADS AND COLD STARTERS		<i>g</i>	<i>rub</i>
  	Country style vegetable salad	215	1 400
 	Tomato salad with avocado and cauliflower	175	1 600
	Greek salad	235	1 600
	Vinaigrette with pickled mushrooms	195	1 350
 	Burrata with tomatoes	260	1 750
	Caesar salad with chicken	270	1 950
	Caesar salad with shrimps	270	2 800
	Salad "Olivier" with king crab	190	2 950
	Vitello tonnato	190	1 950
	Chicken liver and duck pate	100/40/30	1 650
	Salmon tartare	195	2 550
HOT STARTERS			
	Eggplant Parmigiana	215	1 650
	Tempura shrimp with Wasabi sauce	130/50	1 850
	Escalope foie gras with berries	60/35/35	6 200
SOUPS			
	Borscht with Borodino bread and lard	350/30/45	1 450
	Chicken broth with chicken pie	300/70	950
	Minestrone	370	950
	Fish soup with salmon pie	390/55	2 150
MAIN DISHES			
	Halibut fillet with spinach	230	3 450
	Cod and salmon cutlet with zucchini	290	2 550
	Dumplings from pike and salmon	210	1 950
	"Pozharskaya" cutlet	195	1 850
	Dumplings from three types of meat	195	1 650
	Beefsteak with egg and lettuce	240	3 800
	Beef Stroganoff	310	3 150
	Burger "Barvikha"	315/15/15/10	4 450

GRILL		<i>g</i>	<i>rub</i>
Fish and seafood			
	Salmon fillet	150	2 450
	Fillet of wild sea bass	130	5 250
	Shrimps	80/20	1 850
	Squids	85/20	1 350
	Scallops	100/20	3 050
	Octopus tentacles	110/20	2 950
Meat and poultry			
	Chicken fillet	195	1 750
	Chicken	295	2 950
	Beef tenderloin tournedo	150	4 450
	Ribeye steak	300	6 150
	Rack of lamb	160	3 650
PASTA AND RISOTTO			
	Penne with tomato sauce and parmesan	310	2 150
	Penne with salmon	300	2 950
	Spaghetti "Cacio e Pepe"	235	1 750
	Tagliolini with truffle	245	2 950
	Tagliatelle «Bolognese»	380	2 350
	Seafood risotto	340	3 450
SIDES			
	Country fried potatoes	150	750
	Mashed potatoes	150	750
	Sweet potato fries	180/30	1 250
	French fries	130/30/30	550
	Grilled green asparagus	60	1 550
	Grilled vegetables	180	1 250
	Basmati rice	150	550
	Spinach with garlic	95	1 350



Vegetarian



Gluten-free



Vegan



The food is prepared using organically grown products