

CHEF'S SEASONAL OFFER WINTER OFFER

MENU

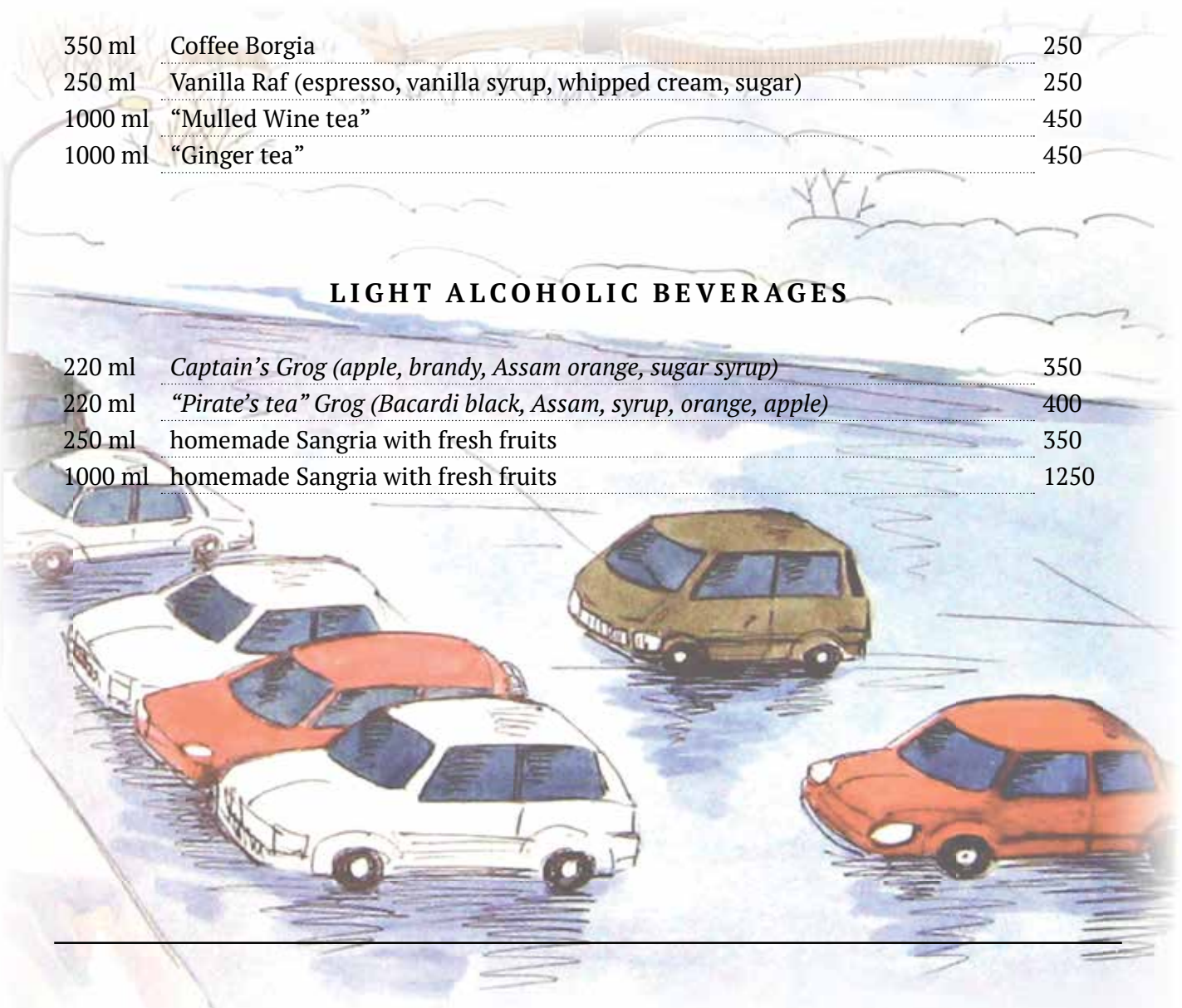
300 gr	Linguine with shrimp and scallop (292 kl)	690
180 gr	Roast beef salad with chanterelles (179 kl)	640
250 gr	Carpaccio Cipriani (323 kl)	320
200 gr	Argentine tenderloin on the grill (beef, potato, arugula) (630 kl)	870
220 gr	Duck breast salad (1058 kl)	530
200 gr	Chicken Blues Burger (1148 kl)	250
150 gr	Coffee mousse with berries (88 kl)	250

NON-ALCOHOLIC HOT DRINKS

350 ml	Coffee Borgia	250
250 ml	Vanilla Raf (espresso, vanilla syrup, whipped cream, sugar)	250
1000 ml	"Mulled Wine tea"	450
1000 ml	"Ginger tea"	450

LIGHT ALCOHOLIC BEVERAGES

220 ml	Captain's Grog (apple, brandy, Assam orange, sugar syrup)	350
220 ml	"Pirate's tea" Grog (Bacardi black, Assam, syrup, orange, apple)	400
250 ml	homemade Sangria with fresh fruits	350
1000 ml	homemade Sangria with fresh fruits	1250



SALADS

220 gr.	Mixed greens over roast beef	690
220 gr.	Veal tongue salad	460
220 gr.	Mixed greens with warm chicken liver in Teriyaki sauce	470
220 gr.	Crab filet with tuna sauce	890
220 gr.	Salmon tar-tar with fresh tomatoes and onion, red caviar and homemade crostini	640
220 gr.	Trout over mixed greens with poached egg	590
220 gr.	Warm seafood salad (<i>Lettuce, shrimps, squid, crab meat, mussels</i>)	650
220 gr.	Russian salad "Olivier"	220
220 gr.	Russian salad "Herring under fur-coat"	200
220 gr.	Caesar salad with grilled shrimps (<i>Grilled shrimps, Romanie lettuce, cherry tomatoes, parmejano, croutons, Caesar sauce</i>)	590
220 gr.	Caesar salad with grilled chicken breast (<i>Grilled chicken breast, Romanie lettuce, cherry tomatoes, parmejano, croutons, Caesar sauce</i>)	430
220 gr.	Mixed greens with garlic sauce	320
220 gr.	Greek salad	350
180 gr.	Seasonal fresh vegetable salad	280
270 gr.	<i>Thai beef salad (Tomatoes, bell pepper, beef fillet, ruccola, cucumber)</i>	650
330 gr.	Ruccola, cherry tomato and warm chicken liver salad	640
220 gr.	Scallop with lime	1050
220 gr.	Warm chicken salad over mixed greens served with olive oil and balsamic sauce	430
320 gr.	"Caprese" (<i>fresh tomatoes, Mozzarella, balsamic</i>)	470
250 gr.	Spicy beet with soft cheese, avocado and pine nuts	430
255 gr.	Warm smoked eel with avocado and mixed greens	590

Addition to salads

100 gr.	Chicken breast (grilled or steamed)	150
40 gr.	Grilled bacon	160
70 gr.	Grilled scallop	460
70 gr.	Shrimps (grilled or steamed)	220
60 gr.	salted salmon	230
100 gr.	Trout (grilled or steamed)	330
50 gr.	Fried champignons	180
40 gr.	Poached egg	50

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APPETIZER

270 gr.	Eggplants and tomatoes with mozzarella cheese	370
150 gr.	Warm beef tongue with berry and mustard sauces	480
150 gr.	Homemade salty salmon	540
150 gr.	Salted herring with onion and dill	210
150 gr.	Fresh tomato bruschetta	180
220 gr.	Bruschetta with fresh tomato, avocado and salted salmon	220

GASTRONOMY

600 gr.	Russian snacks (<i>Pickled cucumbers, tomatoes, cabbage, mushrooms, herring, homemade salo, herbs</i>)	650
350 gr.	Cheese platter	670
350 gr.	Meat platter (<i>roast beef, smoked sausages, veal tongue</i>)	1100
750 gr.	Meat platter (<i>roast beef, smoked sausages, veal tongue</i>)	1900

SOUP

250 gr.	Champignon cream soup	340
250 gr.	Creamy spinach soup	220
300 gr.	Tomato and mussel soup	320
250 gr.	Shrimp bisque	590
250 gr.	Solyanka with meat	260
250 gr.	Borsch with sour-cream	180
250 gr.	Tom Yum Goong (<i>spicy Thai seafood soup</i>)	380

MEAT DISHES

600 gr.	Beef tongue steak with mashed potatoes and grilled zucchini	890
350 gr.	Rack of lamb with mashed potatoes and mixed greens	1160
320 gr.	Roast beef rubbed with herbs de Provence and potato	990
220 gr.	Beef blanket with mushrooms and grilled vegetables	960
500 gr.	Beef stroganoff (<i>pieces of beef fillet with creamy sauce, mashed potato, pickles</i>)	690
330 gr.	Fried homemade beef sausages served with adjika and fresh vegetables	580
800 gr.	BBQ pork ribs served with homemade adjika	890
480 gr.	Fried pork with tomatoes	460
300 gr.	Beef medallions in mint sauce	980
550 gr.	Chicken breast with curry sauce	440

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350 gr.	Pork loin with horseradish sauce	590
300 gr.	Cutlet with homemade adjika and fried cherry tomatoes	570
360 gr.	Chicken breast with creamy sauce, citrus and mushrooms	640
380 gr.	Vegetable and turkey stir-fry (<i>Green beans, broccoli, champignons, carrot, sliced turkey fillet, sesame oil</i>)	440
390 gr.	Chicken wings with "blue cheese" sauce	460
300 gr.	Duck Breast served with cranberries sauce	580

PAN ASIAN

380 gr	Curry Udon noodles (380 kl)	380
370 gr	Rice noodles with beef (548 kl)	430
390 gr	Black noodles with shrimp (374 kl)	390
340 gr	Miso soup with salmon (296 kl)	440

MARBLE BEEF STEAKS

400 gr.	Rib-eye steak	1750
450 gr.	T-bone steak	2250

MEXICAN CUISINE SOUP

250 gr.	Chile con carne	310
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FAJITAS

500 gr.	Chicken fajitas	640
500 gr.	Pork fajitas	780
500 gr.	Beef fajitas	990

BURRITOS

400 gr.	Chicken burritos	510
400 gr.	Pork burritos	560
400 gr.	Beef burritos	870

ROLL

300 gr.	Caesar roll wrapped in Mexican tortilla with green pesto	290
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FISH AND SEAFOOD DISHES

350 gr.	Trout steak served with creamy sauce and red caviar	980
250 gr.	Grilled halibut served with mixed greens	790
350 gr.	Salmon cutlet served with shrimps and seafood rice	690
200 gr.	Grilled shrimps	990
300 gr.	Scallops wrapped in bacon a served with apples	1180
390 gr.	Mixed tempura with vegetables, calamari and crab	580
410 gr.	Cod filet with mushroom sauce	670
350 gr.	Salmon filet with vegetables and teriyaki sauce	750

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GARNISHES

100 gr.	French fries	180
200 gr.	Mashed potato	150
150 gr.	Steamed rice	90
230 gr.	Buckwheat with onion and mushrooms	160
250 gr.	Grilled vegetables	290

RISOTTO

300 gr.	Risotto with chicken liver	320
300 gr.	Risotto with scallop and bacon	550
350 gr.	Seafood risotto (<i>rice, crab, mussels and other seafood</i>)	580

PASTA

400 gr.	Seafood spaghetti	540
400 gr.	Spaghetti "carbonara"	610
400 gr.	Chicken farfalle	450
400 gr.	Pasta with tomatoes and eggplant	390
400 gr.	Fettuccine with wild mushrooms	550
350gr	Pasta with Mozzarella and sun-dried tomatoes	440

PIZZA

	L 33	M 22
"Four Seasons" <i>(Three kinds of cheese, bacon, beef fillet, smoked sausage, tomatoes, champignons, bell pepper)</i>	710	510
"Meat" pizza <i>(Beef fillet, Mozzarella, smoked brisket, smoked sausages, pizza sauce)</i>	570	470
"Seafood" pizza	800	560
"Margarita" <i>(Three kinds of cheese, pizza sauce)</i>	410	320
Pizza with ham and pineapple <i>(Ham, cheese, pineapple)</i>	380	310
Pizza with chicken and vegetables <i>(Chicken fillet, bell pepper, broccoli, tomatoes, corn, cheese)</i>	490	350

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50 gr.	Fresh bun	10
150 gr.	Bread basket	90
100 gr.	Garlic bread	80

BUSINESS LUNCH

300

served from 12:00 to 15:00 Ask the waitress about the menu

ROLLS

"California" rolls (<i>crab, avocado, cucumber</i>)	520
"Philadelphia" rolls (<i>salmon, tobiko, Philadelphia cheese</i>)	460
Eel and avocado rolls	530
Tuna rolls	490
Cucumber rolls	210
Set № 1 (<i>California roll, susi: salmon, eel, scallop</i>)	630

SALAD

90 gr.	Hiyashi wakame	240
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DESSERT

Distinguished Guests, we are pleased to inform You that for our desserts we use only natural and fresh ingredients useful for health.

150 gr.	Honey cake	230
150 gr.	"Napoleon" cake	290
150 gr.	Chocolate and banana cake	260
200 gr.	Apple and cherry strudel served with ice-cream	270
150 gr.	Tiramisu	350
150 gr.	Classic cheesecake	350
150 gr.	Chocolate cheesecake	360
500 gr.	Fruit platter	480
250 gr.	Ballerina's Pavlova dessert	290
180 gr.	Hot cinnamon bun served with ice-cream	200
150 gr.	Panna cotta	150
180 gr.	Baked apple with nuts and honey	195

ICE-CREAM

200 gr.	Ice-cream with raisin, nuts and prunes	180
200 gr.	Banana split with chocolate sauce, lime and cherry	210
50 gr.	Plombir ice-cream	60

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MILK SHAKE

300 gr.	Chocolate milk shake	180
300 gr.	Vanilla milk shake	180
300 gr.	Strawberry milk shake	180

"FOUR SEASON" TEA COLLECTION

Served in a teapot (1000 ml.)

Black tea with milk <i>(Assam tea or Pu-erh tea brewed with natural milk. Served with slices of chocolate)</i>	400
Buckthorn tea <i>(Mountain herbs tea brewed with fresh buckthorn berries and honey. Served with linden honey)</i>	400
Citrus tea <i>(Blend of Erl grey and Assam brewed with fresh lemon, orange and ginger. Served with homemade krips)</i>	400
Green tea with organum and fresh mint <i>(Tikuanyyn tea, organum, fresh mint. Served with homemade fruit krips)</i>	400

BLACK TEA

400 ml.	Assam tea	200
400 ml.	Erl grey <i>(Black leaf tea flavoured with natural bergamot oil)</i>	200
400 ml.	Dian Hong <i>(Natural Chinese leaf tea)</i>	200
400 ml.	Royal Pu-erh	200

GREEN TEA

400 gr.	Gunpowder tea.	200
400 gr.	Milk Oolong tea	200
400 gr.	Tikuanyyn tea	200

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FRUIT TEA

400 ml.	Cherry nectar (<i>Blend of hibiscus, pieces of apple, cherry, red current and almond</i>)	200
400 ml.	Pinacolada (<i>Blend of anis, pieces of mango, papaya, orange peels, black current, rose</i>)	200

HERBAL TEA

400 ml.	Mountain herbs (<i>Blend of rose petals, linden flowers, mint, wild safran, verbena, pieces of apple, lemon grass</i>)	200
400 ml.	Rooibos tea (<i>ethnic African tea</i>)	200

COFFEE

30 ml.	Espresso	100
60 ml.	Double espresso	150
120 ml.	Americano	120
150 ml.	Cappuccino	150
220 ml.	Double cappuccino	200
250 ml.	Latte	180
250 ml.	Glace	180
250 ml.	Mocha chino	200
250 ml.	Irish coffee	350

FRESH JUICE

250 ml.	Orange	250
250 ml.	Apple	250
250 ml.	Carrot	250
250 ml.	Grapefruit	250
250 ml.	Pineapple	350

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SOFT DRINKS

250 ml.	«Perrier»	180
250 ml.	«Vittel»	170
250 ml.	"Burn" energy drink	150
250 ml.	“Coca-Cola”	60
250 ml.	“Sprite”	60
250 ml.	“BonAqua”	50
250 ml.	“Tonic”	60
250 ml.	Juice «Rich»	80
250 ml.	Mojito light	150
250 ml.	Cranberry mojito light	300
250 ml	ginger lemonade	170
250 ml	buckwheat lemonade	170
350 ml	raspberry dreams (sprite, raspberry syrup, mint, lemon, lime, raspberry)	250

BEER

	500 ml.	300 ml.
Asahi (draught)	310	210
Tuborg (draught)	200	130

CHAMPAGNE & SPARKING WINES

France	200 ml.	750 ml.
Moet&Chandon Brut Imperial	-	7000
Italy		
Martini Prosecco	400	-
Canti Cuvee Dolce	-	1200
Canti Cuvee Rose	-	1200
Prosecco Cavatina DOC Brut	-	1550
Russia		
Abrau-Durso	-	850

WHITE WINE

Spain	150 ml.	750 ml.
Vinapena Airen	220	1100
Australia		
Penfolds Rawson's Retreat Semillon Chardonnay	-	2850

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USA	150 ml.	750 ml.
Two Vines Chardonnay Columbia Crest	-	2600
Italy		
Pinot Grigio Friuli Grave Cavatina DOC	-	1200
Santa Cristina Bianco, Umbria IGT	-	2600
Casasole Orvieto Classico DOC	-	2200
Villa Antinori Bianco Toscana IGT	-	3300
France		
Chateau Haut Bon Fils Blanc Bordeaux AOC	-	1500

ROSE WINE

	150 ml.	750 ml.
Santa Cristina Rosato Toscana IGT, Italy	-	2100
Paicara Rosato Tormaresca Antinori, Italy	380	1900
Rose d'Anjou LaCheteau 2013 demi-sec, France	270	1350

RED WINE

Spain		750 мл
Vinapena Tempranillo	220	1100
Australia		
Penfolds Rawson's Retreat Shiraz Cabernet		2850
USA		
Colombia Crest Two Wines Cabernet Sauvignon, 2012		2650
Italy		
Chianti Cavatina		1300
Santa Cristina Chianti Superiore DOCG		3600
Villa Antinori Rosso Toscana IGT 2010		4200
Франция /France		
Chateau Haut Bon Fils Bordeaux AOC		1500

APERITIVES

	50 ml.	500 ml.	1000 ml.
Martini (Bianco, Rosso, Rosato, Extra Dry)	130	1300	2600

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VODKA

	50ml.	500ml.	750ml.	1000ml.
Beluga	200	2000	-	4000
Absolut	180	1800	2700	3600
Finlandia	160	1600	2400	3200
Finlandia Red Berry	180	1800	2700	3600
Russian Standard Original	150	1500	2250	3000
Parliament	90	900	1350	1800

GIN

	50ml.	500ml.	750ml.	1000ml.
Great Britain				
Gordon's	250	-	3750	5000
Bombay Sapphire	450	-	-	9000
Beefeater	300	-	-	6000

TEQUILA

	50ml.	750ml.	1000ml.
México			
Olmecca blanco	300	-	6000
Olmecca gold	350	-	7000
Cazadores Reposado	350	-	7000
Cazadores Anejo	350		7000

RUM

	50мл	500мл	750мл	1000мл
США				
Bacardi Superior Carta Blanca	200	2000	3000	4000
Bacardi Black	230	2300	3450	4600
Bacardi 8	550	-	6250	-
Ямайка				
Captain Morgan Spiced Gold	250	2500	3500	5000
Captain Morgan Black Spiced	270	2700	3780	5400

CACHACA

	50мл	700мл
Cachaca 51	350	4900

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WHISKEY

Scotland	50мл	700мл	750мл	1000мл
Chivas Regal 12 old	480	6720	-	9600
Chivas Regal 18 old	650	9100	-	13000
Johnnie Walker Red Label	240	3360	-	4800
Johnnie Walker Black Label	400	5600	-	8000
Dewar's. White Label	200	-	3000	-
Single Malt				
Glenlivet 12	550	7700	-	-
Coopers Choice Bowmore 14	500	7000	-	-
Macallan 12	700	9800	-	-
Bruichladdich 12	900	12600	-	-
Ireland				
Jameson	280	-	-	5600
USA				
Jim Beam	270	-	-	5400
Jim Beam Honey	300	4200	-	6000
Jack Daniels	320	-	4800	56400
Maker's Mark	340	-	5100	-
COGNAC				
French	50мл	350мл	700мл	1000мл
Hennessy XO	1500	10500	21000	-
Hennessy VSOP	600	-	8400	-
Hennessy VS	450	3150	6300	9000
Courvoisier VSOP	490	-	6860	-
Martell VS	400	-	-	8000
Армения				
Noi Araspel 5 years	220	-	3080	-
Armagnac				
Chateau de Laubade XO	650	-	9100	-

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HOT NONALCOHOLIC DRINKS

220 ml.	Snow Angel (<i>apple juice, Routin syrup, Bon Aqua, apple, lemon</i>)	120
220 ml.	Warm heart (<i>peach juice, cherry juice, amaretto syrup</i>)	120
250 ml.	Scandinavia (<i>berries, grape juice, ginger, honey, cinnamon, anis</i>)	150

HOT ALCOHOLIC DRINKS

220 ml.	Crystal drop (<i>liquor Drambuie, apple juice, apple, cinnamon</i>)	320
220 ml.	Mulled wine (<i>Marquis de Croise, honey, apple, orange, lemon, carnation, cinnamon</i>)	220
220 ml.	Raspberry mulled wine (<i>Marquis de Croise, syrop Routin, raspberry, lemon, carnation, cinnamon</i>)	220
250 ml.	Iceberg (<i>Jagermeister, grape juice, Bon Aqua, caramel syrup, apple, carnation, cinnamon</i>)	320

COCKTAILS

250 ml.	Mojito (<i>Bacardi Superior, mint, lime, Mineral water</i>)	350
250 ml.	Cranberry Mojito (<i>Bacardi Superior, mint, lime, mineral water, cranberry</i>)	350
150 ml.	Margarita (<i>Tequila, Cointreau, lime juice</i>)	420
250 ml.	Mojito blackBerry	350
250 ml.	Mojito blackcurrant	350
100 ml.	Cosmopolitan (<i>Cowberry juice, Vodka, lemon juice, cranberry syrup</i>)	350
200 ml.	Sex on a beach (<i>Peach juice, pineapple juice, orange juice, peach liquor, vodka, grenadine</i>)	320
250 ml.	Pina Colada (<i>Bacardi Superior, Malibu, Pineapple juice, cream</i>)	320
150 ml.	Caipirinha (<i>Cachaca 51, lime, sugar syrup</i>)	350
100 ml.	Daiquiri (<i>Bacardi Superior, lime juice, sugar syrup</i>)	300
300 ml./		390/
500 ml.	Long Island Ice Tea (<i>Vodka, Bacardi Superior, Tequila, Gin, Cointreau, Cola</i>)	590
400 ml.	Green fairy lemonade (<i>Vodka, Bacardi Superior, Cointreau, Absinthe, Gin, Tequila, Red Bull, melon, orange liquors, Blue Curacao</i>)	550
200 ml.	Rusty nail (<i>whiskey, Drambuie, lime</i>)	420
150 ml.	Banana Daiquiri (<i>Bacardi Superior, banana liqueur, lemon juice</i>)	350
300 ml.	Tequila Sunrise (<i>Tequila, orange juice, grenadine</i>)	360
100 ml.	Bronx (<i>gin, Martini Rosso, Martini Dry, orange juice</i>)	350
150 ml.	Godfather (<i>Whiskey, Amaretto liqueur</i>)	350
200 ml.	Golden Dream (<i>Vanila liqueur, Cointreau liqueur, orange juice, cream</i>)	350
100 ml.	Black Russian (<i>Vodka, Kahlua</i>)	350
100 ml.	White Russian (<i>Vodka, Kahlua, milk</i>)	350
250 ml.	Gin Fizz (<i>Gin, lime, Sprite, sugar syrup</i>)	420
200 ml.	Whiskey Sour (<i>Jim Beam, lemon juice, sugar syrup</i>)	350
250 ml.	Ocean (<i>Blue Curaçao, Cointreau, lemon juice, Sprite</i>)	400
250 ml.	Tropicana cocktail (<i>Rum white, Cointreau, Malibu, Tequila, Coconut syrup, lime</i>)	450
400 ml.	Mai Tai (<i>Rum dark, rum white, Cointreau, caramel syrup, grenadine, pineapple, lime</i>)	500

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SHOOTERS

50 ml.	B-52 <i>Kahlua, Cointreau, Baileys</i>	350
60 ml.	B-54 <i>Kahlua, Baileys, Cointreau, Absinthe</i>	400
50 ml.	C-17 <i>Malibu, dark rum, Cointreau, orange</i>	300
50 ml.	KGB <i>Kahlua, Vanilla liqueur, Baileys</i>	300
50 ml.	<i>Galliano Hot Shot</i> <i>Vanilla liqueur, hot coffee, Cream</i>	300
50 ml.	<i>The green tower</i> <i>Absinthe, Kahlua, lemon juice</i>	350
50 ml.	Battery <i>Vodka, melon liqueur, apple juice, lemon juice</i>	250
50 ml.	<i>Silver bullet</i> <i>Tequila, Sambuca</i>	250

LIQUEURS

	50 ml.	700 ml.	750ml.	1000ml.
Baileys	250	-	3750	-
Absinthe	250	3500	-	5000
Kahlua	240	3360	-	4800
Cointreau	250	-	3750	-
Malibu	200	2800	3000	-
Sambuca	200	2800	-	-
Jagermeister	200	-	3000	-
Grand Marnier	350	4900	-	-
Drambuie	300	4200	-	-
Wenneker	160	2240	-	-

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Director LLC "City Food"

Lavrik T. B.

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2015 год

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