



CASINO MENU

Salads

- Fresh vegetables salad / 200 g.....**700 tg**
with dressing at your choice: olive / sunflower oil / sour cream
or mayonnaise
- Vinaigrette / 220 g.....**550 tg**
- Olivier salad with chicken ham / with beef tongue /
with salmon / 200 g.....**450 / 600 / 1400 tg**
at your choice
- Cod Liver «Mimosa» / 200 g.....**1000 tg**
boiled potato, boiled egg and carrots, homemade mayonnaise
- Special Russian salad with herring / 200 g.....**550 tg**
herring, boiled beetroot, potato and egg, homemade mayonnaise, shallot
- «Caesar» with shrimps /
with chicken / 230 g.....**3500 / 2000 tg**
at your choice
- Salad with smoked duck and orange / 250 g.....**2000 tg**
smoked duck, orange, strawberry, lettuce, cherry tomatoes,
parmesan, olive oil
- Beef tongue and vegetables salad / 220 g.....**600 tg**
beef tongue, daikon radish, egg, onion fries, marinade cucumbers,
homemade mayonnaise

Snacks

- Canapé with red roe / 3 pcs / 45 g.....**660 tg**
wheat toast, cheese mousse, red roe
- Eggplant rolls with goat cheese / 150 g.....**1500 tg**
eggplant, goat cheese, walnut, cilantro
- Fresh vegetables and greens
with home bryndza / 300 g.....**600 tg**
tomatoes, cucumbers, sweet pepper, radish, home bryndza, parsley,
cilantro, green onion
- Herring with boiled potato / 200 g.....**500 tg**
light-salted herring fillet, baked potato, marinade cucumbers,
honey mustard sauce
- Homemade salted products / 250 g.....**500 tg**
tomatoes with garlic and greens, pickled cucumbers, sauerkraut,
pickled garlic, pickled sweet peppers
- Assorted salted mushrooms / 150 g.....**850 tg**
milk mushrooms, honey agaric, boletus, red onion, sunflower oil
- Assorted fish / 180 g.....**1900 tg**
light-salted salmon, cold smoked halibut, cold smoked salmon,
hot smoked mackerel, tar-tar sauce
- Assorted meat / 180 g.....**1800 tg**
boiled shuzhuk, baked turkey fillet, smoked duck fillet, boiled kazy,
roast beef, mustard sauce with horseradish and garlic
- Home-made jerky for beer / 150 g.....**1400 tg**
duck, horsemeat, lamb, beef
- Grilled tiger shrimps / 220 g.....**4000 tg**
served with creamy garlic sauce
- Coquille with mussels / 150 g.....**1600 tg**
served in vol-au-vent with cream sauce and vegetables
- Julienne with chicken / 100 g.....**500 tg**
chicken breast in béchamel sauce under a cheese crust

Soups

- Soup of the day / 350 g (*check with the waiter*).....**900 tg**
- Russian fish soup of three types of fish / 350 g.....**1700 tg**
escolar, pike perch, salmon, potatoes, onions, carrots, celery, greens
- Tom Yam soup with seafood / 350 g.....**1900 tg**
spicy soup with coconut milk, mushrooms, shrimp,
squids, served with rice
- Malaysian Laxa soup / 380 g.....**1400 tg**
spicy soup with coconut milk, wheat noodles,
beef, chicken and shrimps
- Noodle soup with chicken and quail / 350 g.....**1000 tg**
chicken, quail, homemade noodles, carrots, onions, greens
- Borshch with beef / 350 g / 50 g.....**650 tg**
served with sour cream
- Mutton soup with chickpeas / 400 g.....**700 tg**
mutton, chickpeas, Bulgarian pepper, onion, potato, carrot, greens
- Kespe with horse meat / 400 g.....**1000 tg**
kazy, homemade noodles, sweet peppers, potatoes, onions, greens

Dough

- Dumplings with cabbage / with potatoes /
with cherries / 250 g / 50 g.....**300 / 400 / 700 tg**
home-made dumplings, served with sour cream
- Dumplings with beef /
salmon / 220 g / 30 g.....**500 / 2000 tg**
homemade dumplings, served with sour cream
- Manty with beef / 5 pcs / 350 g / 50 g.....**800 tg**
homemade manty served with sour cream
- Manty with mutton
and pumpkin / 5 pcs / 350 g / 50 g.....**800 tg**
homemade manty, served with sour cream
- Beef khinkali / 280 g / 50 g.....**800 tg**
homemade khinkali, served with tomato sauce
- Mutton khinkali with / 280 g / 50 g.....**900 tg**
homemade khinkali, served with tomato sauce
- Gyozda with shrimp and chicken / 250 g / 50 g.....**1000 tg**
Chinese dumplings with shrimp and chicken, served with soy sauce
- Gyozda with shrimp and chicken / 250 g / 50 g.....**2000 tg**
Chinese dumplings with shrimp and chicken, served with soy sauce
- Home-made lagman with beef / 450 g.....**1800 tg**
marbled beef, home-made dough, sweet pepper, onion, eggplants,
tomatoes, greens, served with ladzhan sauce
- Kazakh-style meat / 400 g.....**1500 tg**
boiled horse meat, shuzhuk, kazy, horse meat broth, dough,
stewed onions, greens

Fish

- Whole cooked fish.....**1200 / 2000 / 2500 tg**
trout, sea bass, dorado
- Escolar with quinoa and porcini
mushrooms / 300 g.....**3500 tg**
- Sea bass with baked potatoes / 300 g.....**4000 tg**
- Grilled salmon with shrimps sauce / 250 g.....**3000 tg**



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Meat

- Beef stroganoff / 250 g.....2300 tg**
beef tenderloin, mushrooms, onion, sour cream, cream,
served with mashed potatoes
- Beef in black pepper sauce (hot) / 300 g.....2000 tg**
marbled beef, onions, cherry tomatoes, peppers, oyster mushrooms,
black pepper sauce, served on a sizzling pan
- Boiled beef tongue / 250 g.....1800 tg**
boiled potatoes, salted cucumber, baked onion, celery puree,
cream sauce with horseradish
- Kazy (shuzhuk) with potatoes / 300 g.....1500 tg**
baked kazy in the oven served with potatoes on a sizzling pan

Rissoles

- Chicken Kiev rissole / 250 g / 50 g / 100 g.....1400 tg**
served with mashed potatoes and mushroom sauce
- Zander rissole with carrot puree / 350 g.....1600 tg**
served with carrot puree, cherry tomatoes, with sweet chili sauce
- Veal rissole / 250 g / 50 g.....1600 tg**
mashed potatoes, fried cabbage, salted cucumber, creamy mushroom sauce
- Horse meat beefsteak with vegetables in honey / 220 g.....1600 tg**
broccoli, carrot, potato, zucchini, onion

Hosper grill

- Ribeye steak.....15000 tg**
recommended roasting is Medium
cooking time: Medium - from 45 min .;
Medium Well - from 50 minutes; Well Done - from 60 min.
- Horse meat T-Bon.....4500 tg**
recommended roasting is Medium Well
cooking time: Medium - from 45 min .;
Medium Well - from 50 minutes; Well Done - from 60 min.
- Grilled rack of lamb with eggplants / 330 g / 50 g.....5500 tg**
- Chicken shashlik / 250 g / 50 g.....1100 tg**
lavash, fresh vegetables, greens, pickled onions
- Chicken wings shashlik / 380 g / 50 g.....1000 tg**
lavash, fresh vegetables, greens, pickled onions
- Chicken - tobacco / 350 g / 20 g / 20 g.....2500 tg**
with homemade adjika and matsoni
- Duck fillet shashlik / 270 g / 50 g.....1400 tg**
lavash, fresh vegetables, greens, pickled onions
- Beef shashlik / 330 g / 50 g.....3000 tg**
lavash, fresh vegetables, greens, pickled onions
- Mutton luleh- kebab / 250 g / 50 g.....1800 tg**
lavash, fresh vegetables, greens, pickled onions

Rolls

- Philadelphia / 220 g / 20 g / 10 g / 3 g.....1400 tg**
sea trout, Philadelphia cheese, rice, tobiko
- Dragon / 220 g / 20 g / 10 g / 3 g.....2000 tg**
eel, crab meat, salmon, avocado, Philadelphia cheese, tobiko, sesame
- Alaska / 220 g / 20 g / 10 g / 3 g.....1000 tg**
salmon, cucumber, sesame, cream cheese
- Samurai / 230 g / 20 g / 10 g / 3 g.....1700 tg**
eel, shrimp, smoked salmon, Philadelphia cheese
- Americano / 200 g / 20 g / 10 g / 3 g.....1000 tg**
sea trout, eel, Philadelphia cheese, tempered breading

Dishes for the company (to order)

- Goose baked with oranges / 1 pcs / 500 g.....12000 tg**
served with baked potatoes
cooking time 4-5 hours
- Pilaf with lamb or beef / 500 g / 50 g.....3000 tg**
served with Achuchuk salad
cooking time 1 hour 30 minutes
- Horse meat kuyrdak / 2500 g.....10000 tg**
cooking time 4 hours
- Horse meat Beshbarmak / 6000 g.....20000 tg**
cooking time 4-5 hours

Garnishes

- Grilled vegetables / 220 g.....450 tg**
zucchini, eggplant, sweet peppers, tomatoes, red onion, celery
- Boiled macaroni with butter or cheese / 150 g.....500 tg**
- Mashed potatoes / boiled potatoes with greens / 150 g.....200 tg**
- Home-style fried potatoes / French fries / 150 g.....300 tg**
- Buckwheat porridge with onions / mushrooms / 150 g.....300 tg**
- Boiled rice / rice with vegetables / 150 g.....280 tg**

Sauces

- Tomato with pepper / 50 g.....200 tg**
- For shashlik / 50 g.....150 tg**
- Pepper sauce / 50 g.....250 tg**
- Creamy-mushroom sauce / 50 g.....450 tg**
- Mustard sauce / 50 g.....200 tg**
- Adjika / 50 g.....150 tg**

Desserts

- Cheesecake / 120 g.....700 tg**
cream cheese, cream, vanilla, biscuit
- Cake «Medovik» / 100 g.....500 tg**
honey cakes, sour cream
- Meringue roulade.....900 tg**
cream cheese, glair, cream
- Chuck - Chuck with nuts and raisins / 50 g.....200 tg**
- «Crepe-Suzette» blintzes / 325 g.....1700 tg**
warm blintzes with orange-berry sauce and «Cointreau» liqueur
cooking time 25 minutes
- Fruits and berries / 100 g.....150-300 tg**
apples, pears, grapes, pineapple, kiwi, grapefruit, bananas,
tangerines, oranges
- Assorted ice cream / 50 g.....450 tg**
vanilla, chocolate, strawberry, pistachio