BARVIKHA
HOTEL & SPA

# ROOM SERVICE MENU

All prices are in rubles, include 22% VAT and exclude services. The service fee is 15%. This menu is an advertising material.
Price list with a weight of food and drinks volume is on the consumer information board. It is available for guests upon request.

## SALADS AND COLD STARTERS

| | | |
|---|---|---|
| 1 | GARDEN VEGETABLE SALAD | 1 400 ₽ |
| 2 | TOMATO SALAD WITH AVOCADO AND CAULIFLOWER | 1 600 ₽ |
| 3 | GREEK SALAD | 1 600 ₽ |
| 4 | RUSSIAN “VINAIGRETTE” WITH PICKLED MUSHROOMS | 1 350 ₽ |
| 5 | BURRATA WITH TOMATOES | 1 750 ₽ |
| 6 | CAESAR SALAD WITH CHICKEN | 1 950 ₽ |
| 7 | CAESAR SALAD WITH PRAWNS | 2 800 ₽ |
| 8 | SALAD “OLIVER” WITH VEAL TONQUE | 1 350 ₽ |
| 9 | SALAD “OLIVER” WITH KING CRAB | 2 950 ₽ |
| 10 | BEEF TARTARE | 1 550 ₽ |
| 11 | CHICKEN LIVER & DUCK PATE | 1 650 ₽ |
| 12 | CRUNCHY GREEN VEGETABLES SALAD WITH RADISH, DAIKON, FENNEL, AVOCADO PUREE & LEMON DRESSING | 2 850 ₽ |
| 13 | KING CRAB SALAD WITH ROMAIN-LETTUCE & MANGO | 3 950 ₽ |

## HOT STARTERS

| | | |
|---|---|---|
| 14 | FOIE GRAS ESCALOPE WITH BERRIES & ORANGE SAUCE | 2 850 ₽ |
| 15 | WHELKS IN LEMON BUTTER SAUCE | 3 950 ₽ |
| 16 | PRAWN TEMPURA WITH WASABI SAUCE | 1 850 ₽ |

## SOUPS

| | | |
|---|---|---|
| 17 | RUSSIAN BORSCH WITH BORODINSKI BREAD & LARD | 1 650 ₽ |
| 18 | CHICKEN BOUILLON WITH RUSSIAN CHICKEN “PIRIJOK” | 950 ₽ |
| 19 | RUSSIAN UKHA WITH SABLEFISH & SALMON QUENELLES | 2 350 ₽ |

## MAIN DISHES

| | | |
|---|---|---|
| 20 | SABLEFISH WITH ASPARAGUS & SEA URCHIN SAUCE | 3 450 ₽ |
| 21 | COD & SALMON CUTLET WITH ZUCCHINI PURÉE | 2 150 ₽ |
| 22 | RUSSIAN PELMENI WITH SABLEFISH & CRAB | 2 500 ₽ |
| 23 | RUSSIAN PELMENI WITH ASSORTED MEATS (BEEF, VEAL) | 1 650 ₽ |
| 24 | BURGER “BARVIKHA” | 3 650 ₽ |
| 25 | BEEF “ROSSINI” WITH CELERIAC MILLE-FEUILLE | 6 500 ₽ |

## GRILL

### Fish and seafood

| | | |
|---|---|---|
| 26 | SALMON FILLET | 2 450 ₽ |
| 27 | WILD SEA BASS FILLET | 5 250 ₽ |
| 28 | PRAWN | 1 850 ₽ |
| 29 | SQUID | 1 350 ₽ |
| 30 | SAKHALON SCALLOP | 3 050 ₽ |

### Meat and poultry

| | | |
|---|---|---|
| 31 | CHICKEN FILLET | 1 750 ₽ |
| 32 | BABY CHICKEN | 1 950 ₽ |
| 33 | BLACK ANGUS FILLET MIGNON | 4 550 ₽ |
| 34 | BLACK ANGUS RIBEYE STEAK | 6 450 ₽ |
| 35 | RACK OF LAMB | 3 850 ₽ |

## SIDES

| | | |
|---|---|---|
| 36 | PAN-FRIED POTATOES | 750 ₽ |
| 37 | MASHED POTATOES | 750 ₽ |
| 38 | SWEET POTATO | 1 350 ₽ |
| 39 | FRENCH FRIES | 550 ₽ |
| 40 | GRILLED GREEN ASPARAGUS | 1 550 ₽ |
| 41 | GRILLED VEGETABLES | 1 250 ₽ |
| 42 | BASMATI RICE WITH VEGETABLES | 550 ₽ |
| 43 | SPINACH | 950 ₽ |
| 44 | PADRON PEPPER | 1 100 ₽ |

## PASTA AND RISOTTO

| | | |
|---|---|---|
| 45 | PENNE WITH TOMATO SAUCE & PARMESAN | 2 150 ₽ |
| 46 | PENNE WITH SALMON & PRAWNS | 2 950 ₽ |
| 47 | SPAGHETTI “CACIO E PEPE” | 1 750 ₽ |
| 48 | TAGLIATELLE “BOLOGNESE” | 2 350 ₽ |
| 49 | SEAFOOD RISOTTO | 3 450 ₽ |

# DESSERTS

| | | |
|---|---|---|
| 50 | HONEY CAKE WITH CHEESE ICE CREAM | 850 ₽ |
| 51 | CHOCOLATE FONDANT WITH VANILLA ICE CREAM | 850 ₽ |
| 52 | RASPBERRY DAKUAZ WITH PISTACHIO CRÈME BRÛLÉE | 950 ₽ |
| 53 | APPLE STRUDEL | 900 ₽ |
| 54 | ALMOND ROLL WITH PEAR | 900 ₽ |
| 55 | RUM BABA | 850 ₽ |
| 56 | TIRAMISU | 950 ₽ |
| 57 | POPPY SEED ROLL WITH VANILLA SAUSE | 650 ₽ |
| 58 | “PAVLOVA” | 1 500 ₽ |
| 59 | WARM BROWNIE | 750 ₽ |
| 60 | CHIA PUDDING WITH ALMOND MILK | 1 350 ₽ |
| 61 | CANDIES (CHICKPEAS, DATES) | 150 ₽ |
| 62 | ”KARTOSHKA” | 500 ₽ |
| 63 | ”NAPOLEON” | 650 ₽ |
| 64 | CLASSIC CHEESECAKE | 900 ₽ |
| 65 | MANGO-PASSION FRUIT CHEESECAKE | 900 ₽ |
| 66 | CHOCOLATE CRISPY CAKE | 1 150 ₽ |
| 67 | BLUEBERRY TARTLET | 800 ₽ |
| 68 | RASPBERRY TARTLET | 800 ₽ |
| 69 | PANNA COTTA | 1 150 ₽ |
| 70 | ASSORTED FRESH BERRIES | 2 200 ₽ |
| 71 | ECLAIR (IN ASSORTMENT) | 450 ₽ |
| 72 | CHOCOLATE SWEETS (IN ASSORTMENT) | 150 ₽ |
| 73 | MACARON (IN ASSORTMENT) | 150 ₽ |
| 74 | MARMALADE (IN ASSORTMENT) | 200 ₽ |
| 75 | ICE CREAM AND SORBETS (IN ASSORTMENT) | 500 ₽ |

# JAPANESE CUISINE

FOR SASHIMI, SUSHI AND ROLLS
WE USE THE HIGHEST QUALITY FRESH "BLUEFIN" TUNA FROM JAPAN

## SASHIMI

| | | | |
|---|---|---|---|
| 76 | SAKHALIN SCALLOP | 70/20 g | 2 050 ₽ |
| 77 | KAMCHATKA CRAB | 70/20 g | 2 850 ₽ |
| 78 | AMA EBI | 70/20 g | 2 100 ₽ |
| 79 | SALMON | 70/20 g | 1 550 ₽ |
| 80 | TUNA AKAMI | 70/20 g | 3 200 ₽ |
| 81 | HAMACHI | 70/20 g | 3 100 ₽ |

## SUSHI

| | | | |
|---|---|---|---|
| 82 | AMA EBI | 60 g | 950 ₽ |
| 83 | SALMON | 60 g | 950 ₽ |
| 84 | SALMON BELLY | 60 g | 950 ₽ |
| 85 | TUNA AKAMI | 60 g | 1 650 ₽ |
| 86 | SAKHALIN SCALLOP | 60 g | 1 200 ₽ |
| 87 | HAMACHIL | 60 g | 1 950 ₽ |
| 88 | ASSORTED №1 (salmon, eel, scallop, tuna, avocado) | 185 g | 2 900 ₽ |
| 89 | ASSORTED №2 (lakedra, crab, red shrimp, tuna, avocado) | 150 g | 3 700 ₽ |

## GUNKANS

| | | | |
|---|---|---|---|
| 90 | SAKHALIN SCALLOP | 70 g | 1 250 ₽ |
| 91 | KAMCHATKA CRAB | 70 g | 1 750 ₽ |
| 92 | AMI EBI | 70 g | 2 600 ₽ |
| 93 | SALMON | 70 g | 1 050 ₽ |
| 94 | TUNA AKAMI | 70 g | 1 750 ₽ |

## SOUPS

| | | | |
|---|---|---|---|
| 95 | MISO IN SALMON | 300 g | 1 250 ₽ |
| 96 | TOM YUM | 470 g | 1 800 ₽ |

## SALAD

| | | | |
|---|---|---|---|
| 97 | CUCUMBER SALAD WITH SHISO AND KUMQUAT | 110 g | 950 ₽ |

## ROLLS

| | | | |
|---|---|---|---|
| 98 | PHILADELPHIA (rice, salmon, cheese, cucumber, red caviar) | 175 g | 2 550 ₽ |
| 99 | CALIFORNIA (rice, crab, avocado, tobiko, mayonnaise) | 145 g | 2 800 ₽ |
| 100 | CRISPY SHRIMP (rice, shrimp, tobiko, Wasabi sauce, batter, crackers) | 170 g | 1 750 ₽ |
| 101 | CRAB, AVOCADO (rice, crab, avocado, mayonnaise, red caviar) | 215 g | 3 250 ₽ |
| 102 | SALMON, QUINOA, AVOCADO CREAM (nori, salmon, quinoa, avocado cream, red caviar) | 150 g | 1 850 ₽ |
| 103 | WARM ROLL SALMON, EEL (rice, salmon, eel, avocado, cucumber, cheese, batter, crackers, tobiko) | 155 g | 2 250 ₽ |
| 104 | SCALLOP, SALMON (rice, salmon, scallop, cheese, cucumber, tobiko, spicy sauce, red caviar) | 180 g | 2 600 ₽ |
| 105 | TUNA, SEAWEED (rice, tuna, cucumber, seaweed, ginger cream, shiso sauce, sesame) | 150 g | 3 150 ₽ |