

## SALADS AND STARTERS

Trout tartare with smashed cucumbers	850
Scallops with avocado, miso and pear	920
Beef tartare with hazelnut	580
Caesar salad with poached egg:	
<i>with shrimp</i>	720
<i>with chicken</i>	620
Nicoise salad	680
Trout tataki with kohlrabi	880
Tuna with tomatoes and bulgur	730
Bannock:	
<i>with crab, zucchini and pike caviar</i>	850
<i>with bacon jam and prosciutto</i>	450
<i>with tomato and stracciatella</i> ♣	450
Tomato and burrata salad ♣	950
Quinoa, umeboshi and stracciatella salad ♣	680
Avocado, asparagus and kiwi salad ♣	620
Watermelon, yellow cherry tomato and feta salad ♣	510

## SOUPS

Thai bouillabaisse with cod churros	640
Okroshka with kvass	280
Beetroot soup ♣	280
Watermelon gazpacho ♣	380

## TAPAS

Meat tapas	750
Cheese board ♣	1100
Vegetarian tapas ♣	800
Kimchi mussels with potato bread	450
Baked ricotta with mushroom pâté ♣	450
Halloumi with eggplant and mango ♣	520
Icefish with cucumber marmalade	1100
Turkey nuggets	420
Smoked salmon spring rolls	370
Herring with smoked potatoes and pesto	280
Chicken skewers	250
Shrimp skewers	450
Citrus, chili and herb marinated olives ♣	350
Hummus with pita and marinated kohlrabi ♣	300
Grain chips with smoked truffle cheese cream ♣	200

## GRILL

Trout fillet with beetroot quinoa	980
Mullet fillet with zucchini and green curry	890
Sea bass with pepper sauce	960
Dorado with carrot vinaigrette	990
Shrimp with lime and artichokes	850
Octopus with eggplant and pomelo	1520
Tuna burger	950
Beef burger	820
Rib eye steak with radish and ramson salad	1650
Flank steak with smoked potatoes	980
Lamb with Jerusalem artichoke and mint	1200
Duck fillet with avocado and apricot	880
Grilled chicken with roasted potatoes	820
Turkey with seasonal vegetables	740
Grilled vegetables with romesco and smoked ricotta ♣	520
Celery root with quinoa and ramson ♣	470

## DESSERTS

Pavlova with strawberries, raspberries and blackberries	280
Pistachio fondant with apricot	300
Carrot cake with chamomile and kumquat	280
Strawberry and hibiscus cheesecake	300
Blancmange with elderberry and rhubarb sauce	280
Lemon tart with mango	390
Seasonal pie	480
Chocolate avocado mousse with tamarillo	350
Almond roll with blueberry soup and lavender	320
Rice velouté with black currant sorbet and white chocolate	320
Ice cream (1 scoop):	150
<i>Rum raisin, vanilla, chocolate, pistachio, strawberry, basil</i>	
Sorbet (1 scoop):	150
<i>Lemon-lime, mango, black currant, raspberry, passion fruit, strawberry and rhubarb, red peach</i>	

♣ Vegetarian

We can accommodate our vegan guests

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