



MAIN MENU

MON-THUR, SUN 12:00-23:00
FR-SAT 12:00-00:00

AUARIUM

Seafood plate	5290/8960
crab claws, sea urchins, Magadan shrimps, oysters, salmon sashimi, scallop sashimi 100g, tuna sashimi, Rouille sauce, Citronette sauce	<i>small</i> <i>big</i>
Sea urchin with ponzu sauce	460

Every week we're supplied with oysters from all over the world.
You can ask the waiter what we have for today


Oyster	1 pcs	6 pcs
Crimean	490	2940
Moari	620	3720
Dibba Bay	620	3720
Lumiere	620	3720
Pink Jolie	620	3720
Saint-Vaast	690	4140

CRUDO

Beef tartare	890
with grana padano	
Salmon tartare	990
with avocado and shiso sauce	
Scallops tartare	1190
with burrata cream	

MEZE

Traditional mediterranean snacks

 Babaganush	340	Shrimps	570
with baked eggplant		in spicy herbs	
 Muhammara	360	 Stracciatella	480
with ramiro pepper and cashew		with baked Ramiro pepper	
 Moroccan hummus	360		
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Assorted meze	2330	Roti Flatbread	220
with hot flatbread	1780		



SHOW preparing at the table  vegetarian  spicy $\frac{1}{2}$ half a portion

STARTERS

Olives	490
pickled with spicy herbs and zest	
SHOW Guacamole with Feta cheese and strawberry	1720
for 2 persons	
Bruschetta with trout 2 pcs	780
Bruschetta with roastbeef 2 pcs	790
with capers and truffle sauce	
Shrimps 6 pcs	780
in crispy Kataifi dough and nut sauce	
Fritto misto	990
with shrimps, calamari and aioli sauce	
Vitello Tonnato	940
roastbeef in tuna and capers sauce	
Chicken liver pate	690
with cherry confit and brioche	
Antipasti	1640
tartufo salami, coppa, parma ham, grana padano, brie, olives, sun-dried tomatoes	

Bread

Bread basket	390
brioche, grain bread, tartin and butter with Maldon salt	
Focaccia	390
with pesto / with grana padano	

SALADS

 Green salad	640
avocado, courgette, mache, broccoli, beans, lime-mirin sauce	
 Greek salad	940
with olives, capers, feta cheese and Ramiro pepper	
 Avocado with quinoa	690
with feta cheese and baked pepper	
 Burrata with tomatoes	920
with seasonal fruits	
Crab and tomatoes salad	1470
½ Nicoise	590/980
with tuna, soft-boiled egg and anchovies	
½ Calamari with crispy zucchini	490/790
in Asian sauce with baby potatoes	
½ Caesar with shrimps	590/890
½ Caesar with chicken	490/690
Warm chicken liver salad	540
with baby potatoes and cherry tomatoes	

SOUP

Farm chicken broth with tortellini	520
Onion soup with gruyere cheese	890
Pumpkin cappuccino with grana padano mousse	520
We recommend adding shrimps	+220
Kacciucco tomato soup with vongole, squid, dorado and shrimp	890

MEAT

Marbled beef Miratorg Black Angus.
250 days of grain fattening. To choose the perfect steak,
ask the waiter for a recommendation.

МИРАТОРГ

SHOW Tomahawk steak 1 kg	10700
Served with 3 sauces: demi-glace, pepper, chimichurri. Average steak weight – 1-1.8kg, recommended for 2-4 persons. added raw weight 100g	
Ribeye steak 300 g Prime	3650
with cherry tomatoes and Demi-glace sauce	
Skirt steak	1690
with sweet potato fries and pepper sauce	
Chateaubriand of beef fillet	1670
with baby potatoes, mushrooms and Demi-glace sauce	
Veal cheeks	980
with vegetable salsa and mashed potatoes	
Chopped steak	980
with poached egg and potato gratin	
Tonkatsu	790
with celery apple salad	

Sauces

Nut / Creamy / Blue cheese / Chimichurri	150
Demi-Glace / Pepper	180

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FISH AND SEAFOOD

Red King Crab claws ~ 500 g for 2 persons 5890

SHOW Dorado baked in salt ~ 500 g for 2 persons 2240
with Vierge sauce

Octopus 1.5 kg for 2 persons 5190
additional raw weight 100 g 490

 Shrimps Pil-Pil 1140
with olive oil sauce, spices and garlic

Ligurian style cod 1190
with mashed potatoes, cherry tomatoes and capers

Sea trout steak 1590

Blue-throated halibut with Beurre blanc sauce 1690
with vongole, spinach and baby potatoes

Octopus 2260
with baked potatoes and tomatoes and Salsa Verde

NEW Pike cutlets 760
with mashed potatoes and shrimp sauce

VEGETABLES

Mashed potatoes 320 French fries 340

Sweet potatoes fries 390 Cauliflower 620
with grana padano with blue cheese sauce

Eggplant 720 Baby potatoes 390
Parmigiana with mushrooms and onions

PASTA

Pasta

Carbonara 860

Spaghetti Puttanesca with tuna 690

Fettuccine with beef 890
and eggplant

Tagliatelle with shrimps 890
with avocado cream

Seafood Linguine 1290
with vongole, shrimps, calamari and scallop

Lasagna Bolognese 860

Ravioli

Ravioli with shrimps and salmon 920
with cream sauce and sage

You can add grated parmesan 20 g 220



JAPANESE MENU



*This menu was created by our brand-chef Anton Korostelev,
inspired by a vivid trip to Japan.*

*The philosophy of Japanese cuisine presupposes the seasoned,
patient disposition of the craftsmen and, of course, the high
quality of the product. Anton harmoniously combines these
basics in his dishes, preferring natural Kamchatka crab of
the first phalanx, flying fish caviar and Murmansk salmon,
carefully honing and perfecting each recipe.*

SUSHI

Philadelphia classic with salmon and cucumber	870
Philadelphia lux with salmon, avocado, cucumber and red caviar	1190
California with Kamchatka crab and flying fish caviar	1490
California with shrimp with avocado and cucumber	790
Koza Dezera sashimi roll with salmon, tuna and shrimp	990
Creamy eel with avocado, cucumber and cream cheese	1120
 Spicy tuna with mango and avocado	890
Maki with salmon	690
Salmon set philadelphia lux, maki, gunkans 2 pcs, nigiri 2 pcs	2420

HOT ROLLS


 Tokyo baked roll with salmon, cream cheese and cucumber	990
 Shrimp with spicy sauce	690
Salmon with mayo sauce	820
Eel with unagi, sour and sweet sauces	760

SUSHI

HAND-ROLL 3 pcs

Salmon with mayo-mango sauce 420

Tuna with oyster sauce 320

 Shrimp with spicy sauce 360

Eel with unagi, sour and sweet sauces 390

SASHIMI 50 g

Salmon 520

Tuna 520

Shrimp 520

Eel 670

Sakhalin scallop 820

GUNCANS 2 pcs

Salmon 420

Tuna 290

Shrimp 290

Eel 390

Sakhalin scallop 390

Sea urchin 590

NIGIRI 2 pcs

Salmon 390

Tuna 290

Sakhalin scallop 420

Seared toro salmon 420

Shrimp 290

Eel 420

SHOW preparing at the table

 vegetarian

 spicy

 1/2 half a portion



DESSERTS

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SHOW	Homemade ice cream for 2 persons with sherry Pedro Ximenez 20 y.o.	1090 1590
SHOW	Crêpes Suzette for 2 persons crepes with Grand Marnier liqueur and fresh berries	1690
	Shu cake with custard cream with chocolate / with black currant	290
	Greek olive with chocolate mousse and Italian vermouth	590
	Anna Pavlova with seasonal fruits	590
	Chocolate Fondant with salted caramel	690
	Basque Cheesecake with chocolate sauce and caramelized hazelnut	590
SHOW	Honey cake with fresh berries	670
	Sorbet 60 g assorted	290
	with Limoncello Limonaie del O'Sole	+120



*Follow the link
to see photos of dishes*