

Restaurant "Shustov"

It was opened in 2008 and named after the Russian entrepreneur Nikolay Shustov, who honored the traditions of his family and at the same time was a modern person, developing his business with soul and enthusiasm.

During the restaurant's operation, the interiors, the presentation of dishes, the range of menus and drinks have changed, but the quality of the cuisine and service has always remained stable.

The Shustov restaurant menu is, first of all, traditional Russian food, hand-made dumplings, cutlets, signature pastries, game, and also salted fish. We follow recipes and honor traditions.

The Shustov restaurant does not forget about its little guests. On Sundays, children's culinary master classes are held, where children prepare delicious dishes themselves.

The restaurant has two cozy chamber halls for up to 30 guests, in which you can organize.

Birthday | Corporate | Children's birthday Business lunch | Dinner | Wedding | Wedding buffet

FOR OUR GUESTS THERE ARE VARIOUS PROMOTIONS:

10% discount for the birthday boy
- 5 days before and 5 days after the birthday

5% discount on the guest card

10% discount - when ordering to go

10% discount for city guests - upon presentation of
hotel key card or airline ticket



Cold appetizers

HERRING WITH BABY POTATOES **475 ₺**
Atlantic herring, baby potatoes, pickled onions 210 g

SALTED SALMON **915 ₺**
Home-cured salmon with crispy croutons, olives and black olives 185 g

SALMON TARTARE **785 ₺**
Light appetizer of lightly salted salmon, with fresh avocado, capers and rice crisps 130 g

ZUCCHINI WAFFLES WITH SALMON AND CAVIAR **1250 ₺**
Zucchini dough waffles with salmon, stracciatella and red caviar 215 g

ROAST BEEF **965 ₺**
Roast beef with marmalade onions 110 g

OXTAIL MEAT JELLY **545 ₺**
Amazing aspic from tails, with mustard and creamy horseradish 220 g

BEEF TARTARE WITH CHEESE SAUCE **895 ₺**
Tender beef tenderloin with parmesan mousse and white baguette toasts 160 g

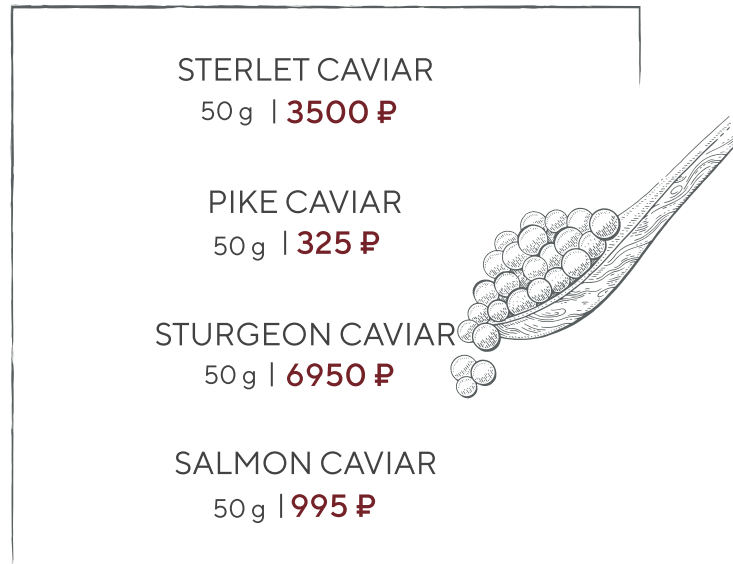
DEER LIVER PATE **565 ₺**
Delicate pate with signature lingonberry jam and croutons made from noble bread 160 g

SALTED MILK MUSHROOMS **895 ₺**
Crispy milk mushrooms with onions, aromatic butter and sour cream 160 g

PLATE WITH LARD **450 ₺**
Signature salted lard with sauerkraut and mustard 130 g

MUSK SUGUDAI **715 ₺**
Lightly salted musk, olive oil, green onions and lemon juice 100 g

CHIVYCHA WITH BORODINSKY CROUTONS **895 ₺**
A tender, nutritious fish of the salmon family, with a distinct flavor, served with croutons of Borodinsky bread and butter 100 g



EGGPLANT ROLLS **545 ₺**
Traditional eggplant rolls with tomatoes, cream cheese and nuts 205 g

ASSORTED CHEESE **1150 ₺**
Dor blue cheese, parmesan, camembert, scamorza, baked ricotta, berries, nuts, honey 300 g

ASSORTMENT OF FRESH VEGETABLES **545 ₺**
Juicy tomatoes, crispy cucumbers, radishes, bell peppers and lots of greens 250 g

FRUIT ASSORTMENT **795 ₺**
Strawberry, pear, pineapple, orange, kiwi, grapes 400 g

MARINATED VEGETABLES **455 ₺**
Pickled tomatoes and cucumbers, sauerkraut, pickled garlic, wild garlic and soaked lingonberries 300 g

ASSORTMENT OF LIGHTLY SALTED FISH **1150 ₺**
The rich taste of salmon, omul, and hearty muksun meat on one plate 200 g

ASSORTMENT OF MEAT DELICACIES **925 ₺**
Beef tongue, roast beef and boiled pork 180 g



SALMON CAVIAR
50 g | 995 ₪



SALMON TARTARE
130 g | 785 ₪



DEER LIVER PATE
160 g | 565 ₪



ZUCCHINI WAFFLES WITH SALMON AND CAVIAR
215 g | 1250 ₪



ROAST BEEF
110 g | 965 ₪

Hot appetizers

CHEESE ENVELOPES

Crispy cheese envelopes with orange-tomato sauce

425 ₺

160 g

FRIED CAMEMBERT

Tempura-fried Camembert with Cranberry Sauce and Marmalade Onions

795 ₺

210 g

TIGER PRAWNS IN TEMPURA

Tiger prawns with spicy wasabi sauce

785 ₺

210 g

WINGS «TURANDOT»

Chicken wings in honey-soy sauce

575 ₺

240 g

SNAILS BURGUNDY

Snails with garlic butter, served with baguette

1200 ₺

230 g

MUSSELS IN FRENCH

Creamy sauce, shrimp and tomato concasse

975 ₺

275 g

FOIE GRAS

Toasted Foie Gras Brioche with Fresh Berries and Mango Sauce

2350 ₺

150 g





FOIE GRAS
150 g | 2350 P



MUSSELS IN FRENCH
275 g | 975 P

Salads

«SHUSTOV»

Tender veal, chicken liver, salad mix, mushrooms and crispy croutons

755 ₺

200 g

«CALF TENDERNESS»

Beef tongue, baby potatoes, salad mix, egg and honey mustard dressing

655 ₺

180 g

OLIVIER

Signature Olivier with avocado and veal

595 ₺

220 g

CAESAR WITH CHICKEN

Tender chicken, lettuce, famous Caesar dressing, parmesan cheese and croutons

655 ₺

200 g

CAESAR WITH SHRIMP

Shrimp, salad mix, famous Caesar sauce, parmesan cheese and croutons

795 ₺

200 g

SALAD WITH AVOCADO AND SPINACH

Fresh spinach, avocado, fresh apple slices, light dressing and raspberries

745 ₺

220 g

DRESSED HERRING

Signature Salad with Salmon, Caviar and Herring

565 ₺

250 g

GREEK

Olives, salad mix, onions, cucumbers, tomatoes, bell peppers

625 ₺

250 g

SALAD WITH SQUID

Grilled squid, salad mix, cucumber

685 ₺

180 g

MILLEFEUIL SALAD

Butterfish, salad mix, lightly salted salmon, oyster sauce, rice chips, corn, soft cheese

895 ₺

220 g

SALAD WITH JUICY AVOCADO PULP

Half an avocado, salad mix, shrimp and signature sauce

895 ₺

130 g

THOUSAND ISLANDS

Squid, shrimp, bell peppers, cucumbers and carrots

825 ₺

150 g

TIGER PRAWNS WITH ARCHOLE

Shrimp, arugula, balsamic sauce, avocado and tomatoes

925 ₺

170 g

We recommend

VILLA ANTINORI

375 мл





MILLEFEUIL
220 g | 895 ₺



CAESAR WITH CHICKEN
200 g | 655 ₺



VEAL TENDERNESSES
180 g | 655 ₺



OLIVIER
220 g | 595 ₺



DRESSED HERRING
250 g | 565 ₺

Soups

BORSCH «SHUSTOVSKY»

Served with garlic pampushkas, aromatic lard, sour cream

525 ₴

300 g

SHUSTOVSKY FISH SOUP

Served with signature pike perch and salmon pie

655 ₴

300 g

CHICKEN SOUP WITH HOMEMADE NOODLES

Served with signature onion and egg pie

445 ₴

300 g

OKROSHKA WITH BEEF

Signature okroshka with boiled veal, potatoes, fresh cucumber, radish and greens, served with creamy horseradish, mustard and kvass

595 ₴

300 g

We recommend

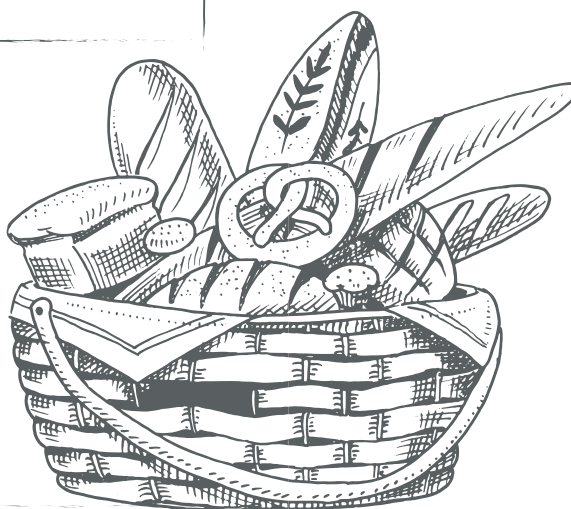
PIES 40g

RASTEGAI WITH SALMON
AND WHITE FISH **225 ₴**

WITH CABBAGE AND EGG **125 ₴**

BELYASH WITH MEAT **125 ₴**

WITH ONION AND EGG **125 ₴**





BORSCH SHUSTOVSKY
300 g | 525 ₺



SHUSTOVSKY FISH SOUP
300 g | 655 ₺

Hot fish dishes

SALMON STEAK WITH PARMESAN AND TOMATO PUREE

Grilled salmon steak on a bed of creamy parmesan mousse

1550 ₺

300 g

SMOKED STERLET WITH VEGETABLES AND OLIVES

Sturgeon fish smoked on birch alder, served with cauliflower and broccoli, olives and porcini mushrooms

3250 ₺

500 g

SCALLOPS WITH PARMESAN MOUSSE

Far Eastern Scallops with Parmesan Mousse

1450 ₺

250 g

HALIBUT FILLET WITH VEGETABLES AND MUSHROOMS

White fish fillet with crispy cauliflower and broccoli florets, porcini mushrooms and champignons

1350 ₺

290 g

GRILLED DORADO

Grilled and served with a creamy onion sauce

1250 ₺

1 pcs

TENDER PIKE CUTLETS

Tender pike cutlets with a side dish of cauliflower, bell pepper, zucchini and leek

775 ₺

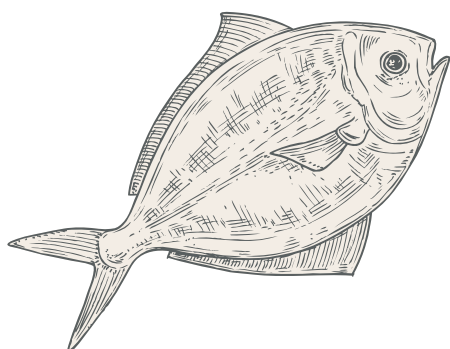
300 g

CRAB CUTLETS "KAMCHATSKIE»

Served with airy mashed potatoes and signature sauce

850 ₺

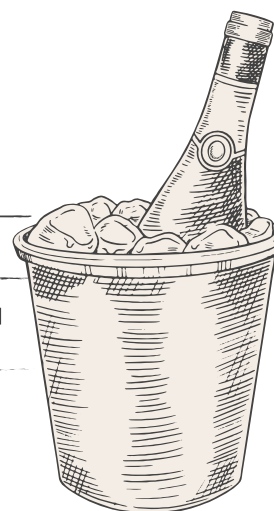
260 g



We recommend

CHABLIS AND GAVI

750 мл



Sterlet has historically been called the "royal fish", which is understandable: it was served at the royal table of Russian monarchs. Ivan the Terrible demanded daily supplies of sterlet, for Peter I sterlet was bred in Peterhof. The modern menu for official Russian dinners is not complete without this fish.



SALMON STEAK
300 g | 1550 ₪



HALIBUT FILLET WITH VEGETABLES AND MUSHROOMS
290 g | 1350 ₪



SMOKED STERLET WITH VEGETABLES AND OLIVES
500 g | 3250 ₪

Hot meat and poultry dishes

BEEF STROGANOFF WITH VEAL FILLET

Tender veal fillet with champignons and onions, stewed in cream, with traditional mashed potatoes

1050 ₺

300 g

VEAL CHEEKS WITH MASHED POTATOES AND DEMIGLAS SAUCE

Tender veal cheeks with creamy meat sauce and mashed potatoes

895 ₺

310 g

HOMEMADE CUTLETS WITH MASHED POTATOES

Branded meat patties with mashed potatoes and creamy mushroom sauce

675 ₺

300 g

DUCK BREAST WITH SPICY PUMPKIN

Marinated duck breast with baked apples and pumpkin, with blackcurrant sauce

895 ₺

270 g

RABBIT ROAST

Tender rabbit meat stewed in cream and sour cream sauce, with mushrooms and potatoes, served under a cap of cheese dough

975 ₺

330 g

BEEF FILLET STEAK WITH VEGETABLES

Grass-fed beef tenderloin with bell peppers, eggplants, zucchini, potatoes, and creamy meat sauce

1455 ₺

310 g

RABBIT MEAT WRAPPED IN CABBAGE LEAVES

Chef's signature sauce dish

725 ₺

300 g

VENISON IN CREAM SAUCE

Stewed tenderloin in a creamy sauce with onions, honey carrots and potatoes with lingonberries

1275 ₺

290 g

VEAL TENDERLOIN STEAK

Chopped veal cutlet with fried potatoes with mushrooms and onions, fried egg and sauerkraut

1050 ₺

330 g

RABBIT CUTLETS

Tender farm rabbit cutlets with mashed potatoes and creamy sauce

765 ₺

290 g

STEWED BEEF WITH MASHED POTATOES

Tender stewed beef with airy mashed potatoes and creamy meat sauce

950 ₺

290 g

TURKEY CUTLETS WITH VEGETABLES

Juicy turkey cutlets garnished with oyster mushrooms, zucchini, bell peppers and cherry tomatoes

750 ₺

350 g

We recommend

PINOT NOIR AND SHIRAZ
750 мл





TURKEY CUTLETS WITH VEGETABLES

350 g | 750 ₪



VEAL CHEEKS WITH MASHED POTATOES AND DEMIGLACE SAUCE

310 g | 895 ₪

Grilled meat

RIBEYE STEAK

Grain-fed marbled beef, medium rare recommended, served with tomato and pepper sauce and coleslaw

3150 ₺

300 g

STEAK MINION

Grain-fed tenderloin, medium rare recommended, served with tomato and pepper sauce and coleslaw

2755 ₺

250 g

MEAT PLATE FOR FIVE PEOPLE

Grain-fed beef tenderloin and ribeye, chicken fillet shashlik, chicken wings, potatoes, grilled vegetables

7950 ₺

2000 g

FISH ASSORTMENT FOR 5 PEOPLE

Dorado 2 pcs, halibut steak 2 pcs, salmon steak 2 pcs, mix of fresh salad leaves and signature sauce

8655 ₺

2000 g

SIDE DISHES FOR MEAT

GRILLED VEGETABLES

745 ₺

200 g

ROASTED ASPARAGUS

565 ₺

150 g

MASHED POTATOES

195 ₺

150 g

FRIED POTATOES

295 ₺

200 g

BOILED RICE

195 ₺

150 g

FRIED POTATOES WITH CHAMPIGNONS

375 ₺

200 g

FRENCH FRIES

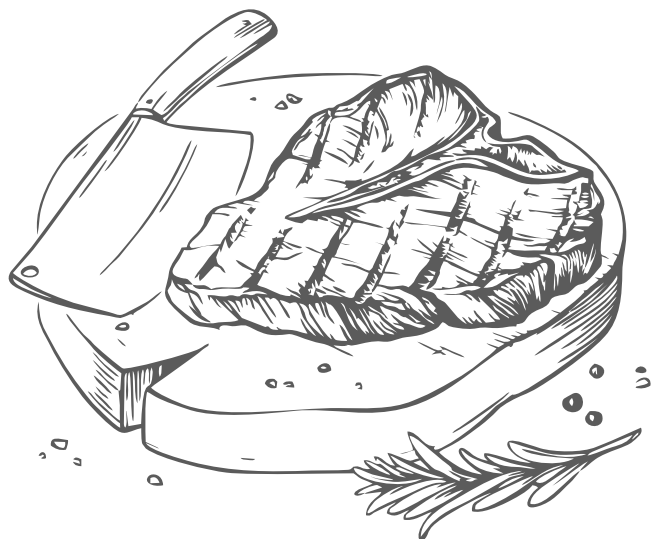
245 ₺

150 g

FRIED POTATOES WITH PORCELAIN MUSHROOMS

485 ₺

220 g



We recommend

WINE

CHIANTI | RED DRY (ITALY)





FRIED POTATOES WITH PORCINI MUSHROOMS
220 g | 485 P



DUCK BREAST WITH
SPICED PUMPKIN
270 g | 895 P



VENISON IN CREAM SAUCE
290 g | 1275 P

Pancakes and cheesecakes

PANCAKES WITH SOUR CREAM
AND FRESH BERRIES

425 ₺
210 g

PANCAKES WITH COTTAGE CHEESE

475 ₺
210 g

PANCAKES WITH BUTTER

250 ₺
2 psc

PANCAKES WITH MEAT

475 ₺
230 g

CHEESE PANCAKES WITH HOMEMADE
ICE CREAM

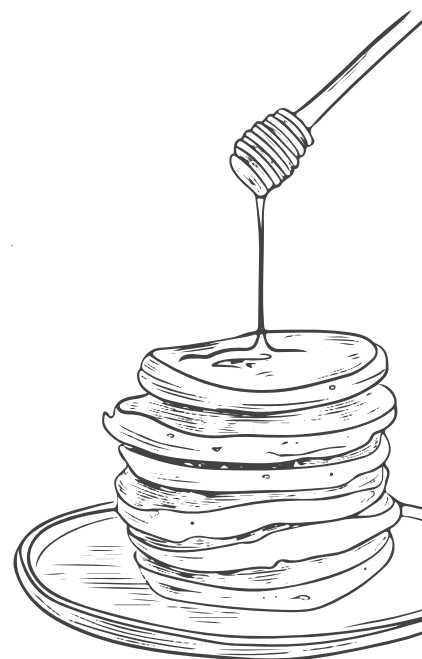
475 ₺
240 g

BUCKWHEAT FLOUR PANCAKES

450 ₺
100 g

ZUCCHINI WAFFLES

450 ₺
100 g



Bakery



ASSORTMENT OF PIES (8 psc)

895 ₺
200 g

RASTEGAI WITH SALMON AND WHITE FISH

225 ₺
40 g

PIE WITH CABBAGE AND EGG

125 ₺
40 g

MEAT PIE

125 ₺
40 g

PIE WITH ONION AND EGG

125 ₺
40 g

SULUGUNI CHEESE FLATTLE

650 ₺
300 g

SWEET PIE WITH STRAWBERRY

175 ₺
40 g



Pelmeni and vareniki

RUSSIAN DUMPLINGS

DUMPLINGS WITH CHICKEN IN VEGETABLE SAUCE WITH DRIED TOMATOES	525 ₺ 230 g
DUMPLINGS WITH RABBIT	525 ₺ 220 g
DUMPLINGS WITH PIKE	525 ₺ 250 g
VENIENT DUMPLINGS IN CREAMY SAUCE WITH SMOKED PEPPER	655 ₺ 170 g
HALIBUT AND PIKE-PERCH DUMPLINGS WITH CREAM SAUCE AND RED CAVIAR	795 ₺ 190 g
CHOUX DOUGH DUMPLINGS WITH SULUGUNI CHEESE AND CREAM SAUCE	525 ₺ 300 g
DUMPLINGS WITH STRAWBERRIES	895 ₺ 250 g
DUMPLINGS WITH CHERRY	525 ₺ 250 g
"ROYAL" DUMPLINGS WITH MUSHROOMS AND POTATOES	525 ₺ 300 g
DUMPLINGS WITH FARM CHEESE ON CHOUX DOUGH	525 ₺ 250 g

DUMPLINGS WITH MEAT

COOKED IN
WATER

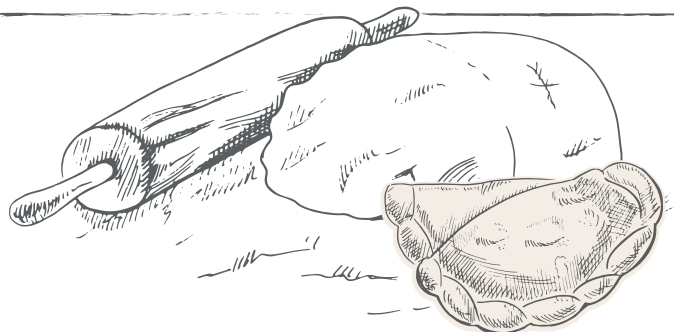
230 g | **595 ₺**

BAKED IN
MUSHROOM SAUCE

350 g | **535 ₺**

BOILED IN BROTH
WITH HERBS

350 g | **595 ₺**





VENIENT DUMPLINGS IN CREAMY SAUCE
WITH SMOKED PEPPER
170 g | 655 ₺



DUMPLINGS WITH CHERRY
250 g | 525 ₺



DUMPLINGS WITH CHICKEN IN VEGETABLE SAUCE
WITH DRIED TOMATOES
230 g | 525 ₺



HALIBUT AND PIKE-PERCH DUMPLINGS
WITH CREAMY MOUSSE AND RED CAVIAR
190 g | 795 ₺

Desserts

CHOCOLATE FONDANT Signature chocolate sponge cake with a scoop of homemade vanilla ice cream	495 ₺ 120 g
NAPOLEON Puff pastry dessert with airy cream	395 ₺ 100 g
ANNA PAVLOVA Dessert made from crispy airy egg white, vanilla cream and fresh berries	525 ₺ 120 g
HONEY CAKE Sponge honey cakes, sour cream custard and fresh berries	425 ₺ 110 g
CHEESECAKE WITH CHERRY SAUCE Light cottage cheese dessert with shortcrust pastry and homemade cherry sauce	395 ₺ 150 g
SOUR CREAM WITH FRESH BERRIES Sponge cake dessert with sour cream	435 ₺ 160 g
KAS-MUZO Signature dessert of dried apricots, prunes, raisins, walnuts and raspberry jam in strawberry soup	465 ₺ 140 g
TART WITH FRESH BERRIES Shortcrust pastry with cottage cheese filling and seasonal berries	750 ₺ 130 g
CREME BRULEE Traditional creamy dessert with a crispy caramel crust	375 ₺ 100 g
TRUFFLE WITH COGNAC Delicate truffle "heart" of cream and chocolate, soaked in cognac	135 ₺ 15 g
TAIGA DESSERT Pine nuts with strawberries and condensed milk	595 ₺ 100 g
CRANBERRY / SEA BUCKTHORN SORBET Cranberry/sea buckthorn ice cream made from natural berries with a distinct sourness	165 ₺ 50 g
TIRAMISU Airy layered sponge cake with natural coffee and mascarpone cheese mousse	395 ₺ 180 g

ICE CREAM

CHOCOLATE
50 g | **125 ₺**

VANILLA
50 g | **125 ₺**

STRAWBERRY
50 g | **125 ₺**

ADD TO DESSERT (20g)

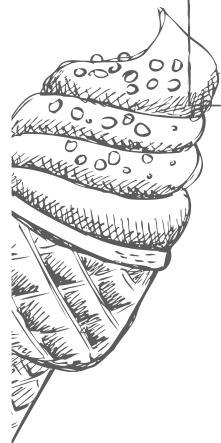
WALNUTS **75 ₺**

FRESH BERRIES **595 ₺**

ALMOND **75 ₺**

JAM **155 ₺**

PINE NUTS **225 ₺**





ANNA PAVLOVA
120 g | 525 ₺



TART WITH FRESH BERRIES
130 g | 750 ₺



SOUR CREAM WITH FRESH BERRIES
160 g | 435 ₺



TAIGA DESSERT
100 g | 595 ₺

Semi-finished products

PELMENI AND VARENIKI (1 kilogram)

DUMPLINGS WITH MEAT	1350 ₺	HALIBUT AND PIKE-PERCH DUMPLINGS	2750 ₺
DUMPLINGS WITH PIKE	1750 ₺	DUMPLINGS WITH SULUGUNI CHEESE	1650 ₺
DUMPLINGS WITH CHICKEN	1250 ₺	ROYAL DUMPLINGS WITH POTATOES AND MUSHROOMS	950 ₺
DUMPLINGS WITH RABBIT	1650 ₺	DUMPLINGS WITH STRAWBERRIES	2100 ₺
CHILDREN'S DUMPLINGS	1650 ₺	DUMPLINGS WITH COTTAGE CHEESE	1100 ₺
VENIENT DUMPLINGS	1550 ₺	DUMPLINGS WITH CHERRY	1750 ₺

CUTLETS

TURKEY CUTLETS	1250 ₺ 6 psc	VEAL CUTLETS	1250 ₺ 6 psc
RABBIT CUTLETS	1250 ₺ 6 psc	HOMEMADE CUTLETS	1250 ₺ 6 psc
BEEF STEAK CUTLET	2400 ₺ 4 psc	PIKE CUTLETS	1250 ₺ 6 psc
CRAB CUTLETS		1250 ₺ 6 psc	

SYRNIKI AND PANCAKES

SYRNIKI	600 ₺ 6 psc	PANCAKES WITH MEAT	700 ₺ 4 psc
PANCAKES WITH COTTAGE CHEESE	600 ₺ 4 psc		



ШУСТОВ

~ РЕСТОРАН РУССКОЙ КУХНИ ~

MENU BAR



Denis Kharitonov

First chef of the restaurant "Shustov"

"Vesta and the equinox peony" fragment, 2024

TINCTURES

Berry and fruit 15-20%

Strawberries
with cream

50мл 275.-

Rose hip-
Hibiscus

50мл 275.-

Apple
Strudel

50мл 275.-

Limoncello

50мл 275.-

Lingonberry

50мл 275.-

Viburnum

50мл 275.-

Raspberry

50мл 275.-

Currant

50мл 275.-

Cherry

50мл 275.-

Traditional bitters 30%

Chokeberry

50мл 275.-

Khrenovuha

50мл 275.-

Pepper

50мл 275.-

Cranberry

50мл 275.-

TINCTURE SETS

Set of 4 types
of tinctures

200мл 1000.-

Set of 6 types
of tinctures

300мл 1500.-

LIQUORS, VERMOUTH, BITTER

Aperol

40мл 395.-

Campari

40мл 295.-

Martini Fiero

40мл 295.-

Martini Bianco

40мл 295.-

Martini Rosso

40мл 295.-

Jägermeister

40мл 435.-

Becherovka

40мл 435.-

Kahlua

40мл 395.-

Baileys

40мл 385.-

Blackcurrant

40мл 395.-

Amaro Del Fattore

40мл 395.-

BELUGA HUNTING HERBAL

TINCTURE

40мл 295.-



BELUGA HUNTING BERRY

TINCTURE

40мл 295.-

VODKA

Distillates

Chemer Orange
40мл 495.-

Chemer Barrel
40мл 495.-

Rye and Wheat
40мл 750.-



BELUGA *Cold Line*
40мл | **795**

BELUGA TRANSATLANTIC
40мл | **495**

BELUGA NOBLE
40мл | **395**



ONEGIN
40мл | **450**



SOFT VODKA FOR
A HEART-TO-HEART
CONVERSATION

White birch
40мл 255.-

White birch
golden
40мл 265.-

GASTRONOME
Blend No. 4 "Fishy"
40мл 275.-



Husky
40мл 225.-

STRONG ALCOHOL

Whiskey

SINGLE MALT

Akentoshan 12 years Bourbon and Cherry Cask	40мл	1150.-
Macallan 12 years Double helmet	40мл	1550.-
Aberfeldy 12 years In OAK	40мл	1250.-
Glenmorangie 10 years Bourbon Cask	40мл	995.-

Whiskey

SCOTCH BLENDED

Chivas Regal 12 years	40мл	825.-
Dewars 8 years	40мл	595.-
Dewars White Label	40мл	535.-

Whiskey

IRISH

Pogues Single Malt	40мл	555.-
Jameson	40мл	545.-
Bushmills Original	40мл	465.-

Port

Kopka Porto is 10 years old
40мл 725.-

Brandy

Dynasty (Georgia)
40мл 395.-

Gin

Bombay Sapphire
40мл 595.-
Lockwood
40мл 395.-
Bosford
40мл 395.-

Cognac

Courvoisier VS
40мл 765.-
Courvoisier VSOP
40мл 995.-

Rum

Botucal
Reserva Exclusiva
40мл 950.-

Zacapa
23 years old
40мл 1150.-

Oakheart Original
Spiced Gold
40мл 395.-

Calvados

Grappa

Sibona di Dolcetto
40мл 795.-

Sibona di Barbero
40мл 895.-

Calvados
Pure Louis Magloire
40мл 895.-

Tequila

Espolon Blanco
40мл 595.-

Espolon Reposado
40мл 695.-

BEER

Draft

Litovel Premium
Czech Republic, light, filtered

300/500мл 595/895.-

Steinbräu Hefeweizen
Germany, light, unfiltered

300/500мл 595/895.-

Konix Munich Helles
Russia, light, filtered

300/500мл 395/495.-

Bottled

Steinbrau Helles
Germany, light, filtered

500 мл 895.-

Steinbräu Hefeweizen
Germany, light, unfiltered

500 мл 895.-

Zubr Classic Dark
Czech Republic, dark, filtered

500 мл 825.-

Creek Boone
Belgium, cherry, filtered

250 мл 565.-

Claustaller non-alcoholic
Germany, light, unfiltered

330 мл 535.-

Conix Pilsner
Russia, light, filtered

450 мл 475.-

COCKTAILS

Mimosa
120мл 450.-

Mojito Classic
300мл 495.-

Mojito Strawberry
300мл 495.-

Bloody Mary
350мл 525.-

Long Island
300мл 650.-

Pina Colada
300мл 595.-

B-52
50мл 525.-

Negroni
300мл 645.-

Moscow Mule
300мл 495.-

Gin tonic
Raspberry
300мл 595.-

Gin and Tonic
Currant
300мл 595.-

Gin tonic
Melon
300мл 595.-

Margarita
200мл 625.-

Bosford tonic
350мл 525.-

Aperitif cocktails

Aperol Spritz	300 мл 695.-
Campari Spritz	300 мл 695.-
Sarty Spritz	300мл 695.-



APEROL *Spritz*
CAMPARI *Spritz*
SARTI *Spritz*



1250 Р

*При одновременном заказе двух коктейлей в любой комбинации. Подробности у официанта.

Martini

Martini Royale	300 мл 595.-
Martini Fiero Tonic	300 мл 595.-

MARTINI

ВКУС ИТАЛЬЯНСКОЙ ЖИЗНИ

MARTINI
FIERO & TONIC SET*

3 коктейля
Martini Fiero & Tonic*

*Мартини Фiero и Тоник Антипаста Сет, Мартини Фiero и Тоник

1650 Р

Warming

Beluga Hunting Grog/
Beluga Hunting Gluwein
200мл 375.-



Beluga Hunting Berry/
Beluga Noble Espresso
300/150мл 425.-

Mulled wine
on red / white wine
250мл 425.-

MOCKTAILS

Bloody Mary	300мл	395.-
Mimosa	120мл	450.-
Aperol Spritz	300мл	595.-

LEMONADES

Pear-Sakura	300/1000мл	450/750.-
Strawberry-Aloe	300/1000мл	450/750.-
Mango-Lemongrass	300/1000мл	450/750.-
Cherry-Barberry	300/1000мл	450/750.-

SMOOTHIES

Pear-Arugula-Oat milk	
Avocado-Parsley-Honey	
Pineapple-Passion fruit	
Blackcurrant-Strawberry-Raspberry	
250мл	395.-

FRESHLY SQUEEZED JUICES

Orange	250 мл	395.-
Carrot	250 мл	325.-
Apple	250 мл	365.-
Grapefruit	250 мл	595.-
Pineapple	250 мл	695.-
Celery	100 мл	295.-

Mixed for you

Orange-pineapple	250 мл	595.-
Orange-grapefruit	250 мл	495.-
Orange-carrot	250 мл	395.-
Kiwi-apple-pear	250 мл	525.-
Apple-pear	250 мл	595.-
Apple-celery	250 мл	485.-

TEA

Assam / Earl Grey /
Jasmine tea / Sen-cha /
Milk Oolong / Japanese linden /
Ivan-tea / Buckwheat / Alpine

500мл 295.-

1000мл 495.-

Fruit and Herb Based

Wild raspberry with ginger / Orange-Papaya
Currant-raspberry / Tizan Siberian forest /
Alpine with currant

500мл 495.-

1000мл 695.-

Non-Tea

Strawberry-Watermelon

500мл 495.-

1000мл 695.-

Sea Buckthorn-Apple

500мл 495.-

1000мл 695.-

Ice Tea

Watermelon-Strawberry-Hibiscus

300мл 450.-

1000мл 750.-

Tea Additives

Lemon

10гр 30.-

Fresh mint

2гр 60.-

Thyme

1гр 30.-

Honey

30гр 65.-

Cherry jam

30гр 75.-

COFFEE

Espresso	40 мл	175.-
Double Espresso	80 мл	225.-
Americano	150 мл	195.-
Frappe	330 мл	295.-
Irish Coffee	220 мл	475.-
Raf	220 мл	325.-
Matcha Latte	220 мл	450.-
Cappuccino	200 мл	295.-
Double Cappuccino	400 мл	385.-
Latte	220 мл	295.-

With alternative milk

Classic/ almond /
coconut/ hazelnut/ cedar /
lactose-free/ oatmeal

+ 100 P

Non-alcoholic drinks



Fine Natural Mineral Water
Bottled in Russia, Saratov

Spring
gastronomic
water RusseQuelle
with gas / without gas
700мл 455.-

Artesian
mineral water
Ice Mountain
still
500мл 285.-

Mineral water
Nabeglavi
carbonated
500мл 355.-

Berry drink
Lingonberry / Sea buckthorn
250мл 225.-
1000мл 795.-

Coca-Cola
330мл 395.-

Tonic "Barrister"
330мл 395.-

