

◆ 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
🌿 Siberian salad with pickled cabbage and potato	460
Crab salad	1480
«Mimosa» salad with omul	580
Muksun (siberian whitefish) «undercoat»	540
Olivier (russian salad) with crayfish tails and red caviar	860
Root vegetable salad with tomatoes and yogurt dressing	440
“Ministersky” salad based on recipe of 1985	480

◆ APPETIZERS ◆

Forest mushrooms pate	440
🌿 Three variation of «overseas caviar» (vegetable paste): squash, eggplant, beetroot	580

NORTHERN SPECIALTY

🌿 Turnip stroganina (frozen root shavings) with juniper sauce	380
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
Crusty bread with cold smoked muksun	580
Sturgeon aspic with apple horseradish	780
Three kinds of «saló» (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
🌿 Pumpkin and turnip cream soup	440
«Shchi» of pickled cabbage with porcini on vegetable or meat broth	480
«Yha» (sturgeon and muksun soup)	680
Homemade noodle soup with chicken broth	380
Mushroom soup with oxtails	480
Siberian “Solyanka” with smoked meats	540
«Borsch» (beet soup) with reindeer	580

◆ CUTLETS ◆

Pike cutlets	780
“Pozharsky” cutlet (a breaded ground poultry patty)	840
Pheasant cutlets	740
Rabbit meatballs	780
Two kinds of meat cutlets	740

◆ BY BABUSHKA (GRANDMOTHER) FYOKLA RECIPE ◆

🌿 Home-made lecho	380
🍲 Vegetable stew	380
Smoked vendace	440
Baked in a jar chicken with vegetables	640
Stewed pork with new potato	480
Stewed beef with new potato	580

◆ HOT DISH ◆

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

🔥 Grilled chicken with «Khrenoder»	740
Duck breast with farro and smoked prunes sauce	840
Smoked duck with buckwheat porridge and pumpkin	780
Chicken giblets in sour cream	640

MEAT

🍲 Simmered rabbit with millet and potato mousse	580
🍲 Simmered in sour cream rabbit	760
🍲 Bigos (hunter's stew)	580
Pork schnitzel with cabbage	640
🔥 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
🔥 Beef tongue with zucchini	980
🍲 Simmered lamb shanks with farro	840
Stroganoff venison meat by the Altai recipe	940
🍲 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 porcini roast	680

◆ PELMENI (DUMPLINGS) ◆

Four meats Siberian genuine pelmeni	580
Porcini and two meats pelmeni	540
Veal and fern pelmeni	540
Pike and crab pelmeni	680
Sturgeon pelmeni	640
Potato and duck cracklings «vareniki» (perogies)	420
Cherry «vareniki» (perogies)	480
A compliment from our restaurant to our guests – a shot of	ОНЕГИН ST. PETERSBURG 1837

◆ CAVIAR ◆

served with pancakes

Sturgeon (black) caviar 50 g	3400
Trout 50 g	840
Coho salmon 50 g	840
Pike 100 g	580

◆ 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

◆ PICKLES AND SALTED ◆

100 g

Siberian sauerkraut	180
Pickled red cabbage	160
Wild garlic	160
Pickled garlic	140
Soft salted cucumbers	160
Pickled white cucumbers	240
Cask salted cucumbers	160
Salted tomatoes	180
Soaked apples	100
Homemade “Khrenoder” (horseradish paste)	180

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
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 porcini	480
Potato or squash pancakes «Draniiki»	340
🌿 Buckwheat with porcini	320



#SIBIRSIBIR

#RESTAURANT#BAR#GRILL

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