



# MENU

# 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 NEW

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

vol. 11,6%

620

### Louis SHOW

Spicy rum, cinnamon  
syrup, bitter, dragon  
fruit-lychee cordial

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,, Amaretto  
syrup, fresh passion  
fruit, basil

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, Falernum,  
pineapple juice, orange  
juice, 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  
syrup, passion fruit,  
vanilla syrup

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

## MEZE

Traditional mediterranean  
snacks

🌿 Babaganush eggplant, vegetable salsa	260	Shrimps in spicy herbs	420
🌿 Artichokes and olives	380	🌿 Stracciatella with baked Ramiro pepper	320
🌿 Hummus with vegetable tapenade	290	Roti Flatbread	130

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Assorted meze  
5 types of meze with hot flatbread  
1490

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🌿 Artichokes	490	🌿 Olives	370
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## 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 with pesto	370	🌿 Focaccia with parmesan	390

## STARTERS

Shrimps 5 pcs. / 10 pcs. 560/980  
in Kataifi crust with peanut sauce

Fritto misto 790  
with shrimps, calamari and aioli sauce

**NEW** Bruschetta 570  
with trout and cucumber 2 pcs.

🌿 with Uzbek tomatoes and feta cheese 2 pcs. 440

**NEW** Vitello Tonnato 760  
Roastbeef in tuna and capers sauce

Chicken liver pate 490  
with brioche and orange zest in Grand Marnier liqueur

Antipasti 1340  
parma ham, parmesan, artichokes, dried tomatoes, olives

**NEW** Tartine with butter 120

**SHOW** preparing at the table

🌿 vegetarian

🌶️ spicy ½ half a portion

# 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.

<b>NEW</b> Maaka №2 (China)	320/1890	Saint-Vaast	620/3340
Crimean	390/2340	Baliuje <b>exclusive</b>	690/3740
Pink Jolie	560/3120		

## CRUDO

Scallops tartare with burrata cream	790	Beef tartare with parmesan	780
Salmon tartare with avocado and mango	820		

## SALADS

<b>½</b> Greek salad with olives, capers, feta cheese and Ramiro pepper			390/690
Octopus with fresh green mix and baked pepper			1140
<b>NEW</b> Salad with Uzbek tomatoes with young sorrel and Yalta onion			490
<b>½</b> Nicoise with tuna, poached egg and anchovies			520/820
<b>½</b> Calamari with crispy zucchini in Asian sauce with baby potatoes			440/690
<b>½</b> Green salad asparagus, avocado, zucchini, mache, broccoli, green beans			690
<b>½</b> Avocado with quinoa with feta cheese and baked pepper			590
<b>½</b> Burrata with tomatoes			790
<b>½</b> Caesar with chicken	460/640	with shrimp	490/820



## SPECIAL for the company

<b>SHOW</b> Guacamole with Feta cheese and strawberry			1470
Red King Crab claws ~ 500 g			4590
Lamb shoulder 1 kg			3490
additional raw weight 100 g			250
Octopus 1.5 kg			4390
additional raw weight 100 g			360

## SOUP

<b>NEW</b> Gazpacho of summer with bruschetta with Parma ham	590	Farm chicken broth with duck tortellini	480
Onion soup with gruyere cheese	720		



## MEAT AND POULTRY

Chateaubriand of beef fillet with baby potatoes, mushrooms and Demi-glace sauce	1420
Veal cheeks with vegetable salsa and mashed potatoes	780
Ribeye Prime Beef 300 g <b>Prime beef</b> with cherry tomatoes and Demi-glace sauce	3490
Marble beef skirt steak with pepper sauce and green beans	1390
Chopped steak with poached egg and potato gratin	830
Duck breast with orange zest in Grand Marnier liqueur and potato and parmesan parmentier	1230

## FISH AND SEAFOOD

Mediterranean style Sea bass with white wine, capers, olives and oregano	1170
Cod with Sicilian caponata	820
Salmon with asparagus, beans and red caviar sauce	1560
Blue-throated halibut with Beurre blanc sauce with vongole, spinach and baby potatoes	1190
Octopus with baked potatoes and tomatoes and Salsa Verde	1570



preparing at the table



vegetarian



spicy



½ half a portion

# PASTA AND RISOTTO

Raviolli with shrimps and salmon with cream sauce and sage			640
Mafaldine Carbonara with pancetta and parmesan cheese			670
Pappardelle with crab with creamy bisque sauce			970
Casarecce with duck confit with hazelnut and Parmesan cheese			720
 Pasta al pomodoro with burrata and basil			590
Tagliatelle with shrimps with avocado cream			760
Seafood fregola with shrimp, calamari and vongole with blacktruffle			940
Risotto			
black chanterelle, cep, nameko, oyster mushroom	790	with black truffle	1180


## You can add

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grated parmesan 20 g	150	black truffle 1 g	390
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# VEGETABLES

Sicilian caponata	490	Cauliflower	440
 Eggplant	490	with blue cheese sauce	
Parmigiana		Zucchini	720
Green asparagus	770	with stracciatella	

# DESSERTS

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