



Black Sea Menu

Marinated Anchovies Brut

300P

**Fried black sea mullus
with house sauce ^{200/20r}**

450P

Baked black sea garfish ^{230g}

550P

**Black sea flounder fried
with fresh vegetables**

650P for 100 gramm

Burgers & Sandwiches

All our burgers go best with local Saperavi wine

Kuban black burger «Oh yes!»

390P

Molly Aunty

*A delicate burger: roll, feta cheese, red onion, tomato,
lettuce, olives, meat rissole, Italian seasoning, French
frie ^{250/100/20g}*

450P

Stifler's mom

*A substantial burger for the connoisseurs:
TWO meat rissoles, roll, mozzarella cheese,
red onion, chili, lettuce, French fries ^{300/100/20g}*

580P

Club sandwich with chicken

*Fried chicken breast, tomato, gherkin,
lettuce leaf, French fries ^{200/100/20g}*

350P

Steaks and Meat

Prime T-bone Steak

Wine pairing: Bordeaux blend

590P for 100g

Prime Ribay Steak

Wine pairing: Bordeaux blend

590P for 100g

Machete – steak ^{200/50z}

Wine pairing: Cabernet Sauvignon

680P

Pork ribs in honey glaze

Wine pairing: Metlot

240P for 100g

Delicate steak from pork neck ^{350/100/30r}

Wine pairing: Merlot / Saperavi

690P



Starters & Appetizers

Brookwin wine plate

Parmesan cheese, dorblu, chorizo, mozzarella, dried tomatoes, dry-cured ham ^{120z}

450P

Cheese plate

Parmesan cheese, mozzarella, dorblu, grapes, honey ^{130/30z}

380P

Chopped beef tartar with rye roll ^{120/30r}

380P

Salmon tartar ^{120r}

380P

Prosciutto ^{50r}

290P

Barbecued chicken wings – BBQ XXL ^{370/30r}

490P

Borodino toasts with garlic ^{100/30r}

220P

Warm duck pâté with Borodino toasts

450P

Prawns with creamy bisque sauce

8 x Prawns, creamy sauce ^{150/50z}

670P

Salads

Warm salad with salmon

Mixed salad, fried salmon slices, tomatoes, potato slices, cream sauce with spicy herbs ^{250z}

390P

Warm salad with gingered veal^{250r}

Mixed salad, veal, tomatoes, bell pepper, honey-ginger dressing

430P

Roastbeef salad^{230r}

Mixed salad, roastbeef, omelette, tomato, bell pepper, mustard dressing

430P

Insalata Milanese

Mixed salad, tomatoes, prosciutto, mozzarella cheese, parmesan cheese, olives, olive oil, maize ^{250z}

400P

Salad with eel and mustard seasoning

Mixed salad, smoked eel, gherkin, cherry tomatoes, parmesan cheese, olives, mustard seasoning ^{215z}

395P

Fitness-salad with bulgur

mixed salad, tomato, cucumber, bulgur, bell pepper, lime juice, mint, olive oil, olives ^{230z}

395P

Greek salad

Mixed salad, tomatoes, gherkin, bell pepper, feta cheese, olives, olive oil ^{230z}

300P

Caesar with chicken / shrimps

Mixed salad, Caesar sauce, fried chicken / shrimps, parmesan cheese ^{250z}

350P / 550P



Pasta & Noodles

Pasta with salmon and anchovy

Spaghetti, salmon, anchovy, cheese ^{250z}

430P

Hot pasta with tomatoes and anchovy

Papardelle noodles, tomatoes, anchovy, cheese ^{250z}

400P

Creamy pasta with Asian tiger shrimps and spinach ^{270r}

470P

Risotto with seafood ^{250g}

460P

Fettuccine with chicken bites and broccoli ^{250g}

(served up with cream or tomato sauce)

390P

Creamy pasta with chicken and cheese

Spaghetti, milk cream, chicken, parmesan cheese ^{250z}

400P

Spicy aglio olio pasta

Spaghetti, garlic, chipotle pepper, olive oil, parmesan cheese ^{250z}

350P

Beef à la Thai

Udon noodles, vegetables, beef, milk cream, curry, potherbs ^{250z}

550P

Main dishes

'Gherkin'-chicken with potato gratin ^{300/100/30r}

600P

Pork medallions with potato gratin ^{200/100/30r}

700P

Country-style crispy schnitzel with potatoes

Pork fillet, potatoes ^{250/20z}

530P

Baked salmon in Italian sauce

Salmon, cream, Italian herbs, mixed salad ^{200z}

520P

Duck confit ^{250r}

490P

Soups

Spicy soup "Pho" with beef ^{350g}

350P

Creamy mushroom soup with bacon chips ^{250r}

280P

Noodle soup with chicken ^{250r}

240P

Creamy zucchini soup with shrimps ^{250r}

300P



Children's menu (until 8:00 pm)

Chicken noodle soup^{200r}

200P

Pasta with cheese^{150r}

250P

French fries with ketchup^{100/20r}

200P

Chicken nuggets, 5 pcs^{120r}

200P

Garnish

Potato gratin^{150r}

200P

Potato segments / french fries

150P

Steamed / grilled asparagus^{150r}

250P

**Grilled / steamed vegetables / steamed
broccoli**^{150r}

200P

Bakery

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

50P

Ciabatta with olive oil

250P

Desserts

The availability of desserts, check with the waiter

Creamy panna cotta

250P

Cremette-cake from Chef^{130g}

270P

Light poppy cake à la dragon-fruit^{130g}

250P

Italian chocolate cake^{130g}

250P

Creme brulee^{130g}

300P

Red Velvet^{100/30r}

250P

Craft beer

«English light ale», 250 / 500 ml

150/200P

«German unfiltered», 250 / 500 ml

150/200P

«Irish dark ale», 500 ml

280P

Nonalcoholic beer

«Bitburger», 0.33л

200P

«Bacalar», 0.33л

200P



Tea

All below teas are served in 400 ml teapots

Black Assam	200P
Assam with thyme	200P
Sencha green tea	200P
Green tea with jasmine	200P
Milk Oolong tea	200P
Wild berry tea	200P
Royal Earl Grey	200P
Chamomile & Cloves	200P
Fresh herbs	200P
Ginger tea	300P
<i>Sencha, lemon, honey, ginger</i>	
Morocco tea	300P
<i>Assam, orange, cinnamon, honey, anise-tree</i>	
Peppermint & cloves	300P
<i>Peppermint, chamomile, verbena, anise-tree, cloves, wild rose hip tea</i>	

Hot winter drinks

Grog

350P

Mulled wine

350P

Coffee

Espresso	100P
Americano	100P
Cappuccino	150P
Latte	200P
<i>Additional syrup+30P</i>	

Soft drinks

Pepsi Cola, 250 ml	150P
7UP, 250 ml	150P
Mirinda, 250 ml	150P
Aqua Minerale, sparkling, 260 ml	150P
Evervess, 250 ml	150P
Badoit, 330 ml	200P
Aqua Minerale, still, 260 ml	150P
Evian, natural, 330 ml	200P
Cranberry drink, 250 ml	150P
Juice "Ya", 250 ml	100P
<i>Pineapple, apple, cherry, orange, tomato juices</i>	