



Black Sea Menu

Mussels with dorblu/ provence sauce ^{500g}

690P

Fried black sea mullus with house sauce ^{240g}

450P

Black sea flounder fried with wild rice

650P for 100g

Baked black sea garfish ^{320g}

710P

Burgers & Sandwiches

All our burgers go best with local Saperavi wine

Kimchi - burger 🍴

with a juicy beef chop, national Korean cabbage kimchi, lettuce leaf ^{470g}

370P

Club sandwich with chicken

Ciabatta with herbs, fried chicken breast, bacon, egg, tomato, lettuce, french fries, sauce ^{490g}

450P

Festival burger «Oh yes!» ^{450g}

430P

Molly Aunty

A delicate burger: roll, feta cheese, red onion, tomato, lettuce, olives, meat rissole, Italian seasoning, French frie ^{640g}

520P

Steaks and Meat

МИРАТОР

Black Angus beef from Miratorg is a marble meat of young bulls of a special meat breed Aberdeen-Angus, past 200 days of grain-fed.

Prime T-bone Steak

Wine pairing: Bordeaux blend

750P for 100g

Prime Ribay Steak

Wine pairing: Bordeaux blend

790P for 100g

Machete – steak ^{310g(200/110)}

Wine pairing: Cabernet Sauvignon

770P

Fillet mignon ^{577g(180/390)}

Wine pairing: Cabernet Sauvignon

960P

Pork ribs in honey glaze

Wine pairing: Metlot

240P for 100g



Starters & Appetizers

Brookwin wine plate

Parmesan cheese, dorblu, chorizo, mozzarella, dried tomatoes, dry-cured ham ^{215g}

550P

Cheese plate

Parmesan cheese, mozzarella, dorblu, grapes, honey ^{230g}

510P

Mezé

Mediterranean appetizers: artichokes, olives, hummus, pastries ^{500g}

550P

Chopped beef tartar with rye roll ^{170g}

450P

Salmon Tartar ^{140g}

440P

Prosciutto ^{50g}

290P

Borodino toasts with garlic ^{190g}

220P

Warm pate

With smoked chicken and turkey with Borodino toasts ^{315g}

510P

Prawns with creamy bisque sauce

8 x Prawns, creamy sauce ^{200g}

890P

Spicy eggplants in oyster batter ^{380g}

390P

Baked Camembert with berry sauce ^{220g}

630P

Salads

Warm salad with salmon

Mixed salad, fried salmon slices, tomatoes slice, potato slices, cream sauce with spicy herbs ^{340g}

490P

Warm salad with gingered veal

Mixed salad, veal, tomatoes, bell pepper, honey-ginger dressing ^{350g}

470P

Rapana salad with passion fruit and mango sauce ^{330g}

560P

Spicy seafood salad ^{470g}

620P

Salad with eel and mustard seasoning

Mixed salad, smoked eel, gherkin, cherry tomatoes, parmesan cheese, olives, mustard seasoning ^{240g}

395P

Baked Beetroot Salad

Feta and arugula with hazelnut oil ^{220g}

380P

Salad with mozzarella and pear ^{320g}

530P

Greek salad

Tomatoes, gherkin, bell pepper, feta cheese, olives, olive oil ^{230g}

350P



Pasta & Noodles

Galagan Pasta ^{270g}

Local specialty Galagan [Bottarga] - dried mullet roe, perfectly complementing pasta with spicy tomato sauce

550P

Fettuccine with salmon ^{280g}

450P

Fettuccine with prawns and spinach ^{320g}

530P

Spaghetti Diablo with Kuban beef ^{290g}

490P

Risotto with seafood ^{400g}

520P

Beef à la Thai ^{250g}

Udon noodles, vegetables, beef, milk cream, curry, pothebs

550P

Main dishes

Turkey medallions with asparagus puree ^{360g}

540P

Pike perch with quinoa risotto ^{330g}

470P

Country-style crispy schnitzel with potatoes

Pork fillet, potatoes ^{470g}

570P

Baked Salmon with Pesto and fried citrus ^{370g}

750P

Duck confit ^{370g}

740P

Stewed beef cheeks ^{390g}

With jam from apples and celery

620P

Soups

Spicy soup "Pho" with beef ^{390g}

370P

Creamy mushroom soup with bacon chips ^{250g}

330P

Noodle soup with chicken ^{250g}

240P

Black Sea Soup ^{240g}

360P

Garnish

Potato segments / french fries ^{150g}

200P

Steamed / grilled asparagus ^{100g}

280P

Grilled / steamed vegetables / steamed broccoli ^{150g}

250P



Children's menu (until 8:00 pm)

Chicken noodle soup ^{168g}

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200P  
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Pasta with cheese ^{190g}

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250P  
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French fries with ketchup ^{150g}

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200P  
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Chicken nuggets ^{150g}

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250P  
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Bakery

French wheat roll / Rye roll with coriander ^{30g}

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50P  
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Ciabatta with pesto sauce ^{250g}

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250P  
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Desserts

The availability of desserts, check with the waiter

Dessert from Brookwin

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300P  
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Dessert from Natalia Volkonskaya

@volkonskaya.n

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350P  
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Beer

“Hacker-Pschorr” German pilsener,

330/500 ml

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220/270P  
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“Newcastle Brown Ale” English Ale,

250/500 ml

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240/340P  
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“Belhaven Stout” Scottish Stout,

250/500 ml

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230/320P  
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Nonalcoholic beer

«Bacalar», 0.33l

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200P  
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Tea

All below teas are served in 400ml teapots

Black Assam	200P
Green Tie Guan Yin	200P
Green tea with jasmine	200P
Moroccan mint	200P
Royal Earl Grey	200P

Handmade tea

All below teas are served in 400ml teapots

Ginger tea	300P
Moroccan mix	300P
Sea buckthorn vitamin tea	300P
Russian traditions	300P
Rosehip with thyme	300P
Currant and lingonberry leaf	300P

Coffee

Espresso	100P
Americano	100P
Cappuccino	150P
Latte	200P

Hot winter drinks

Grog

350P

Mulled wine

350P

Soft drinks

Pepsi Cola, 250ml	150P
7UP, 250ml	150P
Mirinda, 250ml	150P
Aqua Minerale, sparkling, 260ml	150P
Aqua Minerale, still, 260ml	150P
4 water Abrau, sparkling, 370ml	200P
<i>Grape</i>	
4 water Abrau, still, 370ml	200P
Evervess, 250ml	150P
Badoit, 330ml	200P
Evian, natural, 330ml	200P
Cranberry drink, 250ml	150P
Juice "Rich", 200ml	120P
<i>Pineapple, Orange, Cherry, Grapefruit, Apple, Tomato</i>	