KOROVA

MEAT RESTAURANT

SALADS / APPETIZERS

VEAL LIVER PATE
in buckwheat popcorn with ciabatta
160 g / **310**

MARINATED ROAST BEEF
with onion and sun-dried tomatoes
170 g / **600**

BRUSCHETTA PLATE
bruschetta with salmon, roast beef, pate, eggplant
140 g / **360**

AZERBAIJAN TOMATOES APPETIZER
with red onion and fragrant oil
200 g / **390**

HOMEMADE VEGETABLE SALAD
in crispy flatbread
290 g / **450**

STEAK SALAD
with grilled beef and lettuce leaves
220 g / **550**

SMOKED TURKEY SALAD
with avocado, arugula and tuna sauce
200 g / **490**

CHICKEN LIVER SALAD
beet, raspberry sauce and almond petals
155 g / **440**

LAMB SALAD
with eggplant puree and goat cheese
250 g / **790**

EGGPLANT AND GOAT CHEESE SALAD
with mix salad and coriander sauce
240 g / **570**

GRILL

FILLET MIGNON STEAK ..... *180/180 g* / **1990**
with grilled vegetables and pepper sauce

RIBEYE STEAK ..... *350/100 g* / **3300**
with New York sauce

NEW YORK STEAK ..... *350/100 g* / **2400**
with grilled eggplant, tomato and sauce

SKIRT STEAK ..... *250 / 110 g* / **970**
with grilled zucchini and chimichurri sauce

GRILL MIX ..... *320/150 g* / **1600**
veal fillet, lamb shoulder, chicken fillet and beef tongue

PEPPER BEEF STEAK ..... *180/160 g* / **1150**
with parmesan-baked potatoes

MARBLED BEEF BURGER ..... *400 g* / **650**
with bacon and spicy cherry jam

FARM LAMB BURGER ..... *400 g* / **680**
with french fries and suluguni cheese

BROCCOBURGER ..... *400 g* / **640**
marbled beef cutlet with broccoli and vegetables

SPECIALITIES

MEAT / POULTRY

STEWED BEEF CHEEKS ..... *230 g* / **690**
glazed with pomegranate and pumpkin

STEWED OSSO BUCO ..... *350/50 g* / **790**
in Shiraz sauce

BAKED BEEF RIBS ..... *300/110 g* / **900**
In teriyaki sauce with tataki Iceberg lettuce

OVEN STEWED OXTAILS ..... *300/150 g* / **850**
with mashed potatoes and truffle oil

BEEF STROGANOFF ..... *390 g* / **590**
with mashed potatoes

OVEN BAKED LAMB SHOULDER ..... *340 g* / **950**
with eggplant and rich tomatoes

OVEN BAKED CHICKEN ..... *430 g* / **550**
with homemade adjika and tzatziki sauce

CHICKEN CUTLETS ..... *345 g* / **490**
with mashed potatoes and mushroom sauce

CONFIT DUCK LEG ..... *350 g* / **790**
with baked vegetables and grape sauce

RUSSIAN PELMENI
with two types of meat ..... *270/30 g* / **450**
beef/pork or beef/chicken

VEGETABLES / MUSHROOMS

AJAPSANDAL ..... *210 g* / **450**
with pumpernickel bread croutons

MUSHROOM RAGU ..... *200 g* / **430**
under cheese crust

BAKED VEGETABLES
with tzatziki sauce ..... *300 g* / **320**
beetroot, carrot, potato, tomato

GRILLED VEGETABLES
with chimichurri sauce ..... *230 g* / **490**
zucchini, eggplant, bell pepper, onion, tomato

FRIED POTATOES ..... *300 g* / **590**
with mushrooms

DESSERTS

HONEY CAKE
120 g / **280**

BLACK FOREST
with cherry, chocolate biscuit and creamy-cheese
135 g / **300**

PAVLOVA DESSERT
with strawberries, meringue and yogurt cream
125 g / **330 g**

VANILLA PANNA COTTA
with passionfruit sauce
110 g / **280**

CARAMEL CHEESECAKE
150 g / **300**

ICE CREAM / SORBET
50 g / **150**

RAW BAR

MARBLED BEEF TARTARE ..... *125 g* / **610**
with gorgonzolla cheese mousse

SALMON TARTARE ..... *120 g* / **540**
with avocado and lime-ginger sauce

SLIGHTLY SALTED SALMON ..... *170 g* / **640**
with lightly salted cucumber

SOUPS

BORSCHT WITH BEEF RIB ..... *350 g* / **470**

PEA CREAM SOUP ..... *350 g* / **420**
with stewed beef rib and croutons

GOULASH SOUP ..... *350 g* / **540**
with smoked sour cream

CHICKEN NOODLE SOUP ..... *350 g* / **440**

MEAT SOLYANKA ..... *350 g* / **500**
with roast beef, beef tongue and hunter's sausages

ASIAN SOUP ..... *400 g* / **590**
with coconut milk, chicken and shrimps

FISH / SHELLFISH

OVEN BAKED SALMON ..... *130/120 g* / **1100**
with Thai style vegetables

MEDITERRANEAN
DORADO FILLET ..... *100/200 g* / **950**
stewed in a pan with vegetables

BREADED SHRIMPS AND AVOCADO ..... *255 g* / **720**
with chili pepper and Asian sauce

PIKE CUTLETS ..... *310 g* / **600**
with spinach and celery puree

* *Please, tell the waiter information if you have any food allergy*

COCKTAILS

Bloody Mary
vodka, tomato juice, spices
180 ml / **380**

Aperol Spritz
aperol, prosecco, soda, orange
200 ml / **520**

Margarita
tequila, Cointreau, lime juice
120 ml / **530**

Negroni
gin, vermouth, campari
90 ml / **610**

Mojito
rum, lime, mint, soda
250 ml / **490**

Cosmopolitan
vodka, Cointreau, cranberry juice
130 ml / **300**

Kir Royal
sparkling wine, currant liqueur
140 ml / **400**

ALCOHOLIC DRINKS

Vodka / 50 ml
Belaya Berezka **180**
Beluga Noble **300**
Onegin **340**
Grey Goose **460**
Organika Life **560**

Moonshine rye **180**
Spotykach lemon **200**
Currant cordial **200**

Cognac / Armagnac / 50 ml
Remy Martin V.S **600**
Courvoisier VSOP **1180**
Martell XO **3200**

Whisky / 50 ml
Scotland:
Ballantine's Finest **400**
Chivas Regal 12 ..... **800**
Macallan 12 ..... **1500**
Glenlivet 12 ..... **800**

Ireland:
Jameson **500**

USA:
Jack Daniels **450**

Rum / Cachaca / 50 ml
Bacardi White **320**
Contrabando 5 year **450**
Botucal Reserva Exclusiva **700**

Tequila / 50 ml
Sauza Silver **350**
Sauza Gold **350**
Jose Cuervo Reposad **450**

Gin / 50 ml
Beefeater **500**
Bombay Sapphire **600**

Grappa / Calvados / 50 ml
Nonino Tradizione **720**
Chateau du Breuil **520**

* *Please, tell the waiter information if you have any food allergy*

Vermouths / Tinctures / 50 ml
Martini Bianco **250**
Martini Extra Dry **250**
Martini Rosso **250**
Amaro Nonino **450**
Jagermeister **400**
Campari **350**
Aperol **350**
Marzadro Limoncino **450**

COLD DRINKS

Fruit-drink / 250 ml
Cranberry **150**
Blackcurrant **150**

Juices «Ya» / 200 ml
Orange **190**
Tomato **190**
Apple **190**
Cherry **190**
Peach **190**

Freshes / 250 ml
Orange **220**
Apple **220**
Carrot **220**
Apple / Carrot / Celery **220**

Soda / 250 ml
Pepsi **180**
Pepsi Light **180**
Seven Up **180**
Mirinda **180**
Everves, Tonic **180**

Water / Sparkling / Steel
Ice Mountain
250 / 500 ml ..... **120 / 160**
San Benedetto
250 / 500 / 750 ml ..... **340 / 450 / 600**

BEER

Draft beer
Hoegaarden / Belgian unfiltered beer
300ml **290**
500ml **420**

Spaten / light German lager
300ml **290**
500ml **420**

Bottled beer
Hoegaarden / Belgian unfiltered beer
440ml **250**

Spaten / light German lager
500ml **420**

Spaten dunkel / dark /
500ml **420**

Velkopopovicky Kozel / dark
450ml **250**

Hoegaarden Blanche (non-alcoholic)
330ml **250**

HOT DRINKS

Coffee / Cocoa
Espresso / 60 ml **160**
Americano / 150 ml **160**
Cappuccino / 200 ml **200**
Vienna coffea / 250 ml **220**
Raf coffe / 200 ml **250**
Latte / 250 ml **250**
Irish whiskey coffee / 250 ml **400**
Caribbean coffee with rum / 250 ml **400**
Cocoa with whipped cream / 250 ml **250**
Cappuccino / Latte with oat milk **300**
Cappuccino / Latte with coconut milk **350**

Tea / 450 ml
Black Assam **250**
Black Earl Grey **250**
Thyme black tea **250**
Green Sencha **250**
Green Jasmine **250**
Milky Oolong **250**
Sweet briar with hibiscus **250**
Camomile **250**
Roybush flower **250**
Raspberries with strawberries **390**
Seabuckthorn with cinnamon **390**
Ginger with lime and honey **390**
Cranberries with orange **390**
Currant with mint **390**