

# MENU

Welcome to our restaurant, where every dish tells a story. Born in Siberia, we infuse our roots into every detail. Drawing recipes from family traditions and ancient archives, we blend Siberian richness with Asian diversity. For us, Asia begins in Siberia - where eastern traditions meet Siberian customs to create unique flavors.

Look around, and you'll see details that take us back to Russia or Asia. These special feelings resonate with our menu, philosophy, and the beating of your heart. That's likely the reason you're reading these lines right now.

Join us on a culinary journey where each dish harmonizes tastes and tales, each plate embodies past and present, each bite encounters traditions and cultural heritage

## STARTERS

### Cheburek

Crispy, light pastry encasing a medley deep-fried with a savoury mixture of ground meat and vegetables, served with a flavorful dipping sauce

95

### Springroll Veggies

Crispy, light pastry encasing a medley of fresh vegetables, served with a flavorful dipping sauce

95

### Korean Chicken Wings

crispy wings infused with the bold flavors of Korean cuisine, boasting a perfect balance of tangy spice and sweet indulgence.

95

### Springroll Prawn

delicious appetizer featuring succulent prawns wrapped in a thin, crispy rice paper, filled with fresh vegetables and herbs, and served with a zesty dipping sauce

125

### Grandma's Pickled Vegetables

Grandma's Homemade Pickled Cucumber, Red Cabbage, and Tomatoes

95

### Beef Carpaccio

Beef carpaccio marinated with capers, white pepper, and olive oil, following the chef's special recipe.

135

### Salmon & Kabeljou Carpaccio

features delicate slices of fresh salmon and kabeljou, drizzled with a zesty citrus dressing and topped with microgreens

145

### Japanese Tempura Prawn

crispy prawns fried in a light batter, served with soy sauce and daikon, offering a perfect balance of textures and flavors.

145

## DUMPLINGS

Our dumplings are handmade using a traditional Siberian dough recipe and filled with a variety of delicious fillings. Sometimes we experiment, and in this menu, you will find traditional Georgian khinkali, which we recommend pairing with wine made using the Georgian Qvevri method, with skin contact aging.

add  
broth +35

choose a sauce + 35

- lemon butter
- creamy pesto
- peri-peri
- bisque
- sour cream
- sweet&sour

### Siberian

or pelmeni, are meat-filled dumplings

120

### Salmon and hake

salmon and hake dumplings, leek

169

### Khinkali

Georgian dumplings (bigger than Siberian) filled with spiced beef meat or lamb, coriander and broth

35/38 each

### Mushrooms

Tender dumplings filled with a flavorful blend of assorted mushrooms and mashed potato

100

### Chicken

chicken dumplings, featuring tender chicken meat delicately cooked with garlic

120

### Game

braised game meat with thyme dumplings,

160

### Prawn

prawn meat and cream cheese nestled within our delectable dumplings

170

### Spinach & feta

delightful combination of tender spinach and creamy feta cheese

120

SALINT JUZ  
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# ASIA

# SOUP

## Chicken Ramen 145

tender chicken slices in a rich, savory broth, accompanied by chewy noodles, vibrant vegetables, and a soft-boiled egg, creating a perfect harmony of flavors and textures.

## Chinese deep fried pork 135

Tender pieces of pork, expertly fried in a sweet and sour sauce with sweet peppers and onions, crafted from Chef Li Wei's special recipe. Served with rice.

## Chicken Thai Fried rice 135

tender chicken pieces stir-fried with seasoned Thai rice, sweet peppers, carrots, onions, fresh vegetables, and aromatic spices.

## Prawn fried rice 156

Prawn fried rice with oyster sauce and aromatic herbs is a delectable dish featuring succulent prawns stir-fried with seasoned rice, infused with the rich flavors of oyster sauce and herbs.

## Beef fried rice 155

is a delicious dish made with tender beef slices, stir-fried with seasoned rice, a mix of fresh vegetables, and aromatic spices.

## Borscht 110

Borscht is a traditional Eastern European soup known for its vibrant red color, derived from beets. It's typically made with beef broth and includes a mix of vegetables such as cabbage, carrots, potatoes, and onions.

## Solyanka 140

A hearty Siberian classic brimming with beef, ham, and pork, complemented by tangy pickles, zesty tomatoes served with sourdough and a shot of vodka

## Tom Yum 130

a fragrant and spicy Thai soup featuring lemongrass, galangal, kaffir lime leaves, and chili, infused with the flavors of prawn and a touch of coconut milk for a perfect balance of heat and creaminess.

## Siberian Triple Fish Soup 130

Our triple fish soup, served with a shot of vodka, is a classic Siberian dish crafted from fresh fish, vegetables, and aromatic spices,

# SIBERIA

## Line Fish with creamy bisque and baby potato 170

features tender, perfectly cooked line fish served atop a rich and velvety bisque, accompanied by delicate baby potatoes

## Oxtail with Sweet Potato Mash 260

In a remote Siberian village, Grandma Evdokia Smirnova revived a treasured family recipe for "Oxtail with Sweet Potato Mash," passed down through generations. With tenderly stewed oxtail and creamy sweet potato mash,

## Beef Stroganoff 175

Beef Stroganoff, reportedly created by French chefs for the noble Stroganov family in 19th century Russia, is beloved globally for its tender beef in creamy sauce with mushrooms and onions, offering rich flavors and velvety texture Served with mash potato

## Mommy's chicken meatballs with mashed potato 150

homemade chicken meatballs smothered in a rich, savory mushroom sauce, served alongside creamy mashed potatoes for a comforting and hearty meal.

# SWEET

## Honey cake 110

or "Medovik," features layers of honey-infused sponge cake soaked in honey syrup, complemented by a delicate sour cream frosting between each layer. Topped with cake crumbs for a rustic finish, it's cherished in Russian cuisine for its rich flavor and soft, melt-in-your-mouth texture.

## Andrey's Amazing Brownie 65

## Syrniki 139

Fluffy cottage cheese pancakes served with homemade jam and sour cream

## Russian Strong Nut 95

Our legendary walnut-shaped pastry made from shortcrust dough with creamy caramel filling and a nut inside. Typically enjoyed during our family roulette game, you can order a serving for four, with one pastry holding a surprise filling!