

# Mansarda

R E S T A U R A N T & B A R

APERITIFS

Cacio al Tartufo, Italian sheep's milk cheese with truffle 40 g	790	Chupadados olives	690
		Chorizo 40 g	790
Queso de Cabra, Italian goat cheese 40 g	790	Pickled pepperoncini with cheese	590
Pickled olives 100 g	790	Rabbit liver pâté	890
Tuscan salami with truffle 40 g	690	Italian cheese platter	2 650

Assorted  
Italian aperitifs | 3 990

Spanish Jamon  
Iberico de Cebo (36 months) | 2 290



COLD STARTERS

Burrata with Truffle and Tomatoes	2 550	Tomato with crab and stracciatella	2 900
Smashed cucumbers with calamaries and edamame beans	1 100	Vitello tonnato	1 650
Porcini mushrooms / milk mushrooms with sour cream or oil	1 390	Cantabrian anchovies with homemade bread and butter	2 100

Fresh oyster | 990

Murmansk sea urchin | 890

Astrakhan sturgeon caviar  
with pancakes | 4 990

Red Far Eastern chum salmon  
roe with pancakes | 1 650



If you have any allergies to certain foods, please inform the waiter.

RAW BAR

Assorted crudo  
(Salmon, tuna, scallop) | 2 550

Sicilian red prawn crudo	2 990
Mediterranean dorado crudo with pickled grapes	1 650

TARTARE

Salmon tartare with Cantabrian anchovy, roasted Ramiro pepper, and stracciatella   2 790
Tuna tartare with avocado and tomato   2 590
Beef tartare with Kampot pepper and potato chips   1 790
Scallop tartare with compressed cucumber   2 190

CEVICHE

Sea bass ceviche with sweet potato cream and tiger's milk sauce	1 990
Tuna ceviche with tomatoes and kimchi	2 100

CARPACCIO

Asian salmon carpaccio with aged soy sauce	2 450	Sakhalin scallop carpaccio with black truffle	2 450
Tuna carpaccio with lime dressing and olive oil	2 450	Octopus carpaccio with celery and tomatoes	2 550
Dorado carpaccio with tomatoes and lemon	2 190	Beef carpaccio with olive tapenade	1 690

SALADS

Baked beetroot with cherries and homemade goat cheese	1 350	Tuna and poached egg salad	2 100
Homemade Italian salad with ripe tomatoes and avocado	1 900	Shrimp / Chicken Caesar salad	1 550 1 250
Traditional Greek salad with fresh vegetables and farm feta	1 450	Asian beef steak salad	1 850
Olivier Russian salad with shrimp and quail	1 150	Asian seafood salad	1 850
Crispy eggplant salad	1 250	Vegetable salad with Uzbek tomatoes and Yalta onions	1 900
Seafood, celery and cherry tomatoes warm salad	2 350	Octopus salad with roasted bell peppers	2 550
		Green salad with avocado cream and pickled radish	1 690



HOT STARTERS

Pork and shrimp dim sum dumplings	1 190
Shrimp spring rolls	1 100
Shrimp tempura with wasabi sauce	1 290
Lambtongue with lime yogurt	1 290
Baked sweet potato with truffle stracciatella and unagi sauce	1 650
Zucchini pancakes with mild-cured salmon	1 650
Far Eastern scallop with cauliflower and pike caviar	2 990
Neapolitan eggplant Parmigiana	1 650
Baked Far Eastern crab phalanx with thyme and homemade butter (2 pcs.)	6 990

*Fish hand pies with sour cream  
and two kinds of caviar:  
pike and red | 1 390*

FOR THE COMPANY

Whole Red King Murmansk crab 100 g   1 450
Grilled seafood platter   25 590

ROLLS

Salmon Philadelphia / Eel Philadelphia	1 990
Eel California / Salmon California / Crab California	1 990 / 1 990 / 2 590
Spicy tuna roll	1 990
Baked roll with eel	1 990
Tempura shrimp roll	1 550

NIGIRI

Seared Wagyu Sushi with Truffle Mayo (3 pcs.)   1 790
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Salmon   690	Shrimp   690	Eel   690	Tuna   690	Crab   1 290
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SASHIMI

Sashimi Roll   1 990
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Salmon   1 390	Scallop   1 390	Eel   1 390	Tuna   1 390	Crab   1 690
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SOUPS

Farm chicken broth	790	Shrimp Tom Yum	1390
Borscht with beef and pampushki	890	Soup with shrimp wontons, pak choi, and goji berries	1 350
Slow cooked shchi (cabbage soup) with beef	990	Mediterranean seafood soup	1 690
Scandinavian creamy salmon soup	1 100		

PIZZA

Margherita	1 490	Octopus	2 990
Chorizo	1 690	Jamon	3 490
Mortadella and burrata	2 100		

BAKERY

Roman focaccia	700	Roman focaccia with stracciatella and black truffle	2 390
Roman focaccia with homemade stracciatella and tomatoes / with Cantabrian anchovies	1 550 / 2 350	Bread basket	600

PASTA AND RISOTTO

Pomodorini spaghetti with basil	1 250	Seafood spaghetti	2 550
Caviar tagliolini	4 100	Spaghetti Puttanesca with Crab	2 690
Black truffle, cream sauce and Parmesan tagliolini	1 650	Casarecce with Salmon	1 890
Spaghetti with sea bass and vongole	2 590	Rabbit and sage ravioli	1 490
Porcini mushroom risotto	1 690	Veal, Parmesan and black truffle ravioli	1 650
Seafood risotto	2 550	Paccheri with braised beef and cacio e pepe sauce	1 990
Creamy risotto with beef tartare	2 100		

MAIN COURSE

Sea bass in salt 100 g   890
Sicilian sea bass with tomatoes, olives and capers 100 g   990

Tuna steak with beetroot and wild lingonberry	2 100	Chicken fillet in lemon sauce with capers and potatoes	1 990
Salmon with roe sauce	3 550	Fillet Rossini with foie gras and black truffle	3 550
Pie with braised beef, porcini mushrooms and truffle sauce	2 490	Sea bass with asparagus and beurre blanc sauce	2 690
Mediterranean dorado with basil and broccoli	2 550	Turkey patties with mashed potatoes and mushroom sauce	1 450
Grilled octopus with Napoli tomato sauce, black olives and capers	3 650	Kamchatka crab cutlets with mashed potatoes	2 990
Black cod with celery and tomatoes	2 650	Sicilian-style sea bass	2 990
Shrimp with mashed potatoes	2 100	Halibut with Asparagus and Champagne Sauce	2 990
Beef Stroganoff with mashed potatoes	2 100	Beef Tenderloin Steak with Shallot Sauce	2 900
Crab with porcini mushrooms and berblanc sauce	4 990	Striploin Steak with French fries and Peppercorn Sauce	4 990
Duck confit leg with potato gnocchi and truffle	1 690		
Norwegian veal cheeks with gratin potatoes and cucumbers	2 590		

DRY AGING MEAT

For dry age we use prime beef of marbling score, 250+ days of grain-based diet; we mature it in a special chamber with a climate that allows natural fermentation and dehydration of meat, which gives a special taste and aroma, making meat's structure in delicate, and the taste becomes more saturated.

Bone-in Ribeye 100 g   2 100	T-bone 100 g   2 100
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Steak sauces: pepper, mushroom | 350

## GRILL

Calamari	1 100	Argentine shrimp	2 100
Salmon fillet	2 550	Filet mignon 250 g	6 100
Sea bass	2 250	Ribeye 400 g	6 100

## SIDE DISHES

French fries with parmesan	750	Grilled / steamed broccoli	1 100
Baked potatoes	750	Spinach	1 100
Mashed potatoes / with black truffle	650 / 1 100	Fried zucchini	890
Grilled vegetables	1 100	Asparagus	1 650

## DESSERTS

Cherry and chocolate	990	Crepe brulee with berries	990
Napoleon cake with pear	890	Mango and almond cake	1 100
Honey cake with sour cream and fresh strawberries	990	Italian cheese platter	2 650
Classic tiramisu	990	Ice cream	450
Wild berry panna cotta	990	Chocolates: hazelnut / coffee / truffle	350
Blueberry tartlet	1 200	Sorbet	650
Raspberry tartlet	1 490	Assorted sorbet	3 550
		Berry platter	2 190



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