

#SIBIRSIBIR

SIBERIAN DELICACIES

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|--|------|
| Muksun sugudai | 840 |
| Nelma stroganina | 1380 |
| Sterlet stroganina | 1280 |
| Reindeer stroganina (frozen meat cut) | 740 |
| Variety of game sausages (deer, roe deer, Russian wild boar and capercaillie) | 1440 |
| Smoked venison with fried reindeer moss and onion marmalade | 840 |
| Pickled fern with seasonal mushrooms | 540 |



CAVIAR & ROE

SERVED WITH PANCAKES (BLINI)

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|----------------------|------|
| Red caviar 50 g | 1540 |
| Pike roe caviar 30 r | 740 |

APPETIZERS

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|---|------|
| Alderwood smoked salmon | 1240 |
| Cold-smoked nelma | 1540 |
| Cold-smoked omul | 740 |
| Cold-smoked muksun | 940 |
| Cold-smoked trout | 1280 |
| Salted herring with baked potatoes | 540 |
| Duck aspic (kholodets) with apple and cranberry | 680 |
| Meat jelly (kholodets) | 540 |
| Marinated beef tenderloin | 940 |
| Salted or smoked salo | 540 |
| Boiled beef tongue | 680 |
| Smoked venison | 940 |
| Venison jerky | 980 |

GOOD WITH WINE

| | | | | | |
|---|------|--|-----|----------------------------|-----|
| Sockeye and smoked salmon pate with cedar bread | 940 | Duck pate with lingonberry sauce and sunflower seeds | 540 | Reindeer tartare | 740 |
| Cheese platter with cherry jam and caramelized nuts | 1380 | Rabbit pate with blackcurrant balsamic vinegar and green apple | 540 | Beef tartare with pike roe | 940 |
| | | | | Salmon & avocado tartare | 840 |



TOAST TOPPINGS

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|---|-----|
| Cod liver with halibut caviar and green apple | 580 |
| Three types of fish roe | 980 |
| Muksun forshmak with curry | 740 |

SALADS

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|--|------|--|-----|
| Vinaigrette beet salad with mushrooms (penny buns & milk caps) | 740 | Duck breast with yellow pear and redcurrant jam | 680 |
| Avocado quinoa salad | 580 | Mimosa salad with smoked omul | 640 |
| Vegetable salad with cream cheese | 640 | Warm salad with rabbit liver, pears and balsamic dressing | 640 |
| Kamchatka crab salad with avocado, orange and grapefruit | 2140 | Olivier (Russian salad) with smoked beef tongue and red caviar | 680 |
| Tiger prawn salad with broccoli and tomatoes | 980 | Meat salad Ministersky (recipe of 1985) | 580 |
| Salmon salad with crispy green beans and tomatoes | 1340 | Baked vegetables with roast beef and honey mustard dressing | 740 |
| Shuba salad with muksun | 840 | | |

PICKLES

(per 100 g)

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|-------------------------------|-----|
| Sauerkraut with lingonberries | 240 |
| Quick-pickled cucumbers | 240 |
| Barrel pickles | 240 |
| Barrel pickled tomatoes | 240 |
| Pickled garlic | 280 |
| Pickled mushrooms (milk caps) | 680 |



SOUPS

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|--|-----|
| "Shchi" – slow cooked sauerkraut mushroom soup | 740 |
| Russian fish soup "Ukha" with vodka | 940 |
| Chicken noodle soup | 480 |
| Siberian red soup "Borscht", made with meat stock, vegetables and seasonings | 580 |
| Thick and sour soup "Solyanka" with smoked duck and prunes | 680 |
| Russian cold soup "Okroshka" with kvass and three meats | 580 |

PIROZHKI

(RUSSIAN HAND PIES)

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|---|-----|
| Cabbage pirozhok | 180 |
| Onion and egg pirozhok | 180 |
| Hare gible pirozhki (2 pcs) | 260 |
| Apple and cranberry pirozhok | 180 |
| Bird cherry pirozhok | 180 |
| Fish rasstegai (salmon and stewed onions) | 280 |
| Home-made belyashi (2 pcs) | 460 |

MEAT

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|---|------|
| Pork ribs with smoked corn and shallots | 1180 |
| Souse vide rabbit in smetana with pitim and mushrooms (penny bun) | 1440 |
| Beef stroganoff with mushrooms and mashed potatoes (penny bun) | 1440 |

Karasuk beef fillet grilled on coals with kvas sauce
1940

Grilled beef tongue with mashed potatoes and tomato salsa
1280

Beef cheeks with mashed potatoes and mashed carrots
1180



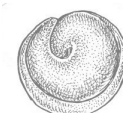
VEGETABLES & MUSHROOMS

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|---|-----|
| Buckwheat with mushrooms (penny bun) | 640 |
| Crispy vegetables from the wood stove | 540 |
| Cauliflower steak with gorgonzola sauce | 740 |
| Mashed potatoes | 280 |
| Stewed fern | 580 |

PELMENI

(RUSSIAN MEAT DUMPLINGS)

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|--|------|
| Four meats Siberian pelmeni | 640 |
| Two meats pelmeni with mushrooms (penny bun) | 680 |
| Venison and cranberries pelmeni | 780 |
| Pike pelmeni | 640 |
| Sturgeon pelmeni | 1240 |
| Potato and cracklings vareniki (perogies) | 540 |
| Cherry vareniki (perogies) | 540 |



Get your favourite frozen pelmeni to go

RUSSIAN CUTLETS

(MEAT PATTIES)

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|---|------|
| Pike cutlet with mashed potatoes and lingonberries | 780 |
| Lamb cutlet with potato nest and lingonberries | 1540 |
| Torzhkovskaya cutlet with mushroom sauce | 940 |
| Homemade cutlets with mashed potatoes on the side | 680 |
| Beef liver cutlets with sour cream and cucumber sauce | 640 |

MEAT ON FIRE

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|-------------------|------------------|
| Ribeye steak | 4580 |
| Strip steak | 3740 |
| T-bone steak | (per 100 g) 1380 |
| Porterhouse steak | (per 100 g) 1380 |



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Menu and social networks

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FISH

Baked muksun with broccoli, parmesan and truffle oil
1340

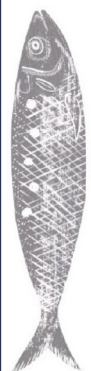
Steamed nelma with vegetables and mushrooms (penny bun)
3140

Grilled salmon steak with zucchini
1840

Butterfish teak with warm spinach, avocado and citrus sauce
1540

Scallops with leeked sauce and red caviar
2340

Pikeperch, baked in smetana, and mushrooms (milk caps)
1340



GAME MEAT

Golubtsi – venison cabbage rolls, served with Jerusalem artichoke pure and beer sauce with pine cones
940

Venison roast with potato risotto and mushrooms (penny bun)
1480

Venison cutlet with roasted vegetables and port wine sauce
1640

Grilled moose lip with fried mushrooms in smetana
1800

Siberian moose burger with fern
1340

Venison lula with warm tomato salad, shallots and lingonberry sauce
1340

Denis Ivanov
NOVOSIBIRSK · MOSCOW
TYUMEN · EKATERINBURG

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• – new



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#RESTAURANT#BAR#GRILL

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