

The background is a dark, textured surface with flowing, golden-yellow veins, resembling a high-quality marble or stone. The veins are irregular and organic, creating a sense of depth and luxury.

OPERA

KARAOKE

SASHIMI



RECOMMENDED



1. SASHIMI MIX

Scallop, Hamachi, Shrimp, Salmon, Tuna

1500

ROLL



RECOMMENDED



2. PHILADELPHIA

Salmon, cream cheese, cucumber and red caviar

650



3. GOLD

Shrimp, salmon, avocado, green onion, cream cheese, sriracha

950



4. CANADA

Unagi, salmon, cream cheese, green onions, unagi sauce

900



5. CALIFORNIA

Kamchatka crab, tobiko caviar, mayonnaise, avocado

750



6. MANGO SALMON

Salmon, crab, mango, tobiko, cream cheese, unagi sauce

700

FRIED ROLL



7. FUJI

Kamchatka crab, cream cheese, cucumber,
unagi sauce, tempura, panko

700

FIRST MEAL



8. CHICKEN SOUP

With homemade noodles, chicken, greens

250



9. TOM YAM WITH SEAFOOD

Rich non-spicy broth, coconut milk, shrimp, squid, octopus, mussels, rice, cilantro, tomatoes, mushrooms

500

HOT APPETIZERS



10. DYNAMITE SHRIMPS

Dynamite sauce, sibulet onion

600



11. MUSSELS IN CREAMY WHITE WINE SAUCE

With grilled baguette

500

COLD APPETIZERS SALAD



12. CHUKA

Chuka seaweed in sesame and peanut sauce with lemon

300



RECOMMENDED



13. MINI CRAB ÉCLAIRS

With cream cheese and tobiko roe

600



RECOMMENDED



14. ANTIPASTI

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

1200



15. DUCK LIVER PÂTÉ

Onion jam, Borodinsky bread, arugula

400



16. CAESAR SALAD

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

500



17. SEAFOOD SALAD

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

650



18. STEAK SALAD WITH VEAL

700

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

MAIN COURSES



19. VEAL BEEF STROGANOFF

With mashed potatoes and lightly salted cucumbers

750



20. BEEF CHEEK

Baked potatoes, glaze sauce

870



21. VEAL MEDALLIONS

With black truffle, Parmesan, and arugula

950



RECOMMENDED



22. RACK OF LAMB

New Zealand lamb in herbs, eggplant caponata, cilantro sauce

1400

FISH AND SEAFOOD



RECOMMENDED



23. FRITTO MISTO

Tempura seafood with remoulade sauce

1500



24. SALMON STEAK
With tabbouleh and tzatziki sauce

950

RISOTTO



RECOMMENDED



25. RISOTTO WITH PORCINI MUSHROOMS

And black truffle

600

SIDE DISHES



26. YOUNG POTATOES

With rustic butter and herbs

300



27. GRILLED ASPARAGUS

With truffle and Parmesan

350

A top-down view of a dark, textured plate with a radial pattern. On the plate is a pile of golden-brown French fries, topped with a generous amount of shredded white Parmesan cheese. To the right of the fries is a small, white, bowl-shaped container filled with a vibrant red ketchup. The plate is set on a dark, marbled surface with golden veins.

28. FRENCH FRIES
With Parmesan

250

DESSERTS



29. FRUIT PLATTER

Seasonal fruits

650



30. ÉCLAIR "AT CHEF 22"

Vanilla cream, chocolate

400



31. ANNA PAVLOVA
Crispy meringue with cream and fruits

400



RECOMMENDED



32. CAPYBARA

Pudding with shortbread cookies and berries

450