



**WAITERS**<sup>TM</sup>  
RESTAURANT



**MENU**

## STARTERS | SALADS

|  |           |
|--|-----------|
| BREAD BASKET WITH OLIVE TAPENADE   | 280       |
| MIX SALAD WITH TOMATOES, MOZZARELLA, SEEDS AND HONEY DRESSING            | 590       |
| EGGPLANT CAVIAR WITH BUCKWHEAT POPCORN AND GRILLED CIABATTA              | 490       |
| MIX SALAD WITH FRIED TURKEY, QUINOA AND TOMATO BREAD CHIPS               | 620       |
| BEEF TARTARE WITH QUINOA POPCORN , SMOKED BEETROOT AND LINGONBERRY SAUCE | 730       |
| WARM SALAD WITH DUCK BREAST, FIG PEACHES AND COTTAGE CHEESE              | 830       |
| SALMON CEVICHE WITH CAPERS AND CIABATTA                                  | 890       |
| TUNA SALAD WITH AVOCADO AND MISO SAUCE                                   | 890       |
| ROAST BEEF WITH SALTED CUCUMBERS AND CHERRY TOMATOES                     | 890       |
| WARM SALAD WITH BEEF, MINI POTATOES AND GREEN PEPPER SAUCE               | 810       |
| SHRIMP SALAD WITH ARUGULA, CHERRY TOMATOES, PINE NUTS AND PARMESAN       | 1170      |
| PROSCIUTTO WITH FRIED EGGPLANTS AND CREAMY COTTAGE CHEESE                | 890       |
| CAESAR SALAD WITH CHICKEN / SHRIMPS                                      | 790 / 990 |
| GUACAMOLE BASED VEGETABLE SALAD  | 690       |
| ZUCCHINI PANCAKES WITH LIGHTLY SALTED SALMON                             | 880       |
| BURRATA CHEESE WITH TOMATOES, OLIVE TAPENADE AND TOMATOES BREAD CHIPS    | 1050      |
| MIX OF RAW SUN-DRIED SAUSAGES  | 1570      |

## BRUSCHETTES

|   |     |
|---|-----|
| BRUSCHETTA WITH TOMATO CONCASSE, MOZZARELLA AND CAPERS              | 300 |
| BRUSCHETTA WITH SMOKED DUCK BREAST, CREAM CHEESE AND BALSAMIC SAUCE | 380 |
| BRUSCHETTA WITH AVOCADO, CURD CHEESE, PLUM AND DRIED TOMATOES       | 300 |
| BRUSCHETTA WITH PARMA HAM AND PEAR                                  | 380 |
| BRUSCHETTA WITH SALMON AND ARUGULA                                  | 400 |

## SOUPS

|   |     |
|---|-----|
| CHICKEN SOUP WITH HOMEMADE NOODLES AND STUFFED WING | 450 |
| «BORSCH» WITH BEEF BRISKET AND GARLIC «POMPUSHKA»   | 500 |
| EAR OF THREE TYPES OF FISH                          | 500 |
| PUMPKIN CREAM SOUP WITH SHRIMPS                     | 690 |

## PASTA | RISOTTO

|   |      |
|---|------|
| TOM YUM CRAB RISOTTO                                    | 1250 |
| CEPS AND TRUFFLE OIL RISOTTO                            | 990  |
| PAPARDELLI WITH TURKEY AND WHITE MUSHROOMS              | 970  |
| LINGUINE WITH SHRIMPS, TOMATO CONCASSE AND TAJAS OLIVES | 900  |

## MEAT

|  |      |
|--|------|
| RABBIT CUTLETS WITH MASHED POTATOES AND CARROT SAUCE       | 850  |
| «WAITER'S STYLE» BEEF BURGER                               | 880  |
| RIBEYE STEAK (200 DAYS OF GRAIN FEEDING) (PRICE PER 300GR) | 2850 |
| FILLET MINION WITH «EBARA» SAUCE                           | 1510 |
| «TAPAK» CHICKEN WITH HOMEMADE ADJIKA SAUCE                 | 1090 |
| BEEF STROGANOFF WITH BAKED MASHED POTATOES                 | 850  |
| BEEF CHEEKS WITH CREAMY BULGUR                             | 790  |
| LAMB CHOP WITH PUMPKIN BULGUR AND POMEGRANATE SAUCE        | 1490 |

## FISH

|  |      |
|--|------|
| GRILLED / STEAMED DORADO   | 950  |
| COD IN MISO SAUCE WITH RADISH AND SPICY QUINOA                     | 980  |
| SALMON FILLET WITH PICKLED LINGONBERRIES, BROCCOLI AND CAULIFLOWER | 1200 |
| FAR EAST SQUIDS, STUFFED WITH RATATOUILLE AND CHEDDAR CHEESE       | 1010 |

## DESSERTS

|                                      |     |   |      |
|--------------------------------------|-----|---|------|
| ICE CREAM                            | 210 | HONEY CAKE WITH BERRIES   | 560  |
| PASSION FRUIT CREME BRULEE           | 420 | «PATCHWORK» DESERT WITH STRAWBERRIES<br>AND PASSION FRUIT SAUCE | 690  |
| LEMON TIRAMISU                       | 420 | CHEESE PLATE  | 1610 |
| CHOCOLATE FLAN                       | 490 | FRUIT PLATE   | 2250 |
| VANILLA PANNA COTTA WITH BERRIES JAM | 510 |   |      |
| NAPOLEON CAKE                        | 510 |   |      |

Current menu is only for advertising purposes, for control menu please ask the administrator.