





## COLD STARTERS


Quick pickled/salted cucumbers (100 g).....	290 P
Assorted olives .....	590 P
Herring forshmak with rye bread and apple ..	590 P
Veal liver pate with crispy toasts .....	590 P
Pacific herring with warm fried potatoes.....	590 P
Smoked white bacon with russian borodinsky bread .....	590 P
Pickled porcini mushrooms.....	690 P
 Baku tomatoes with goat cheese.....	790 P
Bruschetta with smoked Murmansk cod ..	790 P
– with confit duck.....	890 P
– with Kamchatka crab .....	1690 P
 Porchetta .....	890 P

Cold appetiser of three types of meat (beef tongue, cold boiled pork, roast beef).....	950 P
Prime beef tartare with mustard dressing ....	990 P
– with black truffle.....	1190 P
Vitello Tonnato.....	990 P
Thin sliced young veal with tuna sauce	
Homemade mozzarella with seasonal tomatoes.....	990 P
Salmon and avocado tartare.....	1090 P
Tuna tartare with avocado .....	1190 P
Antipasti.....	1890 P
Assorted dry-cured sausages.....	1990 P
Burrata with red tomatoes .....	1990 P
– with black truffle.....	2590 P
Assorted cheese.....	2390 P

Prime beef carpaccio with arugula and parmesan 990 P	Red tomatoes carpaccio 990 P	Veal carpaccio with black truffle and parmesan 1190 P
Heart of a reindeer carpaccio 1390 P	 Octopus carpaccio 1190 P	Dry-aged beef carpaccio with parmesan and arugula 1190 P

## SALADS

Russian salad with beef .....	550 P
Homemade salad of tomatoes, cucumbers and greens .....	590 P
Salad with shrimps, avocado and zucchini.....	690 P
Salad with crispy eggplants with tomatoes.....	750 P
Greek salad.....	750 P
 Salad with goat cheese and pear.....	790 P
 Salad with warm porchetta.....	790 P

Caesar salad with chicken .....	790 P
– with shrimps .....	990 P
Green salad with shrimps and squid.....	890 P
Roast beef with lettuce, celery and honey mustard dressing.....	990 P
 Salad with octopus.....	1190 P
Warm salmon salad.....	1190 P
Salad with Kamchatka crab and avocado....	1890 P

## SOUPS

	<b>1 portion /1/2</b>
Homemade chicken soup.....	390/290 P
Cream of pumpkin cappuccino soup ....	390/290 P
Kostroma-style cabbage soup .....	390/290 P
Sorrel soup.....	390/290 P
Soup with forest mushrooms .....	390/290 P

	<b>1 portion /1/2</b>
Pea soup with smoked meat.....	490/390 P
“Ribeye” special solyanka soup .....	490/390 P
“Ribeye” borsch.....	490/390 P
Creamy soup with Norwegian salmon.....	790/650 P

Andalusian gazpacho/ with shrimp 490/690 P	Cold borsch with beef 490 P	Kvass/kefir okroshka soup 590 P
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Bread basket 290 P
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## STEAKS

BLACK ANGUS BEEF, 18 MONTHS, GRAIN FED (200 DAYS)

### PRIME STEAKS

Filet mignon .....	180/250 g	3590/3990 P
<small>14 DAY WET AGED</small>		
NY Striploin .....	300/450 g	2790/3490 P
<small>21 DAY WET AGED</small>		
Ribeye .....	300/450 g	3690/4190 P
<small>21 DAY WET AGED</small>		

### CHOICE STEAKS

Filet mignon .....	180/250 g	2890/3590 P
<small>14 DAY WET AGED</small>		
NY Striploin .....	300/450 g	2590/3290 P
<small>21 DAY WET AGED</small>		
Ribeye .....	300/450 g	3190/3990 P
<small>21 DAY WET AGED</small>		


### PREMIUM DRY-AGED BEEF

Ribeye .....	4590/5490 P
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### STEAKS ON THE BONE

(21 day wet aged)	100 g
Shortloin .....	1190 P
Tomahawk steak .....	1090 P
Ribeye .....	1090 P

### GRASS FED

 Striploin .....	300/450 g	2090/2790 P
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### PLATING YOUR STEAK WITH 24K GOLD LEAF 2500 P

### DEGREES OF STEAK DONENESS

**BLUE, 36–39 °C**  
**RARE, 40–42 °C**  
**MEDIUM RARE, 45–47 °C**

**MEDIUM, 50–53 °C**  
**MEDIUM WELL, 56–60 °C**  
**WELL DONE, 63–66 °C**






### SAUCES FOR MEAT

	70 g
BBQ.....	180 P
NY.....	180 P
Berry.....	190 P
Mushroom .....	190 P
Truffle .....	250 P
Pepper .....	250 P

### BUTTER FOR STEAKS

	15 g
Gorgonzola .....	90 P
Garlic and herbs.....	90 P
Truffle.....	90 P
Chipotle and lime.....	90 P
Mushroom .....	90 P

## HOT STARTERS



Grilled green corn.....	490 P	 Bible tripe in tomato sauce.....	790 P
Julienne with chicken and mushrooms .....	490 P	 Oven-baked eggplant with romesco sauce and farm stracciatella .....	790 P
– with seafood.....	690 P	Bone marrow with Russian Borodinsky bread.....	890 P
Cauliflower with parmesan.....	590 P	 Stuffed ramiro peppers.....	990 P
Beef-stuffed crunchy buns .....	690 P	Chef's salted salmon with zucchini fritters .....	1290 P
BBQ chicken wings.....	690 P	 Morels and beef heart stew .....	1490 P
 Wild mushrooms sauté .....	990 P	BBQ pork ribs with baby potatoes .....	1590 P
Assorted farm sausages .....	790 P		

## BURGERS

Mini burgers 890 P	“Ribeye” burger 990 P	Chicken burger 790 P
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## HOT MEAT DISHES

Chicken breast with tomato sauce.....	790 P
Braised oxtails with vegetables.....	890 P
Pork steak with French fries .....	890 P
Home-style beef patties with mashed potatoes .....	890 P
Veal liver with fried onion .....	890 P
Pozharskie cutlets with mashed potatoes and mushroom sauce.....	890 P
Baked turkey leg .....	890 P
Turkey cutlets with mashed potatoes .....	890 P
Baked farm chicken with Idaho potatoes....	990 P


Veal cheeks.....	990 P
 Pork schnitzel with french fries .....	990 P
Beef stroganoff “Ribeye”.....	1290 P
 Beef steak with mashed broccoli and hollandaise sauce.....	1190 P
Lamb stew with stewed vegetables.....	1590 P
Baked farm duck.....	2490 P
Rack of lamb.....	2990 P

## SPECIALTY DISHES

### Cooked at your table

New style carpaccio .....	1590 P
Tartare steak .....	1590 P

### Dishes of Japanese Kobe marbled beef

Boiled Shabu-Shabu .....	15900 P
Fried Yaki Shabu-Shabu.....	15900 P
 SUSHI 2 PCS .....	2500 P



Striploin tagliata with baked vegetables.....	2290 P
BBQ Calbi marbled ribs.....	2590 P

### Prepare it yourself right at your table

Black Angus marbled beef on a hot stone.....	1990 P
The serving includes raw premium meat and a volcanic rock heated to 300-400 °C	

## HOT FISH DISHES

Baked cod with mashed potatoes and poached egg .....	990 P
Shrimps with garlic and herbs .....	1190 P
Seabass with tomatoes .....	1390 P
Halibut with cashew and dried tomatoes ..	1490 P






 Crab cake with basil puree .....	1590 P
Faroe Island salmon steak with caviar sauce .....	1790 P
 Grilled octopus with romesco sauce and baked potatoes .....	2790 P

## GARNISH

Basmati rice.....	290 P
Mashed potatoes.....	290 P
French fries.....	350 P
Potatoes baked in foil with garlic oil .....	390 P
Roasted potatoes with onion.....	490 P

Charcoal grilled vegetables .....	490 P
Buckwheat with porcini mushrooms.....	490 P
Mashed potatoes with black truffle .....	590 P
Spinach saute .....	690 P
Charcoal grilled asparagus .....	890 P

## PASTA

 Spaghetti with tomato sauce .....	790 P	 Tagliatelle with morels .....	890 P
 Spaghetti Bolognese .....	790 P	 Seafood spaghetti .....	1590 P
 Carbonara .....	890 P	– in tomato sauce .....	1590 P

 A DISH CAN BE COOKED GLUTEN-FREE

Please tell your waiter if you have any food allergy to certain products.  
This brochure is an advertising material. Price list with output weight and energy value is on the consumer information board.  
Available upon the first request. The price list with output weight, nutrition and energy value and other information, corresponding to the Law of the Russian Federation of 07.02.1992 N 2300-1 On Consumers' Rights Protection and the RF Government Regulation of 15.08.1997 N 1036, is on the consumer board.  
The food industry products and services comply with requirements of the All-Union State Standard 30390-2013.  
Payment shall be made in rubles or by main credit cards

# SEASONAL OFFER

## CHANTERELLE MUSHROOMS

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Salad with fried chanterelle mushrooms and vegetables.....	590 ₺	Chanterelle mushroom julienne.....	350 ₺
Salad with pickled chanterelle mushrooms and beans.....	550 ₺	Chanterelle mushrooms stew.....	390 ₺
Bruschetta with chanterelle mushrooms .....	390 ₺	Fried potatoes with chanterelle mushrooms.....	450 ₺
Pickled chanterelle mushrooms.....	490 ₺	Pasta with chanterelle mushrooms and stracciatella .....	790 ₺
Creamy chanterelle mushroom soup.....	390 ₺	Panna cotta with chanterelle mushrooms.....	450 ₺



**РИБАЙ**  
MEAT & SHOW



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