



RIBEYE

STRIPLOIN

SHORTLOIN

TENDERLOIN

GRAIN FATTENING



**SYNDICATE
SPECIAL STEAK**

30 min per 100g **1000**

Ribeye steak of the high marble score beef.
200 days of grain fattening.
It's known for centuries because of its exceptional
tenderness and flavor.
Served with creamy truffle butter

Recommended steak temperatures:
MEDIUM



NEW YORK

25 min per 100g **800**

Strip Steak of the high marble score beef.
200 days of grain fattening.
Rich meat taste

Recommended steak temperatures:
MEDIUM RARE, MEDIUM



PORTERHOUSE

40 min per 100g **850**

Short loin. 200 days of grain fattening.
Combines two steaks:
New York and Filet mignon divided
with the T-bone

Recommended steak temperatures:
MEDIUM

PASTURE-FED

RIBEYE

2250 300/80g **25 min**

Fore rib.
Brisk and rich
meat flavor

Recommended steak temperatures:
MEDIUM



**FILET
MIGNON**

25 min 250/80g **2450**

Tenderloin. The most
tender and nonfat part
of beef filets. Served with
creamy mushroom butter

Recommended steak temperatures:
MEDIUM RARE, MEDIUM

* All steaks are served with mix salad and grilled corn

CHOOSE 5 STEPS:
of steak temperatures

RARE **MEDIUM WELL**
MEDIUM RARE **WELL DONE**
MEDIUM

SAUCE:

AMERICAN SALSA 50g **100**
BBQ SAUCE (HOME MADE) 50g **100**
BLACK PEPPER 50g **100**

CREAMY MUSHROOM SAUCE 50g **100**
MUSTARD 50g **100**
SPECIAL GREEN BUTTER 30g **100**





AQUARIUM

CRAB

KING CRAB
served with lemon

4000
1000 / 120g

HORSEHAIR CRAB
whole crab cooked from Far Eastern recipe: boiled claws with crab liver and crab meat

3000
1000g



CLAMS

fresh | baked

SCALLOP PRIMORSKY

	1 ea. L-size	1 ea. M-size
SCALLOP PRIMORSKY	300	250
OYSTER PACIFIC	200	
SURF CLAM	300	
BLOOD CLAM	350	

OYSTER PACIFIC

1 ea. 200

SURF CLAM

1 ea. 300

BLOOD CLAM

1 ea. 350



SHRIMPS

HUMPBAC (KING) SHRIMPS

550
100 g

NORDIC SHRIMPS

400
100 g



SEA CUCUMBERS

5-MINUTE COOKED SEA CUCUMBER

1100
Per 100g weight of raw product

SKOBYANKA WITH SEA CUCUMBER (STEWED SEA CUCUMBER)

1250
270g

SKOBYANKA WITH CUCUMARIA (STEWED CUCUMARIA)

950
300g



VEGETABLE STARTERS AND MUSHROOMS



DELICACIES

Pickled cucumbers
and cherry tomatoes,
sour cabbage,
marinated garlic

300	570
180g	350g

FIDDLEHEAD FERN SALAD

With vegetables
and light sesame dressing

420
220g



* Dear guests! If you are allergic
to any product, please let us know in advance



BAKED BEET CARPACCIO

With pine nut,
cheese and prune
mousse and yogurt sauce

420
170g



SMASHED CUCUMBER SALAD

Sesame oil, chili pepper
and Asian sauce

350
150g

SALTED ROLLRIM MILKCAP

With Spanish garlic
and sour cream sauce

580
100/40g



MEAT STARTERS AND CHEESE

VENISON TARTARE

With quail eggs, capers
and wheat toasts

680

160/40 g



SLICED FROZEN ROE DEER MEAT

With fried salt
and croutons

680

80/30 g

BEEF TENDERLOIN CARPACCIO

With parmigiano, grapefruit
and honey-balsamic sauce

770

80/40/30 g





MEAT STARTER

Roast beef, homemade salty lard (salo), sous vide chicken breast. Served with Kalamata olives and special chrain and tomato sauce

750

160/80 g

CHEESE PLATE

Parmigiano, Brie, sheep cheese, cheese with basil. Served with grapes, walnut and honey

850

150/120 g



FISH AND SEAFOOD STARTERS

LIGHT-SALTED TROUT

With fresh cucumbers,
radish, lemon and capers

770
100/60g



OCTOPUS CEVICHE

With cherry tomatoes
and schisandra sauce

720
80/80g



WHELK IN OWN JUICE

On a cucumber pad,
with yogurt sauce

950

100/60 g



LIGHT HERRING CAVIAR

NEW

450

60/30r

Roe in a sac.
Tender savory pickling.
Served with tortilla chips



SALMON CREAM CHEESE

With cucumber salsa

NEW

370

50/40/30 g



FISH AND SEAFOOD STARTERS



PACIFIC HERRING

With potatoes, pickled onions,
wheat croutons and Dijon mustard

430
100/100/70 g

SPECIALLY PICKLED WILD SALMON



With dill oil

620
100/30 g



TROUT TARTARE WITH MANGO SAUCE



With fresh cucumbers,
tomatoes and cilantro

670
160 g



SALADS

SEAFOOD SALAD

Mix salad with scallop, shrimps, squid, ricotta cheese and mango chili sauce

870

220 g



CAESAR SALAD WITH GRILLED CHICKEN

With special sauce

520

200 g

CAESAR SALAD WITH TIGER SHRIMPS

With special sauce

640

200 g



SALADS



GREEN SALAD WITH SPICY PUMPKIN

With seed mix, cranberry and minty lime sauce

480
200g

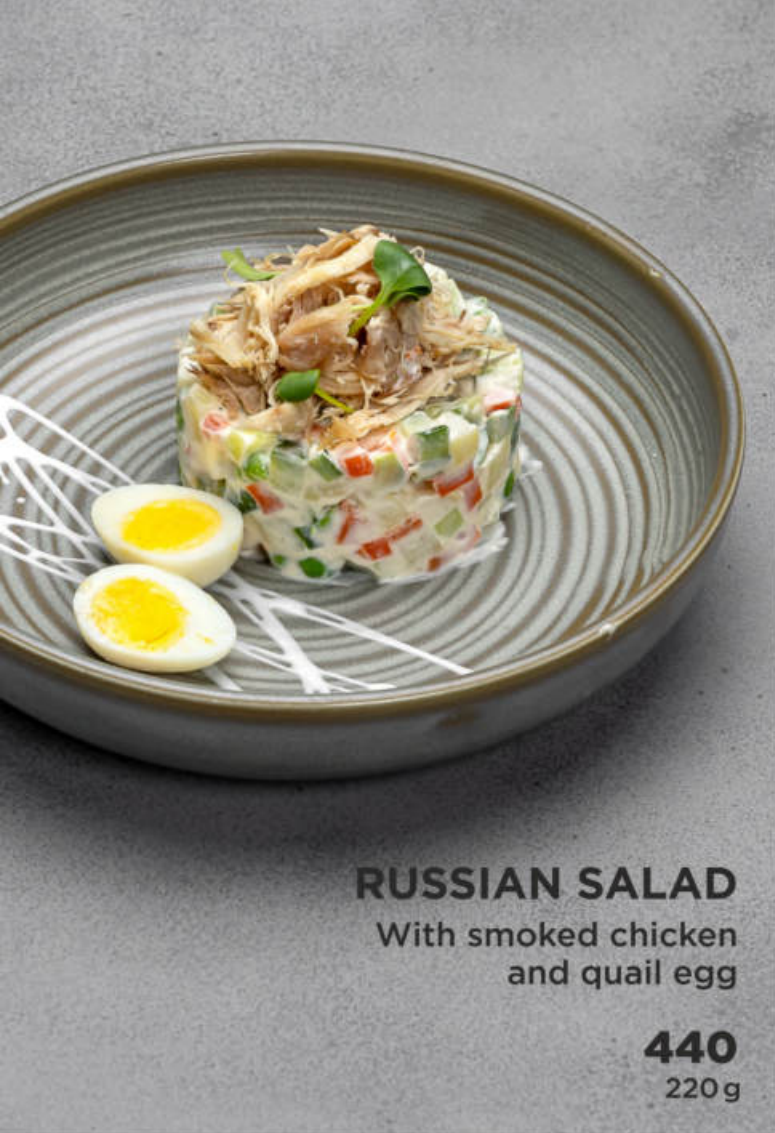


STEAK SALAD

Ribeye steak, mix salad, potato, baked beet, pickled onions, chimichurri sauce

770
220g





RUSSIAN SALAD

With smoked chicken
and quail egg

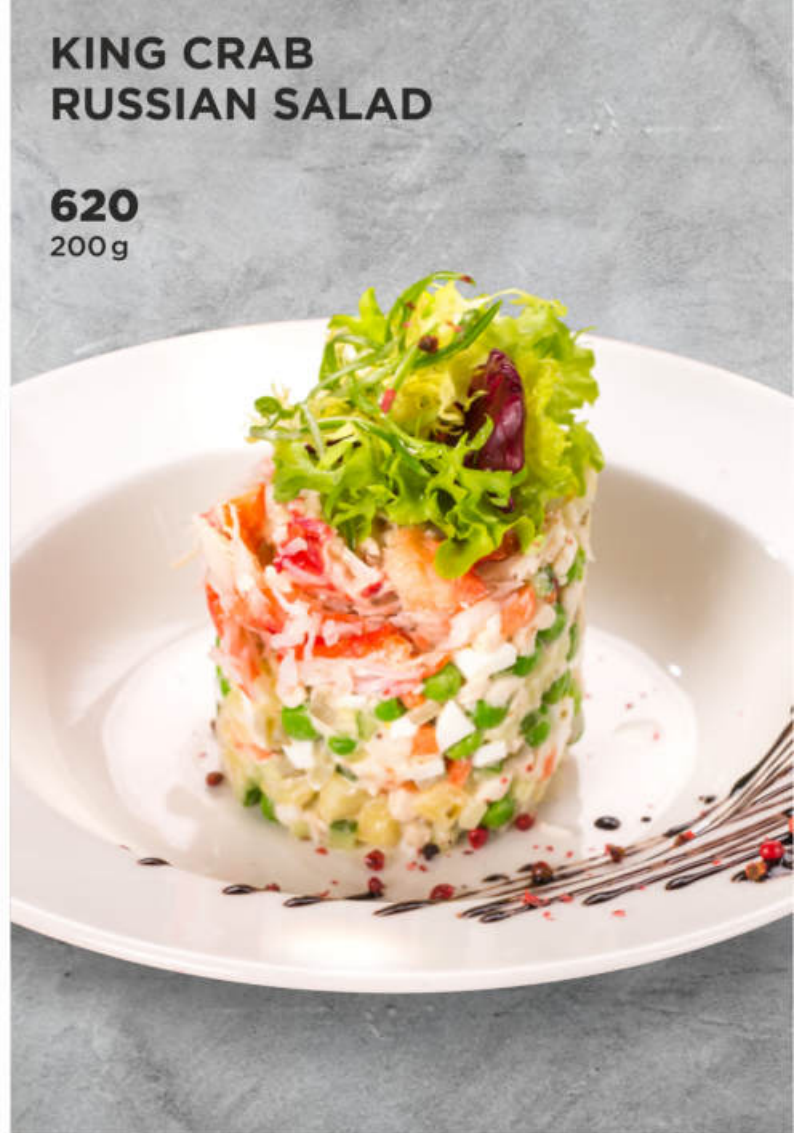
440

220 g

KING CRAB RUSSIAN SALAD

620

200 g

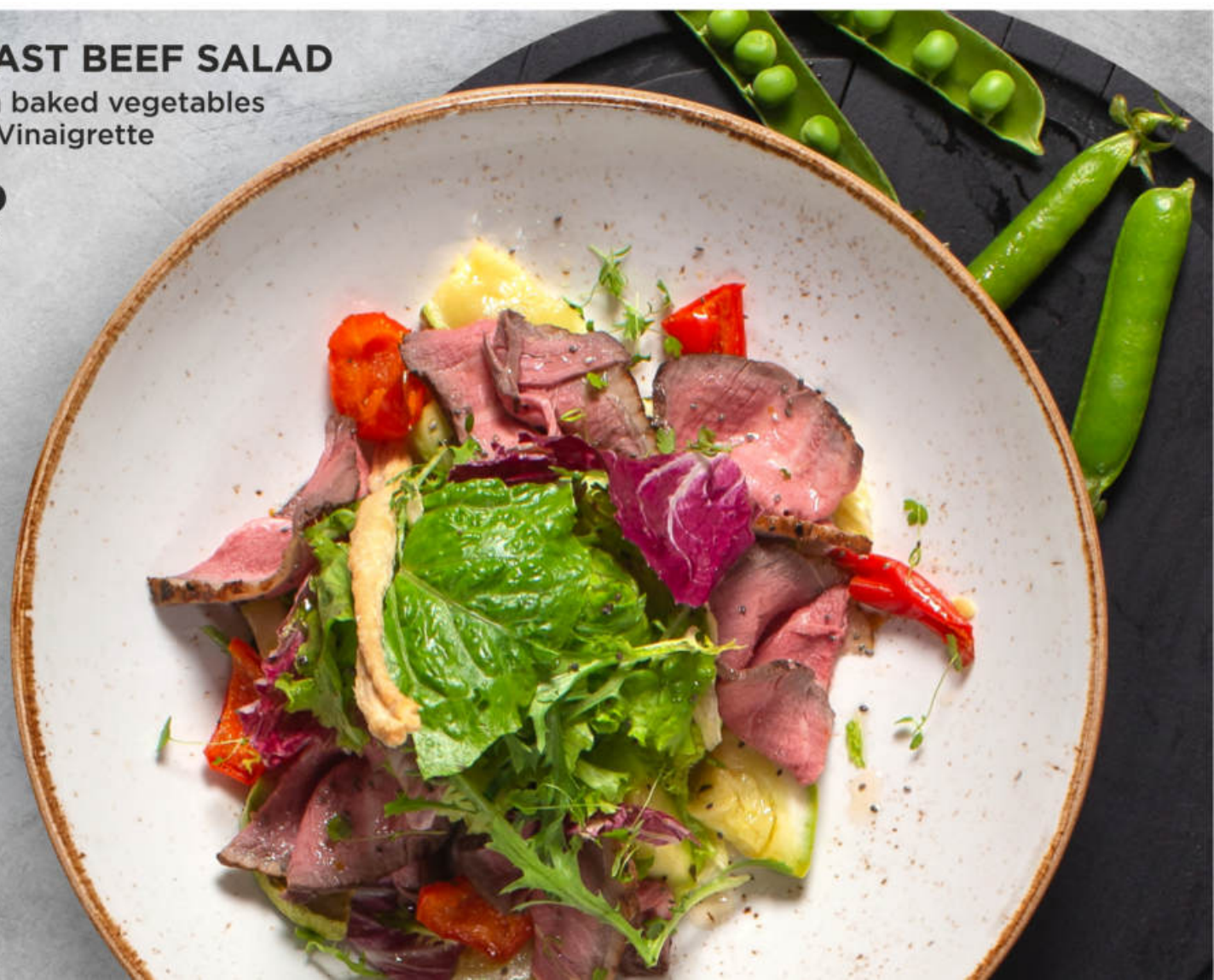


ROAST BEEF SALAD

With baked vegetables
and Vinaigrette

670

200 g



SALADS

FAR EASTERN VINEGRET

With seaweed, wild salmon and smoked sour cream

470

200 g



SALAD WITH SEAWEED AND SQUID

With baked bell pepper, quail eggs and black sesame walnut sauce

470

240 g



MIX SALAD WITH TUNA

With edamame beans,
capers, marinated carrots,
citrus balsamic sauce

750

170 g



GREEK SALAD

Fresh vegetables salad
with Serbian bryndza
cheese and olives.
Served with pesto sauce

450

220 g



SOUPS

GUMBO SOUP

Thick, spicy, rich soup with beef meatballs, bell pepper, onion, celery, fava bean and tomatoes. Served with rice

NEW

470

300/50 g



MUSHROOM SOUP

Mouth-filling mushroom soup of porcini mushroom, white mushroom, honey fungus and butter mushroom. Served with sour cream and herb

420

300/40 g



OKROSHKA WITH KING CRAB

COLD KVASS SOUP

650

350/50 g



THAI SPICY SEAFOOD SOUP

750
400g



 Spicy dish

FISH SOUP

With halibut and
wild salmon filet,
tomatoes and herb

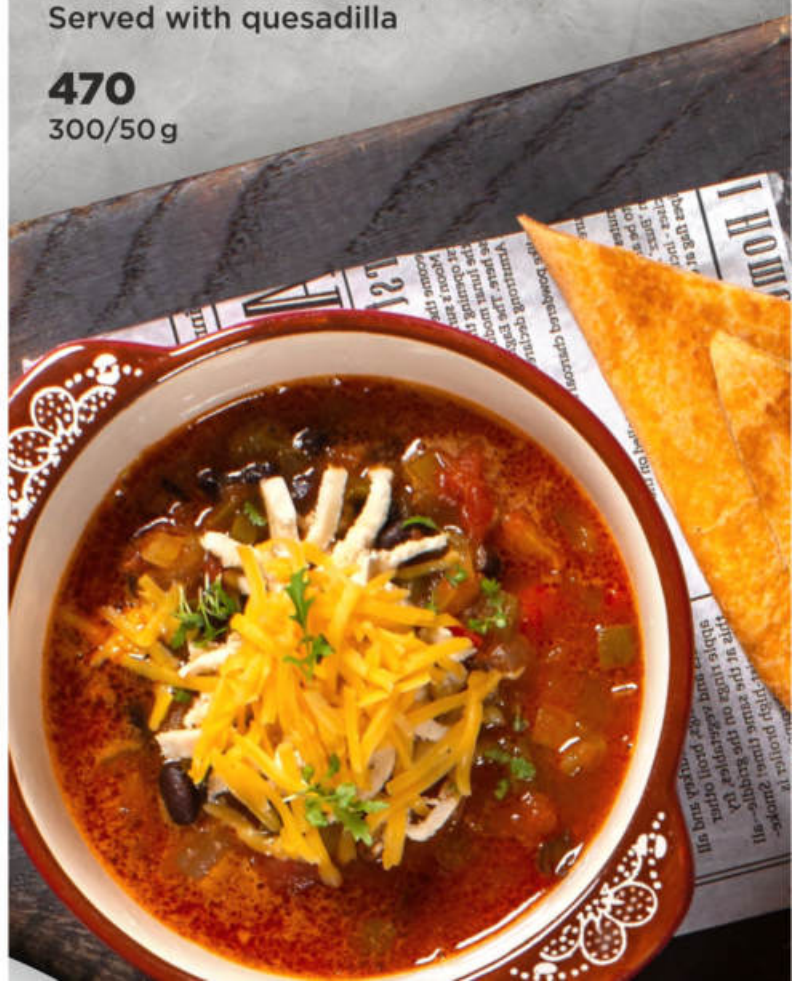
550
300g



MEXICAN SOUP

With red beans, chicken breast,
pronto tomatoes, Cheddar cheese.
Served with quesadilla

470
300/50g



PASTA

SEAFOOD SPAGHETTI

With scallop, shrimps, squid and mussels in ginger-cream sauce

820
300 g



BLACK SPAGHETTI CARBONARA

With bacon and mushrooms in creamy sauce

670
300 g



BLACK SPAGHETTI VONGOLE

In wine tomato
sauce with greens

NEW

720
300 g



FARFALLE WITH MUSHROOMS

With parmigiano cheese,
in creamy sauce

540
300 g



QUESADILLA WITH CHICKEN

With mix salad and grilled corn to choose

- in creamy sauce
- Mexican salsa

470

200/70 g



QUESADILLA WITH RED BEANS AND SPINACH

With mix salad and grilled corn

450

200/70 g

BURGERS AND QUESADILLA

GRILLED CHICKEN BREAST BURGER

With bacon, Cheddar, pickled cucumber, caramelized onions, baked potato and Barbeque sauce and Barbeque sauce

750

350/100/30 g



SYNDICATE, CHEF'S SPECIAL BURGER

With chopped marbled beef patty, bacon, Cheddar, pickled cucumber, caramelized onions, baked potato and Barbeque sauce



900

380/100/30 g



Dish with
marbled beef

MEAT AND POULTRY HOT DISHES

PORK STEAK



With mix salad,
vegetables and grilled corn

770

180/100 g



BEEFSTEAK WITH POACHED EGG

With bacon, beaten potato baked
in cheese mousse, served
with American salsa

790

200/150/50 g



MEAT AND POULTRY HOT DISHES

BEEF FRIED SAUSAGES

With baked potato
in cheese sauce.
Served with
Barbecue sauce

620
150/100/50 g



CHICKEN WINGS BBQ



540
200/100 g

With coleslaw salad
and grilled corn



PORK RIBS BBQ

With coleslaw salad
and grilled corn

870
300/100 g



DEER FILLET WITH ROSEMARY

With celery, onion and bell
pepper in Asian sauce

1 250
300 g



KIMCHI WITH PORK

650
300 g



MEAT AND POULTRY HOT DISHES

BEEF STROGANOFF

In spicy creamy sauce
with mashed potato
and mushrooms



750
150/150 g



Dish with
marbled beef

FERN WITH BEEF AND VEGETABLES



650
300 g



RACK OF LAMB

Served with chickpea puree,
mix salad and grilled corn

2 200

240/80/70g



SOUS VIDE CHICKEN BREAST

Served with baked
vegetable mix,
champignons and
carrot-cream sauce

650

150/80/50g



MEAT SETS

LADY SET

Delicately sliced soft beef tenderloin, cooked on the grill. Served with asparagus, shrimps, mix salad and mushroom sauce

1 950

180/120/50g



BOSS SET

Vigorously sliced Ribeye, smoked beef sausages, coleslaw salad, grilled vegetables, baked potato, and wheat croutons, Barbeque sauce

1 850

275/180/50g





GROUP SETS

SPECIAL STEAK MIX «THREE IN ONE»

Grilled rack of lamb, ribeye steak and filet mignon. Served with salad mix, cherry tomatoes, champignons, grilled corn, Barbecue and Black pepper sauce and Mexican salsa

5 900

800/250/150 g



organika

On ordering this you get three^{*} shots of Vodka Organika for free

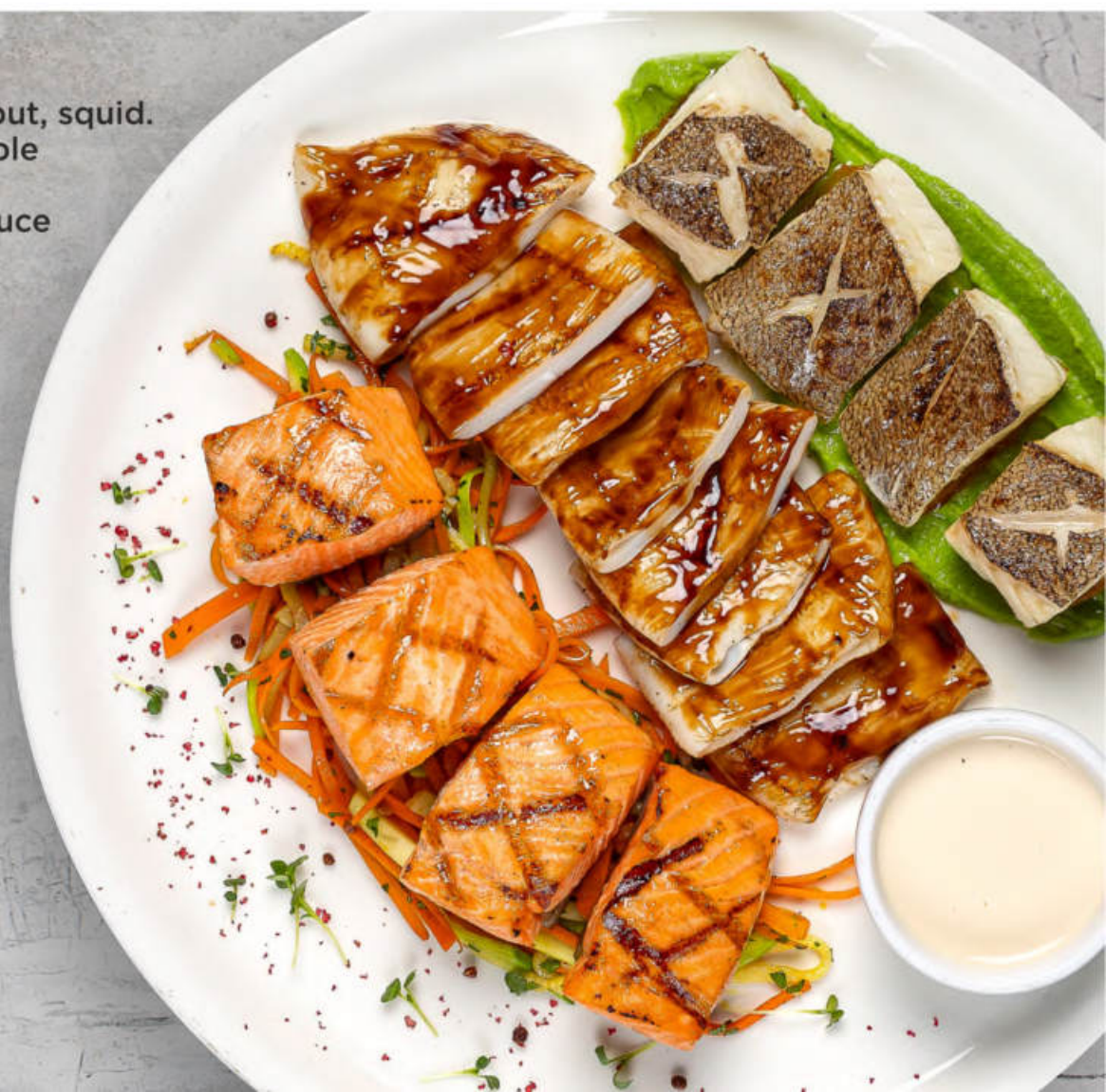
For 3-4 pax^{**}

SEA SET

Grilled salmon, halibut, squid. Served on a vegetable pad with green pea puree and cream sauce

3 750

600/230 g



^{*} For 2-3 pax

FISH AND SEAFOOD HOT DISHES

TROUT STEAK

NEW

On a vegetable pad
with creamy-oyster sauce

1 350

180/100/50 g



HALIBUT STEAK

Served on tender
green pea puree

1 350

180/80/20 g



FRIED FLOUNDER

With seaweed
and vegetables mix

200

for 100g
average weight of
the dish
is 300-400g



GREENLING PERCH

Baked with Unagi and Teriyaki sauces.
Served with grilled vegetables

200

for 100g
average weight of
the dish is 500-600g



FISH AND SEAFOOD HOT DISHES

MUSSELS STEW with Tom Yum sauce

740
350 g



MUSSELS STEW with cream cheese sauce

740
350 g



FISHERMAN'S SCALLOP

NEW

Cooked in a shell in sea water.
Served in spicy butter with
garlic and greens

900

3 pcs



**GREENSHELL
MUSSELS
BAKED WITH
SPINACH JULIENNE**
With cheese and pine nuts

720
230g

FISH AND SEAFOOD HOT DISHES

SKOBLYANKA WITH CUCUMARIA (STEWED CUCUMARIA)

With pork, onion, garlic,
carrot, tomatoes
pronto and spices

950
300 g



5-MINUTE COOKED SEA CUCUMBER

1 100
Per 100g of product



SKOBLYANKA WITH SEA CUCUMBER (STEWED SEA CUCUMBER)

With pork, onion, garlic, carrot,
tomatoes pronto and spices

1 250
270 g



FISH AND SEAFOOD HOT DISHES

SEAFOOD ROAST

Scallop, shrimp, squid,
mussels, vongole,
vegetables
in special sauce

1 250

400 g



GRILLED SQUID FILET

served with special sauce

750

240 g



FISH AND SEAFOOD HOT DISHES

SEAFOOD JULIENNE

Squid, scallop, shrimp
in creamy coconut sauce

770
180 g



HALIBUT AND VEGETABLES WITH OYSTER SAUCE

1150
260 g



FRIED COMMON WHELK

Served with burnt mashed potato
and shavings dry tuna

1 250
90/150/20g



IZUMIDAI FILLET

with crusty cheese coating
and cream caviar sauce Mentaiko

770
180/50g



SIDE DISHES

**FRIED POTATOES
WITH MUSHROOMS** **400**
250 g

**BAKED POTATO
WITH ROSEMARY** **250**
150 g

GRILLED VEGETABLES **350**
200 g
eggplant, sweet peppers,
zucchini, cherry tomatoès,
onions

GRILLED CORN **300**
250 g
with grated Parmesan cheese

GRILLED ASPARAGUS **450**
150 g

BASMATI RICE **200**
150 g

**MASHED
POTATO** **250**
150 g

**FRENCH FRIES
WITH KETCHUP** **350**
150/40 g

SAUCE

BLACK PEPPER **100**
50 g

BBQ SAUCE **100**
50 g

**CREAMY
MUSHROOM SAUCE** **100**
50 g

MUSTARD **100**
50 g

AMERICAN SALSA **100**
50 g

**SPECIAL
GREEN BUTTER** **100**
30 g



Bread of our own making

Served with special green butter

150
75/30 g

200
150/30 g



DESSERTS

CHOCOLATE FONDANT

Warm cake with hot chocolate inside;
with a scoop of ice cream

550

100/85g



CHEESE CAKE

With cherry sauce

420

100/30g



PANNA COTTA

Exotic cream
and mango dessert

370

100g



DESSERTS

ICE CREAM

Toppings to choose

350

150/40 g



SYRNIKI WITH CHERRY

With creamy yogurt mousse.
Chef's special recipe

400

140/40 g



«NAPOLEON» CAKE

440

110 g



STRUDEL

With a scoop of ice cream
and schisandra confiture

490

130/50/20 g



ASSORTED FRUIT

Apples, pears, oranges,
pineapple, grapes

670

450 g



100
50 g



HONEY

200
50 g



PINE
CONES JAM



ACTINIDIA
JAM

150
50 g



SCHISANDRA
CONFITURE

150
50 g