



BOMBAY

CASINO



M E N U



BREAKFAST

Gruel

1. semolina / 2. Rice / 3. porridge / 4. buckwheat / 5. millet
—• 250 g. •—

6. Curd pancakes

7. with dried apricots / 8. with raisins
served with honey, conserve or sour cream
—• 280 g. / 3 pcs. •—

Russian Blinis (3 pcs.)

—• 9. sweet / 90 g. •—
—• 10. with curd / 180 g. •—
—• 11. with apples / 180 g. •—
—• 12. with salmon / 220 g. •—

13. Sunny side-up eggs

14. with chicken / 15. with cheese / 16. with salami /
17. with ham / 18. with vegetables / 19. with tomatoes
—• 200 g. •—

20. Omlette of three eggs

21. with chicken / 22. with cheese / 23. with salami /
24. with ham / 25. with vegetables / 26. with tomatoes
—• 290 g. •—

SALADS

Fresh vegetables salad

dressed with 30. olive / 31. unrefined oil /
32. sour cream / 33. mayonnaise.
—• 260 g. •—

Greece-style salad

fresh vegetables, «Feta» cheese, black olives,
dressed with 34. mustard oil / 35. spicy oil
—• 260 g. •—

Caesar at your choice:

36. with chicken / 37. with shrimps
—• 230 g. •—

38. Salad with salmon with mustard dressing

fried salmon fillet, avocado, daikon radish
and fresh cucumbers.
—• 210 g. •—

39. Beetroot salad with herring

baked vegetables, quail egg
and homemade mayonnaise
—• 260 g. •—

40. Special Russian salad with herring

in beetroot rolls with baked vegetables
and beetroot sauce
—• 200 g. •—

41. Salad with shrimps and grilled zucchini

with poached egg and truffle dressing
—• 190 g. •—

42. «Olivie» salad with light-salted salmon and red roe

with homemade mayonnaise dressing
—• 200 g. •—

43. Salad with roast beef and beans

fresh vegetables, red and white beans, Japanese beans,
with honey-mustard dressing
—• 230 g. •—

44. «Olivie» with boiled beef tongue

with homemade mayonnaise dressing
—• 220 g. •—

COLD SNACKS

50. Assorted fresh vegetables

tomatoes, cucumbers, Bulgarian pepper, radish,
garlic with greens served with sour cream
—• 300 / 30 g. •—

51. Smoked Chechil Cheese

—• 80 g. •—

52. Assorted cheese

Smoked, Parmesan, Feta, Chavroux,
Dorblu with honey, fruits and berries
—• 320 g. •—

53. Zander «He»

—• 200 g. •—

54. «Matias» herring with potato

with unrefined oil, marinade onion and green
—• 230 g. •—

55. Own light-salted salmon

with red roe and croutons
—• 220 g. •—

56. Siberian frozen sturgeon

lemon jelly, red currants and marinade onion
—• 120 g. •—

57. Homemade salted products

brown and red tomatoes, cucumbers, cabbage,
ramsoms, garlic
—• 290 g. •—

58. Assorted meat «Kazakhstan»

zhal, zhaya, karta, kazy, boiled mutton
—• 350 g. •—

HOT SNACKS

60. Garlic croutons

with «Tartar» sauce and «Parmesan» cheese
—• 260 g. •—

61. Shrimps in thin crispy dough

with «Mango-chilli» and hot pepper salad
—• 270 / 40 g. •—

62. Fried capelin on skewers

with «Spicy» sauce
—• 180 / 50 g. •—

63. Beef dumplings with greasy broth and sour cream

with «Spicy» sauce
—• 300 / 40 g. •—

SOUPS

70. «Tom-Yam» soup with seafood

—• 250 / 70 g. •—

71. Balyk-shurpa (oriental ear)

zander, catfish, cod with oriental spices
—• 250 g. •—

72. Noodles soup with chicken

—• 250 g. •—

73. Mutton Shurpa

greasy mutton broth, chickpeas, bell pepper
and potatoes
—• 300 g. •—

74. Sharp-tasting meat soup

with mutton, jerked horse meat, duck and sour cream
—• 250 / 40 g. •—

75. Borshch

with beef, horse meat and sour cream
—• 250 / 40 / 20 rp. •—

HOT DISHES

80. Rainbow trout fillet

with tortellini from seafood in creamy sauce
—• 300 g. •—

81. Steamed zander

with vegetables and «White wine» sauce
—• 330 g. •—

82. BBQ chicken with vegetables

with fried corn, broccoli and marinade onion
—• 370 / 50 g. •—

83. «Konfi» duck leg

with fried potato and berry sauce
—• 300 / 30 g. •—

84. Lamb short ribs in «Kimchi» sauce

with shanghai cabbage, enoki mushrooms
and shiitake
—• 300 g. •—

85. Rissole «Pozharski»

made of veal and chicken with mashed potato
and white mushroom sauce
—• 320 g. •—

86. «Bombay»-style burger

with French fries and jalapenos pepper
—• 360 / 150 / 40 / 40/ 15 g. •—

87. Beefsteak

on potato «Resti» with fried egg
and homemade ketchup
—• 350 / 50 g. •—



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MENU



PASTA

90. Tagliatelle with salmon in creamy sauce

—• 310 g. •—

91. Spaghetti a la Carbonara

with horse meat ham, salted yolk, creamy sauce,
«Parmesan» cheese

—• 300 g. •—

BARBECUE / GRILL / SHASHLIK

100. Tiger shrimps

—• 120 / 40 g. •—

101. Salmon steak

—• 170 / 40 g. •—

102. Zander steak

—• 170 / 40 g. •—

103. Quail

—• 250 / 1 pcs. •—

104. Beef Tibon

—• 300 g. •—

105. Horse meat entrecote

—• 300 g. •—

106. Shashlik from chicken fillet

—• 190 / 20 / 50 g. •—

107. Shashlik from chicken wings

—• 220 / 20 / 50 g. •—

108. Shashlik from mutton

—• 180 / 20 / 50 g. •—

109. Shashlik from mutton loin

—• 180 / 20 / 50 g. •—

110. Mutton luleh

—• 180 / 20 / 50 g. •—

GARNISHES

—• 150 g. •—

120. Grilled vegetables

tomatoes, eggplant, zucchini, bell pepper

—• •—

Potato

121. baked / 122. fried / 123. French fries

—• •—

124. Mashed potato

—• •—

125. Rice

—• •—

Sauces

—• 50 g. •—

130. For shashlik

—• •—

131. Creamy mushroom

—• •—

132. Cheese sauce

—• •—

133. «BBQ» sauce

—• •—

134. Berry sauce

—• •—

135. Hot sauce

—• •—

NATIONAL CUISINE

Time for cooking 40-45 minutes

140. Mutton manty

—• 300 / 50 g. •—

141. Beef manty with pumpkin

—• 300 / 50 g. •—

142. Beshbarmak

—• 400 / 160 g. •—

143. Tashkent-style pilaf

—• 450 g. •—

BAKERY PRODUCTS

150. Samosa with chicken

—• 1 pcs. / 100 g. •—

151. Samosa with mutton

—• 1 pcs. / 100 g. •—

152. Samosa with beef

—• 1 pcs. / 100 g. •—

153. Chebureki with mutton

—• 2 pcs. / 210 g. •—

154. Chebureki with beef

—• 2 pcs. / 210 g. •—

155. Pie with spinach and cheese

—• 300 g. •—

156. Pie with zander and potato

—• 300 g. •—

DESSERTS

160. «Alex»

chocolate sponge cake, raspberry jelly, «Mascarpone»
cheese, chocolate ganache and marinated strawberries

—• 70 / 70 g. •—

161. «New York» cheesecake

classic hot-cooking cheesecake with «Philadelphia»
cheese, with fresh strawberry and berry sauce

—• 120 / 30 g. •—

162. Warm clafuti with a pear

baked pear in soft airy dough
and vanilla ice cream ball

—• 120 / 30 g. •—

163. Medovik

thin honey shells with cream
and from airy soufflé

—• 110 / 30 / 10 g. •—

164. Pumpkin carrot cake

with orange sauce

—• 140 g. •—

165. Baked chocolate mousse

cocoa sponge cake, raspberry jelly
and raspberry sauce

—• 120 g. •—

Assorted fruits

—• 166. 250 / 167. 500 /

168. 1000 / 169. 2000 g. •—

170. Homemade candies

in assortment

—• 80 g. •—

Preserve

171. raspberry / 172. strawberry / 173. cherry /
174. apple with cowberry

—• 50 g. •—

HOMEMADE ICE-CREAM

175. vanilla / 176. chocolate / 177. pistachio /
178. strawberry / 179. cream-brulle /

180. creamy with walnut

—• 1 scoop 50 g. •—

DRINKS MADE IN-HOUSE

—• 220 g. •—

228. Cranberry water

—• •—

229. Raspberry water

—• •—