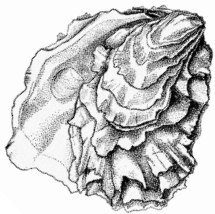


GASTROBAR

starters

- Scallops with pomelo and rockmelon . . . 75
- Beef carpaccio with ginger dressing50
- Beef tartare with parmesan55
- Salmon with truffle sauce55 and horseradish
- new** Octopus salad with sweet tomatoes . . . 110
- Spicy eggplant with sesame55
- Burrata with zucchini70 and black truffle sauce
- Foie gras torchon with bergamot jelly . . 85
- Sweet tomato salad55
- Green salad with sesame dressing 55
- new** Avocado bruschetta with65 smoked burrata
- Cauliflower and avocado salad55
- Gougères with Gruyère cheese65 and black truffle
- new** Green asparagus with poached egg75 and morels
- new** Zucchini flowers stuffed with100 Kamchatka crab

DIBBA BAY OYSTERS



- 1 PIECE - 20 -
- 6 PIECES - 99 -
- 12 PIECES - 198 -

PASTA

- Orzo with beef cheeks65
- Gnocchi with tomato and burrata65
- Orzo with porcini75
- Cacio e pepe65
- Spaghetti with king crab150
- Duck ravioli with parmesan mousse 75

Soup

- Chicken broth with noodles and sesame 40
- Lamb soup with wontons 45
- Lobster bisque 55

Dubai

SIGNATURE DISH

The following Dishes have all graced the menus of our St. Petersburg insitutions, some for over a decade and other more recently. What unites them all is their undeniable popularity among our guests which qualifies them as our signature specialities



BROCCOLI PATE WITH PINE NUTS - 45 -

TUNA CEVICHE WITH CUCUMBER AND CILANTRO - 65 -

YELLOWTAIL WITH BLACK TRUFFLE AND HORSERADISH - 85 -

OXTAIL PIE WITH TALEGGIO - 85 -

YOUNG CABBAGE WITH BLACK TRUFFLE - 75 -

MAIN COURSE

- Atlantic cod with asparagus85 and potato cream
- Sea bass with spicy ponzu dressing . . . 120
- Salmon with tomato, eggplant95 and Taggiasche olives
- Hokkaido scallops with cauliflower 110 and foie gras sauce
- new** King crab with lemon beurre blanc 150
- Lamb meat with eggplant95 and feta cheese
- Duck breast with ginger dressing 150
- Veal liver with creamy pepper sauce . . 100
- Lamb loin with broccolini and garlic . . 110
- Rib eye with wasabi root glaze190
- new** Beef cheeks with chanterelles120

BREAD AND BUTTER | 10

- Celery root with pecorino cheese55 and sage
- Carrot with honey50 and sweet potato puree

We never compromise when it comes to the excellence of our products



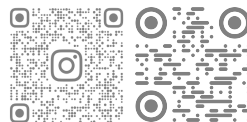
In our Kitchen, we follow one rule, source the finest ingredients and explore the best methods

of preparation to bring a true gastronomic experience to our guests

DESSERT

- Passion fruit with gorgonzola39
- Coconut cream with raspberry55
- Panna cotta with prunes and dates 35
- Milk chocolate brownie tart45 contains alcohol

Instagram



digital menu