

◆ SALADS ◆

Garden radish and cucumber salad	380
🌿 Vegetable salad with topping of your choice	540
Greek-style vegetable salad with Altai cheese	480
🌿 Spinach, apples and pickled currant salad	480
Beet salad with goat cheese	560
Egg and wild garlic salad	380
«Mimosa» salad with omul	580
Muksun (siberian whitefish) «undercoat»	540
Olivier (russian salad) with crayfish tails and red caviar	860
“Ministersky” salad based on recipe of 1985	480

◆ APPETIZERS ◆

Home-made lecho	380
🌿 Three variation of «overseas caviar» (vegetable paste): squash, eggplant, beetroot	580

NORTHERN SPECIALTY

Muksun sugudai (light pickled fish)	940
Muksun stroganina (frozen fish shavings)	980
Reindeer stroganina (frozen fish shavings)	780
Sterlet chusch (light pickled fish)	1480

Muksun and herring forshmak	540
Home pickled spicy herring	580
Crusty bread with cod liver	840
Crusty bread with three kinds of caviar	780
Three kinds of «salo» (not rendered lard): smoked, oily fish, spicy	480
Pork aspic	360
Three kinds of aspic (pork, rabbit, reindeer)	780
Rabbit liver pate from with Borodinsky bread croutons	480

◆ SOUPS ◆

Cold soup “Okroshka” on homemade kvas with veal tongue	460
🌿 “Shchi” of cabbage with chanterelles	480
🌿 New potatoes cream soup	460
«Yha» (sturgeon and muksun soup)	680
Homemade noodle soup with chicken broth	380
Siberian «Solyanka» with smoked meats	540
«Borsch» (beet soup) with reindeer	580

◆ CAVIAR ◆

served with pancakes

Sturgeon (black) caviar 50 g	3400
Trout 50 g	840
Peled 50 g	780
Pike 100 g	580

◆ FISH ◆

Hot-baked sterlet	1480
Peled baked in a crust of salt	940
Mackerel icefish	1380
Muksun baked with vegetables in wine sauce	840
🔥 Grilled mackerel	780
🔥 Grilled salmon with zucchini and estragon sauce	1240
🔥 Sturgeon steak with cowberry sauce	1680

◆ POULTRY ◆

Farm chicken and vegetables roast	680
🔥 Grilled chicken with «Khrenoder»	740
Duck breast with farro and smoked prunes sauce	840
Smoked duck with buckwheat porridge and pumpkin	780

◆ MEAT ◆

🍲 Simmered rabbit with millet and potato mousse	580
🍲 Simmered in sour cream rabbit	760
🍲 Bigos (hunter's stew)	580
Stewed beef with new potato	580
Stewed venison with green buckwheat	840
🔥 Karasuk beef fillet grilled on coals with kvas sauce	980
🔥 Ribeye with «Khrenoder»	1580
🔥 Chaliapin steak with fried vegetables	1260
🔥 Skirt steak with «Khrenoder»	1180
Stroganoff venison meat by the Altai recipe	940
🔥 Homemade sausages with new potatoes	780
🍲 Simmered wild boar pearl barley porridge and porcini	740
«Golubtsy» (cabbage rolls) with moose in creamy tomato sauce	680
🔥 Venison with root vegetables and raspberry sauce	940
Venison and chanterelles roast	680

◆ PELMENI (DUMPLINGS) ◆

Four meats Siberian genuine pelmeni	580
Porcini and two meats pelmeni	540
Veal and fern pelmeni	540
Sturgeon pelmeni	640
Potato and duck cracklings «vareniki» (perogies)	420
Seasonal berries “vareniki” (perogies)	480

◆ CUTLETS ◆

Pike cutlets	780
Wild boar cutlets with corn mash	780
Two kinds of meat cutlets	740
🔥 Elk cutlets with young peas and baked vegetables sauce	840

◆ SIDE CUTS ◆

100 g

Cold-smoked muksun	460
Cold-smoked omul	460
Cold-smoked broad whitefish	440
Home salted trout	540
Chicken galantine stuffed with giblets and dried plums	380
Homemade «buzhenina» (baked ham)	380
Boiled beef tongue	340
Roast beef	440
Smoked and dried horsemeat	560
Smoked and dried siberian stag	680
Wild game sausages set: hazel grouse, capercaillie, pheasant, bear, elk, venison	1280
Set of Siberian pickles	980

MASHROOMS

«Black» milk-cap	340
«White» milk-cap	380
Agaric honey	340
Porcini	340

◆ PIES ◆

Wild mushrooms patty	120
Cabbage patty	80
Egg and onion patty	80
Venison and cowberry patty	160
Rabbit giblets patty	140
Omul and muksun «rasstegay»	180
«Belyashi» with meat	260

◆ FOR GARNISH ◆

🌿🔥 Crispy vegetables from the wood stove	480
🌿 Fried fern	340
Mashed potatoes	320
🌿🔥 Potatoes baked in the coals with sour cream	360
Potatoes fried with chanterelles	480
Potato or squash pancakes «Draniiki»	340
🌿 Buckwheat with porcini	320



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