

# APPETIZERS

**BREAD BASKET** 180  
Selection of fresh Focaccia and crispy Grissini breadsticks, served with our compound butter and rich cream cheese.

**BABA GANOUSH** 220  
Fire roasted eggplant dip, made with onion, tomatoes and olive oil

**CRUDO SALMON** 320  
Fresh sliced salmon served in a wasabi avocado sauce. finished with our green herb oil

**SALMON TARTARE** 320  
Fresh diced salmon seasoned with zesty citrus and aromatic herbs. Topped with tobiko caviar and salmon skin chips.

**TUNA TARTARE** 320  
Fresh diced tuna served with our marinated tomatoes, sesame seeds and finished with wasabi avocado and an aioli.

**SCALLOPS WITH MANGO** 350  
Grilled market fresh Scallops served with a spicy mango sauce.

**GRILLED SHRIMPS** 350  
Grilled market fresh Shrimps served with a spicy garlic and coriander sauce. (5pcs)

**BAKED MUSSELS** 300  
Green Mussels topped with creamy bechamel sauce, Parmesan and grilled to perfection. (5pcs)

# SALADS

**WATERMELON WITH FETA** 210  
Cubes of ripe watermelon paired with crumbled feta cheese, crisp arugula, and a zesty citrus dressing

**BAKED BEETROOT WITH CREAM CHEESE** 270  
Sweet beets paired with rich cream cheese, crisps apple slices, walnuts and pomelo fruit, Finished with olive oil.

**JAMON WITH PAPAYA AND BLUE CHEESE** 350  
Slices of savory cured ham paired with fresh papaya, juicy pomelo, and crisp red radish. Topped with blue cheese sauce and garnished with sweet cherry tomatoes

**STACCIATELLA SALAD** 290  
A colorful blend of red and yellow tomatoes paired with creamy, homemade Stracciatella cheese and drizzled with tangy balsamic vinegar.

**VITELLO TONNATO** 350  
Tender slices of slow-cooked veal paired with a velvety tuna sauce. With Romano salad and finished with Parmesan cheese shavings.

# MAINS

**RACK OF LAMB WITH GRILLED VEGETABLES** 480  
Tender, juicy lamb complemented by a medley of colorful vegetables, including grilled eggplant, zucchini, potatoes, tomatoes, corn, and bell peppers. Perfectly seasoned and grilled to perfection.

**FISH WITH BAKED VEGETABLES** 420  
Roasted fish served alongside a colorful assortment of zucchini, mushrooms, bell peppers, potatoes, carrots, eggplant, and tomatoes. Baked to perfection with aromatic herbs, garlic, and a splash of wine.

**CHICKEN BREAST WITH MUSHROOMS SAUCE AND MASHED POTATOES** 390  
Roasted fish served alongside a colorful assortment of zucchini, mushrooms, bell peppers, potatoes, carrots, eggplant, and tomatoes. Baked to perfection with aromatic herbs, garlic, and a splash of wine

**SALMON STEAK WITH POTATOES GRATIN** 530  
Grilled salmon steak served with a side of rich and creamy potatoes gratin. Topped off with a Parmesan creamy sauce.

# DESSERTS

**CHEESECAKE** 180  
Tart with homemade cheese and berries

**SHARE**  
RESTAURANT



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# SPECIALS

## TRADITIONAL BORSCHT BEEF SOUP

250

Борщ из говядины

подается с салом , ржаным хлебом и домашней сметаной

## STUFFED BELL PEPPER

290

Фаршированный болгарский перец

подается с домашней сметаной и сливочно-томатным соусом

## MEAT DUMPLINGS (PELMENI)

220

Пельмени с говядиной/свининой

подаются с домашней сметаной

## DUMPLINGS WITH SALMON AND SHRIMPS

250

Пельмени с лососем и с креветками

подаются с рукколой и сметаной

## POTATO DUMPLINGS (VARENIKI)

220

Вареники с картошкой

подаются с домашней сметаной, шкварками и жареным луком

## COTTAGE CHEESE DUMPLINGS (SWEET)

220

Вареники с домашним творогом

подаются со сметаной

## COTTAGE CHEESE PANCAKES (SYRNIKI)

180

WITH SOUR CREAM & DULCE DE LECHE

Домашние сырники со сметаной и с вареной сгущёнкой



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# SHARE

RESTAURANT

## COCKTAILS

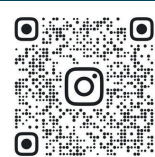
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Aperol Spritz Aperol, Sparkling Wine, Orange, Soda Water	270
Hugo St.Germain, Sparkling Wine , Lime Juice	300
Grapefruit Spritz Gin, Martini Extra Dry, Grapefruit Syrup, Soda Water	250
White Negroni Gin, Martini Extra Dry, Suze	270
Negroni Classic Gin, Martini Rosso , Campari	270
Mezcalita Mescal, Triple Sec, Passion Fruit, Grapefruit Syrup, Lime	320
Margarita Jalapeño Tequila, Jalapeño, Triple Sec, Lime Juice	320
Bloody Mary Vodka, Tomato Juice, Tabasco, Spices	300
Cinnabon Bourbon Jim Beam Apple, Tonic, Cinnamon, Rosemary, Apple Juice	270
Basil Sour Gin, Basil Leaf, Triple Sec , Lime Juice	250
Clover Club Gin, Raspberry, Lime	250
Neon Lady Rose Gin, Triple Sec, Dragon Fruit, Lime Juice	250
Sunflower Vodka, Coffee Liquor, Sunflower Nuts, Whip ping Cream	250
Amaretto Sour Amaretto, Lime Juice, Sugar Syrup	250

## NON-ALCOHOLIC COCKTAILS

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Cucumber & Basil Lemonade	120
Raspberry & Grapefruit Lemonade	120
Mango, Passion Fruit & Yuzu Lemonade	120



## SOFT DRINKS

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San Pellegrino (750ml)	160
Acqua Panna (750ml )	160
Coca-Cola / Zero / Sprite	60
Soda Water	40
Schweppes Tonic / Lime / Ginger Ale	60

## WHITE WINE

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Chardonnay Little things (AUS)	260	1250
Gruner Veltliner Sutter (Austria)	280	1300
Pinot Grigio Yalumba (AUS)	280	1300
Sauvignon Blanc Matua (NZ)	280	1300
Riesling Nollen Erben (GER)	260	1250

## RED WINE

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Red wine California Tribunal (USA)	290	1400
Malbec Bodegas Salentein (ARG)	280	1300
Organic Shiraz Yalumba (AUS)	350	1750

## ROSÉ

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La Vieille Ferme (FR)	280	1300
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## BUBBLES

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Il Fresco Blanc De Blancs Brut	1400
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## BEER

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Singha	120
Heineken	120
Beerlao Lager	120