

BREAKFAST

8:00 am – 12:00 pm

PORRIDGES

Oatmeal ^{M, G, N, SU} 35
w/ walnuts & dried cranberries

Semolina ^{M, G, N, SU} 38
w/ raspberries, fresh cherry, dried apricots & apricot jam

Rice ^M 35
w/ mango, banana, raspberries & blackberries

Buckwheat ^{M, SU} 35
w/ blackberries, physalis & dried cranberries

Millet ^{M, SU} 38
w/ caramelized pear, fresh cherry & raisins

Choose milk: fresh full or low fat / lactose free / almond / coconut / oat / soya

SWEET BREAKFAST

Oladyi ^{M, E, G} 45
w/ acacia honey

Syrniki ^{M, E, G} 72
w/ sour cream & strawberry jam

Zapekanka ^{M, E, G} 60
w/ condensed milk

Cottage cheese bowl ^{M, SU} 56
w/ sour cream, physalis, strawberries, blueberries & raisins

Belgian chocolate granola bowl ^{G, N, P} 52
w/ yoghurt, dragonfruit, blueberries & strawberries

Mango & macadamia granola bowl ^{G, N, P} 52
w/ yoghurt, pistachio slices, blackberries, blueberries & raspberries

Organic greek yoghurt with 0% fat, regular or rhubarb flavour available.

CONDIMENTS

Sour cream 10% / 35%	10
Condensed milk Belarus	10
Whipped cream regular / plant-based	10
Nutella	14
Maple syrup	14
Acacia honey	16

Banana	10
Mixed berries	25
In-house jams apricot / blackcurrant / cranberry forest berries / lemon / lingonberry raspberry / sour cherry / strawberry	12

Butter capsule plain / salted	8
Whipped butter plain / salted / sweet	10
Flavoured butter apricot / cherry / garlic	10

All prices are in AED and inclusive of 5% VAT. | Let us know if you have any food allergies.

M – milk

E – eggs

G – gluten

SU – sulphur dioxide

P – peanuts

N – nuts

EGGS

Boiled eggs w/ grilled halloumi ^{M, E, N} 55
mixed leaves, walnuts & pecan nuts, fresh strawberry & pomegranate seeds

Poached eggs w/ avocado & salmon ^{M, E, G, F, SE} 65
on crispy multigrain bread w/ cream cheese & hollandaise sauce

«Glazuniya» fried eggs w/ Doktorskaya kolbasa ^{M, E, G, N, SE} 45
green peas & multigrain bread

Fluffy omelette w/ greens ^{M, E} 45
mixed leaves, cherry tomatoes & hollandaise sauce

Add crab meat from Okhotsk sea ^{CR} 80

Scrambled eggs w/ beef & chicken sausages ^{M, E, G} 45
on crispy multigrain bread

*Eggs cooked to your preference. Let your waiter know.
Boiled / Poached / Fried / Omelette / Scrambled*

BLINI

Blini w/ condensed milk & berries ^{M, E, G} 32

Savoury blini rolls ^{M, E, G} 40
chicken & mushroom / ham & cheese / minced beef

Sweet blini rolls ^{M, E, G} 36
apricot / cottage cheese / sour cherry

Blini ^{M, E, G} 5 / 85
*1 piece / 20 pieces
Add sides & condiments as per your preference*

BUTERBROD

«Studencheskiy» ^{M, G} 28
Borodinskiy bread, cream cheese, veal salami & fresh cucumbers

«Klassicheskiy» ^{M, G} 25
Moskovskiy white bread, whipped butter, lettuce, hard cheese & Doktorskaya kolbasa

Hot golden sprats ^{M, G, F, MU} 25
toasted rye bread, mayonnaise, golden sprats & pickled cucumbers

Salmon ^{M, G, F} 20
rye crispbread, cream cheese, semi-salted salmon & spring onion

Blackcurrant ^{M, G} 25
Moskovskiy white bread, whipped sweetened butter & blackcurrant jam

ADD-ONS

Black caviar <i>Beluga</i>	600	Avocado w/ lemon	20
Red caviar <i>Gorbusha</i>	120	Mixed greens salad	22
Semi-salted salmon	35	<i>sour cream / sunflower oil</i>	
Beef sausages <i>boiled</i>	25	Pickled cucumbers	15
Chicken sausages <i>boiled</i>	25	<i>regular / cornichons</i>	
Grilled halloumi	24	Semi-salted cucumbers	25

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M – milk E – eggs G – gluten SE – sesame seeds F – fish MU – mustard N – nuts

LUNCH & DINNER

12:00 pm – 10:00 pm

APPETIZERS

Chicken liver pate ^{M, G, SE, SU} 42
toasted bread w/ dried fruits & grains, caramelized onions & peach

Mushroom julienne ^M 46
white button mushrooms w/ bechamel sauce & Gouda hard cheese

Pickled herring w/ boiled potato 46
pickled white & red onions

SALADS

Crab salad ^{E, CR} 55
w/ crab meat from Okhotsk sea

Olivier ^E 48
w/ smoked chicken & pickled cornichons

Shuba ^E 52
w/ pickled herring

Vinaigrette 40
w/ anchovies

SOUPS

Borscht ^{M, G} 65
meat soup w/ pampushka bread, beef bacon spread & sour cream

Shchi ^{C, G} 42
vegetable soup made of white cabbage

Solyanka ^{M, G, C, MU} 60
meat soup w/ assorted smoked sausages, pickled cucumbers, capers, olives & lemon

Ukha ^{M, F} 60
fish soup with salmon & cod fillet

Chicken soup 45
w/ vermicelli & chicken meat

Okroshka cold soup ^{M, G, E, MU} 38
fresh vegetables & Doktorskaya kolbasa w/ kefir-mustard dressing

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CR – crustaceans

C – celery

MAINS

Chicken Kiev ^{M, G, E} 68

chicken cutlet w/ butter & dill filling, mashed potato & green peas

Beef Stroganoff ^M 105

beef tenderloin in sour cream sauce, mashed potato & assorted pickled mushrooms

Golubtsi ^M 60

cabbage rolls w/ beef mince & basmati rice filling served w/ tomato sauce

Beef cutlets ^{M, G, E} 58

fresh ground beef mince, cauliflower purée & green peas

Lamb plov ^{SU} 72

lamb shoulder chunks w/ roasted garlic & quail eggs

Fish cutlets ^{M, G, E, F} 65

barracuda fish mince w/ boiled potato & dill sauce

Monastery style buckwheat 75

shimeji white & brown mushrooms w/ assorted pickled mushrooms

GRILLS

Fresh chicken fillet ^M 64

steamed basmati rice, garlic sauce or sour cream

Black cod fillet ^F 320

on the skin, grilled over cherry wood, w/ boiled potato & baby asparagus

Shashlik ^G

marinated meats grilled over birch wood,
w/ grilled vegetables, tomato sauce, spicy ajika, pickled onions & flatbread

Chicken thigh
Brazil

120

Beef tenderloin
Argentina

320

Lamb tenderloin
Australia

250

PELMENI ^{M, G, E}

Dumplings w/ meat fillings & sour cream. Add broth to your taste.

Chicken

52

Beef

54

Lamb

62

VARENIKI ^{M, G, E}

Dumplings w/ savory & sweet fillings, sour cream or jam of your choice.

Potato &
mushrooms

42

Sour cherry

50

Cottage cheese

56

SIDES

Buckwheat boiled 20
Rice basmati steamed 20
Potato boiled / mashed / pan-fried 25
Cauliflower purée 25
Vegetables grilled / steamed 35
Draniki potato pancakes 35
Baby marrow oladi 35

ADD-ONS

Bread basket 25
Red caviar Gorbusha 120
Black caviar Beluga 600
Pickled cucumbers 15
regular / cornichones
Semi-salted cucumbers 18
Pickled sour cabbage 16
Pickled onions 5
Mixed greens salad 22
sour cream / sunflower oil

CONDIMENTS

Sour cream 10% / 35% 7
Dill sauce 7
Garlic sauce 7
Ajika plain / spicy 8
Tomato sauce fresh 5
Horseradish sauce 5
Butter capsule plain / salted 8
Whipped butter plain / salted 10
Flavoured butter 10
apricot / cherry / garlic

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KIDS MENU

BREAKFAST

Millet porridge ^M 27
w/ fresh peach

Semolina porridge ^{M,G} 27
w/ blackcurrant jam

«Glazuniya» fried quail eggs 32
w/ Doktorskaya kolbasa, mixed greens & boiled potato

Fluffy omelette ^{M,E} 22
w/ mixed greens

Blini ^{M,G,E} 24
w/ condensed milk & mixed berries

Oladyi ^{M,G,E} 34
w/ acacia honey & mixed berries

Zapekanka ^{M,G,E} 40
w/ condensed milk & mixed berries

mini PIROZHKI

Savoury ^{M,G,E} 7
assorted

Sweet ^{M,G,E} 6
assorted

CONDIMENTS

Sour cream 10%	7
Condensed milk Belarus	10
Whipped cream	10
Nutella	14
Maple syrup	14
Acacia honey	16
Banana	10
Mixed berries	25
In-house jams	12
apricot / blackcurrant / cranberry	
forest berries / lemon / lingonberry	
sour cherry / raspberry / strawberry	

SOUPS

Chicken soup ^G 25
w/ chicken meat & kids pasta (regular / gluten-free)

Pumpkin soup ^{C, G} 25
w/ pear, pumpkin seeds & white baguette crouton

MAINS

Steamed chicken cutlets 38
mince from fresh chicken w/ steamed vegetables

Chopped turkey cutlets ^{M, G, E} 42
w/ cauliflower purée

Beef cutlets ^{M, G, E, MU} 40
w/ potato draniki

Tefteli w/ farfelle pasta ^G 38
beef meatballs & tomato sauce

Grilled chicken breast 52
cooked fresh fillet w/ steamed vegetables

Chicken & beef pelmeni ^{M, G, E} 36
w/ sour cream

Cottage cheese vareniki ^{M, G, E} 38
w/ sour cream or jam of your choice

Sour cherry vareniki ^{M, G, E} 36
w/ sour cream & sugar

DESSERTS

Medovik ^{M, G, E} 20
honey cake w/ sour cream filling

DRINKS

Black tea 22

Kompotes 15
assorted

Milkshakes
w/ fresh milk
banana 32
chocolate 34
strawberry 32
vanilla 32

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РЕЧКА

DESSERTS

Pavlova ^{M, E} 38

meringue, whipped cream, forest berries jam & fresh berries

Medovik ^{M, G, E} 32

honey cake w/ sour cream filling

Napoleon ^{M, G, E} 32

light puff pastry & pastry cream

Prague ^{M, G, E} 34

chocolate cake w/ dark chocolate glaze & red plum jam

Ptichye moloko ^{M, G, E} 34

white souffle cake w/ dark chocolate glaze & sour cherry jam

«Tayezhniy» dessert ^N 80

siberian cold dessert w/ lingonberries, pine seeds & acacia honey

Chocolate potato ^{M, G, E, N} 36

cookie crumble, condensed milk, walnuts & cocoa powder

Profiteroles ^{M, G, E} 32

choux pastry w/ fillings of your choice

blueberry / chocolate / hazelnut / raspberry / strawberry

DRINKS

SIGNATURE TEA

- Sea buckthorn 42
- Mango & raspberry 40
- Peach & tarragon 38
- Mandarin yuzu 38
- Ginger & honey 36

TEA LEAVES SELECTION

- | | | | |
|--|-----------|---|-----------|
| Black tea
<i>Russian-style black tea</i>
<i>Earl Gray / Darjeeling / Pu Erh</i> | 32 | Green tea
<i>Sencha / Jasmine</i>
<i>Milk Oolong</i> | 34 |
| Flower tea
<i>Hibiscus Rose</i> | 34 | Herbal tea
<i>Buckwheat / Chamomile</i>
<i>Ginger-Lemongrass / Linden Flower</i> | 32 |

ICED TEA

- Grapefruit & raspberry 34
- Kiwi Oolong 32
- Sour cherry blossom 32
- Cranberry 28
- Hibiscus 28
- Gooseberry 26

ADD TO YOUR TEA

- | | | | |
|----------|---|-------------------|----|
| Cardamon | 5 | Acacia honey | 12 |
| Cinnamon | 5 | Fresh mint | 5 |
| Thyme | 5 | Pryaniki assorted | 10 |
| Ginger | 5 | Sushki | 10 |

COFFEE

Espresso	16	Matcha latte <i>hot / iced</i>	30
Macchiato	20	Spanish latte <i>hot / iced</i>	28
Latte <i>hot / iced</i>	26	Bumble	28
Cappuccino <i>hot / iced</i>	26	Raf	30
Americano <i>hot / iced</i>	22	<i>classic / orange / raspberry</i>	
Mocha <i>hot / iced</i>	34		

CHOCOLATE

Hot chocolate <i>classic / sea salt</i>	27
Cocoa	28

FERMENTED DRINKS

Kefir	22
Ryazhenka	28

KOMPOTES 22

Apricot / Green apple / Plum & cinnamon
Shipovnik / Sour cherry / Strawberry & mint

MORS 26

Blackcurrant
Cranberry & lingonberry

LEMONADES

Barberries	30
Buratino	30
Classic	28
Dushes	32
Tarhun	28

FRESH JUICES 35

Assorted

WATER & SOFT DRINKS

Baikal water <i>still / sparkling</i>	14 / 28
	<i>330ml / 750ml</i>
Coca Cola / Cola Zero / Fanta / Sprite	12