

## STROGANOFF DELICACY

Siberian fish Stroganina (only in Stroganoff)	1900
Kamchatka king crab leg 14 oz	2690
Seafood platter for a crowd <small>(Kamchatka King crab legs, claws, half dozen oysters, half dozen jumbo shrimps tails)</small>	8450
<small>Compliment from the Chief-Sommelier: 2013 Gavi di Gavi DOCG, Graneer, Batasiola, Italy (0,75 L)</small>	
Oysters (1 pc)	460
Veal liver pate with toasts	360
Caviar with potato pancakes	990/990/5200
pike ● salmon (trout, pink salmon, chum salmon) ● sturgeon	

## SALADS

Stroganoff salad arugula salad, roast beef, tomato and Asian dressing	590
Russian salad salted (pickled) cucumbers, chicken, veal broth, egg, mayonnaise	420
«Asian salad»	290
Kamchatka crab salad crab, potatoes, cucumbers, greens, mayonnaise	890
Caesar salad Romano lettuce, garlic croutons, Caesar dressing	
with grilled chicken/with tiger prawns	590/990
Green salad green salad, fresh carrots, Vinaigrette dressing	290
Sweet tomatoes with onion sweet tomatoes and white onion, cilantro or basil	420
Tomato & cucumber salad	390
<b>NEW!</b> Seasonal salad from Baku tomatoes and Yalta onion	590
Caprese salad sweet tomatoes with Mozzarella	590
Seared tuna salad with «Asian dressing» and tomatoes	540
Salad with grilled farmer quail (Leningrad reg.)	590
<small>From the Chef "Stroganoff Bar and Grill" Vyacheslav Morochkovskiy</small>	

## WINE'S APPETIZERS

<b>NEW!</b> Spanish sweet peppers with sea salt	490
Atlantic salmon tartar with avocado and croutons	620
Salmon carpaccio	490
<b>NEW!</b> Atlantic tuna tartar	590
Beef tartare	790
Beef carpaccio	520
Vitello Tonnato (Piedmont)	490
Russian meat delicacies assortment of pork, beef, veal and pork loin in juniper berry	690
Roast beef	790
Shrimps on ice platter (1/2 dozen)	1290
Greek olives	390
Cheese plate	990

## RUSSIAN VODKA APPETIZERS (1person/2 person)

Murmansk smoked halibut with rye bread toast	540/790
Fresh salted white fish with rye bread toast	540/790
Smoked fresh salted salmon with rye bread toast	540/790
Baikal fresh salted omul with rye bread toast	540/790
Home made salted herring with rye bread toast	390/490
Salted white mushrooms (Vologda region)	620
Barnaul marinated mushrooms «Opjata» (only in Stroganoff)	790
Salted (pickled) cucumbers (Leningrad Region)	290
Salted (pickled) cabbage (Leningrad Region)	290



## HOT STARTERS

Patagonian mussels 40 oz	990
Stroganoff «Barbecue» pork ribs	790
Buffalo chicken wings (8 pcs/16 pcs) ask your waiter if you want them EXTRA HOT	420/740
Baked Kamchatka king crab with creamy sauce and cheese	990
Mushrooms & cream au-gratin	310
Fried scallop 5 oz	1690

## SOUPS

Gaspacho/with prawns/with Kamchatka crab (summer offer)	290/390/490
Okroshka (Russian cold soup) (summer offer)	390
<small>half portion/full portion</small>	
Traditional Russian cabbage soup «Stchy» with veal brisket	290/390
Pumpkin soup with bacon and Cayenne pepper	290/390
Broccoli cream soup with tiger prawns	310/420
Texas bean soup	310/420
Stroganoff seafood Chowder	420/620
Mushroom cream soup	290/390

Our steakes are prepared on natural birch coals in special Josper oven grill at temperature of 350°C



## DEGREES OF DONENESS

BLUE	36-39°C
RARE	40-42°C
MEDIUM-RARE	45-47°C
MEDIUM	50-53°C
MEDIUM-WELL	56-60°C
WELL- DONE	63-66°C

All our steakes are made from Black Angus Beef. Angus Beef goes through the process of vacuum aging during 28 days. We pay special attention to the following criteria: age of the animal, marbling, fat color and period of aging.

## PREMIUM STEAKS

(100% certificated in Russia)

<b>Briansk region</b>	
Rib Eye Steak 14 oz (best prepared: medium)	2890
Peterburg Steak 12 oz (best prepared: medium)	2190
Filet Mignon 9 oz (best prepared: medium-rare)	2690
<b>Orenburg region</b>	
Rib Eye Steak 9 oz (best prepared: medium)	1490
«Orenburg» steak 12 oz (best prepared: medium)	1190
Filet Mignon 9 oz (best prepared: medium-rare)	1990
Filet Steak with sauteed green beans 5 oz (best prepared: medium-rare)	1390
Chateaubriand 16 oz (best prepared: medium)	3190
<b>Argentina</b>	
Rib Eye Steak 12 oz (best prepared: medium)	2490
Striploin Steak 12 oz (best prepared: medium)	2390
Filet Mignon 9 oz (best prepared: medium-rare)	2190
<b>Japan</b>	
Japanese Beef «Wagyu» (A3) 6 oz	6990
«Spanish Cut» per 3 oz	640
<small>Bone-in Rib Eye Steak: Part of marbled grain-fed beef (Briansk region). Special presentation at Russian "Taganok" with birch coal. The minimum weight from 18 oz</small>	
<b>«Well-done» is never recommended for top-quality steaks, we serve with the exception of certain cuts of «Rib-Eye». Please discuss it with your waiter</b>	

## ALTERNATIVE STEAKS

Flank Steak 9 oz (best prepared: medium)	1390
Skirt Steak 9 oz (best prepared: medium)	1390
Top Blade Steak 9 oz (best prepared: medium-rare)	1390
Denver steak 9 oz (best prepared: medium)	1290
Rio Steak 6 oz (best prepared: medium)	1090
<b>NEW!</b> «Tri-Tip» 3 oz Briansk region. Best prepared: medium-well (recommended by the company)	290

## 28 DAYS DRY AGED RUSSIAN STEAKS

(100% certificated in Russia)

Bone-in Rib Eye Steak (Briansk region) per 3 oz (best prepared: medium/medium-well)	640
Bone-in Peterburg Steak (Briansk region) per 3 oz (best prepared: medium)	640
Porterhouse (Briansk region) per 3 oz (best prepared: medium)	640

## RACK OF LAMB

<b>NEW!</b> Australia per 3 oz	490
Iceland per 3 oz	620

## STROGANOFF ORIGINALS

Beef Stroganoff 9 oz	990
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## STROGANOFF SPECIAL

Grilled Chicken with grilled corn	790
Beef Oxtail in Demiglace sauce	690
Veal Chop (Dagestan region) per 3 oz	490
Short Ribs (Briansk region) 16 oz (only in Stroganoff)	990

## BURGERS & SAUSAGES

Special «Stroganoff» burger with Altai maral cutlet 8 oz (only Stroganoff)	990
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Stroganoff burger 5 oz/8 oz fresh ground beef with porcini, served with tomato, onion & pickled cucumber	490/690
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<b>ALL EXTRAS</b> fried bacon ● «Cheddar» cheese ● blue cheese ● pan-fried egg ● «Halapenjo»	90
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Stroganoff signature sausages beef, pork, mushrooms & cream	590
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Chicken sausages chicken, butter & herbs	590
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Lamb sausages lamb, spices and pine nuts	590
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Jerusalem style beef in pita bread beef, tomato, onion, cucumber, green salade, sauce	690
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## FISH & SEAFOOD

<b>NEW!</b> Ladoga smelt 1/2 dozen	1490
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Antarctic toothfish steak per 3 oz weight start from 9 oz	1200
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<b>NEW!</b> Atlantic Tuna Steak with «Far Eastern» sauce	1290
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Steamed Ladoga pike-perch with steamed vegetables	790
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Crab cake	1490
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Grilled halibut steak (Murmansk) 9 oz	890
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Atlantic salmon steak 9 oz	1290
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«Jumbo» shrimps tails 1/2 dozen pan-fried with garlic & herbs butter	1490
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## SIDE DISHS

Sauteed vegetables	260
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New potato pan-fried with porcini mushroom	260
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Creamed spinach	260
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<b>NEW!</b> Buckwheat porridge with mushrooms and onions	290
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Mashed potato with truffle, blue cheese or bacon	260
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Smoked boiled potatoes	260
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Steamed vegetables	260
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Onion rings	260
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French fries (original, with truffle or Parmigano)	260
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Sauteed green beans with garlic & rosemary	260
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Steamed fresh broccoli with almonds & butter	310
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Creamed corn	290
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Grilled beef tomatoes	260
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Basmati rice	260
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<b>NEW!</b> Grilled vegetables	290
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## SAUCES

- Stroganoff red wine & porto (for meat)
- Creamy pepper (for meat)
- Creamy mushroom (for meat)
- **NEW!** «Chimichurri» (for meat)
- **NEW!** Tomato with garlic and herbs (for meat)
- Creamy & white wine (for fish)
- «Far-east dressing» (for fish)
- «Japanese dressing» (for seafood & fish)

First boat of sauce free, every next one for 90 rubles, «Japanese dressing» - 160 rubles



French bread with butter	160
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## Useful Notes

In this menu, specify the weight of the crude product. We are non-smoking restaurant. Overcoat must be checked in the cloakroom. We reserve the right to restrict the service of alcohol at our discretion. Please inform your waiter if you have any allergies; some of our dishes may contain nuts and other products that you may not wish to eat. The staff greatly welcome your trips in appreciation of their good service. Wi-Fi: "stroganoff".