

## FRESHLY-CAUGHT SEAFOOD

<b>HIT</b> OYSTERS		
Osaka		390
New Zealand		390
Saint-Vaast		490

<b>MEDITERRANEAN SAUTÉ</b>		
	450 gr	1000 gr
mussels	540	1080
mussels and clam	740	1480

<b>SAUTÉ WITH GORGONZOLA</b>		
mussels	570	1140
mussels and clam	790	1580

<b>SEAFOOD PLATTER</b> for 2-4 persons	2630
Osaka oysters 2 pcs, New Zealand oysters 2 pcs, prawns 6 pcs, mussels 12 pcs, clams 4 pcs	

<b>BIG SEAFOOD PLATTER</b>	5900
Osaka oysters 2 pcs, New Zealand oysters 2 pc, Assorted sashim:tuna, prawn, mussels, clams and halanxes of a king crab	

## CRUDO

<b>SALMON WITH AVOCADO</b>	540
mango and yuzu sauce	

<b>TUNA WITH PESTO MADE FROM PISTACHIO</b>	430
with mozzarella and rucola	

<b>PRAWNS WITH STRACCIATELLA</b>	390
celery, apple and tomato concassé	

<b>DORADA</b>	370
with onion and tomato concassé	

## JAPANESE ROLLS

<b>PHILADELPHIA ROLL WITH SALMON</b>	540
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<b>CALIFORNIA ROLL WITH PRAWN</b>	480
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<b>HIT</b> OUR SIGNATURE KOZA DEREZA SASHIMI ROLL	640
salmon, tuna, prawn and cucumber	

<b>BAKED TOKYO</b>	690
salmon, cream cheese, cucumber	

<b>EEL ROLL WITH CREAM CHEESE</b>	680
tobiko caviar, cucumber, avocado	

<b>SALMON AND SPICY PRAWN ROLL</b>	630
avocado, spicy sauce	

<b>SPICY TUNA AND MANGO ROLL</b>	590
avocado, cream cheese	

## SASHIMI AND SUSHI NIGIRI AND MAKI

		sashimi	nigiri	maki
salmon		440	130	290
tuna	Assorted sashimi	420	130	270
eel	Assorted nigiri	490	150	380
prawn	980	390	130	290
cucumber	490			140

## STARTERS

<b>BEEF CARPACCIO</b>	1/2	440
cooked according to the original recipe		
<b>VITELLO TONNATO</b>	260	460
<b>BEEF TARTAR</b> with Parmigiano		430
<b>SICILIAN OLIVES</b>		190
<b>PÂTÉ FROM CHICKEN LIVER</b>		290
<b>GUACAMOLE WITH TORTILLA</b>		280
<b>HERRING WITH PICKLED ONION</b>		240
<b>MUSHROOMS WHITE IN SOUR CREAM</b>	40gr	290
<b>JERKY CHIPS BEEF</b>	100 gr	190 380

### HOT STARTERS

<b>KHASANSKY OYSTERS</b> 6 pcs		890
<b>PRAWNS IN KATAIFI PASTRY</b>	5 pcs	370 690
with nut sauce		

### DISHES TO SHARE

<b>VODKA SNACK PLATE</b>	340
salted cucumbers, sauerkraut, lard, marinated tomatoes	
<b>MEAT DELICACIES PLATE</b>	690
salami, mortadella, chorizo, parma ham	

### CHEESE

served with grapes and nuts		
GORGONZOLA	50 gr	290
BRIE		290
PARMIGIANO REGGIANO		340
PECORINO		340
TÊTE DE MOINE		440

### BRUSCHETTA

Bruschetta with veal, mushroom and onion cream		210
Bruschetta with guacamole, prawn and lime		240
Bruschetta with ricotta, pesto and tomato		190
Bruschetta with Madeira and pine nuts		180

## SALADS

<b>BURRATA</b> with tomatoes and pesto sauce	1/2	690
<b>WARM SQUID SALAD</b>	320	480
with baby potato and zucchini		
<b>BEEF TONGUE OLIVIER SALAD</b>	270	420
<b>THAI SALAD WITH EEL</b> and glass noodles		490
<b>SALADE NIÇOISE RARE</b>	390	690
<b>LADOGA WHITE FISH</b>		390
cucumber and mustard dressing		
<b>OCTOPUS</b> with potato, cherry tomatoes and pesto		670
<b>CHICKEN LIVER</b> with beetroot and ricotta		390
<b>VEAL</b> with vegetables and salsa verde	360	460
<b>FRESH VEGETABLE SALAD</b>	290	380
with olive oil dressing or sour cream		
<b>LETUCCE LEAVES WITH PARMA,</b>	370	640
ricotta and melon		

## SOUPS

<b>COLD BORSCH</b>	320
<b>OKROSHKA WITH AYRAN OR KVASS</b>	340
<b>ITALIAN-STYLE TOMATO</b> with seafood	590
<b>TOM YUM</b> with prawns	490
<b>PUMPKIN CAPPUCINO</b> with Parmigiano	290
<b>MINISTRONE</b> with seasonal vegetables	270
<b>VIETNAMESE PHO SOUP</b>	390

## GRILL

MIRATORG GRAIN-FED FOR 200 DAYS  
WET-AGED FOR 21 DAYS

### EXCLUSIVE

<b>TOMAHAWK STEAK (1-1,8 KG)</b>	7000
Recommended for 4-6 persons. 1 kg	
Served with a bottle of Chianti Ceppaiano, Toscana, Italy.	

<b>HIT</b> RIB-EYE STEAK	thick edge steak	2 290
<b>HIT</b> NEW-YORK STRIPLOIN STEAK	from a thin edge	1 570
<b>HIT</b> FLANK STEAK	Gilt Steak	730
<b>MACHETE STEAK</b>	from a thin diaphragm	970
<b>PORK NECK STEAK</b>		470
<b>TUNA STEAK</b>		690
<b>SALMON STEAK</b>		730
<b>SQUID</b>		390
<b>DORADA</b>		530

to add any sauces:  
New York/Barbecue/White wine/Lingonberry/  
Classic Tartar/Blue cheese/ Chimichurri

Homemade demiglas	150
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## MEAT

<b>BEEF STROGANOFF</b>	490
with mushrooms and potato purée	
<b>STEAK PATTY</b>	540
with egg, baked potato and onion	
<b>BRAISED BEEF CHEEKS</b>	570
with cream of celery root and Parmigiano cheese	
<b>HIT</b> CHATEAUBRIAND STEAK	790
with baby potatoes, mushrooms and demi-glace sauce	
<b>LAMB LEG IN PASTRY</b>	590
with greens, sour cream and demi-glace sauce	
<b>DUCK LEG CONFIT</b> with stewed sauerkraut	590
<b>CHICKEN FILLET</b> with quinoa and tomatoes	370

## FISH

<b>COD STEAK</b> with roasted vegetables and basil sauce	490
<b>PIKE PANCAKES</b> with prawn sauce and potato purée	370
<b>MEDITERRANIAN DORADA</b>	690
with white wine, mussels and olives	
<b>TROUT</b> with cauliflower and quinoa	540
<b>HALLIBUT FILLET</b> with bulgur, Hachis Parmentier made from leek and potatoes	590

## VEGETABLES

<b>CAULIFLOWER</b> with blue cheese sauce	240
<b>BABY POTATOES</b> with mushrooms and onion	180
<b>EGG PLANT ALLA PARMIGIANO</b>	390
<b>ZUCCHINI PANCAKES</b> with sour cream	370

## SIDE DISHES

<b>FRENCH FRIES</b>	130
<b>POTATO PURÉE</b>	130
<b>BASMATI RICE</b>	130
<b>GRILLED VEGETABLES</b>	220
<b>GRILLED PINEAPPLE</b>	220
<b>BULGUR WITH PIRMIGIANO</b>	120
<b>HIT</b> SPINACH	220

## PASTA

<b>SPAGHETTI AL POMODORO</b>	340
<b>SPAGHETTI CARBONARA</b>	460
<b>SPAGHETTI WITH CLAM AND ZUCCHINI</b>	590
<b>SICILIAN CASARECCE PASTA</b> with salty ricotta and tomatoes	390
<b>TAGLIATELLE WITH PRAWNS,</b> rucola and orange	570
<b>FREGOLA WITH SEAFOOD</b>	490
<b>TAGLIATELLE BOLONESE</b>	390
to add grated Parmigiano cheese to any pasta	
	90

## RISOTTO

<b>RISOTTO WITH CHANTERELLE MUSHROOMS</b>	490
<b>RISOTTO WITH BEETROOT</b> and Gorgonzola ice cream	390

## PIZZA

<b>MARGHERITA</b>	340
<b>ALLA DIAVOLA</b>	470
<b>PARMA HAM AND RUCOLA</b>	480
<b>FIVE CHEESES</b>	540
<b>CARBONARA</b>	490
<b>VEGETARIAN</b> with roast bell pepper and grilled vegetables	390
<b>MORTADELLA</b> with pistachio pesto	590
<b>SEAFOOD</b>	590
<b>PROSCIUTTO E FUNGHI</b>	540
<b>GORGONZOLA AND PEAR</b>	490

## BREAD

<b>FOCACCIA</b> with pesto	1/2	190
<b>FOCACCIA</b> with herbs and sea salt		180
<b>FOCACCIA</b> with Parmigiano		190
<b>BREAD BASKET</b>	180	290
baguette with olives, bread, rye bun, bread with cereals		

## DESSERTS

<b>PLATE OF FRUITS</b>	590	
<b>HIT</b> HOMEMADE ICE CREAM	hand-crafted right at your table with liquid nitrogen at -196°	470
<b>HOMEMADE ICE CREAM WITH SHERRY</b>	Pedro Ximenez 20 y.o.	640
<b>ASSORTED SORBET</b>	120	
<b>HONEY CAKE</b>	220	
<b>CARROT PIE WITH ORANGE CREAM</b>	230	
<b>CHEESECAKE</b> with raspberry and almond	280	
<b>CHOCOLATE FONDANT</b> with icecream and berry sauce	280	
<b>BROWNIE</b> with salty caramel	290	
<b>COCONUT PANNA COTTA</b> with lime	290	
<b>CRÈME BRÛLÉE</b> with passion fruit	270	
<b>PAVLOVA</b> meringue cake with fresh berries	370	

**HIT** Recommended by chef  Spicy

 vegetarian dish  Summer menu



## BUSINESS LUNCH

Weekdays 12:00 - 17:00

SALAD + SOUP		299
SALAD + MAIN COURSE		339
SOUP + MAIN COURSE		369
SALAD + SOUP + MAIN COURSE		399

Drinks aren't included in cost

### SALAD

**VEGETABLE SALAD**  
Sour cream or oil dressing

**SALAD WITH SQUID AND SQUASH**

**CHICKEN CAESAR "OLIVIER"**

### SOUP

**COLD BORSCH**  
(beetroot soup)

**OKROSHKA WITH AYRAN OR KVASS**

**TOM YUM WITH CHICKEN**

**SCANDINAVIAN UKHA**  
(fish soup with cream)

### MAIN COURSE

**HOME-STYLE CUTLET**  
with potato purée

**SPAGHETTI CARBONARA**

**TAGLIATELLE BOLONESE**

**BAKED JAPANESE ROLL**

**CHICKEN BREAST WITH RICE**

### DRINKS

**JUICE OR TEA** 50

**COFFEE, BEER, WINE** 100

From 12 to 17 o'clock cash back 50% on pizza, desserts and drinks

### WINE BY GLASS (0,125)

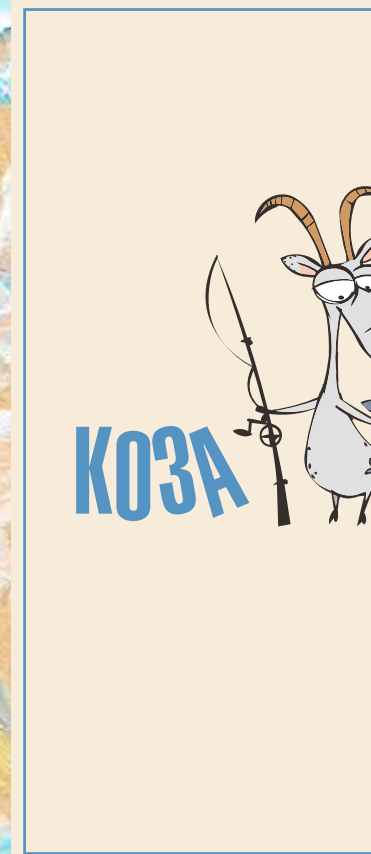
<b>SPARKLING WINE</b>	
<b>Prosecco Fonte Brut</b> Piedmont, Italy	280
<b>Asti Fonte Dolce</b> Piedmont, Italy	sweet 290
<b>WHITE WINE</b>	
<b>Cielo e Terra</b> Veneto, Italy	semi-dry 180
<b>Oynos Bianco Biologico</b> Italy	240
<b>Butterfly Ridge</b> Australia	semi-dry 290
<b>Romio Pinot Grigio, Caviro</b> Friuli, Italy	360
<b>Paddle Creek</b> Marlborough, New Zealand	360
<b>Doudet-Naudin, Chardonnay VDF</b> Burgundy, France	470
<b>ROSE WINE</b>	
<b>False Bay, Bunch</b> Senso, Western Cape, South Africa	320
<b>RED WINE</b>	
<b>Cielo e Terra</b> Veneto, Italy	semi-dry 190
<b>Ceppaiano Chianti</b> Toscana, Italy	370
<b>Butterfly Ridge</b> Australia	240
<b>Domaine des Closiers</b> Saumur Champigny, Loire Valley, France	450
<b>La Reserve d'Angludet Margaux</b> Margaux, France	1140
<b>Doña Dominga</b> Valle de Colchagua, Chile	280
<b>Kindzmarauli, Besini</b> Kakheti, Georgia	semi-sweet 360
<b>Valpolicella, Bertani</b> Veneto, Italy	540

### DRAUGHT BEER (0,44)

<b>Affligem Blonde</b> Belgian pale ale	340
<b>Paulaner hefe-weissbier</b> Unfiltered wheat beer	320
<b>Pauwel Kwak</b> amber ale	360
<b>Harp</b> Irish lager	370
<b>White &amp; wheat</b> Unfiltered wheat beer	220
<b>Czech Pilsner</b> Lager	190
<b>Blanche de Bruxelles</b> Unfiltered wheat beer	320
<b>Guinness</b> Stout	390
<b>Bourgogne des Flandres</b> Aged brown ale	360
<b>Palm</b> Belgian amber ale	340
<b>Mort Subite Kriek Lambic</b> cherry lambic	360
<b>Rouge de Bruxelles</b> cherry lambic	360

### WATER AND JUICE

<b>Acqua Panna</b>	0,5/0,75 270/340
<b>San Pelegrino</b>	270/340
<b>Russe Quelle still</b>	0,25/0,5/0,7 140/190/240
<b>Borjomi</b>	0,5 240
<b>Tonic Evervess</b>	0,25 120
<b>Pepsi-Cola</b>	120
<b>Pepsi-Cola Zero</b>	120
<b>7-up</b>	120
<b>Mirinda</b>	120
<b>San Pelegrino Chinotto</b>	0,2 220
<b>San Pelegrino Aranciata Rossa</b>	220
<b>ASSORTED YA BRAND JUICE</b> 0,2/1,0 orange/apple/cherry/tomato 140/340	
<b>ASSORTED ZUEGG BRAND JUICE</b> 0,2 orange/apple/cherry/tomato 170	
<b>FRESHLY-SQUEEZED JUICE</b> 0,2	
Orange	220
Grapefruit	240
Carrot	220
Celery	340
Pineapple	390
Apple	240



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10% of the bill sum service charge for companies more than 9 people