



» M E N U «

- SALADS -

1. Fresh vegetables salad without refueling.....135 g
2. Fresh vegetables salad with unrefined oil.....135 g
3. Fresh vegetables salad with olive oil.....135 g
4. Fresh vegetables salad with sour cream.....135 g
5. Fresh vegetables salad with mayonnaise.....135 g
6. Greece - style salad with «Feta» cheese and basil.....290 g
7. «Chuka» salad with peanut sauce.....100 / 45 g
8. Cod liver salad with corn and shrimp.....210 g
9. Green salad with «Parmesan», green olives and grapes.....220 g
10. Salad with fried «Mozzarella» and beef brezaola.....190 g
11. «Caesar» salad with chicken.....220 g
12. «Olivie» salad with salmon.....250 g
13. «Olivie» salad with boiled beef.....220 g

- SNACKS -

21. Assorty from fresh vegetables, greens and brynza.....200 g
22. Fish Assorty.....210 g
23. Salmon fillet with mustard sauce.....150 g
24. Meat Assorty.....300 g
25. Jelled minced meat.....120 g
26. Homemade salted products.....270 g

- HOT SNACKS -

29. Julienne from USSR with forest mushrooms.....110 / 50 g
30. Julienne from USSR with chicken.....115 / 50 g
31. Chicken wings with hot sauce «BBQ».....240 g
32. Beef tongue with buckwheat porridge and porcini cream.....200 / 60 g

- SOUPS -

36. Mushroom soup with a dome of dough.....400 / 300 / 50 g
37. «Tom Yam» soup with crab and shrimps.....350 g
38. Greasy ear with red roe and three kinds of fish.....250 g
39. Sea bass and shrimp soup.....470 g
40. Home - style chicken noodles soup.....245 g
41. «Fo Bo» soup with beef and noodles.....250 g
42. Borshch with beef.....300 g
43. Mutton «Shurpa».....300 g

- HOT MEAT & GRILL & COAL & OVEN -

47. Beef meat-balls in tomato sauce with pine nuts and potatoes.....300 / 150 g
48. Beef fillet in hot spicy sauce «Black Pepper».....165 / 150 g
49. Beef rissole with mashed potato and sauerkraut.....150 / 190 / 40 g
50. Veal stew with porcini mushrooms.....550 g
51. Veal chop with potatoes and tomatoes.....315 g
52. Horse – flesh costolette with baked potatoes.....600 / 150 g
53. Horsemeat with asparagus in creamy mushroom sauce.....200 g
54. Stewed lamb shoulder with potatoes and demiglas sauce.....650 / 40 g
55. Shashlik from beef flesh.....100 / 65 / 30 g
56. Shashlik from mutton flesh.....100 / 30 / 65 g
57. Shashlik from lamb skewers.....180 / 130 / 80 g

- STEAKS & BURGERS -

62. Whiskey - Steak «Striploin»
Black Angus, Russia. Flambers American whiskey «Jack Daniel's».....
63. Porterhouse - steak
Black Angus, Russia.....
64. T-bone – steak
Black Angus, Russia.....
65. Hamburger with the marbled beef.....270 / 100 / 50 g
66. Big burger with two cutlets and cheese.....300 / 100 / 50 g
67. Cheeseburger.....200 / 100 / 50 g

- RIVER & SEA & OCEAN -

72. Grilled king shrimps with tartar sauce.....160 / 40 g
73. Kachukko - ragout with seafood.....300 g
74. Sole steak with cream sauce, asparagus and mushrooms.....160 / 70 g
75. Shashlik from scallops.....110 g
76. Shashlik from salmon.....210 g
77. Teriyaki salmon with rice and vegetables.....180 / 140 / 15 g
78. Caramelized Salmon with rice sauce.....150 / 50 g
79. Chilean sea bass with «Venere» rice.....140 / 70 g
80. Red mullet with cream sauce, spinach and red roe.....400 g



» MENU «

- GAME -

85. Shashlik from chicken	110 / 65 / 30 g
86. Shashlik from chicken wings	210 / 130 / 80 g
87. Shashlik from duck fillet	100 / 65 / 30 g
88. Chicken rissole with mashed potato	150 / 190 / 40 g
89. Duck rissole with fuagra	175 g
90. Duck leg under orange glaze	350 / 100 g

- PASTA & NOODLES & RICE -

96. «Pad Thai» noodles with shrimps and an egg	250 g
97. «Udon» noodles with chicken	280 g
98. «Udon» noodles with beef	320 g
99. «Nacy Goreng» rice with shrimps and beef	330 g
100. Linguine peperoncino with shrimps	310 g
101. Spaghetti with seafood under the dome from the dough	520 g
102. Penne with salmon, cream, tomatoes and rocket	310 g
103. Fettuccine with toasted lamb and tomatoes	370 g
104. Lagman with mutton and broth	400 g
105. Fried lagman with mutton	400 g

- SCULP A DOUGH & BOIL -

109. Pike dumplings with sour cream	230 / 50 g
110. «Gezda» dumplings made from shrimps and chicken	230 / 60 g
111. Goose dumplings in potato sauce	180 / 60 / 20 g
112. Home - style marbled beef dumplings	230 / 50 g

113. Marbled beef manty	300 / 50 g
114. Mutton manty	300 / 50 g
115. Cherry dumplings	150 / 70 g
116. Dumplings Assorty (cabbage / potatoes / beef liver)	150 / 50 g

- SCULPT & FRY & BAKE -

120. Samsa with chicken	1 pcs / 160 g
121. Mini – chebureki with «Dzaziki» sauce	160 / 50 g
122. Khachapuri on a skewer with suluguni cheese in a puff pastry	1 pcs / 160 g

- GARNISHES -

128. Grilled vegetables	120 g
129. Mashed potato with cheese	150 g
130. Fried potato in country-style	150 g
131. Buckwheat with vegetables in cast iron	150 g
132. Rice with vegetables	150 g
133. Rice with mushrooms	150 g
134. Rice with egg	150 g

- SAUCES -

141. Mustard «Ayoli»	50 g
142. «BBQ» (hot spicy)	50 g
143. Pepper sauce	50 g
144. Creamy mushroom	50 g
145. For shashlik	50 g
146. Sauce from fresh tarragon	50 g

- «ASTAU» PLATE DISHES FOR SHARING -

150. Black mussels with fry (small «Astau»)	1000 / 200 / 5 g
151. Special Kazakh-style dish “Beshbarmak” with mutton, beef, kazy (small «Astau»)	2400 / 400 g
152. Special Kazakh-style dish «Beshbarmak» with mutton, beef and kazy (big «Astau»)	4800 / 800 g
153. Pilaff with horse – flesh, kazy, mutton ribsand mutton – flesh (small «Astau»)	1000 g
154. Pilaff with horse – flesh, kazy, mutton ribsand mutton – flesh (big «Astau»)	2000 g

- DESSERTS -

158. Belgian waffles with chocolate and an ice-cream	160 g
159. Belgian waffles with «Napoleon» cream	180 g
160. Belgian waffles with preserve and an ice-cream	160 g
161. Dessert «Creme brulee»	160 g
162. «Red velvet» cake	125 g
163. Cake «Medovik» with linden honey and creamy vanilla	70 / 50 / 5 g
164. Cheesecake with passionfruit	175 g
165. Fruit Assorty	250 g
166. Vanilla ice-cream	50 g
167. Pistachio ice-cream	50 g
168. Strawberry ice-cream	50 g
169. Chocolate ice-cream	50 g