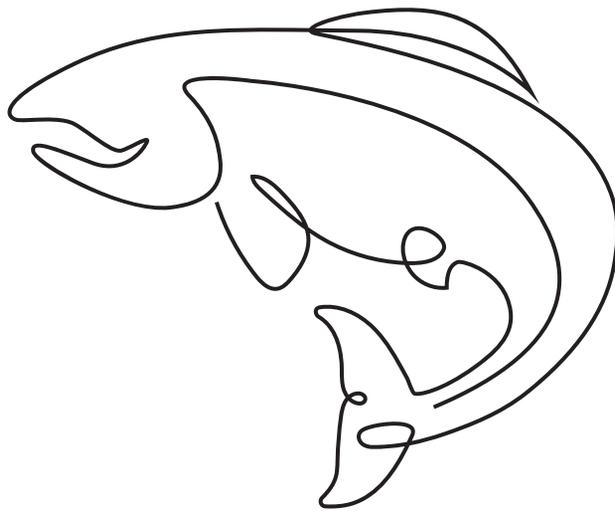


# MENU



# SEAFOOD & RAW BAR



All available fish for today is presented in the showcase.  
Check the relevance of the positions and the weight of the fish with your waiter.

If you have any allergic reaction to the products, please let us know about it.

## FISH AND SEAFOOD

Price per 100 gr of raw product

Red seabream (Egypt)	1300	Reef Grouper	1300
Wild European bass	1000	Crab claws Live	1300
Wild Dorado	1100	King crab	1250
Northern red snapper	900	Yellowtail	1500
Meagre	850	Triggerfish	1000

All fish and seafood from the showcase are sold piece by piece, based on the weight of each fish or seafood, the weight breaks through a multiple of 100 gr

### **Cooking is possible in several ways:**

Sicilian way + 1500 ₺ / in salt + 500 ₺ / grilled + 500 ₺ /crudo+ 500₺  
/ sevicehe with mango + 1500 ₺  
aqua pazza+1500 ₺

## AQUARIUM

Akasaki Oyster (1 pc)	650
Monsanrico Oyster (1 pc)	700
Maruemon Oyster (1 pc)	680
Saccosa Oyster (1 pc)	650
Yamaguchi Oyster (1 pc)	650
Sea urchin (1 pc)	420
Scallop (100 g)	450

## КРЕБЕТКИ

Price per 100 gr of raw product

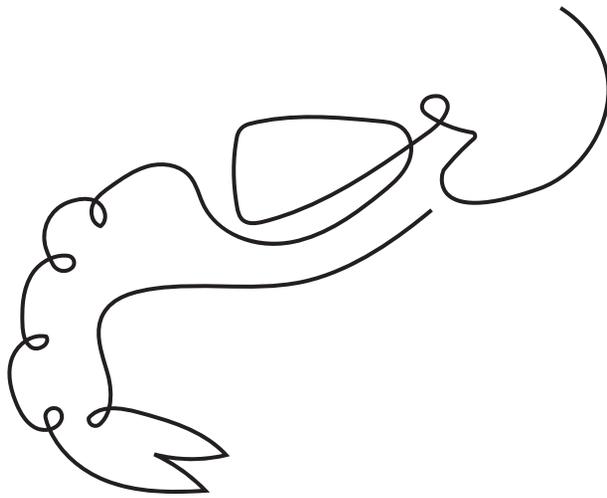
Carabineros	3000
grilled / cool / carpaccio	
Magadan	700
Botan	1000

## CAVIAR

Price per 100 gr of raw product

Sturgeon (Baku)	9000
Red salmon (Kamchatka)	2000
Pike (Astrakhan)	1900

# SEAFOOD & RAW BAR



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## TATAKI, SASHIMI AND CARPACCIO

Yellowtail with mango gel and soy yuzu	1450
Scallop with Chili-ponzu sauce	1400
Burnt salmon with jalapeno sauce	1200
Tuna back with tomato and Ponzu sauce	1800
Scallop carpaccio in Peach ponzu sauce with trufflecream and caviar	2600
Octopus carpaccio with Miso-yuzu sauce	2300
Salmon carpaccio with ginger cream and Yuzu sauce	2000

## SHOTS

с устрицей	650
с икрой морского ежа	650

## РОЛЛЫ

Камчатский краб и авокадо	1300
Тунец с авокадо и спаржей	1800

## TARTAR

Tartar plate	2900
Salmon and dorado with pickled peach	720
Akami and o-toro tuna with avocado guacamole and caviar	2900
Tuna tartare on crispy rice	1200

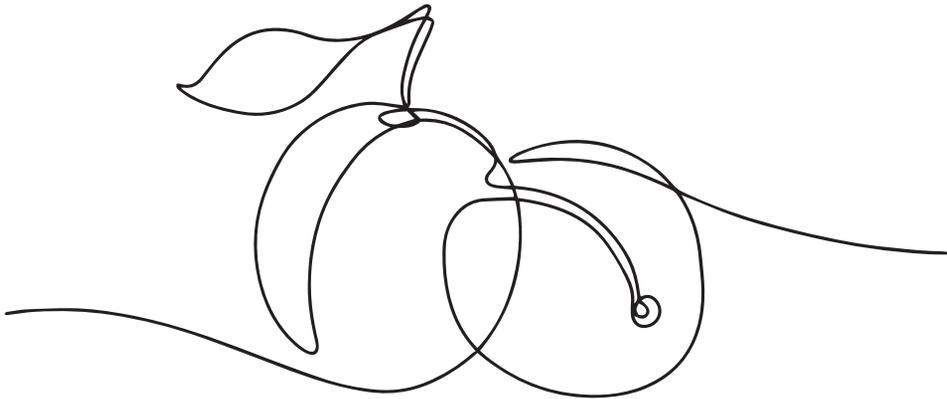
## МИНИ-ТАКО

Crab and peach / Salmon and guacamole	1600/790
Yellowtail and jalapeno	950

## SEVICHE

Seafood	2300
European bass with, passionfruit, raspberry and blackberry	1200
Dorado with mango and chilli	1100
Scallop	1300

# STARTERS

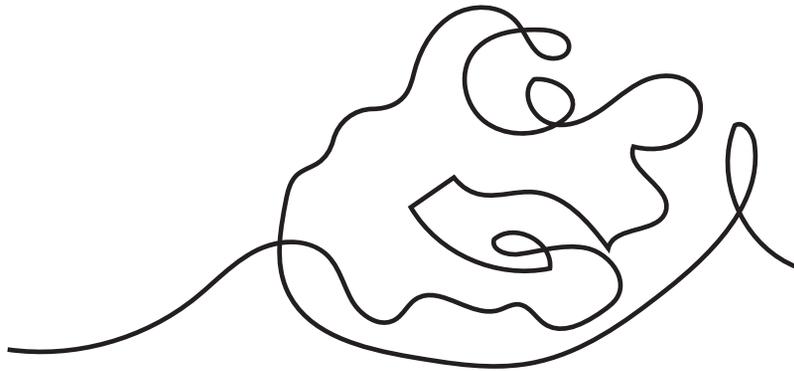


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## SALADS AND APPETIZERS

Little gem salad with pomelo and lychee	950
Salad with king crab, avocado and mango	2400
Warm salad with shrimp and squid	1550
Baby spinach salad with artichoke, truffle, and Pecorino	1450
Salad with quail and parsnips	1200
Marbled beef salad with baked eggplant and black truffle	1350
Smoked duck breast salad with camembert cream, corn salad, berries and glazed pecans	990
Ramiro pepper with Tonnato sauce	560
Fresh and blanched vegetables on ice with ginger sauce	750
Strachatella with rhubarb and pecan	650
Eel pate with almond espuma and honey brioche	720
Foie gras and duck pate with pickled pear and Rose jelly	650
Marble beef carpaccio with truffle and Pecorino cheese	1800
Marble beef tartare on brioche	1560
Crispy zucchini carpaccio with Pecorino cheese and truffle	900
Warm salad with rabbit liver and plum	820

# SECONDS



SUMMER TRUFFLE

1 g = 300 roubles

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## HOT APPETIZERS

Carrots and parsnips with camembert cream and truffle	1100
Shrimp popcorn with green lettuce leaves	950
Shrimp in saffron sauce	1500
Octopus with edamame hummus	2950
Fried oxtails with bulgur in filo dough	750
Quail with quince cream and pomegranate sauce	1200
Marbled beef dumplings with foie gras and caviar	1500
Seafood dumplings with glazed shiitake mushrooms	1300

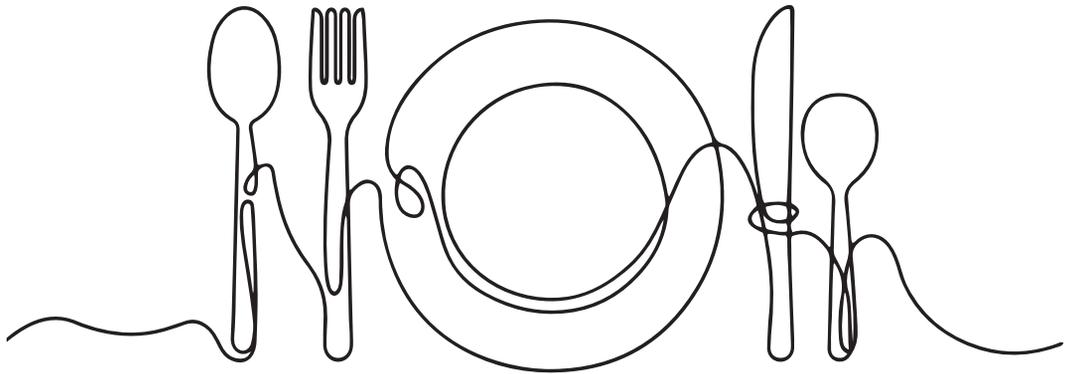
## SOUPS

Pumpkin cream soup with foie gras and cinnabon	720
Oxtails pot-au-feu	750
Soup with seafood and fish	1900
Celery cream soup with scallop and caviar	1300

## PASTA AND RISOTTO

Lemon risotto with carabineros shrimp carpaccio and mango gel	1200
Risotto with morels	1200
Gnocchi with langoustines and caviar	1500
Tagliolini with truffle	2400
Casarecce with seafood and bottarga	1800
Tagliolini with caviar and carabineros shrimp tartare	2800
Spaghetti with Kamchatka crab in tomato / cream sauce	3200
Tagliolini with vongole and phytoplankton	2200
Maceroni with veal stew	1500

# MAIN DISHES



melted Raclette cheese (150 gr) - 1000 ₺

**\*Можно добавить к любому блюду.**

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## FISH

Halibut fillet with baked pepper mousse and black risotto	1600
Fillet of sea tongue with Champagne sauce and three types of caviar	5900
Salmon steak with beetroot parfait, stewed leek and corn puree	1650
Baked Patagonian fang with green vegetables	3500
Seafood saute with black halibut (recommended for two persons)	4300
Flounder with vongole, capers and parsley	2500

## MEAT AND POULTRY

Chicken baked with potatoes, truffle and shimeji mushrooms	2400
Duck breast with blackberry sauce and jerusalem artichoke puree	1500
Beef cheeks with parsnip gnocchi and truffle sauce	1300
Rib eye with Black Pepper sauce (price per 100 gr)	1500
Стейк «Россини» с трюфелем, фуа-гра и соусом «Порто»	4500
Rossini steak with truffle, foie gras and Porto sauce	12 000
Golden Wagyu steak with truffle sauce	3200
Lamb shank with pistachios, prune sauce and mashed potatoes	1100
Veal chateaubriand with morel sauce	3600

## SIDE DISHES

Blanched vegetables	850
Potato gratin / with truffle / with caviar	650/1000/1500
Батат фри с трюфелем и пармезаном	790
Sweet potato fries with truffle and parmesan	590
Grilled Asparagus / steamed	750
Mashed potatoes / with truffle	500 / 1000
Fried crumpled potatoes	500
Saute of mushrooms	650

# DESSERTS



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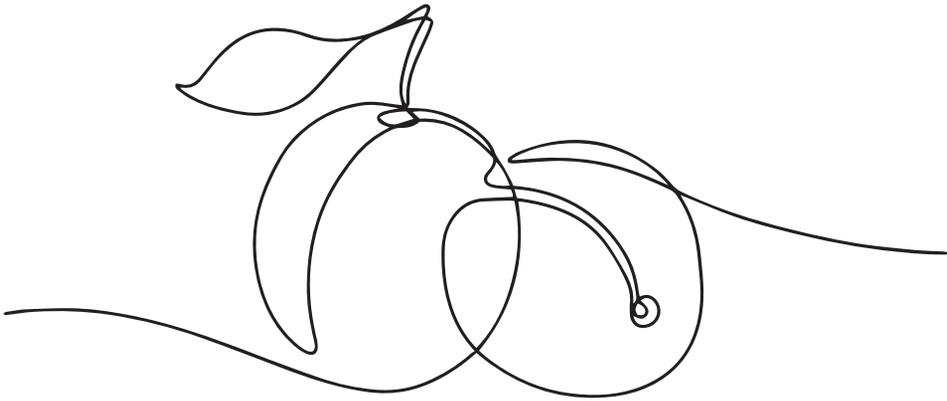
## DESSERTS

Peach sphere with almonds, raspberry seeds and ganache	880
Chamomile panna cotta with vermouth jelly and yuzu sorbet	500
Apple Tarte Tatin	420
Frozen peach yogurt with lokma doughnuts (for 2 persons)	950
Mille-feuille with berries	790
Fried brioche with buttercream, tonka beans and rhubarb	640
Chocolate fondant	650

## SORBETS AND ICE-CREAM

Price per 1 scoop

Porous mango	200
Yuzu-yogurt sorbet	150
Banana	150
Matcha	150
Plombières ice cream	150
Pink peach	150
Honey	150



# MENU



