

RAW-BAR

Fine de Claire oyster	1 pc.	98
Tarbouriech oyster	1 pc.	168
Carabineros shrimps	100 g	520
Gamba Roja shrimps	100 g	190

APPETIZERS

NEW Venison paté with juniper and cowberry sauce	120/30/20	280
Tender homemade chicken liver pate with cowberry sauce	120/60	190
NEW Foie gras terrine with pine nuts and figs on a bed of romaine lettuce with asparagus and mushrooms	60/240	498
NEW Signature forshmak with croutons and red caviar	95/100	250
Northern seas herring with baked baby potatoes	300	155
NEW Grandma's recipe rooster holodets with spicy horseradish	250/100/30	190
Pike caviar with crispy toast and homemade butter	65/100	285
Black sturgeon caviar with toast and butter	10/50/20	400
Norwegian salmon caviar with toast and butter	65/130/50	400
NEW Veranda tuna sashimi with ginger-lime sauce on a bed of avocado	140	360





TARTARE

* salmon with sundried tomatoes and avocado	160/20	295
* tuna with avocado guacamole	120	360
* dorado with pike caviar	110	295
* VERANDA veal with Agrel soft cheese and truffles	165	295
* venison with capers and quail yolk	140	385



CARPACCIO

NEW Duck breast carpaccio from the smoker	110	280
NEW Venison carpaccio with blueberries	135	380
* veal with balsamic marmalade and truffle oil	130	235
* salmon with lime zest and basil sauce	155/5	235

WITH WINE

 Italian homegrown olives	100	115
 Marinated artichoke	100	155
 Sundried tomatoes	100	115
Parma ham with jam	50/50	115
Jamón with fig jam	50/50	398
Selection of Italian cheese with pumpkin jam	180/130	398
Exquisite Italian meat platter with Ligurian olives	180/100	398
 Selection of homemade ECO-cheeses (Burrata, Buffalo, Stracciatella)	390/220	498


WITH VODKA


Homemade salted and smoked fish platter	300/25	385
Homemade meat platter (marinated flank of a young piglet, roasted ham, veal tongue, lard)	300/70	335
 Selection of pickled mushrooms	300	295
 Selection of pickled vegetables	450	190

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SALADS

Vegetable:

 Salad with avocado, mango and quinoa 290 **350**


 Uzbek tomato salad with basil, Crimean onions and homemade oil 340 **380**

 Guacamole salad with cherry tomatoes and mixed salad 190 **255**


 Mixed salad with arugula, fried porcini mushrooms and pine nuts 220 **260**

Salads with cheese and vegetables:

Vegetable salad with feta cheese and walnuts 280 **220**

 ECO-Burrata from our cheese factory with roasted peppers and cherry tomatoes in Pesto sauce 280 **285**

NEW Uzbek tomatoes with homemade stracciatella 380 **420**

 Healthy salad with homemade ECO-mozzarella and germ of corn ECO-oil 300 **290**

Salad of baked vegetables with Taleggio cheese 250 **195**

Salads with fish and seafood:

Salad with light-salted salmon, avocado and sundried tomatoes 240 **298**

NEW Asian salad with eel, avocado and nut sauce 200 **365**

NEW Signature lobster and stracciatella salad 170 **630**


“Mimosa” salad with black caviar and brioche and tuna dressing 150 **520**

NEW “Olivier” salad with salmon and red caviar 240 **195**

Salad with grilled vegetables and sushi squid 220 **380**

King crab salad with wasabi and avocado dressing 160 **550**

Lobster salad with ripe tomatoes and mango 390/80 **1200**

 Seafood salad with and corn on the cob 250 **498**

Meat salads:

NEW Smoked duck salad with tempura avocado 180 **360**

“Olivier” salad with homemade mayonnaise:
* with home-smoked calf tongue 250 **165**

* with home-roasted pork 250 **165**

Salad with warm veal and baby vegetables with onion dressing 270 **290**

 VERANDA salad with tandoor farmer ECO-chicken 280 **290**

HOT APPETIZERS

Potato pancakes with golden onions and sour cream:

* classic 130/50 **165**

* with mushrooms 200/50 **170**

* with meat 200/50 **175**

Khorovats wrap with suluguni cheese, herbs and tomatoes 130 **130**

NEW Foie gras with cowberries and duck spring roll 150/40/30 **480**

NEW Caramelized eggplant with goat cheese and sweet and sour shiso sauce 240 **280**

NEW Grilled cauliflower steak with yuzu creamy sauce 320 **280**

Grilled scallop served on truffle with parmesan and hollandaise sauce 140/35 **260**

BRUSCHETTA

* with tomatoes and basil 150 **140**

* with feta cheese, roasted eggplant and corn germ oil 170 **145**

* with light-salted salmon 140 **190**

* with shrimp and cherry tomatoes 130 **190**

* with roast beef and arugula 140 **180**

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TUSCAN THIN CRUST PIZZA

 Focaccia with Italian herbs	90	90
Margarita	260	150
NEW Gorgonzola and pear	350	255
Bufalina with cherry tomatoes and arugula	460	270
Prosciutto cotto with mushrooms	320	230
NEW Spinach and nutmeg	350	380
 Diabolo	310	210
Prosciutto di Parma	390	270
Four cheese with truffles	320	498
Four seasons	360	240
Artichokes and sundried tomatoes	370	270
Dolce with berries	370	450

PASTA AND RISOTTO

Spaghetti with seafood and pink tomatoes	380	425
NEW Tagliatelle with wild mushrooms	250	249
NEW Fettuccine with rabbit and black olives	250	380
Homemade spaghetti with carbonara	320	215
NEW Ravioli with wild boar meat and honey mushrooms	200	280
NEW Ravioli with organic veal and fresh truffle	220	280
Ravioli with rabbit and porcini sauce	155	285
Spaghetti with whole lobster	460	1600
NEW Risotto with gorgonzola and pear	260	250
Risotto with porcini mushrooms	255	280

SOUPS




Cream of porcini mushrooms soup with mascarpone cheese and truffles	320	330
NEW Cream of corn and tomato soup	320	260
NEW Cream of pumpkin soup with eel and unagi sauce	350	240
NEW  Tomato soup with chili, salmon and squid	350	185
 Tom yum with coconut milk and straw mushrooms	350	330
NEW Mushroom soup with lentils	350/40	250
Rich pheasant broth with carrot ravioli	280	240
Homemade Ukrainian borsch from the oven:		
* with duck	380/60	195
* with veal	380/160	195

HOMEMADE VARENYKY

* with potatoes and mushrooms	220/50	130
* with meat	180/50	160
* with cherry	190/50	130
* with calf cheeks in beetroot sauce	230	170
Siberian dumplings	170/50	170

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SIGNATURE MAIN DISHES

Dorado fillet with sundried tomatoes and mashed potatoes	160/180	450
Chilean sea bass fillet on a bed of asparagus and truffle foam	130/160	950
Black cod with miso sauce	140/35	950
NEW  Mille-feuille with tender ECO-rabbit meat, mushrooms and artichokes	350	380
 Organic veal with porcini mushroom sauce	160/60	380
 Calf cheeks with vegetables with savory sauce	200/180	255
NEW Schnitzel with foie gras and shiitake mushrooms	230	498
CHEF'S CUTLETS		
* wild boar with honey mushrooms sauce	140/280	398
* chicken with mashed potatoes	120/220	198
** pike with mashed potatoes	120/220	228
NEW Kiev turkey cutlet with mashed potatoes and wild mushrooms	160/180/40	280
Seafood saute in asian sauce	1000	2500
Price per 100 g of raw fish and seafood:		
Dorado/Seabass of your choice (cooked in salt, steamed, grilled)	135	135
Baby squid in white sauce	220	220
Fried smelt with onions	95	95
Roast smelt with an onion	125	125
Grilled scallop	310	310
Grilled lobster	350	350
Lobster Thermidor	360	360
Turbot flounder with vegetables	255	255
Grilled squid	220	220

Grilled octopus	520
King crab claws with your choice of sauce (wasabi or spicy cream)	590

TANDOOR

	Price per 100 g
Juicy pork entrecote	125
Veal tenderloin	155
Rack of young calf	155
Baby lamb tenderloin	198
Venison tenderloin	415
Rack of New Zealand lamb	385
NEW Quail in berry sauce made in tandoor	230/50 330
Duck breast with chutney	250
Chicken fillet	95
Crispy chicken	95
Tandoori flatbread 1 pc	70

OVEN-BAKED DISHES

Stewed farmer duck with honey apples	500	548
Beef Stroganoff with mashed potato	280/180	290
Tagliatelle with calf cheeks in pepper sauce	320	345
Pork ribs in Thai sauce	350	350
NEW  Tender ECO-rabbit meat roasted in a pumpkin with bulgur	650	380
Price per 100 g of raw fish:		
Dorado with Italian herbs	100	198
Seabass in ginger-mint sauce	100	175
Tiger shrimps with garlic butter	100	280
NEW  ECO porcini mushrooms from an old slavonic recipe	250	320

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Oven-baked wild fish


NEW Golden trout	100	380
NEW Wild perch	100	420
NEW Wild seabass in mint sauce with potatoes	100/75/25	630
Char fish	100	250

WOODFIRE GRILL DISHES







Price per 100 g

Salmon Steak		185
Ribeye Steak (American Organic Beef)		390
Veal tender kebab		155
Filet Mignon (American Organic Beef)		420
Flavorful rack of veal		155
Tender chicken fillet		95
Rack of New Zealand lamb		385
Juicy pork entrecote		125
Baby lamb tenderloin		198
Venison tenderloin		415
Crispy chicken		95
NEW Authentic Japanese Wagyu beef – elite meat with intense marbling and high content of unsaturated fats without harmful acids		
NEW Lokum Wagyu	200	2800
NEW Wagyu steak in josper	130	1500



PRE-ORDER DISHES (ONE DAY IN ADVANCE)

 Whole-roasted young ECO-lamb served with potatoes and fresh vegetables (5-7 kg)	1000	1000
Juicy veal loin “Brisket” from the smoker	100	240

SIDE DISHES

Potatoes:		
* creamy mash	180	85
* mashed with pike caviar	180	120
 * homestyle fried	200	90
* baked with lard	220	98
 * baked with rosemary	180	80
 * fries	130	80
 Grilled vegetables	200	185
 Asparagus with porcini mushrooms	180	265
 Oven-baked vegetables	260	185
Steamed rice	150	75
 Stewed buckwheat with wild mushrooms	180	120
 Asparagus	80	199

SAUCES

 Adjika	50	30
Chateaubriand	50	55
 Tkemali	50	55
 BBQ	50	85
 Narsharab	50	55
Tartar	50	30





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DESSERTS

Signature VERANDA dessert with berries	155	220
Totons with custard and chocolate sauce	375/30	175
Baked milk panna cotta with berry sauce	240	185
Tiramisu with coffee marmalade	160	175
Baked cheesecake with Philadelphia cheese	160/50	195
Napoleon cake with strawberry sauce and custard	180	165
NEW Big apple tart with vanilla ice cream	450/50	280
Chocolate flan with ice cream	80/50	165
NEW Chocolate sphere with ganache	70/60	260
Catalan dessert	120	195
Homemade cheese casserole with sour cream and strawberry sauce	180/30/50	155
Chia dessert with coconut milk and nuts	160	175
Dolce pizza with berries	370	450
NEW Handmade candy with praline and hazelnut	14	35

HOMEMADE SORBET AND ICE CREAM

Sorbet:

 * passion fruit	50	75
 * wild berry	50	75
 * mango	50	75
 * yuzu	50	75
* Philadelphia	50	75

Ice cream:

* with hazelnuts	50	75
* vanilla	50	75
* Vietnamese coffee	50	75
* chocolate	50	75

Homemade ice cream in a waffle cup	100/10	75
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HOMEMADE DRINKS

Dried fruit drink	250	35
Berry drink	250	35
Cranberry drink	250	35

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