

# BARVIKHA




## HOTEL & SPA

g rub.




### SALADS AND COLD STARTERS

	Country style vegetable salad with aromatic herbs and ripe tomatoes (dressing of your choice)	230	850
	Caesar salad with grilled chicken breast	350	1 150
	Caesar salad with crab	350	2 300
	Caesar salad with shrimps	350	1 250
	Greek salad with goat cheese	270	1 150
	Burrata with sweet tomatoes	270	1 300
	California salad with king crab (dressing of your choice)	200	3 150
	Seafood salad	280	2 650
	Spring vegetables on ice	380	1 300
	Broccoli with crayfish	105	1 850
  	Tomatoes with avocado and cauliflower anti-grill	160	700
	Marbled beef tartare	165	1 500
	Venison roast beef with artichokes and parmesan	160	1 500

### SOUPS

	Borsch with garlic croutons and lard	400	1 050
	Chicken soup with homemade noodles	390	750
  	Minestrone	350	750
	Pike perch ukha	380	750
	Sorrel soup with veal	350	1 050

### PASTA AND RISOTTO







	Spaghetti Carbonara with Tambov ham	380	1 250
	Linguine Pesto with broccoli	285	1 500
  	Penne Arrabbiata	310	800
	Homemade pasta with octopus and sea cucumber	400	1 500
	Risotto with asparagus and St John's wort	250	1 350
	Duck with mango and black rice	270	1 250

### HOT STARTERS

	Spinach and ricotta ravioli with sage butter sauce	165	950
	Barvikha burger	600	1 800
	Three meat pelmeni	180	1 150
	Club sandwich with french fries (chicken/salmon)	340	1 150
	Tiger shrimps with wasabi sauce and microgreens	120	1 300
	Foie gras with berries and pomegranate fresh sauce	160	2 950

### MAIN DISHES

#### Fish and seafood

	Smelt with potato puree and tartar sauce	225	850
	Octopus with tomatoes and hummus	320	3 000
	Birch dumplings with king crab and charcoal cream	150	1 350
	Pike cutlet with iceberg lettuce and tomatoes	190	1 400
	Seabass fillet	130	1 800
	Salmon fillet	130	1 150
	Tiger prawns	100	1 000
	Wild trout with green salad and lingonberry sauce	250	1 650
	Grilled sturgeon flank with new potatoes	410	4 150
 	Tuna steak	150	2 500

#### Meat and poultry

	Braised veal cheeks with roots and green peas	480	1 850
	Beef Stroganoff with potato puree	350	2 250
	Beef tenderloin tournedos	160	3 550
	Marbled beef rib-eye steak	290	4 900
	Chicken kebab	330	1 250
	Chicken fillet with wheat porridge and young asparagus	350	1 400
	Lamb lyulya kebab with baked eggplant	230	1 350
	Duck confit with green buckwheat, morels and plum sauce	430	1 500
	Cutlet with egg and green salad	280	1 800

### DESSERTS

	Honey sponge cake with blackcurrant ice cream	150	800
 	Pavlova with mango, vegan meringue and passion fruit sauce	264	1 150
  	Vegan cheesecake with raspberries, coconut milk and tofu	180	950
	Pancakes with cottage cheese, mango and berries	200	950
	Crispy chocolate and almond cake	160	1 150
  	Berries (strawberries, blueberries, blackberries, raspberries, wild strawberries)	150	1 500
	Pistachio cake with wild strawberries	120	950
	Almond roll with seasonal berries	200	950
	Apple tart with vanilla ice cream	170	850

### JAPANESE CUISINE

#### Rolls

	A.V.E.N.U.E. new (spicy tuna, teriyaki salmon, eel, avocado, tobiko)	185	1 150
	California (king crab, avocado, tobiko)	132	1 450
	Philadelphia (salmon, cream cheese, avocado)	164	1 050
	Barvikha (king crab, salmon, avocado, Philadelphia cheese)	180	1 350
	Volcano (salmon, spicy scallop with tobiko, Philadelphia cheese)	192	1 250
	Tempura crab (crab, avocado, salmon caviar, tobiko)	158	1 500
	OPEN (salmon, king crab, shrimp, avocado)	125	1 750
	Roll without rice with tuna, avocado and spicy mango	260	1 250

#### Warm rolls

	Crispy roll with shrimp (tiger shrimp tempura, tobiko)	160	1 100
	Samurai (salmon, eel, avocado, cream cheese, tobiko)	138	1 100
	Salmon tempura (salmon, cucumber, chives, spicy sauce)	140	1 100





#### Sushi

	Sake with salmon	32	350
	Maguro with tuna	32	350
	Unagi with eel	31	350
	Ebi with tiger shrimp	36	350





#### Gunkans

	Sake with salmon	36	400
	Maguro with tuna	36	400
	Hotate with scallop	36	400
	Ebi with shrimp	36	400
	Kani with crab	36	700
	Unagi with eel	36	450

#### Sashimi

 	Sake of salmon	60	900
 	Maguro of tuna	60	950
 	Unagi of eel	60	1 000
 	Ebi of wild shrimp	60	1 000
 	Hotate of scallop	60	1 150
  	Hiashi salad	100	500

#### Soups

  	Thai style miso soup with Lemongrass	280	650
	Miso soup with king crab	280	1 700
	Asian style soup with shrimps, octopus, scallop and sea cucumber	405	1 700



Vegetarian



Gluten-free



Biolight



LEADING  
HOTELS