



# ROMANOV

RESTAURANT



# COLD APPETIZERS



**590 ₺**

## SALMON APPETIZERS

Light salted and smoked salmon fillet served with lemon, olives  
100/20/10 gm



**620 ₺**

## SLICED FROZEN WHITE SALMON

Unique northern dish, frozen and sliced whitefish  
120/30 gm

Sliced frozen muksun - 470 ₺



**200 ₺**

## HERRING APPETIZER

Traditional Russian appetizer, lightly salted herring with new potatoes and pickled onions  
100/100/20/10 gm

**590 ₱**

**WHITE SALMON SALTY**

Fillet of salted white salmon  
in dill with paprika  
100/20 gm

**490 ₱**

**PANCAKES  
AND RED CAVIAR**

Traditional Russian appetizer - tender  
thin pancakes with caviar  
70/30 gm

**650 ₱**

**INCONNU SAGUDAY**

Northern dish. pickled fresh fish  
with onions and greens  
120/30 gm

Muksun saguday - 490 ₱

**1490 ₱**

**3 KINDS OF CAVIAR**

Black caviar, red caviar, pike caviar 115 gm

Red caviar appetizer	85/20/10 gm	490 ₱
Black caviar appetizer	85/20/10 gm	3500 ₱
Pike caviar appetizer	85/20/10 gm	330 ₱



**520 ₺**

**CHEESE PLATEAU**

Exquisite sorts of cheese (Dor Blue, Camembert, Parmesan, Cheddar, Maasdam cheese) served with nuts and honey  
145/30/30/15 gm

**460 ₺**

**ROAST BEEF**

Tender fillet of beef - our Chef's recipe  
100/40/40/10 gm



**280 ₺**

**HOMEMADE SALTED AND SMOKED TENDER PORK FAT**

Tender pork fat served with garlic rye croutons, mustard and horseradish sauces  
80/80/30/30 gm



**690 ₺**

**MEAT PLATTER**

Chicken roll with mushrooms and egg pancake, "buzhenina" - homemade lean boiled pork with spices, stewed beef, boiled beef tongue served with traditional Russian sauces, horseradish and mustard  
320/30/30 gm

**320 ₺**

**SMOKED ELK MEAT**

made in our own smokehouse  
100 gm

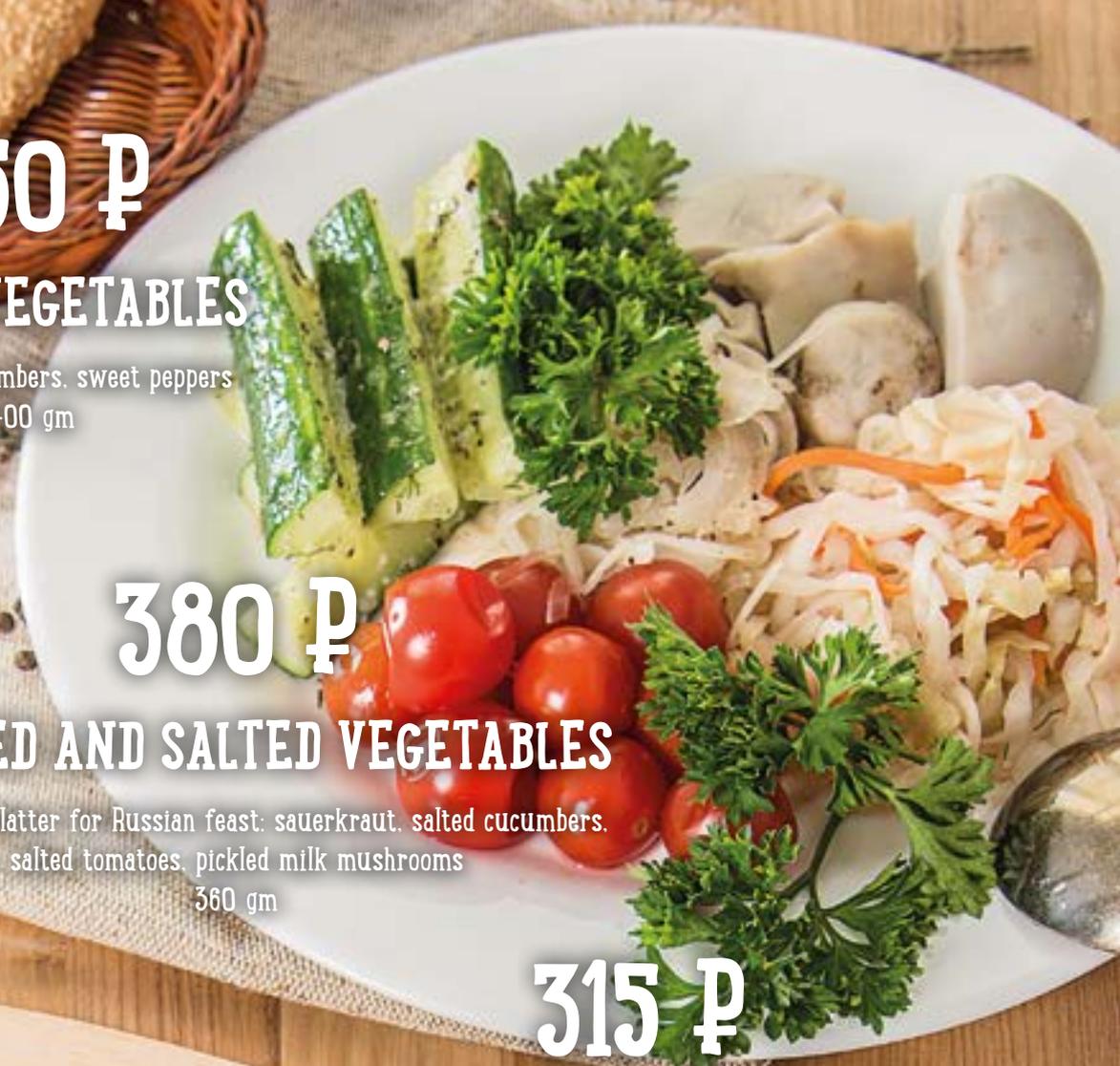




**350 ₺**

**FRESH VEGETABLES**

Tomatoes, cucumbers, sweet peppers  
400 gm



**380 ₺**

**PICKLED AND SALTED VEGETABLES**

Traditional platter for Russian feast: sauerkraut, salted cucumbers,  
salted tomatoes, pickled milk mushrooms  
360 gm



**315 ₺**

**PICKLED MILK MUSHROOMS  
(LACTARIUS)**

Homemade pickled milk mushrooms served with  
onions, greens and sour cream  
150/20/30 gm

**350 ₺**

**SLICED ELK MEAT**

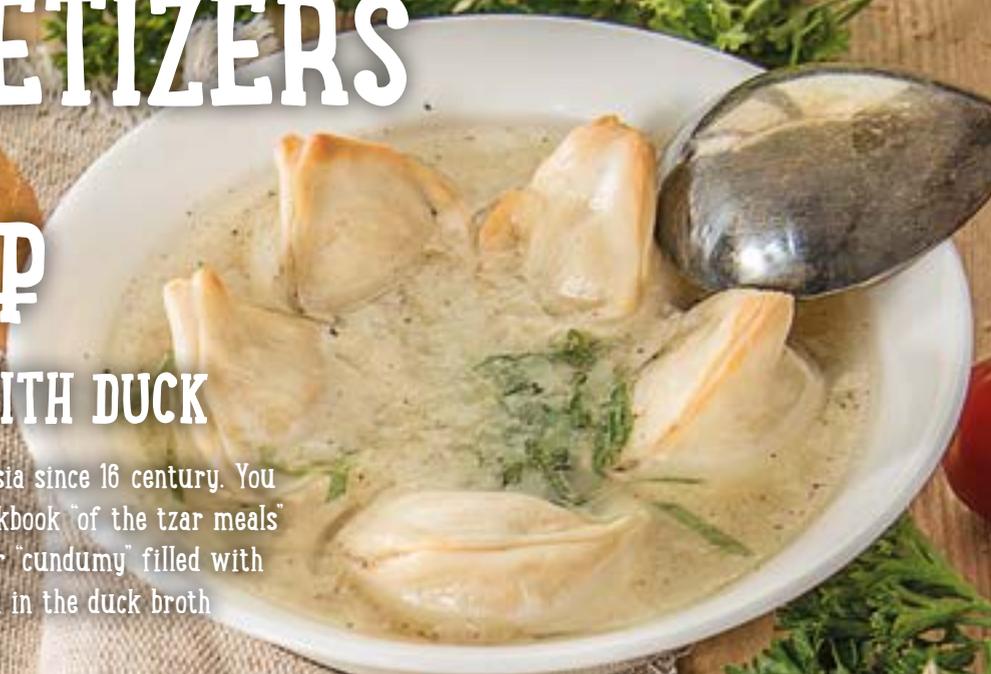
Sliced frozen elk meat, cut manually  
into thin shavings  
100 gm

# HOT APPETIZERS

210 ₺

## “KUNDIUMY” WITH DUCK

“Kundiumy” had been cooked in Russia since 16 century. You can find their description in the cookbook “of the tzar meals” at the Michel Romanov’s court. Our “cundumy” filled with minced duck meat are roasted in the duck broth  
150/60 gm



220 ₺

## POTATO PANCAKES WITH MUSHROOMS

Favorite autumn hot appetizer: potato pancakes with mushrooms (armillaria)  
250/50 gm



600 ₺

## ORLOVSKY ZANDER

Popular Russian dish – hot fish appetizer served with sauce from salted cucumbers and sour cream  
250/30 gm





**260 ₺**

**SIBERIAN "PELMENI"**

Traditional Siberian "pelmeni" with minced elk meat served with sour cream, mustard and greens  
250/50/50 gm



**240 ₺**

**RUSSIAN "PELMENI"**

Traditional Russian "pelmeni" with minced beef and pork meat served with sour cream, mustard and greens  
250/50/50 gm

**150 ₺**

**RUSSIAN CHICKEN PIE**

Tender chicken fillet, pickles and cream sauce in a rye pastry  
140 gm



**230 ₺**

**JULIENNE OF POULTRY**

Poultry fillet with mushrooms baked in a creamy sauce  
150 gm



# BEER SNACKS

280 ₺

## SPICY CHICKEN WINGS

Marinated and caramelized juicy wings  
served with blue cheese sauce  
200/50 gm

150 ₺

## GARLIC CROUTONS

garlic rye croutons served  
with tar-tar sause  
100/50 gm

200 ₺

## FISH CHIPS

Bass chips with herbs  
50 gm

**430 ₺**

**PORK RIBS**

Pork ribs cooked in the original glaze,  
served with BBQ sauce  
220/50 gm

**690 ₺**

**TIGER PRAWNS  
WITH GREEN SAUCE**

Tiger prawns roasted in white wine  
served with pesto souse and lemon  
150 gm

**450 ₺**

**DEER SAUSAGE**

roasted juicy deer sausage  
served with salsa  
185/50 gm

# SALADS

290 ₺

## SALAD WITH FRESH VEGETABLES

Light combination of mix salad with sweet pepper, fresh tomatoes and cucumbers, tender Feta cheese, red onion and olives under olive sauce  
245 gm

490 ₺

## RUSSIAN SALADS

Salad of boiled shrimps and lightly salted trout with quilt eggs and caviar  
200 gm

490 ₺

## SALAD AND ROAST BEEF

Fresh vegetables, greens and roast beef with spice dressing  
230 gm

**190 ₱**

## HERRING INTO VEGETABLES

Popular salad in Russia and former USSR countries cooked of purified herring with vegetables and mayonnaise sauce  
190 gm

**250 ₱**

## SIBERIAN SALAD WITH TONGUE

Marvelous salad with boiled tongue and Chinese cabbage, cherry tomatoes and fresh cucumber under sour cream horseradish dressing  
170 gm

**690 ₱**

## ARUGULA WITH SHRIMPS

Juicy arugula with tiger prawns, cherry tomatoes, Parmesan cheese and balsamic dressing  
260 gm

**330 ₱**

## CAESAR SALAD WITH CHICKEN

Juicy Romano salad with tender chicken breast, fresh tomatoes, Caesar sauce and Parmesan cheese  
200 gm

# SOUPS

**190 ₺**

## CHICKEN SOUP WITH HOMEMADE NOODLE

Light chicken soup with homemade noodle  
and herbs  
250 gm

**390 ₺**

## FISH SOUP WITH STURGEON AND WHITEFISH –“CHIR”

Traditional siberian fish soup with valuable species  
of fish: sturgeon and whitefish  
250 gm

**230 ₺**

## SIBERIAN “BORSHCH”

Delicious flavored soup – beef broth and  
vegetables with garlic and greens served  
with sour cream and garlic dumplings  
250/30/30 gm



**80 ₺**

**BREAD BASKET**

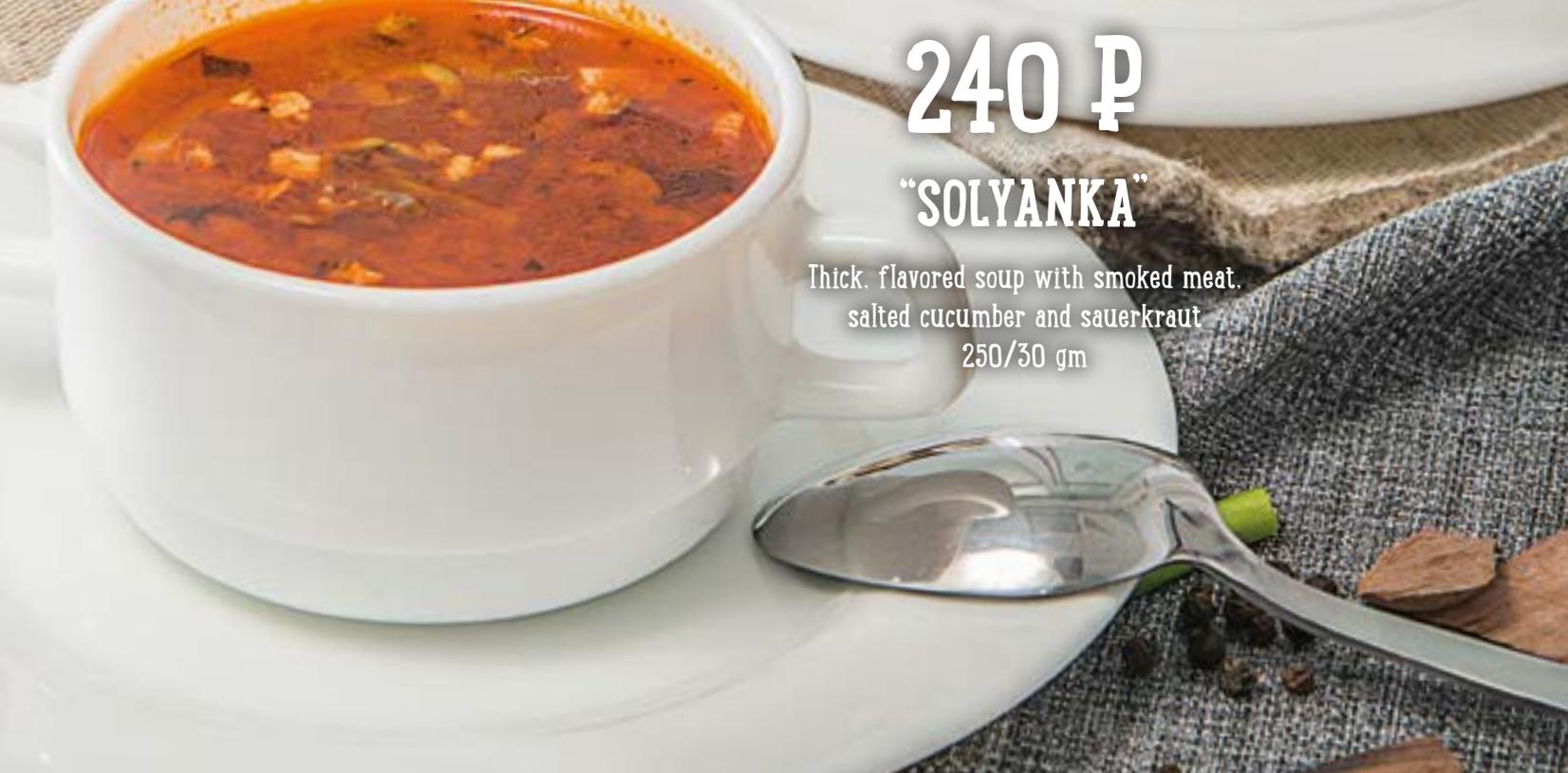
fresh rye and wheat bread



**220 ₺**

**MUSHROOM SOUP**

Flavored mushroom soup with two kinds of mushrooms - white mushrooms-iceps and champignons  
250/30 gm



**240 ₺**

**“SOLYANKA”**

Thick, flavored soup with smoked meat, salted cucumber and sauerkraut  
250/30 gm



# MAIN COURSE

540 ₺

## ZANDER WITH SAUCE OF CEPES

Zander fillet fried and baked in a cream sauce of taiga ceps  
200 gm

590 ₺

## BAKED TROUT, HERBS AND MASHED GREEN PEAS

Baked rainbow trout with the sprig of thyme and mashed green peas as a garnish  
170/100 gm

740 ₺

## GRILLED SALMON STEAK AND VEGETABLES

Juicy salmon steak with pesto and grilled vegetables: zucchini, tomatoes, corn, mushrooms, sweet pepper  
170/100 gm

**590 ₺**

## **WHITEFISH AND GREEN PEAS**

Poached whitefish –“chir” fillets with herbs,  
served with mashed potatoes and green peas  
120/80/40 gm

**330 ₺**

## **PIKE CHOPS WITH CREAM SAUCE**

Juicy pike chops – a conventional dish of  
Russian fresh water fish, served with  
mashed potatoes  
100/100/30 gm

**740 ₺**

## **STEAMED SALMON STEAK AND VEGETABLES**

Tender steamed salmon steak and vegetables: broccoli,  
cauliflower, sweet pepper, baby carrots  
150/100 gm

**360 ₺**

## **“SELYANKA” OF TWO SORTS OF FISH**

Hot dish with stewed sauerkraut cabbage,  
salted cucumbers with the addition of  
with the addition of salmon and zander  
served in a cast-iron frying pan  
200 gm



**400 ₺**  
**BEEF IN PUFF PASTRY**

Tender beef fillet in the mushroom pate  
baked in puff pastry  
165 gm



**360 ₺**  
**MEAT "SELYANKA"  
IN A PAN**

Hot dish with stewed sauerkraut  
cabbage, tomatoes with smoked farmer  
brisket, served in a cast-iron frying pan  
230 gm



**950 ₺**  
**PORK KNUCKLE**

Juicy pork knuckle garnished with  
baked potatoes and cabbage, served with  
mustard and horseradish  
800/300/50/50 gm



**780 ₱**

**QUAIL FILLED WITH  
CHERRY SOURCE**

300 gm



**2100 ₱**

**BEEFSTEAK**

Beefsteak of marble Black Angus beef fried according to your choice: Rare. Medium rare. Medium. Medium Well. Served with rustic potatoes  
300/100/30 gm



**590 ₺**

## BRAISED TOBACCO CHICKEN

Tender chicken served with sweet pepper and greens  
300 gm



**870 ₺**

## STEWED LAMB'S LEG

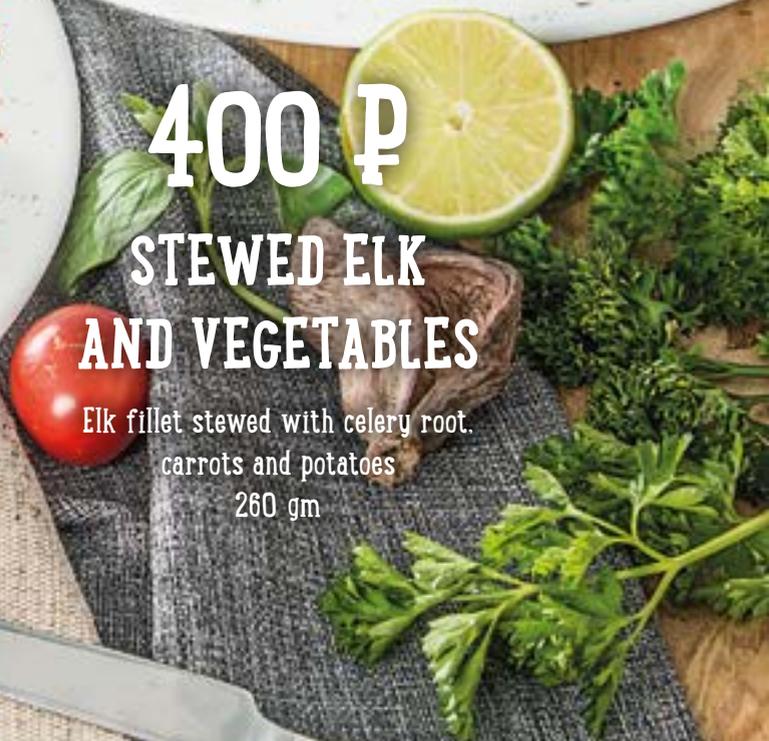
Lamb's leg stewed with roots and herbs of rosemary, thyme, fennel seeds served with sauerkraut, potato wedges and red onion  
300/160/15 gm



**400 ₺**

## STEWED ELK AND VEGETABLES

Elk fillet stewed with celery root, carrots and potatoes  
260 gm



## GARNISH

Boiled Potatoes and greens	150 gm	100 ₺
Mashed potatoes	150 gm	100 ₺
Baked potatoes	150 gm	100 ₺
Buckwheat with ceps	150 gm	200 ₺
Grilled vegetables (Zucchini, mushrooms, tomatoes, sweet peppers)	200 gm	200 ₺
Steamed vegetables (Sweet peppers, carrots, broccoli, cauliflower)	200 gm	180 ₺

## SAUCES

Spicy mustard	50 ₺
Horseradish and sour cream	50 ₺
Tomato sauce and greens	50 ₺
Sour cream	50 ₺
Khrenoder (Homemade horseradish sauce)	50 ₺
Tar-Tar (Cream with greens and salted cucumbers)	50 ₺



360 ₺

**DUCK BREAST  
AND COWBERRY SAUCE**

Roasted and melted in its own fat duck breast served with baked apples and cowberry sauce  
270 gm



380 ₺

**PORK IN A POT**

Juicy pork stewed with mushrooms (Armillaria) and potatoes in a cream sauce  
350 gm



490 ₺

**DUCK LEG WITH BUCKWHEAT  
AND MUSHROOMS**

Baked duck leg with herbs, served with melt buckwheat cereal and fried mushrooms  
200/170 gm

# DESSERT

260 ₺

## BAKED APPLE

Baked apples with dry fruits  
and honey  
270 gm

240 ₺

## CHERRY (PADUS) CAKE

Tender bouquet of siberian cherry (Padus),  
cream and dark chocolate  
200 gm

230 ₺

## ICE CREAM

Vanilla, strawberry, chocolate ice  
cream accompanied with: chocolate,  
pine nuts, cranberry sauce  
150/10 gm

205 ₺

## FRUIT PLATEAU

Fresh orange, pears, apples, red grapes, kiwi  
220 gm

Big plateau 440 gm - 410 ₺

**350 ₺**

**“GURYEV” PORRIDGE**

Traditional Russian cuisine, made from semolina in milk with the addition of berries. One of the most popular dishes in the menu of the Alexander III

350 gm

**250 ₺**

**CHOCOLATE SEMIFREDDO  
AND PISTACHIOS**

Frozen dessert based on dark chocolate and cream  
120 gm

**280 ₺**

**HONEY CAKE**

Our Chef's recipe - amazing combination of honey and citrus succades  
200 gm

**250 ₺**

**CHOCOLATE FONDANT AND ICE CREAM**

Classical warm chocolate dessert served with a scoop of ice cream  
190 gm



# PIES



220 ₺

## COWBERRY PIE

Tender cowberry tart served  
with cream sauce  
180 gm



220 ₺

## APPLE PIE

Flavour apple tart with  
vanilla ice cream  
230 gm



220 ₺

## PEAR PIE

Juicy pears in a shortcrust pastry  
with vanilla ice cream  
200 gm

# BEVERAGES

## Non-alcoholic

**Sbiten**..... 250 ml..... 230 ₺  
*(Hot russian traditional drink based on honey and spices)*

**Juice**..... 250 ml..... 160 ₺  
*(Apple, orange, cherry, peach, tomato)*

**Coca-Cola, Fanta, Sprite**..... 250 ml..... 150 ₺

**Soft drinks**..... 250/1000 ml..... 50/180 ₺  
*(Sea-buckthorn, cowberry or cranberry soft drink)*

## Mineral water

**Perrier sparkling**..... 330 ml..... 250 ₺  
*(natural, lemon)*

**Vittel (still water)**..... 250 ml..... 220 ₺

## Fresh juices

**Orange juice**..... 200 ml..... 200 ₺

**Apple juice**..... 200 ml..... 200 ₺

**Grapefruit juice**..... 200 ml..... 260 ₺

**Lemon juice**..... 200 ml..... 260 ₺

**Carrot juice**..... 200 ml..... 150 ₺

**Carrot juice with cream**..... 200 ml..... 160 ₺

## Coffee

**Americano**..... 150 ml..... 150 ₺

**Espresso**..... 30/75 ml..... 120 ₺

**Double espresso**..... 50/105 ml..... 160 ₺

**Cappuccino**..... 150 ml..... 180 ₺

**Latter**..... 250 ml..... 160 ₺

## Black Tea

**Assam**..... 450/900 ml..... 180/240 ₺

**Earl Grey**..... 450/900 ml..... 180/240 ₺

**Thyme tea**..... 450/900 ml..... 180/240 ₺

**Puerh tea**..... 450/900 ml..... 180/240 ₺

## Green tea

**Sencha**..... 450/900 ml..... 180/240 ₺

**Milk oolong**..... 450/900 ml..... 180/240 ₺

**Jasmine**..... 450/900 ml..... 180/240 ₺

**Herbal Cocktail**..... 450/900 ml..... 180/240 ₺

**Fruit tea**..... 450/900 ml..... 180/240 ₺  
*(with juicy orange and vanilla)*

**Fruit tea with hibiscus**..... 450/900 ml..... 180/240 ₺

**Herbal tea with berries**..... 450/900 ml..... 180/240 ₺

## Spirituos

### Beer

**Hofbrau original**..... 0,5/0,25 L..... 490/245 ₺  
*(Germany, 5,1%)*

**Grotweg Bayerisch Hell**..... 0,5/0,25 L..... 460/230 ₺  
*(Germany, 4,5%)*

**Woodbridge broun ale**..... 0,5/0,25 L..... 320/160 ₺  
*(UK, 4,9%)*

**Paulaner Hefe-Weissbier**..... 0,5/0,3 L..... 490/245 ₺  
*(Germany)*

### Beer in bottles

**Krusovice svelte royal 4,2%**..... 0,5 L..... 190 ₺

**Heineken lager 4,8%**..... 0,33 L..... 190 ₺

**Edelweiss Weisbier 5,5%**..... 0,5 L..... 280 ₺

**Bakalar nealko n/a**..... 0,33 L..... 250 ₺  
*(Czech Republic)*

### Apple cider

**Sweet**..... 0,75 L..... 360 ₺

**Semi-sweet**..... 0,75 L..... 360 ₺