

STARTERS AND SALADS

- Tonnato peppers • 450
- Homemade hummus with avocado • 550 €
- Sea bass carpaccio • 750
- Tuna tartare with tabbouleh and yoghurt • 900
- Tartare • 750
- Vitello Tonnato • 750
- Niçoise salad • 950
- Chicken Caesar salad • 750
- Caprese salad with fior di latte mozzarella or burrata • 750 / 1250 €
- Garden salad, cucumber, tomato, parsley, basil, onion with unfiltered sunflower seed oil or sour cream • 500 €
- Kamchatka crab, avocado and tomato salad • 950

HOT STARTERS

- Scrambled eggs with black truffle and Taleggio cheese • 990 €
- Sunny side-up egg on avocado and challah bread with roasted seed mix • 490 €
- Grilled aubergine with fresh herbs and tahini sauce • 500 €
- Oven-roasted cauliflower with Parmesan • 500 €
- Roasted vegetable ragout with homemade pita bread • 550 €
- Hummus with Chorizo • 750
- Fritto Misto — crunchy seafood with aioli • 1000
- Grilled artichokes with Parmesan • 750 €

DESSERTS & CHEESE

- Artisanal cheese with homemade rhubarb jam • 400
- Tiramisu • 400
- Mango meringue • 400
- Sweet cherry with sour cream and mint • 400

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

TO SHARE *Fridays and Saturdays*

served till 2:45 AM

- Olives with aromatic herbs • 250 €
- Homemade stracciatella with anchovies • 350
- Small snacks on airy focaccia:
 - Lardo di Colonnata, Kamchatka crab, tuna, stracciatella, roasted vegetable ragout, duck breast prosciutto • 750/1500
- Charcuterie plate: farmer's lamb prosciutto, culatello, duck breast prosciutto, salami • 1200
- Icelandic-style pickled vegetables:
 - cauliflower, radish, carrot, tomato and celery stalks • 350 €

PIZZA *Neapolitan pizza*

airy dough and light crust

- Mortadella with pistachios • 900
- Parma ham, rocket salad and mozzarella • 900
- Black truffle and mozzarella • 1990
- Napoletana with Sicilian anchovies and Pantelleria capers • 850
- Aubergine, Taleggio and Nduja, soft&spicy Calabrese salami • 850
- Caprese • 750
- Margherita • 750
- Vegetarian • 850

- Baklava with pistachio ice cream • 400
- Snickers dessert • 400
- Chocolate truffle with rosemary (2 pcs) • 200
- Sorbet: lemon, orange-martini, apple-sauvignon, strawberry-raspberry (1 scoop) • 250

Please let us know if you have any food allergies in advance, while ordering

PASTA

- Cacio e Pepe Ravioli • 750
- Seafood spaghetti with octopus, shrimps and calamari • 1000
- Maccheroncini with duck, lime and pistachios • 750
- Tortelli with robiola cheese and porcini mushrooms • 750 €

SOUPS

- Homemade chicken soup • 350
- Forest mushroom solyanka • 500 €
- Vegetarian cold borscht • 500 €
- Gazpacho • 500 €

BREAD *We serve our bread*

with whipped homemade butter

- Freshly baked focaccia • 250
- Homemade bread selection • 250

MAIN COURSES

- Fish & Chips • 1000
- Dorade, grilled Sicilian-style with tomatoes • 1000
- Juicy chicken, roasted with asparagus • 850
- Grilled octopus with chimichurri sauce and edamame • 1450
- Signature burger • 1200
- Steak with roasted carrots • 1450
- Tender veal cheeks, grilled with celeriac • 850
- Beef ribs, grilled with fried honey mushrooms • 1550

- Ice cream: hazelnut, Belgian chocolate, yogurt-cherry, rose, sweet cream, peanuts, pistachio (1 scoop) • 250

We kindly ask you to keep in mind that: we only serve dishes, which are on the menu food orders can be placed at 11:45 PM the latest