

ALL DAY BREAKFAST

Strelka Breakfast: two poached eggs, corn muffin, homemade sausage, avocado, bacon jam, cherry tomatoes	890
Brioche with egg, cheddar, tomato and bacon jam	480
Eggs Benedict	480
Egg cocotte with mushrooms, spinach and honey ham	380
Omelets:	
<i>with mushrooms, tarragon and parmesan</i>	390
<i>with tomato, herbs and mascarpone</i>	430
<i>with honey ham and cheddar</i>	380
Swedish toast with poached egg, avocado and radish	540
Roast beef toast with scrambled egg and sun-dried tomatoes	760
Cured trout, potato rösti, poached egg, lemon hollandaise	580
Curd-fritters with sour cream and condensed milk	390
American-style pancakes	320
<i>add banana or bacon</i>	100
Lemon waffles with blueberry, honey meringue and vanilla ice cream	400
Caramelized brioche with ricotta and berries	480
Oatmeal made with milk or water	80
<i>add dried fruits and nuts</i>	150
Greek yogurt with honey, wild berries and fruits	460
Banana mousse with honey granola and mango	490

SALADS AND STARTERS

Trout tartare with mustard ice cream and sea buckthorn sauce	790
Roast beef, Jerusalem artichoke and blue cheese salad	890
Caesar salad with poached egg:	
<i>with chicken</i>	620
<i>with shrimp</i>	760
Pumpkin tempura and shrimp salad	870
Nicoise salad	680
Salted trout, sweet potato and avocado salad	920
Quinoa, avocado and spinach salad	620
Avocado, zucchini and kiwi salad	720

SOUPS

Duck broth borscht, duck pie	480
Chicken noodle soup	380
Thai seafood bouillabaisse, pike perch patty	640
Mushroom soup with rye bread croutons	350
Pumpkin soup with mung bean pate and feta	320

SANDWICHES

Panini:	
<i>with honey ham and cheddar</i>	380
<i>with tomato, mozzarella and pesto</i>	420
Bannock:	
<i>with bacon jam and prosciutto</i>	450
<i>with tomato and stracciatella</i>	450

TAPAS

Bruschetta:	
<i>with trout and poached egg</i>	690
<i>with avocado and beet cream</i>	480
<i>with roast beef and roasted peppers</i>	780
Meat platter	750
Cheese platter	850
Vegetarian tapas	400
Kimchi mussels with potato bread	450
Turkey nuggets	420
Smoked haddock nuggets	450
Chicken skewers	250
Shrimp skewers	450
Citrus, chili and herb marinated olives	380
Hummus with pita bread	300
Pickled everything	300
Samosa with ponzu sauce	250

MAIN COURSES

Flank steak with new potatoes	1200
Mutton pie with brussels sprouts and tomatoes	880
Open ravioli with duck ragu and mozzarella	850
Grilled chicken with potatoes, chili sauce and sour cream	860
Chicken fillet with pumpkin gnocchi	760
Steamed turkey cutlets with zucchini and quinoa	680
Grilled tuna with glazed onion and sweet green pepper	940
Trout poke with avocado, smashed cucumbers and shiitake	980
Trout fillet with sticky rice and avocado, tomato and mango sauce	1160
Pike perch cutlet with mashed potatoes and wild garlic sauce	490
Fettuccine:	
<i>with shrimp, zucchini and sun-dried tomatoes</i>	850
<i>with artichokes</i>	550
Grilled vegetables with romesco and smoked ricotta	680
GRILL	
Rib eye (250 g)	1750
Beef burger (150 g) with french fries or coleslaw salad	820
<i>add cheese or bacon</i>	100
Tuna burger (120 g) with french fries or coleslaw salad	950
Sea bass fillet (150 g)	780
Baby calamari (150 g)	950

SIDES

Green salad	380	Mashed potatoes	200
House salad	320	French fries	180
Wild rice	250	Coleslaw	180
Pumpkin with green yogurt	250		

SAUCES

Blue cheese	90	Peppercorn	60
Kimchi	90	Yakiniku	50
Chimichurri	80	Sweet chili	40
Paprika	80		

BREAD

Grain chips	200	Bread selection	120
<i>with smoked cheese cream</i>		Garlic bread	80

DESSERTS

Carrot cake with chamomile and kumquat	350
Blackberry crème brûlée	300
Strawberry and hibiscus cheesecake	350
Pavlova with strawberry, raspberry and blackberry	450
Maple pecan pie	480
Lemon tart with mango	450
Pistachio, caramel and vanilla profiteroles	320
Apple pie with almond cream and vanilla ice cream	490
American cookies	250
Chocolate fondant with vanilla ice cream	320
Ice cream (1 scoop)	150
<i>Sweet cream, chocolate, pistachio</i>	
Sherbet (1 scoop)	150
<i>Lemon, strawberry and basil, mango and ginger</i>	

♣ Vegetarian

We can accommodate our vegan guests

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