



SHAMAN

EUROPE MENU

10% SERVICE CHARGE NOT INCLUDED IN PRICING

PRICES ARE SUBJECT TO 7% VAT

COLD APPETIZERS AND SALADS



RECOMMENDED



1. ANTIPASTI

Parma ham, salami, mortadella, Brie cheese, Gorgonzola cheese, sun-dried tomatoes, honey, arugula, grissini

950



RECOMMENDED



2. MINI CRAB ÉCLAIRS

With cream cheese and tobiko roe

500



3. DUCK LIVER PÂTÉ

Onion jam, Borodinsky bread, arugula

370



4. GREEK SALAD

Uzbek tomatoes, cucumbers, bell peppers, salad mix, olive-balsamic dressing, olives, feta cheese

470



ORGANIC



5. SALAD WITH STRACCIATELLA

With walnut sauce

470



6. SALAD WITH KAMCHATKA CRAB

Uzbek tomatoes, avocado, celery

690



7. GRILLED OCTOPUS SALAD

With tomatoes, celery, avocado, and soy-citrus dressing

790



8. CAESAR SALAD

Romaine lettuce, chicken, bacon, Caesar dressing, cherry tomatoes, Parmesan cheese

470



9. SEAFOOD SALAD

Shrimps, squid, octopus, mussels, citrus fruits, soy-honey dressing, celery, salad mix

570



10. STEAK SALAD WITH VEAL

With roasted vegetables, honey-mustard dressing, and salad mix

580

HOT APPETIZERS



11. MUSSELS IN CREAMY WHITE WINE SAUCE

With grilled baguette

440



12. GRILLED OCTOPUS

With young potatoes, olives, and sun-dried tomatoes

1300



RECOMMENDED



13. GIANT CHEBUREK

With beef and tomato sauce

430

SOUPS



14. CHICKEN SOUP

With homemade noodles, chicken, greens

240



RECOMMENDED



15. BORSCHT WITH VEAL

Served with salo, garlic, mustard, and pampushkas

490



16. STURGEON FISH SOUP

Rich fish broth with two kinds of fish

670

MAIN COURSES



17. VEAL BEEF STROGANOFF

With mashed potatoes and lightly salted cucumbers

750



18. BEEF CHEEK

Baked potatoes, glaze sauce

870



RECOMMENDED



19. BAVARIAN SAUSAGES
With homemade-style fried potatoes

540

FISH AND SEAFOOD



RECOMMENDED



20. WILD SEA BASS BAKED IN THE OVEN
With grilled pak choi and sun-dried tomato sauce

680



21. SEA SCALLOPS
With orzo, asparagus, and bisque sauce

1050



RECOMMENDED



22. STURGEON STEAK

Broccoli, bok choy, and red caviar sauce

1600



23. SALMON STEAK

With tabbouleh and tzatziki sauce

950

ON FIRE



ORGANIC



24. STURGEON KEBAB

With baked potatoes, vegetables, and caviar sauce

1300



25. VEAL MEDALLIONS

With black truffle, Parmesan, and arugula

880



26. BANGKOK GUY BURGER

Beef patty, Thousand Island sauce, lettuce, tomatoes, cucumbers, Cheddar cheese, brioche

480



27. RIBEYE STEAK

With baby vegetables

2400



28. PULLED BEEF CHEEK BURGER

850

Veal cheeks, signature sauce, lettuce, tomatoes, crispy onions, bacon



29. AUNTIE FROM HUA HIN BURGER

390

Grilled chicken, Caesar sauce, lettuce, tomatoes, bacon, Cheddar cheese



RECOMMENDED



30. RACK OF LAMB

New Zealand lamb in herbs, eggplant caponata, cilantro sauce

1100



31. PORK KEBAB

Lavash, herbs, salsa sauce

420



32. VEAL KEBAB

Lavash, herbs, salsa sauce

1200



RECOMMENDED



33. CHICKEN KEBAB

Lavash, herbs, salsa sauce

350

PASTE



34. SPAGHETTI CARBONARA

Pancetta, Parmesan, egg yolk

370



35. SPAGHETTI WITH GRILLED SALMON

Cream, Parmesan

530



36. PASTA WITH SHRIMPS

With bisque sauce

490



RECOMMENDED



37. RISOTTO WITH PORCINI MUSHROOMS

And black truffle

550



38. TOM YUM RISOTTO

With seafood

590

SIDE DISHES



39. MASHED POTATOES
With butter

210



40. GRILLED VEGETABLES
Asparagus, bell pepper, corn

210



41. YOUNG POTATOES
With rustic butter and herbs

250



42. GRILLED ASPARAGUS
With truffle and Parmesan

250



43. FRENCH FRIES
With Parmesan

210

DESSERTS



44. FRUIT PLATTER

Seasonal fruits

650



45. ÉCLAIR "AT CHEF 22"

Vanilla cream, chocolate

350



46. ANNA PAVLOVA

Crispy meringue with cream and fruits

300



47. COPPA

With berries and vanilla syrup

300



RECOMMENDED



48. ESTERHAZY CAKE

Nut meringue cake with jam and almonds

350



RECOMMENDED



49. CAPYBARA

Pudding with shortbread cookies and berries

350



50. PISTACHIO ROLL WITH RASPBERRIES

And fruit salsa

350