



MAIN MENU

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

Dishes by the Alice Garden's Chef Talant Sultanaliev

on Fridays

for 2 persons

Three-fish medley pie
with al burro and red caviar sauce

2290

on Sundays

Tiramisu
with fresh berries

690

SEAFOOD FROM THE AQUARIUM

Seafood plate *for 2 persons* 3690

Northern shrimps, scallop, tuna sashimi, salmon sashimi,
oysters 2pcs, aioli and soy sauces. Served on ice for
impeccable freshness and vibrant flavor.

Northern shrimp on ice 790

OYSTER

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

	1 pcs	6 pcs
Crimean №2 (Russia)	490	2940
Moari №3 (South Korea)	620	3720
Lumiere №3 (Russia)	620	3720
Pink Jolie №2 (South Africa)	620	3720
Saint-Vaast №2 (France)	690	4140

CRUDO




Beef tartare 890
with parmesan and quail egg

Salmon tartare 990
with tomatoes and avocado concasse

NEW Scallop ceviche 940
with shallots and olive oil

MEZE

Meze - small mediterranean appetizers, traditionally served for the loved ones.

 Olives pickled with spicy herbs and zest	490
 Moroccan hummus with cashew and carrot	360
 Muhammara with Ramiro pepper and cashew	370
 Stracciatella with baked Ramiro pepper	480
 Baked eggplant babaganush with vegetable salsa	340
Roti Flatbread	220
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Assorted meze 5 types of meze with hot pita	2260 1790

STARTERS

 Guacamole for 2 persons with Feta cheese and strawberry	1720
 Baltic sprat with baked potatoes and Yalta onion	440
Bruschetta with trout 2 pcs	780
Kataifi shrimps 6 pcs with peanut sauce	780
Vitello Tonnato roastbeef in tuna and capers sauce	940
Chicken liver pate with cherry confit and brioche	690
Antipasti tartufo salami, coppa, parma ham, parmesan, brie, olives, sun-dried tomatoes	1640
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<i>Bread</i> served with a tomato butter	
Freshly baked tartine	390
Crispy baguette	390

 preparing at the table

 vegetarian

 1/2 spicy

SALADS

-  Green salad 690
avocado, courgette, mache, broccoli,
beans, chimichurri sauce
-   Salad with crispy eggplant 790
stracciatella and cherry tomatoes
-  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
- Nicoise 840
with tuna, soft-boiled egg and anchovies
- Caesar with shrimps 720
- Caesar with chicken 590
- Warm chicken liver salad 540
with baby potatoes and cherry tomatoes

VEGETABLES

- | | | | |
|---------------------------------------|-----|---|-----|
| Mashed potatoes | 340 | French fries | 340 |
| Sweet potatoes fries
with parmesan | 390 | Baby potatoes
with mushrooms
and onions | 390 |
| Cauliflower
with blue cheese sauce | 620 | | |

SOUP

Farm chicken broth
with tortellini 520

Onion soup
with gruyere cheese 890

Kacciucco tomato soup
with vongole, squid, dorado and shrimp 890

Cold soups

 Cold borscht
 without meat 590

 Cold borscht
with beef tongue 690

 Okroshka
with kefir / with kvass 690

PASTA

The Alice Garden team makes fresh pasta by hand —
using only Italian equipment and durum wheat flour.

Pasta

Carbonara 860

Spaghetti Puttanesca with tuna 690

Fettuccine with beef
and eggplant 890

Tagliatelle with shrimps
and zucchini 890

 Seafood Linguine
with vongole, shrimps, calamari and scallop 1290

Lasagna Bolognese 860

Ravioli

Ravioli with shrimps and salmon
with cream sauce and sage 920

We recommend adding grated parmesan, 20 g +220

 preparing at the table

 vegetarian

 1/2 spicy

MEAT AND POULTRY

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

МЯСОТОРГ

SHOW	Tomahawk steak 1 kg Served with 3 sauces: demi-glace, pepper, chimichurri. Average steak weight – 1-1.8kg, recommended for 2-4 persons.	10700
	Additional raw weight 100 g	1070
	Ribeye steak Prime 300 g with Demi-glace sauce	3650
	Skirt steak with sweet potato fries and pepper sauce	1690
	Chateaubriand of beef fillet cwith baby potatoes, mushrooms and Demi-glace sauce	1670
	Veal cheeks with vegetable salsa and mashed potatoes	980
	Chopped steak with poached egg, baked potatoes and pepper sauce	980

Sauces

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

FISH AND SEAFOOD

SHOW	Dorado baked in salt ~ 500 g for 2 persons with Vierge sauce	2240
	Octopus 1.5 kg for 2 persons Additional raw weight 100 g	5470 490
	Shrimps Pil-Pil with olive oil sauce, spices and garlic	1140
	Ligurian style cod with mashed potatoes, cherry tomatoes and capers	1190
	Sea trout steak with broccoli, green peas and red caviar sauce	1590
	Octopus with baked potatoes and tomatoes and Salsa Verde	2260
	Pike cutlets with mashed potatoes and shrimp sauce	790

ROLLS

Salmon set philadelphia lux, maki, gunkans 2 pcs, nigiri 2 pcs	2550
 Green roll without rice with salmon, tuna and shrimp	990
Philadelphia classic with salmon and cucumber	920
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
Creamy eel with avocado, cucumber and cream cheese	1120
 Spicy tuna with mango and avocado	890
Maki with salmon	690
 Tokyo baked roll with salmon, cream cheese and cucumber	990
 Warm roll with shrimp with spicy sauce	690
Warm roll with salmon with mayo sauce	820
Warm roll with eel with unagi, sour and sweet sauces	760

SUSHI

Sashimi 50 g

Salmon	520
Tuna	520
Shrimp	520
Eel	670

Guncans 2 pcs

Salmon	420
Tuna	320
Shrimp	320
Eel	390
Scallop	390

Nigiri 2 pcs

Salmon	390	Shrimp	320
Tuna	320	Eel	420
Seared toro salmon	420		

DESSERTS

Sommelier Andrey Lazarev recommends adding a digestif to accompany your dessert.

Aroma, Krinitza Winery Kuban, Russia 2022 1150

SHOW **Homemade ice cream** for 2 persons 1090
is prepared in front of you in liquid nitrogen at -196 °C
with sherry Pedro Ximenez 20 y.o. 1590

SHOW **Crêpes Suzette** for 2 persons 1690
crepes with Grand Marnier liqueur and fresh berriese

Greek olive 590
with chocolate mousse and Italian vermouth

Anna Pavlova 590
with fresh berries

Chocolate Fondant 690
with salted caramel

Basque Cheesecake 590
with chocolate sauce and caramelized hazelnut

SHOW **Honey cake** 670
with fresh berries

To any dessert you can add fresh berries, 40 g +290



*Follow the link
to see photos of dishes*