

DB
Облака
BAR·RESTAURANT



Menu

Cold appetizers

	<i>g</i>	<i>₺</i>
Black sturgeon caviar with croutons and butter	50	8800
Smoked eel with Chuka salad	150	1600
Special salted salmon with croutons and butter	120	1350
Salmon caviar on ice with butter and toast	50	1200
Salmon ceviche with crispy ciabatta	150	1200
Tuna tartar with avocado and tomato pulp	150	1150
Cold-smoked pink tuna with rucola under citrus dressing	130	1100
Jamon Serrano and antipasti	120	1650
Roast veal with rucola, Parmesan cheese flakes and mustard sauce	180	1400
Marbled veal tartar with baked marrowbone	130	1400
Cold-smoked venison with green mix	130	1200
Venison paste with red caramelized onion and Borodinsky croutons	180	850
A duet of cheeses with black truffle and pine cone jam	250	2200
Cheese platter: Maasdam, Dorblu, Parmesan, Camembert, goat cheese (served with nuts, honey and lingonberry jam)	200	1750
Burrata cheese with Baku tomatoes, rucola and balsamic cream	280	1450
Milk mushrooms with sour cream	100/50	850
Home-pickled collection: tomatoes, tierce salted cucumbers, ramson, quick pickled cucumbers	300	750
Halkidiki Olives	120	690
Baku tomatoes with red onion, cilantro and sunflower oil	150	650
Season vegetables with yogurt sauce	500	650

Salads

	<i>g</i>	<i>₪</i>
Red king crab salad with Greenland prawns, fennel flakes and avocado dressed with apple purée <i>Wealthy</i>	180	1900
Arctic — salad with crayfish tails, crab and red caviar	200	1800
Octopus and squid salad with tomatoes concasse and young potato chips	180	1700
Marmaris — seafood salad with tiger prawns, scallop, mini squids, seaweed, rucola, frisee, served with citrus dressing	180	1450
Nicoise salad with smoked tuna and quail egg	180	1200
Marbled veal salad with porcini mushrooms, rucola, grilled zucchini and Parmesan cheese	170	1450
Green salad with avocado, fennel, celery, apple and mixed fresh greens with pulp kiwi dressing	170	900
Bakuvian tomato salad with baked pepper and grilled avocado	180	900
Caprese — classic italian salad with mini Mozzarella cheese, cherry tomatoes and rucola with pesto sauce and pine nuts	200	900
Nero Ceasar salad with roast beef and rye croutons	180	780
Caesar salad cooked at your choice		
— with chicken	180	580
— with salmon	180	790

Soups

	<i>g</i>	<i>₱</i>
Tom yam on coconut milk with tiger shrimps and scallops	250	1500
Ukha Cypriot with salmon, sea bass, halibut and tiger prawn	250	800
Noodle soup with farm goose and quail egg	250	600
Mushroom cream soup with truffle oil	250	700

Hot starters

Papillote — scallop with capers and olives	150	1700
Ravioli with prawns and king crab, with cream of cheese and spinach	150	1600
Mussels with ciabatta croutons in tomato sauce	200	800
Foie gras with fresh berries and blackcurrant sauce	120	2100
Fried Camembert cheese with lingonberry jam, peach pulp and almond flakes	170	1250
Eggplants cooked in Pan-Asian style	160	750

Fish and seafood

Seafood cooked at your choice:	<i>g / pcs</i>	<i>₱</i>
— king crab	50	2600
— octopus	100	2500
— scallop	100	1700
— royal prawn	1	1400
— tiger prawns	100	1300
— squids	100	700

	<i>g</i>	<i>₺</i>
Grilled octopus with potato and pumpkin espuma and spinach	160	2600
«Frutti di Mare» chef's special pasta with royal prawn, scallop, mussels, squid and Parmesan cheese	280	2400
Chilean sea bass with potato espuma and sunflower seeds	180	2300
Sea bass back with tiger prawns, scallops and Pan-Asian sauce	180	2100
Crabs meatballs with «A la vodka» sauce	150	2200
Scallops baked in Blue cheese sauce	100	1700
Salmon stewed in cucumber pickle , with creamy cucumber sauce	220	1300
Grilled salmon steak with lemon sauce	180	1250
Grilled halibut fillet with asparagus, baby-carrot, broccoli and cauliflower sous vide	240	1150
Fish smoked on cherry and apple wood chips (sea bass or dorado)	100	780
Sea bass or dorado cooked at your choice: on coals, steamed, salted, in foil, fried	100	750

*Sauces recommended to fish:
citrus, pan-asian, creamy cheese*

Meat, poultry and game

	<i>g</i>	<i>₺</i>
<i>Chateaubriand</i> grain fed marbled veal steak	400	4500
<i>Black Angus Ribeye</i> grain fed marbled veal steak	300	3800
<i>Mignon</i> grain fed marbled veal steak	180	2900
<i>Marbled veal</i> with truffle espuma, porcini mushrooms and fried onions	180	2200
<i>Pasta with marbled veal</i> and morel in truffle cream sauce	200	1800
<i>Grilled veal tongue</i> in mushroom-cream sauce	180	950
<i>French style duck</i> with noisette potato and berry sauce	500	3900
<i>Grilled venison steak</i> with tomato sauce	200	2200
<i>Venison pelmeni</i> with sour cream sauce	200 / 50	950
<i>Stewed lamb leg</i> with baby-carrot and potato in wine sauce	350	1900
<i>Rack of lamb</i> with fresh berries and blackcurrant sauce	100	1600
<i>Rabbit croquettes</i> served with potato and pumpkin purée and light vegetable-cream sauce	220	1100
<i>Grilled chicken</i> with tomato sauce	350	1050
<i>Chicken breast «Supreme»</i> with creamy mustard sauce and warm spinach	170	950

Side dishes

	<i>g</i>	<i>₺</i>
Stewed spinach with Parmesan cheese	120	890
Green asparagus with cheese	80	800
Grilled vegetables: eggplant, zucchini, bell pepper, mushrooms and red onion	200	570
Potato and pumpkin purée	200	390
Baked young potato	150	390

Desserts

«Pavlova» dessert — meringue with creamy Mascarpone cheese and fresh berries, dressed with mango sauce	100	590
«Snow cloud» — shortcrust basket with cherry syrup and ice cream covered with cloud of cream and fresh berries	160	590
«San Sebastian» cheesecake	100	430
Caramel «Bomb» — mousse with crispy streusel and salted caramel	100	400
Mango and passion fruit with crispy croquant	120	400
«Medovik» — classic honey cake with sour cream sauce	100	380
Ice cream sundae (served with chocolate / nuts / blackcurrant coulis)	150	370
Homemade sorbet	50	150
Season berries	50	850
Fruit and berry collection	1000	1850