

WINTER MENU FROM THE CHEF

Seviche of shrimps and fresh pineapple
Served with Chef's dressing

(1/295/5/1)

1680 rub.

Gaspacho with crab meat
and stracciatella

(1/250/20/50/50/2)

2300 rub.

Seared octopus
With baby potatoes
and bell pepper with Romesco sauce

(1/70/60/70/42/10)

2450 rub.

Grilled roast beef,
Mutabal eggplant dip
and fresh salad with baked pepper

(1/100/100/150/10/2)

2900 rub.

Ice-cream Bosco with berries

(1/50/70/15)

780 rub.

Chocolate ice-cream
with prune and candied fruit

(1/50/20/35)

780 rub.