

ALL DAY BREAKFAST (FROM 9:00 AM)

Strelka Breakfast: two poached eggs, pastrami, oyster mushrooms, potato waffle, lentil and tomato stew	680
Eggs Benedict	480
Omelets	
<i>with mushroom, tarragon and parmesan</i>	390
<i>with tomato, herbs and mascarpone</i>	430
<i>with honey ham and cheddar</i>	480
Shakshuka with sweet pepper, herbs and toast	280
Toast with bacon, mozzarella, tomato chilli jam and fried egg	370
Cured salmon, potato rösti, poached egg, lemon hollandaise	520
Scramble with shrimp, lentil ragout and spicy yogurt	490
Buckwheat quiche with goat cheese, spinach and radish	390
Curd-fritters with sour cream and condensed milk	390
Cottage cheese	280
<i>add honey, jam, sour cream or mixed nuts</i>	
American-style pancakes	350
<i>add banana or bacon</i>	100
Croissant with homemade jams	330
Lemon waffles with blueberries, honey meringue and vanilla ice cream	400
Honey roasted granola, greek yogurt, vanilla poached figs	360
Oatmeal made with milk or water	80
<i>add dried fruits and nuts</i>	150
Fruit salad	380

SALADS

Duck fillet, nectarine and popped quinoa salad	650
Tandoori chicken salad with mango, apple and tomato	850
Chicken Caesar salad with poached egg	620
Nicoise salad	850
Coldwater shrimp, grapefruit and avocado salad	780
Baku tomatoes, arugula and stracciatella salad	850
Warm lentil salad	650
Roasted beetroot with fennel and marinated kohlrabi salad	420
Salmon tartare with smashed cucumbers and horseradish mousse	520
Savory cheesecake with herring remoulade	290
Roasted eggplant puree with mini pitas and pomegranate sauce	620

SOUPS

Duck broth borscht, duck pie	480
Chicken noodle soup	380
Thai seafood bouillabaisse, cod patty	640
Mushroom soup with rye bread croutons	300
Pumpkin soup with smoked ricotta and cocoa	280

SANDWICHES

Tamarind chicken brioche with spicy carrot	420
Pastrami sandwich with mustard and pickle	450
Honey ham and cheddar panini	380
Tomato, mozzarella and pesto panini	350

TAPAS AND STARTERS

Selection of bruschettas: cod liver and edamame, chicken hearts demi-glace, tomato and sweet pepper	420
Meat tapas: duck terrine, chicken liver pate, pastrami, prosciutto, smoked venison	750
Cheese board	1100
Vegetarian tapas	630
Eggplant with falafel, miso and yogurt sauce	450
Eggplant croquettes, tarragon aioli	390
Turkey nuggets	330
Smoked haddock nuggets with wild garlic sauce	310
Smoked salmon spring rolls	340
Mashed potatoes and mushrooms spring rolls	280
Teriyaki chicken hearts skewers	200
Chicken skewers	250
Shrimp skewers	450
Citrus, chili and herb marinated olives	300
Hummus with pita bread and marinated kohlrabi	300
Grain crisps with smoked cheese cream	200

MAIN COURSES

Flank steak with burgundy sauce, mashed potatoes with horseradish	820
Lamb moussaka with eggplant, spicy tomato sauce and cheddar cheese	580
Chicken breast with wild rice	520
Chicken with duck fat roasted potatoes and BBQ sauce	880
Duck fillet and chicken liver crepinette in savoy cabbage with pumpkin and spelt	850
Grilled tuna steak with glazed onion and sweet green pepper	890
Sea trout, smoked risotto with oyster mushrooms and pumpkin	980
Halibut fillet with green pea gnocchi and tomato broth	890
Stir-fried wheat noodles	
<i>with shrimp and vegetables</i>	950
<i>with chicken and vegetables</i>	580
Fettuccine	
<i>with smoked trout</i>	810
<i>with artichokes</i>	450
Buckwheat pasta with mushroom ragout and BBQ sauce	490
Cauliflower with pike caviar and sesame	480
Grilled vegetables with coriander and smoked ricotta	420

GRILL

Rib eye (250 g)	1650
Beef burger (150 g), french fries	720
<i>add cheese or bacon</i>	100
Tuna burger (120 g), coleslaw salad	950
Whole seabass (350 g)	1150
Baby calamari (150 g)	850

SIDES

Roasted root vegetables	380	Mashed potatoes	200
Green salad	380	French fries	180
House salad	360	Home fries with BBQ sauce and aioli	180
Wild rice	280	Coleslaw	180

SAUCES

Cheese	90	Demi-glace	80
BBQ	80	Sweet chili	40
Tomato fondue with chili	80		

BREAD

Bread selection	120	Garlic bread	80
<i>add mascarpone butter</i>	80		

DESSERTS

Blackberry crème brûlée	300
Grilled pineapple with poppy seed cake and passion fruit caramel	360
Raspberry spice cake cheesecake, raspberry sorbet	320
Mixed berry pavlova	280
Carrot cake with buttercream and rum ice cream	290
Pistachio, caramel and vanilla profiteroles	320
Homemade chocolate truffles	350
Pumpkin pie with honey meringue and cowberry sauce	300
Maple pecan pie	400
Apple pie with almond cream and vanilla ice cream	490
Selection of cookies: chocolate chip, peanut and cranberries, cocoa and coconut marshmallow	240
Chocolate fondant with vanilla ice cream	300
Ice cream (1 scoop)	150
<i>Rum raisin, vanilla, chocolate, pistachio, melon, banana</i>	
Sherbet (1 scoop)	150
<i>Lemon-lime, mango, passion fruit, black currant, raspberry</i>	

♣ Vegetarian

We can accommodate our vegan guests

All profit from the bar supports Strelka Institute for Media, Architecture and Design