



MEAT  
BLOK  
RESTAURANT  
ON THE ROOF  
LENINGRAD CENTER

## COLD STARTERS

Big green salad .....	950
Sweet tomatoes with Yalta onions and pomegranate sauce.....	1300
Cucumber salad with cilantro and cashews .....	550
Pickled milk mushrooms in sour cream .....	850
Burrata with tomatoes and basil.....	950
Crayfish with avocado and tobiko .....	1350
Fried shrimp with arugula and parmesan <i>(for two)</i> .....	1950
Caspian hall with rye croutons .....	1550
Coho salmon sugudai with crushed potatoes .....	950
Romano with hot Karelian smoked trout <i>(for two)</i> .....	1650

### Tartar of marbled beef:

- with pickled cucumber and Dijon mustard .....820
- with smashed pepper and Parmesan .....820
- with truffle mousse and bourbon jelly .....850

Chicken pate with black currant and onion jam.....	650
Carpaccio of marbled beef with Dijon mustard.....	850
Dry-aged marbled roast beef with nut juice.....	1100
<b>NEW</b> Spicy salad with grilled beef .....	1200
Homemade pastrami with tomato salsa and capers .....	950

## SOUPS

Asparagus cream soup with tiger shrimps.....	780
<b>NEW</b> Seafood soup "Tom Yum".....	850
Northern fishes ukha.....	650
Borscht with soft smoked beef.....	550

## HOT STARTERS

Crispy eggplants with tomato and cilantro .....	850
Northern shrimp croquettes with farm yogurt.....	1100
Spicy chicken with peanuts and cilantro.....	850
Duck with mango in orange sauce.....	1200
Northern fish pelmeni.....	950
Hand-molded pelmeni with beef .....	850
Bone marrow with country bread and pickled cucumber .....	1100

## MAIN COURSE NOT MEAT

Cauliflower steak with coffee sauce.....	750
Crab steak with cauliflower mousse.....	1550
Karelian trout with zucchini, sorrel and sun-dried tomatoes .....	1450
Omul with potato velvet, zucchini and capers .....	1350
Sea bass fillet with asparagus.....	2300

## ALMOST MEAT

Chicken, baked in herbs with lemongrass.....	950
Chicken cutlets with porcini sauce.....	850
Pheasant cutlets with cowberry sauce .....	950
<b>NEW</b> Beef cheeks with mashed potatoes and green beans .....	1200

## SUMMER MENU

Country salad with cucumber and radish .....	750
Tomatoes with nectarines, goat cheese mousse and cherry compote .....	850
Fresh cucumber with Kamchatka crab and sour cream.....	850
Scallop carpaccio with lychee.....	850
Sea bass crudo .....	1650
Green salad with duck, raspberries and stracciatella.....	1100
Cold beetroot soup.....	550
Okroshka with kvass.....	550
Baked eggplant with tomatoes.....	750
Squid with tomatoes and basil.....	1100
Far Eastern scallop with young zucchini.....	1650
Seabass with lemongrass and peanuts.....	2200
Cabbage roll with stewed duck .....	950
Taco with Voronezh beef.....	1500
Pear in cardamom with milk oolong cream .....	450
Strawberries with coconut ice cream and sorrel .....	450
Seasonal fruits and berries (500 g.) .....	1450

## SIDE DISHES

Steamed buckwheat .....	200
Grilled vegetables .....	420
Fried potatoes with herbs and garlic.....	250
Steamed asparagus .....	1200
Mashed potatoes	
- classic.....	300
- with truffle oil.....	480

## STEAM AND STEWED MEAT

Smoked brisket with cabbage and parsnip mousse.....	1600
Marble beef Stroganoff.....	1500
Rice noodles with marbled beef and soy sprouts.....	1550
Stewed calbi beef ribs with mashed potatoes .....	3500
Shoulder of lamb with new potatoes and fresh vegetables <i>(for company)</i> .....	5500
Beef Rib Back <i>(for two)</i> .....	3200
Venison medallions with dried beets and plums.....	1650

## FRIED MEAT

Marble beef burger.....	1450
Steak "Ribeye".....	5200
Steak "Farm-Style" 900 g.....	7900
T-bone steak 1100 g.....	9300
Steak "Muromets" 1200 g.....	9800
Steak "Standal" 1200 g.....	9800
Fillet mignon with boletus sauce .....	2700
Chateaubriand with bisque sauce and black caviar .....	4200
Quasimodo steak with cranberry sauce .....	3600
Hot carpaccio .....	2500
Steak "Machaon" .....	1850
Steak "Cafe de Paris" .....	2100
Steak "Spadroon".....	2300
Picanha steak with onion sauce and bourbon.....	1800
Steak "Flank" with creamy-pepper sauce.....	2100

## DRY AGED STEAK

Steak "Farm-Style" 900 g.....	8200
T-bone steak 1100 g.....	10200
Steak "Muromets" 1200 g.....	10600

## DESSERTS

Farm cheeses.....	1950
Ice-cream with meat and smoked ganache.....	200
Assorted truffles.....	300
Violet panna cotta.....	550
Almond cake with passion fruit jelly... ..	650
Pistachio cake .....	550
<b>NEW</b> "Opera" with coffee sauce and fresh berries.....	650
Ryazhenka cream with cured strawberry.....	550
Selection of homemade ice-cream and sorbets (1 ball).....	200