

Spring menu

2 MARCH – 18 APRIL



bar **BQ** cafe

SALADS AND STARTERS

BAKED BEETS SALAD WITH BALSAMIC AND NUTS baked beets • onions • balsamic • walnut	310
CRISPY EGGPLANT WITH SWEET CHILI SAUCE	390
GREEN SOUP WITH TOMATOES AND GRAPE SEED OIL tomatoes • red onion • grape seed oil • ciabatta	390

TABULA ON A LEAF OF ROMAINE romaine • bulgur • tomatoes • bell pepper dried apricots • tarragon • mint • cilantro	340
AVOCADO AND TOMATOES ON A GRAIN BREAD TOAST, CRIMEAN ONION, BASIL AND PINE NUTS olive oil • cherry tomatoes • mint balsamic cream • chervil	410

FIRST COURSE

BORSCH WITH PORCINI AND RED BEANS served with Borodinsky bread and lean sour cream	340
JERUSALEM ARTICHOKE CREAM SOUP WITH COCONUT MILK chinoa • amaranth cress • green oil	340

MAIN DISHES

ASIAN BURGER ciabatta • mini spinach • tomatoes fresh cucumbers • sweet and sour sauce onion fries • Tonkatsu sauce	550
JAPANESE PILAW WITH BULGUR AND VEGETABLES/SHRIMPS bulgur • carrot • zucchini • onion sesame oil • soy-garlic sauce • seaweed	360/460
UDON NOODLES WITH SEAFOOD shrimp • squid • oyster sauce vegetables	530

BAKED POTATOES WITH WILD MUSHROOMS AND LEAN SOUR CREAM potatoes • mushrooms • onions • lean sour cream	370
SPAGHETTI «ALLA NORMA» eggplant • cherry tomatoes • garlic tomato sauce • chili pepper • basil • cashew	440
FUSILIA WITH CHAMPIGNONS AND CHICKPEAS PALATETTE falafel • champignons • cashew cream garlic • mini spinach	440

DESSERT

PLUM TART	380
TAPIOCA WITH STEWED STRAWBERRIES AND YUZU MARMALADE basil tapioca • honey • yuzu • mini leaf basil	350
WARM COCONUT RICE AND MANGO TARTAR rice • coconut milk • honey • thai mango	350

*All prices are indicated in rubles