

COCKTAILS

Light

Hide *non alco*

Dark rum non alc,
Italian spritz non alc,
pomegranate

vol. 0%

480

Toffee *non alco* NEW

Hibiscus tea,
butterscotch, lemon
juice, egg white

vol. 0%

470

Dolce Vita NEW

Peach liqueur, white
rum, apple juice, mint
cordial, peach foam

vol. 10,3%

590

Pineapple Daiquiri SHOW

White rum, pineapple
juice, vanilla syrup,
ginger, Angostura, egg
white

vol. 11,6%

620

Louis SHOW

Spicy rum, bitter, cordial
dragonfruit-lychee-
cardamom, flambe
berries

vol. 11,7%

1080

Desert Rose

Hibiscus tea based
liqueur, sparkling wine,
blackberry syrup

vol. 11,7%

720

Neron SHOW

Sloe Gin, cherry
liqueur, Lapsang
souchong tea

vol. 12,3%

970

Tropics 2.0

White rum, passion
fruit, amaretto, basil,
lime, pineapple, orange

vol. 12,3%

720



Medium

Ikar SHOW

Orange liqueur,
peach liqueur,
pineapple

vol. 12,4%

790

Maraschino

Cherry liqueur, gin,
blackberry syrup

vol. 13,1%

640

Raspberry Club SHOW

Gin, raspberry,
lemon, egg white

vol. 13,2%

880

Sandal Wood SHOW

Gin, Mirto liqueur,
spruce tonic

vol. 13,6%

880

Falerno

White rum, falerno
liqueur, pineapple,
orange, angostura

vol. 13,7%

640

Crème de la crème

Creamy rum, orange
liqueur, bitter, orange
juice, vanilla syrup,
cream, muscat

vol. 15,3%

620

Sagan

Vodka, sagan dalya,
passion fruit, lime,
vanilla

vol. 18%

570

Summer garden NEW

Branca Menta liquor,
strawberry rum, mint
cordial

vol. 20%

560



Strong

Lemon Sorgo 3.0

Basil, white rum,
elderflower syrup,
lemongrass

vol. 21,2%

570

Violet

Blackcurrant liqueur,
white rum, gin, violet
liqueur, egg white

vol. 21,6%

620

Bon Bon

Pear vodka, creamy rum,
vanilla, lemon,
egg white

vol. 23,2%

580

Bonaparte SHOW

Cognac, Campari,
Amaretto, bitter,
grapefruit vermouth

vol. 30,6%

890

SHOW Preparing at the table



Photos of cocktails

AUARIUM

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.

Maaka	320/1890	Saint-Vaast	620/3340
Crimean	390/2340	Baliuje <i>exclusive</i>	690/3740
Pink Jolie	560/3120		

NEW Seafood plate 3590/6820
crab claws, Magadan shrimps, Maaka oysters, salmon sashimi, scallop sashimi, tuna sashimi, rouille sauce, citronette sauce, oyster sauce
small big

NEW Magadan shrimps on ice 350 g 1890

CRUDO

Beef tartare 780 **NEW** Dorado ceviche 790
with parmesan with Yalta onion

Beef 820 **NEW** Red shrimp 690
carpaccio original recipe with bisque sauce

Salmon tartare 820 Scallops tartare 790
with avocado and mango with burrata cream

NEW Tuna carpaccio 760 **NEW** Sashimi 440/290/560
with foie gras cream on toast salmon / tuna / scallop

SPECIAL for the company

SHOW Guacamole with Feta cheese and strawberry 1470

Red King Crab claws ~ 500 g 4590

NEW Dorado baked in salt ~ 500 g 1960

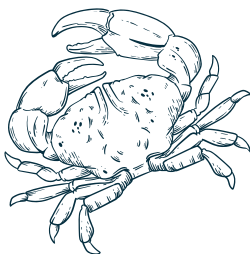
with Vierge sauce

Lamb shoulder 1 kg 3490

additional raw weight 100 g 250

Octopus 1.5 kg 4390

additional raw weight 100 g 360



SHOW preparing at the table

 vegetarian

 spicy $\frac{1}{2}$ half a portion

MEZE

Traditional mediterranean
snacks

▹ Babaganush eggplant, vegetable salsa	260	▹ Shrimps in spicy herbs	420
▹ Hummus with carrot and cashew	290	▹ Stracciatella with baked Ramiro pepper	320
▹ Olives	370	▹ Artichokes	490
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Assorted meze 5 types of meze with hot flatbread	1490	Roti Flatbread	130



PIZZA

Neapolitan
thin-crust pizza

▹ Margarita	490	▹ Five cheeses	790
▹ Gorgonzola and pear	590	▹ Parma ham and arugula	870
▹ Carbonara	760	▹ Pepperoni Picanto	680

▹ FOCACCIA AND BREAD

Focaccia with pesto	370	Tartine with butter	120
Focaccia with parmesan	390	Brioche	190

STARTERS

Bruschetta with trout 2 pcs.	570
▹ Bruschetta with Uzbek tomatoes and feta cheese 2 pcs.	440
Shrimps 5 pcs. / 10 pcs. in Kataifi crust with peanut sauce	560/980
Fritto misto with shrimps, calamari and aioli sauce	790
Vitello Tonnato roastbeef in tuna and capers sauce	760
Chicken liver pate with brioche and orange zest in Grand Marnier liqueur	490
Antipasti parma ham, parmesan, artichokes, dried tomatoes, olives	1340

SALADS

- ½  Greek salad 390/690
with olives, capers, feta cheese and Ramiro pepper
-  Salad with Uzbek tomatoes 490
with young sorrel and Yalta onion
- ½ Nicoise 520/820
with tuna, poached egg and anchovies
- ½ Calamari with crispy zucchini 440/690
in Asian sauce with baby potatoes
-  Green salad 690
asparagus, avocado, zucchini, mache, broccoli, green beans
-  Avocado with quinoa 590
with feta cheese and baked pepper
-  Burrata with tomatoes 790
- ½ Caesar with chicken 460/640
- ½ Caesar with shrimps 490/820

SOUP

- Farm chicken broth 480
with duck tortellini
- Onion soup 720
with gruyere cheese
- Gazpacho of summer vegetables 590
with bruschetta with Parma ham
- Cold borsch with beef 470
-  without meat 320
- Okroshka with mortadella 420
with kvass / with kefir

MEAT AND POULTRY

- Chateaubriand of beef fillet 1420
with baby potatoes, mushrooms and Demi-glacé sauce
- Veal cheeks 780
with vegetable salsa and mashed potatoes
- Ribeye Prime Beef 300 g **Prime beef** 3490
with cherry tomatoes and Demi-glacé sauce
- Marble beef skirt steak 1390
with pepper sauce and green beans
- Chopped steak 830
with poached egg and potato gratin



preparing at the table



vegetarian



spicy



half a portion

FISH AND SEAFOOD

Shrimps Pil-Pil	940
with olive oil sauce, spices and garlic	
Cod	820
with Sicilian caponata	
Salmon	1560
with asparagus, beans and red caviar sauce	
Blue-throated halibut with Beurre blanc sauce	1190
with vongole, spinach and baby potatoes	
Octopus	1570
with baked potatoes and tomatoes and Salsa Verde	

VEGETABLES

Sicilian caponata	490	Cauliflower	440
Eggplant	490	with blue cheese sauce	
Parmigiana		Zucchini	720
Green asparagus	770	with stracciatella	
		Baby potatoes	340
		with mushrooms and onions	

PASTA AND RISOTTO

 Paccheri Carbonara	670
 Spaghetti Puttanesca with tuna	540
 Lasagna Bolognese	590
 Ravioli with morel and mornay sauce	770
 Casarecce Cacio e Pepe	640
 Caramelle with scallop and red caviar	940
 Fettuccine with beef and eggplant	690
Ravioli with shrimps and salmon with cream sauce and sage	640
Pappardelle with crab with creamy bisque sauce	1090
Tagliatelle with shrimps with avocado cream	760
Risotto with mushrooms cep, nameko, oyster mushroom	790

You can add

grated parmesan 20 g	150	black truffle 1 g	390
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DESSERTS

- SHOW Homemade ice cream for 2 persons 870
with sherry Pedro Ximenez 20 y.o. 1290
- SHOW Crêpes Suzette for 2 persons 1590
crepes with Grand Marnier liqueur and fresh berries
- Panna cotta with red berries sauce 460
- Greek olive 490
with chocolate mousse and Italian vermouth
- Anna Pavlova with fresh berries 590
- Chocolate Fondant 490
with ice cream and berry sauce
- Basque Cheesecake 490
with cherry-port sorbet
- SHOW Honey cake with fresh berries 580

