RESTAURANT ON THE VOLGA

TUGAI

We will gladly prepare any dish from our menu in accordance with halal requirements upon prior request.

If you have any allergies or dietary preferences, please let your server know.

STARTERS

Cucumbers with smoked salmon and caviar	1650.-
Baku tomatoes with artichokes and basil	1150.-
Porcini mushrooms with sour cream and Parmesan	1550.-
House-cured charcuterie (basturma, duck, kazylyk, bresaola)	1750.-
Iwashi sardines with boiled potatoes	1250.-
Hot-smoked iwashi with Borodinsky rye bread	1450.-
Salmon tartare with avocado	1500.-
Veal tartare with tartines and black caviar	2390.-
Smoked pike forshmak	1500.-
Prawn doughnut with mango-chili sauce	1450.-
Oxtail aspic	1850.-
Vitello tonnato with romesco sauce	1350.-
Bone marrow and veal samsa in puff pastry	2250.-

SALADS

Fresh vegetables with Greek feta and Kalamata olives	1150.-
Crispy aubergine with halloumi, roast beef and pomegranate juice	1250.-
Roasted pumpkin with raspberries and rocket	2500.-
Romaine with grilled chicken / prawns	1200/1550.-
Dressed herring with salmon roe	1800.-
Classic Niçoise	1350.-

SOUPS

Sauerkraut shchi slow-cooked in a wood-fired oven, served with an egg and spring onion pirozhok	1590.-
Kalya with zander and smoked salmon	1500.-
Cream of pumpkin soup with scallop	1150.-
Classic French onion soup	1150.-

HOUSE-MADE PASTA

Seafood lasagne	2150.-
Spaghetti with veal and black caviar	2150.-
Smoked tuna and green pea ravioli	1150.-
Paccheri with porcini mushrooms	1750.-

OPEN FIRE

“Prime” ribeye, served with demi-glace	5200.-
Filet mignon with demi-glace	4100.-
Layered beef kebab	1670.-
Rack of lamb with pomegranate seeds and herbs	2850.-
Salmon steak with chanterelle tartare sauce	2800.-
Catfish shashlik	1550.-
Double cheeseburger	1550.-
Grilled vegetables	750.-

MAIN COURSES

King crab leg with potato bake and Parmesan mousse	5200.-
Grilled kalbi short ribs with potato gratin	2350.-
Braised oxtail with spelt porridge and pine nuts	1560.-
Rabbit with broccoli and green peas	1850.-
Pozharsky cutlet with cheesy mashed potatoes	1250.-
Sea bass with tomato salsa and herbs	2500.-
Pike cutlets with kystybyi and pike roe	2050.-
Fried potatoes with scallops and prawns	1550.-

PIZZA

Creamy porcini	2250.-
Tomato, tuna and artichoke	1450.-
Classic Margherita	1200.-
Farm cheeses and pear	1330.-
Tatar-style penovani with suluguni	1880.-

SIDES

Battered cauliflower with chanterelle tartare sauce	750.-
Potato gratin	650.-
Cheesy mashed potatoes	650.-
Roasted beetroot with Adyghe cheese	650.-

DESSERTS

“Vegan”: pear, vanilla, chocolate	1200.-
Pearl barley, salt and chocolate	1200.-
Raspberry mille-feuille	1200.-
Chanterelle dessert	1100.-
Honey cake with pine nuts	890.-
“Milka”	850.-
“Golf Ball” bonbon	550.-
Homemade ice cream / sorbet	460.-

MODERN TATAR CUISINE

Local produce, national dishes and traditional recipes — the perfect introduction to Tatar cuisine.

Assorted cured meats	2800.-
Assorted farm cheeses	2150.-
Boiled kazy with sour cream sauce	2200.-
Elesh with chicken	550.-
Echpochmak	600.-
Kystybyi with potato / millet porridge	720.-
Smetannik with berries — perfect for two	970.-
Oven-baked koimak with ghee	750.-
Homemade oven-baked flatbread with ghee	750.-
Chicken broth with herbs	500.-
Tokmach with chicken	690.-
Horse-meat pelmeni with broth and kaimak	950.-
Tatar-style kullama with beef and horse meat	1750.-
Veal azu with roasted potatoes	1350.-
Rustic manti	1450.-
Pumpkin manti	810.-
Vareniki with sauerkraut and mushrooms	600.-

DISHES TO SHARE

(pre-order 24 hours in advance)

Zur belish with beef, duck and potato / spelt and horse meat	9600.-
Roast goose with buckwheat	13550.-
Roast duck stuffed with dried fruit and nuts	7500.-
Gubadia with kort	7000.-

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BEER

Clausthaler non-alcoholic *300 ml*	750.-
Guinness *500 ml*	1000.-
Estrella Damm Inedit *330 ml*	1100.-
Hofbräu Original *500 ml*	1250.-

GIN *40 ml*

Ginato Pinot Grigio	950.-
Bombay Sapphire	1070.-
Martin Miller's	1150.-
Ukiyo Japanese Yuzu	1530.-

TEQUILA *40 мл*

Espolòn Blanco	840.-
Espolòn Reposado	900.-
Don Felix Plata	900.-
Patrón Silver	1450.-
Patrón Reposado	1650.-
Clase Azul Reposado	6800.-

COGNAC *40 мл*

Camus VS	1670.-
Camus VSOP	2160.-
Courvoisier VS	1250.-
Courvoisier VSOP	1770.-
Boulard Grand Solage	2350.-
Courvoisier XO	8120.-

VODKA *40 мл*

Beluga Transatlantic	600.-
Beluga Gold Line	850.-
Khanskaya Republic Edition	650.-
Chistye Rosy Organic	650.-
Onegin	680.-
Grey Goose	820.-

RUM *40 мл*

Havana Club Anejo 3 Anos	650.-
Red Bonny Dark	900.-
Bumbu	1100.-
Diplomático	1380.-
Zacapa Sistema Solera 23	1750.-
Zacapa Solera Gran Reserva XO	2700.-

PORT WINE *40 мл*

Agdam Reserve Red	400.-
Kopke Fine Tawny	645.-
Kopke Fine Ruby	645.-

WHISKY *40 ml*

USA

Jim Beam	800.-
Jack Daniel's	890.-
Maker's Mark	1100.-

Ireland

Teeling Blackpitts	2040.-

Scotland — blended

Johnnie Walker Black Label	960.-
Monkey Shoulder	1200.-
Chivas Regal 12	1100.-
Chivas Regal 18	2300.-

Scotland — single malt

Auchentoshan American Oak	1070.-
The Singleton 12	1780.-
Aberfeldy 12	2030.-
Craigellachie 13	2250.-
The Macallan 12	2400.-
The Macallan 18	3500.-
Lagavulin 16	3500.-

New World

Fuyu	800.-
Shinobu Pure Malt	1750.-
Hériozé Le Classique	1750.-
Kemlya Russian Oak	3300.-

LIQUEURS & HERBAL BITTERS *40 ml*

Aperol	520.-
Beluga Hunting Berry	400.-
Beluga Noble Botanicals (selection)	550.-
Chistye Rosy Pepper	530.-
Pallini Limoncello	550.-
Martini Fiero	550.-
Sarti Rosa	570.-
Baileys	610.-
Campari	620.-
Jägermeister	680.-
Fernet-Branca	770.-
Valdespino Contrabandista Amontillado	900.-

GRAPPA *40 ml*

Chacha “100 Shades of Chardonnay”	500.-
Sibona Riserva Port Wood Finish	1500.-
Sibona XO	1670.-
Via Roma Grappa di Amarone	2880.-

COCKTAILS

Espresso Martini *115 ml*	810.-
Limoncello Spritz *180 ml*	810.-
Bellini *200 ml*	880.-
Tatar Old Fashioned *70 ml*	890.-
Porn Star Martini *160 ml*	910.-
Sarti Spritz *180 ml*	930.-
Aperol Spritz *220 ml*	930.-
Margarita *90 ml*	930.-
Martini Fiero & Tonic *160 ml*	930.-
Negroni *90 ml*	950.-
Mai Tai *140 ml*	1150.-
Bombay Smash *90 ml*	1170.-

SOFT DRINKS

Zuegg juice (selection) *250 ml*	550.-
Coca-Cola Classic / Zero *330 ml*	600.-
Gardenist tonic (selection) *200 ml*	650.-
San Benedetto water *330 / 750 ml*	650.-/990.-

SMOOTHIES *300 ml*

Citrus & Ginger	550.-
Green	550.-

LEMONADES *160 ml*

Mango & Passion Fruit	480.-
Raspberry & Peach	480.-

SIGNATURE TEAS *1000 ml*

Tea selection (Earl Grey, Assam, Sencha, Jasmine, Milk Oolong, Chamomile, Buckwheat)	650.-
Blackcurrant & Basil	950.-
Sea Buckthorn	950.-
Tatar herbal tea	1050.-

COFFEE

Espresso	380.-
Americano	380.-
Cappuccino	480.-
Latte	480.-
Raf coffee	500.-
Cocoa	400.-
Hot chocolate	570.-
Turkish coffee	450.-
Double Turkish coffee	500.-

Any coffee can be made with alternative milk: coconut / almond / lactose-free