

ЧАЙКА

restaurant & bar

RAW BAR

price per piece

Sea urchin (1 pc.)	580
Pacific oyster (1 pc.)	670
White Pearl oyster (1 pc.)	920
Sea urchin with crab meat (1 pc.)	980
Scallop	1480

CRABS & PRAWNS

price per 100 g

Pink prawn crudo on ice	800
Live Kamchatka king crab	1980
Kamchatka king crab leg	3250

CRUDO, CEVICHE & SASHIMI

Sea bass crudo (100 g)	1150
Red porgy crudo (100 g)	1550
Sea bass crudo with yuzu sauce	1150
Scallop ceviche	1750
Crudo & tartare selection for two	3670
Sea bass and scallop crudo, salmon and tuna tartare	

TARTARE, TATAKI & CARPACCIO

New Seared beef carpaccio	1750
New Russian Far Eastern scallop carpaccio	1720
Beef tartare with porcini mushrooms, rocket and Parmesan	1850
Black Angus beef carpaccio with rocket and Parmesan	1680
Artichoke carpaccio with rocket and Parmesan	2750
Tuna tartare with avocado purée	1850
Salmon tartare with Thai mango	1950
Salmon tartare with olives	1670
Salmon tataki with guacamole	1650

All prices are in Russian roubles. VAT exempt under Art. 149(3)(38) of the Russian Tax Code, effective 01.01.2022.

This menu is promotional material. The official menu is available from the administrator.

20% off on weekdays from 12:00 to 17:00.

Personal and other discounts do not apply.



Sauces: yuzu truffle, unagi,
spicy yuzu

200

	SUSHI	SASHIMI	SPICY
Salmon	450	980	470
Scallop	520	1470	620
Eel	430	1050	480
Kamchatka king crab	850	2250	720
Bluefin tuna	470	1080	520
Sweet shrimp	380	550	

ROLLS

Russian Far Eastern scallop roll	1970
Spicy salmon roll	1380
California roll	1750
Alaska roll	1680
Philadelphia roll	1750
New Chef's seared salmon sushi (3 pcs.)	1450
Caramel-glazed roll with salmon, eel and tempura prawns	1650
Eel tempura roll	1450
Crispy prawn rolls	1650
Baked salmon roll with crab and red caviar	1970

COLD STARTERS

New Roasted Ramiro peppers with stracciatella	1150
Crispy prawn tacos in lettuce leaves	980
Duck pâté with tomato jam and white truffle oil	920
Burrata with sweet tomato, pesto and pistachios	1850
Pickled peppers with crab	1450
Olyutorsky herring forshmak	1170
Avocado roll with Kamchatka king crab and red caviar	1850
Toast with sprats and pike roe	870
Chef's selection of Italian cheeses	1870
Bruschetta with Kamchatka king crab	1570
Langoustines with pickled Ramiro peppers and tuna sauce	1250



Rosemary focaccia	650
Tomato focaccia	850
Four-cheese focaccia with truffle	1150
New Focaccia with stracciatella and tomatoes	1150

ЧАЙКА

restaurant & bar

SALADS

New	Vegetable salad with squid	970
New	Sakhalin scallop with avocado and mango	1720
New	Pink veal with salad leaves and truffle	1350
New	Warm venison fillet salad with mushrooms and lingonberry sauce	1650
New	Green salad with prawns and mango	1280
New	Vegetable salad with roasted peppers	980
	Wasabi prawn salad	1250
	Warm tomato and aubergine salad with brined cheese	1150
	Warm chicken liver salad with wild mushrooms and grapes	1250
	Lightly smoked trout salad	1480
	Tender crab meat with avocado and spicy sauce	1850
	Chinese smashed cucumbers	750
	Salad with baked unagi eel	1150
	Niçoise salad with grilled tuna	1570
	Cauliflower carpaccio with truffle and soft goat's cheese	1350
	Kamchatka king crab meat with avocado and tomatoes	1950
	Tomato, avocado and Baku cucumber salad	1380
	Seared beef salad with Thai mango	1350
	Warm salad with grilled squid and prawns	1750
	Warm Catalana seafood salad	2280
	Olivier salad with seafood	1270
	Greek-style salad with Fetaki cheese and Baku tomatoes	1270
	Tender veal with rocket, mushrooms and truffle sauce	1470



All prices are in Russian roubles. VAT exempt under Art. 149(3)(38) of the Russian Tax Code, effective 01.01.2022.
This menu is promotional material. The official menu is available from the administrator.

20% off on weekdays from 12:00 to 17:00.

Personal and other discounts do not apply.

HOT STARTERS

New	Pan-fried Atlantic red mullet fillet with tartare sauce	1150
New	Sakhalin scallop with black truffle and spinach	2350
	Fried sweet potato with Parmesan and truffle oil	750
	Cabbage rolls with Kamchatka king crab	1680
	Tempura prawns with wasabi sauce	1480
	Vine leaf dolma with tiger prawns	1150
	Edamame with sea salt	670
	Crispy squid	1250
New	Crêpes with slow-cooked lamb	1370
	Tomatoes and aubergines in sweet-and-sour sauce	1170
	Spring rolls: crab / duck / vegetables	1650 / 1080 / 850
	Wasabi prawns	1480
	Baked eel with cream cheese, avocado and caramelised peanuts	1270
	Kamchatka king crab legs with spicy sauce	2890



ЧАЙКА

restaurant & bar

DIM SUM

Prawn dim sum	980
Kamchatka king crab dim sum	1620
Dim sum selection (6 pcs.)	1570
Marbled beef gyoza	1470

SOUPS

New Artichoke and prawn soup	1550
New Chicken soup with homemade noodles	850
New Porcini mushroom soup	1270
Beef borscht	1180
Ramen with marbled beef	1280
Cream of pumpkin soup with prawns	950
Homemade ukha fish soup	1480
Tom yum with seafood	1550
Miso soup / with crab	720 / 1250

PASTA & RISOTTO

New Tagliolini with tiger prawns	1550
Four-cheese ravioli with truffle sauce	1470
Duck and foie gras ravioli with red wine sauce	1470
Kamchatka king crab ravioli with bisque sauce	1670
Porcini mushroom risotto	1570
Seafood risotto	1650
Risotto with truffle and Sakhalin scallop	1670
Spaghetтини with Kamchatka king crab in tomato sauce	2270
Spaghetтини with squid, prawns and mussels	1650
New Homemade pasta with slow-cooked lamb shoulder	1350
Homemade pasta with porcini mushrooms and truffle	1720

All prices are in Russian roubles. VAT exempt under Art. 149(3)(38) of the Russian Tax Code, effective 01.01.2022.
This menu is promotional material. The official menu is available from the administrator.

20% off on weekdays from 12:00 to 17:00.

Personal and other discounts do not apply.

GRILLED FISH & SEAFOOD

price per 100 g, unless stated otherwise

Sauces: pepper, tomato,
cream, soy
200

Scallop meat	1450
Kamchatka king crab leg	3250
Argentinian prawns	800
Octopus (50 g)	1420
Sea bass	1150
Red porgy	1550

Preparation: salt-baked; oven-baked with potatoes or vegetables; steamed; robata-grilled; Isolana-style; in white wine with olives.



FISH & SEAFOOD MAIN COURSES

New	Smelt fillet with mashed potatoes and arrabbiata sauce	980
New	Octopus with potato gratin and coulis	2980
New	Sea bream fillet with sautéed vegetables and cream sauce	2450
New	Seafood with Taggiasca olives and buzara sauce	1670
	Murmansk halibut with spinach and mushrooms	1970
	Sea trout fillet with spinach and wild mushrooms	1880
	Crab cakes with sautéed green vegetables	2150
	Asian-style grilled squid	1150
	Oven-baked sea bass fillet with tomatoes and Taggiasca olives	2270
	Pan-fried scallops with cauliflower	1580
	Salmon with asparagus, black rice and teriyaki sauce	2250
	Murmansk cod with Thai mango salad	2150

Sauces: black pepper, red wine
200

ROBATA-GRILLED MEAT

price per 100 g

Chateaubriand beef fillet	2450
Rib-eye steak	1980
Lamb ribs	1980

MEAT & POULTRY MAIN COURSES

New	Venison fillet with chestnuts and lingonberry sauce	2150
New	Beef fillet mignon with potato gratin and red wine sauce	2680
	Chicken shashlik with smashed cucumber salad	1580
	Lamb with mashed potatoes and pickled mushrooms	1750
	Duck fillet with roasted pumpkin	1570
	Crispy chicken with green vegetables	1270
	Homemade chicken patties with mashed potatoes	1380
	Beef rib with mashed potatoes	3150
	Veal cheeks with truffle sauce and buckwheat / mashed potatoes	1850
	Kid goat shoulder with aromatic herbs and potatoes	2650
	Tender beef steak with hummus, Kenyan green beans and black pepper sauce	1980
	Farm chicken roasted with potatoes	1750
	Peking duck	2970



DESSERTS

	Chaika cake	850
	Lastochka cake	850
New	Signature chocolate cake	850
New	Honey layer cake with chestnuts and mandarins	780
	Fresh raspberry / blueberry tart	1050
	Coconut panna cotta with mango-passion fruit sauce (sugar-free)	580
	Creamy Basque cheesecake with wild berries	980
	Chef's classic tiramisu	870
	Thin apple tart	780
	Anna Pavlova with berries	1020
	Classic crème brûlée with fresh strawberries	780
	Napoleon cake with mascarpone cream	850
	Mille-feuille with wild berries	1250



	Chocolate flan with ice cream	870
	Apple strudel with vanilla ice cream and pine nuts	780
	Almond biscuits (3 pcs.)	370
	Selection of handmade chocolates (1 pc.)	200
	Homemade sorbet (1 scoop) Mango, raspberry or lemon	370
	Homemade ice cream (1 scoop) Vanilla, chocolate or pistachio	370