

RAW BAR

SASHIMI 50 g

Salmon / salmon belly	870
Eel	890
Scallop	1150
Yellow Fin Tuna	600
Argentine shrimps	920

SUSHI / GUNKAN

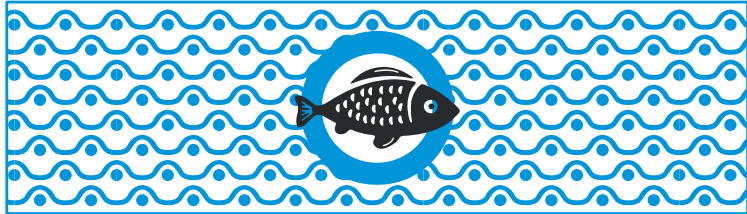
Salmon / salmon belly	350
Eel	370
Crab	550
Scallop	370
Yellow Fin Tuna	390

ROLLS 6 pcs

Volcano	320
With eel and Philadelphia cheese	1150
Crab with eel	1950
With crab and burnt salmon	1980
Philadelphia	1350
California	1450
With salmon and avocado	950
With scallop and mango	1650
With tuna and spicy sauce	1050
With tuns and eel	970

HAND ROLLS 3 pcs

With salmon / spicy sauce	820
Scallop / truffle	790
With eel	820
With tuna / mango aioli	790
With Kamchatka crab	1590



ASSORTED SEAFOOD

in gorgonzola sauce <i>(shrimp, scallops, squid, octopus, mussels, vongole)</i>	8000
in tomato sauce <i>(shrimp, scallops, squid, octopus, mussels, vongole)</i>	7650
with garlic and parsley <i>(squid, shrimp, scallops)</i>	4100
on the grill <i>(Argentine shrimp, scallop, squid, octopus, trout steak, Kamchatka crab, sea bass fillet, young potatoes)</i>	12600

ON HOT PANS

Squid with garlic and parsley	1050
Shrimps with garlic and parsley	1450
Scallop with garlic and parsley	1950
Rapan with garlic and parsley	1350
Vongole and mussels in white wine with tomatoes	1790
A pan of mussels with a crispy baguette	1790
• in tomato sauce with basil	
• in gorgonzola sauce	
• in cream truffle souse	

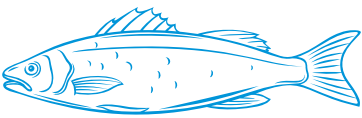
DESSERTS

Pavlov's dessert	870
Pistachio roll with raspberries and mascarpone cream	870
Poppy cake with vanilla cream	550
Napoleon	650
Honey cake	650
Creme brulee with passion fruit	680

ICE CREAM / SORBETS
OWN COOKING

Vanilla / chocolate / pistachio / strawberry	390
Sorbet mango / lime / coconut / raspberry	390

FISH FROM ICE DISPLAY per 100 g



Sibas per 100 g 690
400–600 g (Turkey)

We recommend:

Raw: sevice / crudo / tataki

Hot: in envelope / on a mangale / steam /
baked

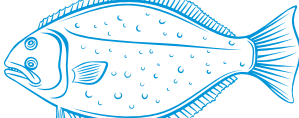


Dorado per 100 g 690
400–600 g (Turkey)

We recommend:

Raw: sevice / crudo / tataki

Hot: in envelope / on a mangale / steam /
baked



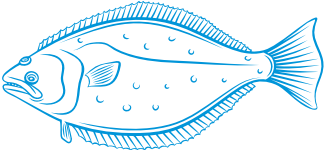
Murmansk flounder per 100 g 650
1.5–3.0 kg (Russia)

We recommend:

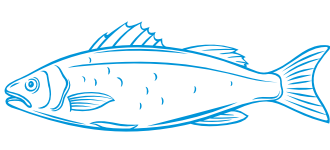
Hot: in a frying pan with herbs /
in Mediterranean sauce with young potatoes

WILD FISH

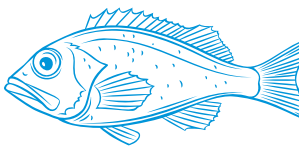
Raw: sevice / crudo / tataki / sashimi Hot: in Mediterranean sauce with young potatoes /
on a mangale with tomato salsa from fresh tomatoes / in salt with aromatic herbs



Turbot* per 100 g 1650
1.0–2.0 kg (Morocco)



Wild Sibas* per 100 g 1350
1.0–2.0 kg (Morocco)



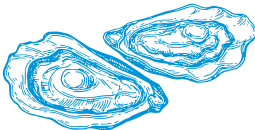
Red snapper* per 100 g 1250
1.0–2.0 kg (Sri Lanka)

* Availability and assortment of fish depends on our catch, check with the waiter

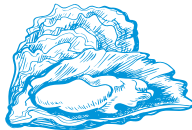
AQUARIUM SHELLFISH / OYSTERS / CRABS



Crimean* 470
1 pcs. (Russia)
Large enough. Black Sea soaking
gives the shellfish sweetness.
The main advantage of these
oysters is the balance of salt. It
has a rich delicate natural taste.



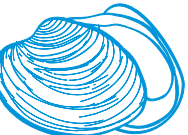
Princess Jolie* 530
1 pcs. (South Africa)
Pleasant creamy texture, its
flesh is tender, sweetish, with
subtle mineral aromas, an
Atlantic version of salted
caramel.



Dibba Bay* 550
1 pcs. (UAE)
The mineral salinity of the
shellfish pulp is combined with
pronounced milky accords and
a sweet aftertaste.



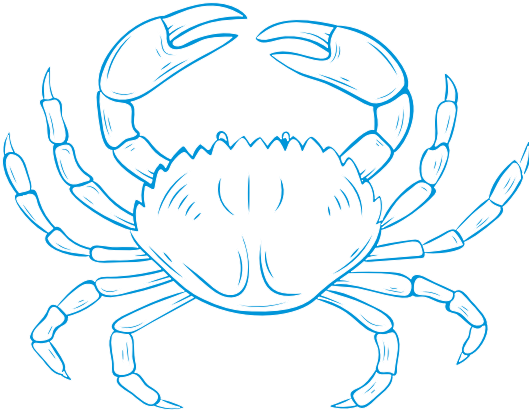
Murotsu* 660
1 pcs. (Japan)
A small, refined oyster with a
dense texture and excellent
filling, concealing a delicate
sweetish taste and fruity
aftertaste.



Spisula* 990
1 pcs. (Sakhalin)
Spisula meat is firm, saturated
with an amazingly pleasant
aroma of the sea.



Anadara* 1260
1 pcs. (Sakhalin)
The shellfish meat is sweetish,
with a taste of the sea and iron,
but the blood is a strong salty
concentrate with a bright
ferrous taste, is an aphrodisiac
and served with sake.

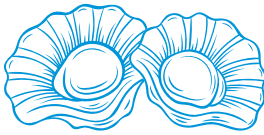


Live Kamchatka (King) crab* per 100 g 1950

Kamchatka (King) claw crab* per 100 r 1680

Let's cook: steamed with ghee and homemade mayonnaise,
in black pepper / gorgonzola / bisque sauces, baked
in wasabi sauce / in kimchi sauce

FOR ANY DOZEN OF OYSTERS –
A BOTTLE OF RIESLING ESTELLAR AS A GIFT!
MONDAY TO FRIDAY

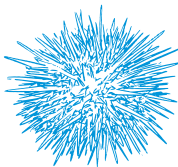


Far Eastern*
scallop per 100 g 580
200–500 g (Sakhalin)

We recommend:

Raw: ceviche / sashimi / tartar

Hot: grilled / baked with spinach
and hollandaise sauce /
in maitre d'hotel sauce



Sea urchin* 490
1 pcs. (Murmansk)
Served with soy sauce
and quail egg

SHRIMPS

Wild Argentine shrimps from the oven	1200
Assorted shrimps <i>on ice, 500 g *</i>	3250
Magadan shrimps <i>on ice, 500 g *</i>	3250

KLEVO BURGERS *on baked potatoes*

With Black Sea sprat / roastbeef	790
herring / with smoked mackerel	
With pike caviar	990

SPREADS *served with hot pita from a wood stove*

Fish set

herring forshmak with pike caviar /	
cod liver with quail egg /	
smoked cod with red caviar	

Meat set

chicken pate /	
spicy lamb bolognese /	
stewed veal cheeks in demi-glace sauce	

Vegetable set

hummus /	
ajapsandal /	
mushroom caviar with truffle	

BRUSCHETTA

with light salted salmon	1420
with roastbeef	1160
with smoked cod	1160
with crab	2570

FRIED

Assorted squid, shrimp and cod	1200
Wasabi shrimp	1050
Fried red mullet in a frying pan	1550

If you are allergic to food inform your waiter about it.
All prices are in rubles including VAT.
Discount cannot be combined with other promotions or discount cards.
* these items from the menu are able for a discount of no more than 10%

COLD STARTERS

Herring forshmak	750	Salmon tartare with guacamole and red caviar	1520
Cod liver with Borodinsky bread	790	Tuna tartare with guacamole and halibut caviar	1260
Herring with Yalta onion and baked potato	750	Pike caviar with homemade sour cream	
Scallop tartare with salmon and thai mango	1050	and Borodinsky bread	950

SALADS

Homemade garden salad	890	Greek salad	1350
Warm aubergine salad with tomato and quinoa	920	Burrata with tomato and basil	1450
Nicoise salad with tuna sashimi	1450	Warm Moroccan octopus salad	
Crab, tomato and avocado salad	2950	with baby potato	2850
Grilled squid salad with peanut sauce	1100	Seafood salad	2200

SEASON SPECIAL

APPETIZERS and SALADS

Grilled Baked Eggplant with Tomatoes	
and Greek Cheese Mousse	970
Stracciatella with Uzbek Tomatoes and Cherries	1050
Arugula with Avocado, Strawberries,	
and Shrimp	1350
Baked Ramiro Peppers with Tonnato Sauce	
and Young Cheese	820
Multicolored Tomato Salad	
with Farmhouse Mozzarella	1150
Green Salad with Young Zucchini,	
Asparagus, and Cherries	970

RAW

Scallop Carpaccio with Melon	
and Yuzu Dressing	1450
Sea bass crudo with Uzbek tomatoes	
and cherries	1590
Carpaccio of scallop, salmon, tuna	
and Argentine shrimp	1200

SOUPS

Tomato soup with seafood and fennel	1490
Gazpacho with cherries / with crab	1050 / 2100
Okroshka with kefir / with kvass	650 / 800
Svekolnik	590

HOT DISHES and APPETIZERS

Grilled sea bass fillet with avocado,	
tomato salsa and Sorrel	2150
Steamed sea bream fillet with Thai mango salad	
and yuzu ponzu sauce	2150
Ravioli with ricotta, grilled squid	
and concasse tomatoes	950
Grilled young zucchini with homemade sour cream	
and pike caviar	1050
Zucchini flowers with ricotta, sun-dried tomatoes,	
Parmesan mousse and truffle	950

DESSERTS

Peach crème brulee	650
Sorrel panna cotta with wild berries	950
Strawberry tiramisu	750
Lemon sorbet with posset cream	750
Strawberry gazpacho with vanilla panna cotta	750

SOUPS

Homemade fish soup	1050
Fish solyanka	1150
Tom Yam	1150
Chicken soup with meatballs	680
Green sorrel soup with egg	750

PASTA / DUMPLINGS / GYOZA

Ravioli with crab in bisque sauce	1950
Ravioli with seafood in Mediterranean sauce	1700
Veal dumplings	860
Gyoza with shrimp	790
Linguini with vongole and tomatoes	1650
Linguini carbonara	950
Fusilli with shrimps	1470
Tagliolini with crab	2890
Casarecce pasta with seafood	2250

NOT FISH

Veal cutlets	820
Chicken cutlets	790
Veal cheeks with mashed potatoes	1750
Chicken thigh kebab	990

SIDE DISHES /
SHOWCASE VEGETABLES

Basmati rice	450
Asparagus	990
Grilled vegetables	550
Spinach with cream and parmesan /	
with pine nuts	650
Mashed potatoes	370
French fries 200 g	350