



SPIRITS

WHISKEY	40
BLENDED	
Glendale	420
Johnnie Walker Red Label	460
Tullamore Dew	470
Highland Queen 8 YO	490
Bushmills	490
Famous Grouse Scotch	490
Kilbeggan	520
West Cork	660
Jameson	740
Johnnie Walker Black Label 12 YO	790
Monkey Shoulder	990
Dewars 12 YO	990
Bellevoe Finition Sauternes	990
Johnnie Walker Gold Label Reserve	1390
SINGLE MALT	
The Singleton 12 YO	980
Auchentoshan «American Oak»	990
Benriach The Original Ten	1120
Cardhu 12 YO	1120
Glenkinchie 12 YO	1180
Talisker 10 YO	1280
Glenfiddich 12 YO	1800
Highland Park 12 YO	1990
The Singleton 18 YO	2380
Macallan Double Cask 12 YO	2690
AMERICA/BOURBONS	
“Carus Unum” Kentucky	390
Jim Beam White	590
Jim Beam Red Stag	610
Jim Beam Double Oak	740
Jack Daniel’s Old №7	720
Jack Daniel’s Gentleman Jack Makers Mark	890
VODKA	40
Baikal Ice	320
NERPA Organic	390
Finlandia Vodka	390
NERPA DEEP&ICE	590
Beluga Gold Line	750
Grey Goose	850
COGNAC & ARMAGNAC & BRANDY	40
Torres 5 Solera	460
Metaxa 5 stars	470
Artsakh Mulberry 3 YO	560
Roulet VS	790
Hennessy VS	1140
Courvoisier VS	1290
H By Hine VSOP	1290
Gelas Bas Armagnac Single Cask 12 ans	1490
Hennessy VSOP	1590
Courvoisier VSOP	1590
Leyrat XO	2400
Remy Martin XO	3200
Courvoisier XO	3200
CALVADOS & GRAPPA	40
Friulana Nonino	730
Du Pere Laize VSOP	990
Il Moscato di Nonino Monovitigno	1020
TEQUILA	40
Onza Tequila Silver	390
Onza Tequila Gold	460
Jose Cuervo Gold	540
Jose Cuervo Especial Silver	690
Sauza Gold Tequila Gallo	790
Espolon Blanco	880
VERMOUTH	80
Martini Fiero	440
Cinzano Bianco, Rosso, Extra Dry	440
Padro&Co Blanco Reserva	690
BITTERS & LIQUEURS	40
Baileys, Cointreau, Sambuca	440
Jagermeister, Campari, Aperol	490

BITTERS M&F	40
Currant & blackthorn, Crimean corne - lime, Limoncello, Smoked prunes, Apple pie, Horseradish Vodka, Peper Vodka	350
Set of 7 betters (smoked prunes not included)	1350

GIN	40
Gordon’s	460
Cruxland	490
Hayman’s Old Tom Gin	620
Bombay Sapphire	690
Botanist	1160
Tanqueray № Ten	1290

RUM	40
Legendario Anejo Blanco	390
Legendario Elixir de Cuba	490
Bacardi Oakheart Original	490
Legendario Anejo	590
Captain Morgan White	390
Captain Morgan Spiced Gold	390
Flor de Cana Anejo Clasico	390
Ron Viejo de Caldas Tradicional 3 YO	390
Captain Morgan Dark	470
Flor de Cana Gran Reserva	560
El Dorado 12 YO	940
Brugal Extra Viejo	990
Brugal 1888	1290
Zacapa 23 YO	1480

COCKTAILS

Rosemary Lemongrass Gin&Tonic normal	300	690
<small>Bee Gin London Dry, lemongrass cordial, rosemary, tonic</small>		
Grapefruit Yuzu Gin and Tonic normal	300	690
<small>Bee Gin Flavoured, yuzu/bamboo/lemongrass cordial, thyme, tonic</small>		
Lychee & Gin & Calamansi light	150	690
<small>jasmine-infused gin, lychee syrup, citrus, texture</small>		
Clover Club light	150	690
<small>gin, raspberry purée, lemon juice, egg white</small>		
Moscow Mule normal	200	690
<small>vodka, ginger, lemon juice, soda</small>		
Lensky normal	150	710
<small>vodka, mango purée, lemon juice, spiced syrup</small>		
Strawberry Paloma normal	300	710
<small>tequila infused with pink pepper, grapefruit juice, strawberry, soda</small>		
Mojito light	300	710
<small>rum, mint, lime, soda water, simple syrup</small>		
Signature mojito light	300	710
<small>spiced rum, apple juice, mint foam, lime, simple syrup, mint</small>		
Negroni strong	200	710
<small>gin, Campari, Cinzano Rosso</small>		
Song of the sea normal	150	720
<small>gin, basil, kiwi, simple syrup, lemon juice</small>		
Wild berry tini normal	150	720
<small>джин, морс, клубничный сироп, розмарин</small>		
Passion Martini normal	150	750
<small>vodka, passion fruit, lemon juice, vanilla</small>		
Margarita M&F normal	200	750
<small>pink pepper-infused tequila, pear syrup, citrus</small>		
Martini Fiero & Tonic normal	300	750
<small>Martini Fiero, tonic, orange</small>		
Cornflower blue Spritz normal	300	790
<small>rum, berry cordial, sparkling wine, blueberries</small>		
Endorphin normal	200	790
<small>blackthorn bitter, pineapple juice, tequila, lychee liqueur, raspberry, lemon juice, simple syrup</small>		
Raspberry Spritz normal	300	810
<small>Aperol, raspberry liqueur, raspberry puree, sparkling wine, lemon juice, soda water</small>		
Aperol Spritz normal	300	810
<small>Aperol, sparkling wine, orange, soda water</small>		
Passion Spritz normal	300	810
<small>Vodka, passion fruit puree, vanilla, sparkling wine, lemon juice, mango puree</small>		
Lychee Lee normal	300	810
<small>rum, lychee liqueur, raspberry puree, passion fruit puree, pine-apple juice, lemon juice, simple syrup</small>		
Long Island Ice Tea strong	300	810
<small>vodka, gin, tequila, triple sec, lemon juice, cola</small>		
Mulled wine normal	175	690
<small>red wine, honey, orange, lemon, spices, apple</small>		

HOMEMADE DRINKS

LEMONADES	300	1000
Tarragon	390	1170
Classic	390	1170
Rosehip	390	1170
Raspberry	390	1170
Pear	390	1170
Passion fruit-orange	590	1690
Sea buckthorn-almond	590	1690
Mango-Passion Fruit	590	1690
Amaro & Tonic N/A	490	
<small>citrusy, refined, with a touch of bitterness</small>		

MOJITO	300
Classic	450
Strawberry	450
Grapefruit	450
Kiwi	450
Signature	580

SMOOTHIES	300
Pear-Strawberry	560
Berry	560
Pineapple-Strawberry	560

MILKSHAKES	300
Vanilla	460
Strawberry	460
Chocolate	460
Banana	460
Mango	460

HOMEMADE MORS	200
Cranberry-lingonberry	220
Cornel	220
Blackcurrant	220

JUICES

FRESH SQUEEZED JUICE	200
Orange, Grapefruit, Pear, Kiwi, Lemon, Carrot, Celery, Apple	420
Pineapple	670
Pomegranate	950
JUICE	200
Orange, Pineapple, Cherry, Tomato, Apple	280

PURE & MINERAL DRINKS

Water 8.2	500	390
Tassay still	750	790
Tassay sparkling	750	790

TEA

Assam, Earl Grey, Pu-erh 10 y.o., Jasmine Pearl, Sencha, Ivan-chai, Creamy Oolong, Rosehip with Thyme	400	420
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SIGNATURE FRUIT TEAS	400	650
Lingonberry-elderberry, Chamomile with lemon, Taiga collection with rose petals, Rosehip with orange, Ginger-honey sbiten, Sea buckthorn with passionfruit and cones, Anchang with oolong and pear		

EXTRAS					
Honey	50	180	Marshmallow	7	60
Jam	65	180	Syrup	10	40
white cherry / raspberry			Lemon	30	60
			Cream	50	60
Milk	50	50	Mint & lime foam	30	70
Mint	5	80	Lime	40	90
Thyme	3	70			

COFFEE & HOT DRINKS

Espresso		30	250
Americano	120/200	290	390
Cappuccino	230/350	390	560
Doppio		60	390
Latte	230/450	390	560
Flat white		230	420
Cacao		200	430
Hot chocolate		150	430
Matcha latte		200	430
Vanilla Raf coffee		350	490
Orange Raf coffee		350	490
Sagan Raf coffee		350	440
Singapore Latte		230	440
Mochaccino		300	440
Raspberry Ice Coffee		300	560

BEER

DRAUGHT BEER		
Craft Lager	300/500	410/560
<small>specialy made for Meat&Fish</small>		
IPA	300/500	410/560
<small>specialy made for Meat&Fish</small>		
Craft Stout	300/500	410/560
<small>specialy made for Meat&Fish</small>		
Franziskaner	300/500	470/660

BOTTLED BEER		
S-port Pilsner N/A	450	480
S-port IPA N/A	450	480
Maisels Weisse Alkoholfrei	500	670

NON ALCOHOL WINE

SPARKLING		
Festillant Blanc	750	2900
WHITE		
Mio Angelo Casa Vinicola Costanza	750	2200
RED		
Mio Angelo Casa Vinicola Costanza	750	2100
Dr. Zenzen, Deutscher Dornfelder	750	3400

* This brochure is a promotional material. Full menu, information about ingredients, energy and nutrition all value of food and drinks, portion size and prices on alcohol beverages can be found in consumers corner or can be presented by the restaurant staff by request. All prices indicated in Russian Rubles. For allergen information please consult with your waiter.



STEAK AND FISH HOUSE

APPETIZERS

MEAT

Roastbeef bruschetta	132	490
Assorted pates chicken, chicken liver, rabbit liver	360	790
Beef carpaccio	70/58	990
Tartar of farm raised beef with Stracciatella and anchovies	200	1390
Sharing meat platter roast beef, brisket, rabbit liver pate, lamb tongues, Russian smoked salo	320/30	1790

FISH

Oluterskaya herring carpaccio with baked potato and cowberry	163	490
Crab and shrimps bruschetta	360	1390
Wild salmon bruschetta	233	890
Stroganina of Siberian muksun	80/80	860
Tartar of wild salmon and crab with avocado	180	1390
Grilled avocado with crab	235	1290
Scallops carpaccio with black truffle	135	1490
Whelk, backed in green butter	4 pc./40	1290
Eggplant with crab and pepper-apple sauce	245	1490
Olyutor Herring Forshmak	150/30	590

VEGETARIAN

Bruschetta with avocado, strachatella and tomatoes	125	490
Greek giant black and green olives, marinated with herbs and orange	150	890
Baked eggplant with feta cheese cream	230	690
Milk mushrooms in sour cream	170	790
Fresh burrata from an Italian cheesemaker	200/125	1790
Cheese platter served with homemade quince jam and tomato jam	180/100	1690
Rye bread toasts with sea salt and spices	200	390

SALADS

MEAT

Roast beef with rocket leaves and cheese sauce	75/40	590
Steak and Tomatoes Salad	257	1390
Salad with roasted rabbit kidney and strawberry	175	740
Chicken Caesar salad	280	740

FISH

“Mimosa” salad with wild salmon	213	660
Smoked Eel, Avocado & Spinach Salad	245	990
Warm salad with wild salmon in cream sauce	200	870
Crab salad with grapefruit	140	1290

VEGETARIAN

Beetroot salad with brinza cheese, orange segments and basil dressing	295	590
Crispy eggplants salad with sweet tomatoes and creamy cheese	250	690
Large green salad with avocado	195	770
Nisoise salad with smoked salmon	330	830

SOUPS

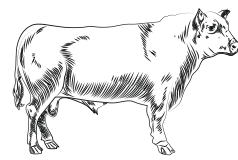
MEAT

Rich Russian borsch with duck, apples and cowberry	360/30	570
Veal brisket consomme with cheakpea	300/55	590
Tom Yum Seafood Soup	310/75/30	890
Sturgeon and black cod ukha with fish pie	370/44	990

FISH

Smooth pumpkin cream-soup	307	470
Cream of ceps and oyster mushrooms with truffle oil and quail eggs	315	570

VEGETARIAN



MEAT

STEAKS OF GRAIN-FED BEEF

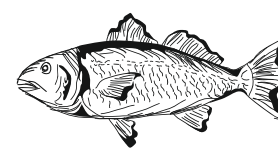
**МИРАТОП
BLACK ANGUS**

Ribeye* Black Angus marbled beef grain fed 250 days	400	3790
Filet Mignon* Black Angus marbled beef grain fed 250 days	250	2990
Striploin* Black Angus marbled beef grain fed 250 days	300	2990
Mironoff* Black Angus marbled beef grain fed 250 days	500	3690
Blade* Black Angus marbled beef grain fed 250 days	300	2490
Vonorim* Black Angus marbled beef grain fed 250 days	300	2890
Skirt* Black Angus marbled beef grain fed 250 days	250	1290
Pork steak Black Boar*	300	1240
Giant meat grill platter skirt, lamb and marbled beef kebab, grilled chicken, blade, chicken sausages, pork steak Black Boar, beef ribs	1800	5890

* The weight of raw meat. Please specify your desired cooking doneness to your waiter.

MEAT MAINS

Home-made chicken sausages	150/70	890
Whole grilled chicken in a crispy crust	460/40	990
Beef ribs with honey sauce	400/68	1390
Pork shish kebab	200/75	790
Pozharskiye cutlets by Alexander Filin recipe	200/65	790
Lamb and marbled beef lula kebab	210/65	990
Beef Stroganoff with mushrooms served in a bowl of rye bread	280/300	1990
Burger of marble beef with Gorgonzola cheese in a black bun	350	1890
Duck dumpling with ceps and black truffle	205	990
Chef's burger	350	890
Baked ham hock with cabbage steak	750/270	1290
Duck breast with carrot puree and orange sauce	150/110	1190



FISH

FISH STEAKS

Catfish steak	180/86	1290
Black halibut marinated with mint and sweet chilli sauce	190	2490
Steak of wild salmon	200	1990
Steak of sturgeon with honey and ginger	190	2790
Black cod	190	1790
Wild Salmon Wellington	270/50	1790
Giant fish grill platter black halibut, catfish, wild salmon, far eastern calamari tentacles, smoked river trout, fried vendance	1070	6490

MAIN COURSE OF FISH AND SEAFOOD

Fish-n-chips of cod with cuttlefish ink	130/90/30	740
Farmers catfish just smoked	700*	1290
Karelian rainbow trout grilled, steamed or smoked	250*	1190
Wild salmon and shrimp dumpling with crab bisque sauce	255	990
Crispy Vendance	280/40	790
Seafood with grilled vegetables scallops, far eastern calamari, shrimp, whelk	460	2490
Fetuccine with shrimps, squids, mussels and vongole	375	1290
Risotto with Saffron and Seafood	295	1190
A kettle of mussels with blue cheese sauce	650	1890

* Raw weight.

SAUCES

Adjika, red wine, blue cheese, pomegranate, tartar, BBQ, truffle, grill sauce, lemon-garlic, beurre blanc, mustard-honey, homemade ketchup, pesto	50	210
Balsamic Cream	30	210
Pepper Sauce	25	290

SEAFOODS

OYSTERS*

per 100 g **390**

Imperial
Romarinka

Dear customers, please note that oysters are living organism, and many people can not digest large amounts of protein that they contain. Poisoning by excess protein or infection Norovirus, which is frequently found in oysters, is possible. We recommend to order them baked in the oven.

BAKED OYSTERS

1 pc. **370**

Hasan oysters in ginger sause
Hasan oysters in cheese sause

SHELLS*

Sakhalin scallop	100	590
Sea urchin	100	490
Pacific mussels	100	490
Vongole	100	490

SHRIMPS AND CRABS

Wasabi tiger prawns	260	990
Large platter of assorted shrimp on ice for 2 people	600/90	2990
Smoked northern shrimps on ice for 2 people	600/90	2990
Northern shrimps on ice for 2 people	600/90	2990
Crab legs baked with coconut milk and cheese	200/40	2990
Live Kamchatka crab*	100	1690

* Price per 100g., weight of item may vary.

SIDE DISHES

Sauteed baby potato with garlic	150	370
French fries	120	390
Mashed potatoes with white truffle oil	200	390
Asparagus	120/20	590
Grilled vegetables	310	670
Rice with ceps and spinach	195	380
Sweet potato fries	120	390

DESSERTS

Handmade chocolates
black truffle, orange truffle,
salted truffle, coffee, Baileys

78 **480**

Anna Pavlova
with mango, passion fruit and vanilla ice cream

220 **740**

Honey cake

140/47 **490**

Our special blueberry cake

140/53 **490**

Cheesecake San Sebastian

252 **670**

Warm French apple tart
with ice cream

235 **540**

Wild strawberry pie

175 **790**

Chocolate fondant
with ice cream

180 **690**

Eclair XXL
31 sm

155 **570**

Blancmange
with berries and tropical fruits

220 **790**

Meringue roll with fresh raspberries
and pistachios

149 **740**

Crunch Napoleon

260 **770**

Scoop of self-produced ice cream
vanilla, strawberry, chocolate,
blue cheese, salted caramel, blueberry

40 **230**

Scoop of self-produced sorbet
bazil, strawberry&raspberry,
mango&passion fruit

40 **230**

Pumpkin ice cream
with candied fruits, seeds and pumpkin oil

74 **240**

Fresh strawberry

100 **650**

Blueberry

35 **360**

Raspberry

35 **460**

