

ALL DAY BREAKFAST (FROM 9:00 AM)

Strelka Breakfast: two poached eggs, pastrami, oyster mushrooms, potato waffle, lentil and tomato stew	680
Eggs Benedict	480
Omelets	
<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	350
Toast with bacon, mozzarella, tomato chilli jam and fried egg	370
Cured salmon, potato rösti, poached egg, lemon hollandaise	520
Scramble with shrimp, lentil ragout and spicy yoghurt	490
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	330
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

Duck, nectarine and quinoa salad	650
Beef tartare	580
Caesar with poached egg:	
<i>with chicken</i>	620
<i>with shrimp</i>	720
Nicoise salad	680
Trout poke with sea-buckthorn sauce	760
Herring with smoked potatoes and wild garlic pesto	280
Burrata with tomatoes and strawberry relish	950
Baked ricotta with weet pepper	650
Quinoa, avocado and spinach salad	520

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

Honey ham and cheddar panini	380
Potato cake with beef and gruyere	480
Tomato, mozzarella and pesto panini	350

TAPAS

Selection of bruschettas: shrimp and chili, roast beef and caramelised onion, wild mushrooms and goat cheese	580
Meat tapas: duck terrine, chicken liver pate, pastrami, prosciutto, smoked venison	850
Cheese board	1100
Vegetarian tapas	620
Turkey nuggets	420
Smoked haddock nuggets with wild garlic sauce	310
Barbajuans with greens	350
Barbajuans with veal	450
Potato cake with red caviar and cucumber remulade	420
Chicken skewers	250
Shrimp skewers	450
Citrus, chili and herb marinated olives	350
Hummus with pita bread and marinated kohlrabi	300
Grain crisps with smoked cheese cream	200

MAIN COURSES

Flank steak with burgundy sauce, mashed potatoes with horseradish	980
Lamb moussaka with eggplant, spicy tomato sauce and cheddar cheese	580
Turkey with seasonal vegetables and green curry	720
Grilled chicken with potatoes, chili sauce and sour cream	760
Chicken roulade with chickpeas and sesame sauce	450
Duck fillet with einkorn and spinach	880
Halibut with zucchini, green curry and edamame	890
Grilled tuna with glazed onion and sweet green pepper	890
Trout fillet with romaine salad and spicy yoghurt sauce	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	490
Grilled vegetables with coriander and smoked ricotta	420

GRILL

Rib eye (250 g)	1650
Beef burger (150 g), french fries	820
<i>add cheese or bacon</i>	100
Tuna burger (120 g), coleslaw salad	950
Whole seabass (350 g)	1150
Baby calamari (150 g)	950

SIDES

Green salad	380	French fries	180
House salad	360	New potatoes	180
Wild rice	280	Coleslaw	180
Mashed potatoes	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

Blackberry crème brûlée	300
Matcha cheesecake with mango sauce	380
Pavlova with strawberries, raspberries and blackberries	280
Maple pecan pie	450
Ricotta mousse with sea buckthorn sauce and pistachios	420
Lemon tart with mango	390
Profiteroles with pistachio, caramel and vanilla cream	320
Homemade truffles	350
Apple pie with almond cream and vanilla ice cream	490
Selection of cookies: chocolate chip, peanut and cranberries, cocoa and coconut marshmallow	240
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