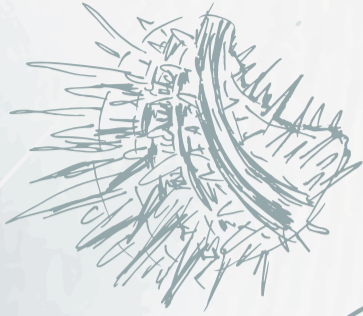




AQUARIUM

Sea urchin

per 1 pcs **460 P**

OYSTERS

Crimean

Khasanskaya

Fin de Claire

Mihara

Dibba Bay

Pink Jolie

1 pcs **580 P**per 100 g **380 P**1 pcs **880 P**1 pcs **880 P**1 pcs **880 P**1 pcs **880 P**SELECT CRAB OR LOBSTER AND
ADD OUR BRAND SAUCES**Kamchatka
Crab**

| Far East

per 100 g **1 660 P**

GARNISHES

Tomatoes with red onion

220 g **380 P**

Spinach

120 g **740 P**

Mashed potatoes

160 g **320 P**

Rice boiled

150 g **360 P**

Fried potatoes with mushrooms

340 g **580 P**

Vegetables on the grill

100 g **460 P**

SAUCES

Pepper

50 g **180 P**

Berblan

30 g **180 P**

Vierge

50 g **180 P**

Adjika

50 g **180 P**

Narsharab

50 g **180 P**

Satsibeli

50 g **180 P**

Pesto

50 g **180 P**

Tartare

50 g **180 P**

Creamy with Parmesan

50 g **180 P**

Creamy Kimchi

50 g **180 P**

Napoli

50 g **180 P**

Hollandaise

50 g **180 P**

Wine

50 g **180 P**

Ali Olio

50 g **180 P**

Gorgonzola

50 g **180 P**

Curry with lychee

50 g **180 P**

PEKING DUCK

1/2 Peking Duck

500 g **2 400 P**

APPETIZERS and SALADS

Chuka Salad with tiger prawns

150 g **460 P**

Tempura with prawns

160 g **620 P**

Wasabi prawns

150 g **880 P**

SOUPS

Miso soup with salmon

250 g **460 P**

Tom Yam

300 g **780 P**

SUSHI

Tuna

25 g **250 P**

Salmon

25 g **250 P**

Smoked eel

25 g **320 P**

ROLLS

Maki Sushi with avocado

120 g **320 P**

Maki Sushi with salmon

120 g **460 P**

California with Kamchatka Crab

225 g **1 180 P**

Salmon, eel with unagi sauce

225 g **1 180 P**

Unagi Crab

210/78 g **1 180 P**

Unagi maki

245 g **1 280 P**

Philadelphia with salmon

270 g **1 380 P**

Warm Maki with salmon and shrimp

320 g **880 P**

SASHIMI

Tuna

115 g **520 P**

Salmon

115 g **780 P**

Smoked eel

115 g **980 P**



CHEESE and SALAMI

Adyghe cheese, Suluguni, Chechil, Feta cheese	200 g	680 P
Camembert, Gorgonzola, Parmesan, Dorblue, cheese with truffle	200 g	1 980 P
Coppa, Bresaola own salting, Parma, salami Napoli	200 g	1 780 P

TARTAR and CARPACCIO

Tuna tartare with mango and seasonal berries	140 g	860 P
Salmon tartare	120 g	960 P
Beef tartare with tsitsmat	150 g	820 P
Salmon ceviche with passion fruit sauce	140 g	1 180 P

APPETIZERS and SALADS

Nicoise salad with tuna tataki	210 g	1 180 P
Burrata with pink tomatoes	220 g	980 P
Tuna roll with Kamchatka Crab	170 g	1 980 P
Bruschetta with pink tomatoes and parmesan	120 g	780 P
Bruschetta with Kamchatka Crab and avocado	160 g	1 180 P
Eclair with mushroom riet and cod mousse	190 g	680 P
Crispy eggplant with tomatoes	250 g	680 P
Black Sea mussels with bell pepper sauce	470 g	1 280 P
Black Sea Mussels with gorgonzola	470 g	1 480 P
Greek salad with goat cheese Chevre and Kalamata olives	270 g	880 P
Olivier with crab	250 g	1 380 P
Romano salad with chicken and Caesar dressing	280 g	880 P
Romano salad with Tiger prawns and Caesar dressing	280 g	1 280 P
Salad with chicken and shanklish cheese	280 g	980 P
Warm salad with beef	300 g	980 P
Warm salad with seafood	240 g	1 080 P
Green salad with eel and edamame	250 g	980 P
Tomatoes with shanklish cheese and sorrel	220 g	550 P

SOUPS

Soup with quail	400 g	480 P
Sturgeon and pike perch fish soup	320 g	780 P
Borscht with veal brisket	350 g	580 P
Gazpacho with crab and strawberries	380 g	1 480 P
Vegetable okroshka with beets and kvass	320 g	450 P
Vegetable okroshka with beets and matsoni	320 g	450 P
Okroshka with beef and kvass	350 g	550 P
Okroshka with beef and matsoni	350 g	550 P

PASTA and RISOTTO

Pasta with seafood and truffle pesto	260 g	1 380 P
Risotto with seafood	300 g	1 380 P
Risotto with beef tartare	280 g	1 180 P
Risotto with porcini	280 g	980 P
Pasta with crab	240 g	1 380 P
Salmon ravioli with shrimp sauce	300 g	1 080 P

FISH and MEAT

Black Sea rapans with bisque and tomatoes	280 g	880 P
Seabass with risotto and squid	350 g	1 280 P
Duck fillet with potatoes and jus sauce	350 g	1 280 P
Veal cheeks with celery risotto	320 g	960 P
Filet Mignon with carrots and onion demi-glace	280 g	1 580 P
Mini cabbage rolls with trout and matsoni	250 g	880 P
Eel with truffle potatoes	250 g	1 380 P
Pelengas with zucchini and saffron velouté sauce	260 g	880 P
Flounder fillet with aqua pazza sauce	280 g	1 680 P
Seafood in creamy tomato sauce \ 2 persons\	600 g	3 800 P



JOSPER

APPETIZERS

Bone marrow with herbs and ciabatta	150 g	480 P
Tartar with bone marrow and Armenian lavash chips	170 g	1 460 P

FISH

Black sea red mullet	220 g	1 160 P
Garfish	240 g	1 360 P
Clarias catfish	100 g	820 P
River trout	100 g	680 P
Rainbow trout steak	200 g	960 P
Tuna steak	100 g	980 P

MEAT

Machete Wet Aged	100 g	1 100 P
Ribeye Wet Aged	100 g	2 100 P
Ribeye on the bone Dry Aged	100 g	2 050 P
Ribeye Dry Aged	100 g	2 480 P
Butcher's steak	100 g	1 050 P
Picanha steak Dry Aged	100 g	1 050 P
Porter House steak Dry Aged	100 g	2 000 P
Striploin steak Wet Aged	100 g	1 180 P
Striploin steak Dry Aged	100 g	1 880 P
T-Bone steak Dry Aged	100 g	2 000 P
Tomahawk steak Dry Aged	100 g	2 100 P
Filet Mignon	100 g	700 P
Chick	1 pcs	800 P

GARNISHES

Sweet potato with chimichurri sauce and blown rice	200 g	760 P
Vegetables Josper	290 g	840 P
Baked potatoes with marrow bone and herbs	200 g	460 P
Asparagus in picanha with shanklish cheese	140 g	1 480 P

SAUCES

Lychee Curry	50 g	220 P
New York	50 g	180 P
Chimichurri	50 g	220 P

BRAZIER

Tiger prawns	100 g	960 P
Scallop	100 g	1 180 P
Octopus	100 g	2 480 P
Kamchatka Crab	100 g	3 800 P
Flounder	100 g	940 P
Dorada	100 g	480 P
Seabass	100 g	480 P
Sturgeon steak	100 g	740 P
Salmon	100 g	980 P
Lamb loin	100 g	880 P
Pork neck	100 g	440 P
Minced lamb chop	200/225 g	1 180 P
Minced beef chop	200/225 g	980 P
Minced chicken chop	200/225 g	780 P

DESSERTS

Eighteen plus	150 g	820 P
Coconut mousse, pineapple and mango	250 g	820 P
Raspberry stones with litchi	160 g	640 P
Honey cake with chestnut honey	150 g	580 P
Pistachio roll	120 g	780 P
Shu cake with blueberries and lavender ice cream	160 g	480 P
Pavlova	140 g	780 P
Chocolate flan	150 g	680 P