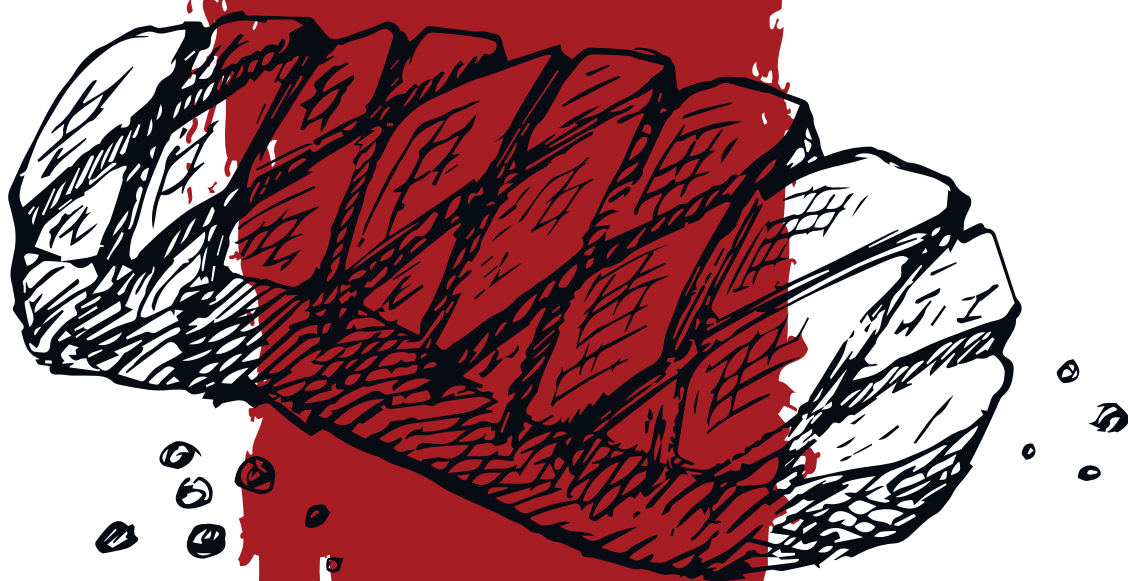


CASA DEL MЯCO

NO FISH RESTORAN



MENU



OUR CHEF'S FAVORITE DISHES

STARTERS

Salted mushrooms with sweet onions and warm baby potatoes	220g	590-
Marble beef carpaccio	160g	980-
Italian cold cuts salami Milano, salami Felino, coppa, bresaola The assortment may vary, please ask your waiter	for one choice 30g	590-

SALAD

Salad with veal tongue, mushrooms, fresh and pickled cucumbers and garlic sauce	240g	690-
Warm salad with chicken liver and porcini mushrooms	210g	780-
«Olivier» - traditional Russian salad with crab meat	300g	1590-

MAIN COURSE

Mushrooms baked in cream sauce with Cheddar cheese	160g	750-
Pappardelle with crab, bisque sauce and zucchini	300g	1590-
Vietnamese fried noodles with duck and shrimp	450g	1380-

Souvlaki — traditional Greek small skewers cooked over an open fire.
We serve souvlaki with green salad and tzatziki sauce
and recommend adding your favorite side dish

Beef tenderloin souvlaki	120/60/40g	1350-
Shrimp souvlaki	120/60/40g	980-
Turkey souvlaki	140/60/40g	780-

STARTERS

Greek tzatziki	110g	350-
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Cypriot hummus	110g	430-
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Melizana baked vegetables	110g	520-
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Chicken liver pate with onion marmalade	110g	430-
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Olives: pearl, calamanta, khalkidiki	60g	450-
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Italian antipasti: artichokes, olives, sundried tomatoes	30/30/30g	680-
.....		
BBQ turkey carpaccio with romaine lettuce, capers and parmesan cheese	180g	730-
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Smoked venison tartar with lingonberries and cherry sauce	150g	890-
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Marble beef tartar	200g	980-
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Asian style salmon tartar served on rice chips	120g	980-
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Tuna tartar with mango, avocado and lime mayonnaise	120/50g	1050-
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Cold cuts plate: homemade pastrami, bresaola, salami, smoked duck breast	150/80g	1590-
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Italian cold cuts plate: olives, sundried tomatoes, rucola, marble beef pastrami, bresaola, salami, olive oil	90/90g	1450-
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Cheese plate with honey and walnuts	160g	980-
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Adyghe white chees grilled with vegetables	200g	850-

SALAD

Our chef's style greek salad	300g	760-
Caesar salad with chicken supreme	230g	750-
Country style salad with smoked turkey	300g	720-
Smoked roast beef salad with rucola, dried tomatoes and paprika confit	160g	930-
Pastrami salad with dried melon and cream cheese mousse with spinach	180g	780-
«Olivier» — traditional Russian salad with marble beef	300g	780-
Crispy eggplant salad with quinoa, cherry tomatoes and spinach cream cheese	210g	750-
Salad with octopus, baked potato and sundried tomatoes	180g	1490-

SOUP

Chicken bouillon with meatballs	300g	390-
Chicken bouillon with noodles and mushrooms	300g	450-
«Solyanka» — traditional Russian soup with home-smoked meats	400g	750-
Traditional Russian borsch with with sour-cream, rye toasts and lard	350g	690-
«Shchi» — traditional Russian cabbage soup with porcini mushrooms and smoked pork belly	350g	690-
Pumpkin soup with truffle oil and pine seeds	300g	670-
Mushroom cream soup	350g	650-
TomYum with prawns and squid or with chicken for your choice	400/150g	830-

*Our signature recipe for Thai soup with coconut milk.
Served with a portion of «Jasmine rice».*

MAIN COURSE

Venison cutlets with potato croquettes and lingonberry sauce	150/200g	1590-
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Marble beef chopped steak with poached egg and green salad	170/250g	1690-
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Beef tagliata with cherry tomatoes and rucola	250g	1250-
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Stewed beef cheek with Porto sauce and potato cream	150/100g	1230-
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Grilled beef tongue with pomegranate sauce	160g	1270-
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Lamb and beef kebab	150/80g	1150-
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Chicken shashlik	150/80g	980-
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Grilled marinated chicken with tomato sauce	250/50g	1050-
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Grilled turkey fillet with pomegranate sauce	180/30g	980-
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Chicken cutlets Petersburg style with mashed potatoes and mushroom sauce	180/200g	1120-
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Duck leg confit with mashed potatoes and cherry sauce	150/200g	1380-
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Tagliatelle with creamy rabbit, cherry tomatoes and sage	390g	980-
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Tagliatelle with duck ragout and red wine sauce	250g	980-
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Roasted duck breast in orange glaze with quinoa, celery cream and black currant sauce	130/150g	1380-
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Our chef's recipe slow cooked lamb leg <i>For 3-4 person, serving time 45 min.</i>	1500g	7450-

STEAKS

Tartar steak with cherry tomatoes and rucola can be cooked very rare only	150/120g	1830-
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Fillet mignon, grass fattening	250g	2720-
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"Mexico" with mexican style vegetables and chimichurri, grass fattening	300g	1750-
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Rib eye, grass fattening	300g	2890-
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Striploin, grass fattening	300g	2690-
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CASA del MЯCO steak, fillet mignon, grain fattening, marbling grade: prime	250g	5650-
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Prime Rib eye, grain fattening, marbling grade: prime	350g	5520-
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Prime New York, grain fattening, marbling grade: prime	350g	4150-
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Flank, grain fattening, marbling grade: choice	200g	1850-
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Machete, grain fattening, marbling grade: choice	160/50g	1550-

BURGERS AND STREET FOOD

Chicken wings BBQ sause	8 pieces / 200g	870-
	16 pieces / 400g	1420-
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Chef's burger with marble beef and french fries	350/100g	1350-
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Texas style marble beef burger with bacon, cheddar cheese and onion marmalade	350g	1150-
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Grilled pork ribs	300g	980-
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Quesadilla with chicken breast and vegetables	250g	970-
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Greek gyros with tzatziki sauce, vegetables and french fries	400g	1120-
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Batata fries with truffle oil and parmesan	300g	870-

SMOKER

Traditional Texas SLOW&LOW smoking, unique meat recipes,
authentic American cuisine.

We serve smoker meat with cole slaw, jalapenos,
pickled cucumbers and onions, and homemade sauces.

Brisket BBQ The most famous dish of Texas barbecue	170/180g	2350-
Large plate of pork BBQ pork ribs, BBQ pulled pork, pork belly in Jack Daniel's sauce, corn	400/450g	2530-
BBQ pork belly with Jack Daniel's sauce	300/180g	1530-
Texas BBQ pulled pork with Jack Daniel's and BBQ sauces	240/180g	1150-
NEW Shoulder turkey BBQ	350/180g	890-
BBQ smoke set Brisket BBQ, BBQ turkey, pork belly with Jack Daniel's sauce	480/400g	3250-
Lamb ribs for a friendly company Served with baked vegetables and garlic sauce <i>Recommended for 3-4 persons</i>	750/300g	3750-
Burger with brisket and Jack Daniel's saucey	320g	1120-
Burger with BBQ pulled pork, BBQ sauce, onion marmalade, and pickled cucumbers	320g	820-

FISH AND SEAFOOD

Grilled salmon steak with lemon sauce	190/40g	3250-
Halibut fillet with paprica confit and celery mousse	100/180g	1490-
Crispy prawns with green salad and spicy soy sauce	100/100g	1120-
Grilled octopus with cherry tomatoes and rucola	100/60g	2270-

SIDE DISHES AND SAUCES

French fries	150g	430-
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Potatoes baked with tomatoes and red onions	250g	490-
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Mashed potatoes with truffle oil	250g	430-
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Grilled vegetables: zucchini, aubergines, paprika, tomatoes	200g	590-
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Creamy spinach with pine nuts	120g	590-
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Fresh vegetables: tomatoes, cucumbers, paprika, garden radish	150g	520-
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Sauces: tomato, pesto, chimichurri, BBQ	50g	190-
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Fresh bread	120g	360-
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Oven baked pita with olive oil and oregano	100g	240-

DESSERTS

Almond cake with custard and mango sauce	150g	750-
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Chocolate fondante with vanilla ice cream	150g	790-
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Homemade apple pie with ice cream	200/100g	620-
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Creme brulee with raspberry mousse	180g	650-
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Tiramisu with Limoncello and mango	150g	650-
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Tres Leches cake	150g	590-
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Layer cake with custard	150g	580-
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Black currant souffle with savoiardis bisquit and vanilla mousse	130g	650-
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Cheese cake San-Sebastian with chocolate sauce	180g	680-
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Ice cream, sorbet	100g	380-