

## STARTERS AND SALADS

Tonnato peppers • 450  
Homemade hummus with avocado • 550 €  
Sea bass carpaccio • 850  
Tuna tartare with tabbouleh and yoghurt • 990  
Tartare with black truffle • 990  
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 • 1450

## HOT STARTERS

Scrambled eggs with black truffle and Taleggio  
cheese • 990 €  
Sunny side-up egg on avocado and challah bread  
with roasted seed mix • 590 €  
Grilled aubergine with fresh herbs  
and tahini sauce • 500 €  
Oven-roasted cauliflower with Parmesan • 500  
Roasted vegetable ragout with homemade  
pita bread • 650 €  
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 • 450  
Sweet cherry with sour cream and mint • 450

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 • 350 €  
Homemade stracciatella with anchovies • 450  
Small snacks on airy challah bread:  
Lardo di Colonnata, Kamchatka crab, tuna,  
stracciatella, roasted vegetable ragout,  
duck breast prosciutto • 850/1650  
Charcuterie plate: farmer's lamb prosciutto,  
culatello, duck breast prosciutto,  
salami • 1200  
Icelandic-style pickled vegetables:  
cauliflower, radish, carrot, tomato  
and celery stalks • 450 €

## PIZZA *Neapolitan pizza* *airy dough and light crust*

Mortadella with pistachios • 950  
Parma ham, rocket salad and mozzarella • 950  
Black truffle and mozzarella • 1990  
Napoletana with Sicilian anchovies  
and Pantelleria capers • 1000  
Aubergine, Taleggio and Nduja, soft&spicy  
Calabrese salami • 950  
Caprese • 950  
Margherita • 750  
Vegetarian • 850

Baklava with pistachio ice cream • 650  
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 • 1200  
Maccheroncini with duck, lime and pistachios • 750  
Tortelli with robiola cheese and porcini  
mushrooms • 850 €

## SOUPS

Homemade chicken soup • 350  
Forest mushroom solyanka • 500 €  
Vegetarian cold borscht • 500 €  
Gazpacho • 650 €

## 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 • 1200  
Juicy chicken, roasted with asparagus • 950  
Grilled octopus with spicy chimichurri sauce  
and edamame • 1450  
Signature burger • 1200  
Steak with roasted carrots • 1450  
Tender veal cheeks, grilled with celeriac • 1200  
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