

ALL DAY BREAKFAST (FROM 9:00 AM)

Strelka Breakfast: two poached eggs, corn muffin, Bavarian sausage, avocado, bacon jam, cherry tomatoes	750
Eggs Benedict	480
Omelets:	
<i>with shrimp, sambal sauce and saffron</i>	640
<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	450
Rye toast with poached egg, avocado and radish	540
Toast with bacon, mozzarella, tomato chilli jam and fried egg	370
Cured trout, potato rösti, poached egg, lemon hollandaise	560
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	350
Lemon waffles with blueberries, honey meringue and vanilla ice cream	400
Honey granola with coconut yoghurt, nuts and berries	340
Oatmeal made with milk or water	80
<i>add dried fruits and nuts</i>	150
Fruit salad	380

SALADS AND STARTERS

Beef tartare with hazelnut	580
Caesar salad with poached egg:	
<i>with chicken</i>	620
<i>with shrimp</i>	720
Tuna with bulgur and tomato jelly	730
Nicoise salad	680
Trout tartare with smashed cucumbers and horseradish mousse	850
Burrata with tomatoes and strawberry relish	950
Quinoa, avocado and spinach salad	590
Watermelon, yellow cherry tomato and feta salad	650
Avocado, asparagus and kiwi salad	720

SOUPS

Duck broth borscht, duck pie	480
Chicken noodle soup	380
Thai seafood bouillabaisse, cod patty	640
Mushroom soup with rye bread croutons	300

SANDWICHES

Panini:	
<i>with honey ham and cheddar</i>	380
<i>with tomato, mozzarella and pesto</i>	350
Bannock:	
<i>with bacon jam and prosciutto</i>	450
<i>with tomato and stracciatella</i>	450

TAPAS

Selection of bruschettas: shrimp and tomato, roasted pepper and goat cheese, parma and apricot	780
Meat tapas: duck terrine, chicken liver pate, prosciutto, salami	880
Cheese board	1200
Vegetarian tapas	950
Kimchi mussels with potato bread	450
Baked ricotta with mushroom pâté	450
Turkey nuggets	420
Smoked haddock nuggets with wild garlic sauce	420
Smoked salmon spring rolls	370
Chicken skewers	250
Shrimp skewers	450
Halloumi with eggplant and mango	520
Citrus, chili and herb marinated olives	380
Hummus with pita bread and marinated kohlrabi	300
Grain crisps with smoked cheese cream	200

MAIN COURSES

Flank steak with smoked potatoes	1150
Lamb moussaka with eggplant, spicy tomato sauce and cheddar cheese	580
Turkey with seasonal vegetables and green curry	740
Grilled chicken with potatoes, chili sauce and sour cream	820
Chicken fillet with pumpkin gnudi and asparagus	760
Crab cutlet with tomatoes, gooseberry and parmesan sauce	850
Halibut with zucchini, green curry and edamame	950
Grilled tuna with glazed onion and sweet green pepper	890
Sea bass fillet with asparagus and pepper sauce	960
Trout fillet with beetroot quinoa	980
Fettuccine:	
<i>with shrimp, zucchini and sun-dried tomatoes</i>	750
<i>with artichokes</i>	450
Buckwheat pasta with mushroom ragout and BBQ sauce	660
Grilled vegetables with romesco and smoked ricotta	480

GRILL

Rib eye (250 g)	1750
Beef burger (150 g), french fries	820
<i>add cheese or bacon</i>	100
Tuna burger (120 g), coleslaw salad	950
Baby calamari (150 g)	950

SIDES

Grilled asparagus	480	French fries	180
Green salad	380	New potato	180
House salad	360	Coleslaw	180
Mashed potato	200		

SAUCES

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

BREAD

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

DESSERTS

Carrot cake with chamomile and kumquat	280
Blackberry crème brûlée	300
Strawberry and hibiscus cheesecake	300
Pavlova with strawberries, raspberries and blackberries	350
Maple pecan pie	480
Lemon tart with mango	450
Chocolate avocado mousse with tamarillo	400
Blancmange with elderberry and rhubarb sauce	420
Profiteroles with pistachio, caramel and vanilla cream	320
Apple pie with almond cream and vanilla ice cream	490
Selection of cookies: chocolate chip, peanut and cranberries, cocoa and coconut marshmallow	250
Chocolate fondant with vanilla ice cream	300
Ice cream (1 scoop)	150
<i>Vanilla, chocolate, pistachio</i>	
Sherbet (1 scoop)	150
<i>Lemon-lime, strawberry and rhubarb, passion fruit</i>	

♣ Vegetarian

We can accommodate our vegan guests

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