



## ALL DAY BREAKFAST

### EGGS

with 3 eggs

COUNTRY-STYLE OMELETTE	355 g	770
with pork sausage, mushrooms, fried potatoes, tomatoes, onion and cheese		
COUNTRY-STYLE FRIED EGGS	310 g	740
with pork sausage, mushrooms, fried potatoes, tomatoes, onion and cheese		
SUNNY SIDE UP EGGS	126 g	370
SCRAMBLED EGGS	158 g	470
CLASSIC OMELETTE	165 g	390

#### ADD TO EGGS:

• bacon/hum/cheese/tomatoes/		
• sweet pepper/mushrooms/		
• onion	30 g	150
• pork sausage	1 pc/96 g	280

### PORRIDGE

we cook on coconut / almond / banana milks

BUCKWHEAT RISOTTO WITH POACHED EGG	300 g	840
and parmesan		
OATMEAL PORRIDGE	210 g	450
MILLET PORRIDGE WITH PUMPKIN	210 g	450
RICE PORRIDGE	230 g	450
CORN PORRIDGE with raisins	250/30 g	400

### COTTAGE CHEESE HALUSKY

with burnt sugar glaze, cherry sauce and sour cream 200/15/15 g 320

### CREPES & PANCAKES

FRIED QUARK PANCAKES	166 g	440
HOMEMADE PANCAKES	156 g	430

#### ADD TO CREPES & PANCAKES:

• honey/sour cream/jam	60 g	150
• condensed milk	70 g	150
• snocked trout	50 g	650
• pike caviar	50 g	900

HOMEMADE PANCAKES		
• with cottage & sour cream	205 g	550

### SANDWICHES

CLUB SANDWICH	410 g	1 100
turkey, hum, cheese		
+ French fries	75 g	250
FRIED EGG PANINI	350 g	750
hum, tomatoes, cheese		
RUSSIAN TOAST WITH TROUT & POACHED EGG	150 g	860
on dark brown rye bread		

### PLAZA GARDEN SIGNATURE DISH

If you have allergies or other food preferences, please let us know.

## MAIN MENU

### STARTERS

TUNA TARTARE	200 g	950
with basil and tomatoes		
LARD	125 g	620
with borodinsky dark bread toasts		

#### BRUSCHETTA

• WITH PIKE CAVIAR & STRACCIATELLA CHEESE	152 g	1 170
• WITH PRAWN & AVOCADO	150 g	600
• FLATBREAD BAKED WITH TIGER PRAWNS	140 g	560
squids, cheddar cheese and rouille sauce		

### SALADS

SQUID & QUINOA	300 g	1 240
vegetables, rouille sauce		
TRADITIONAL GREEK SALAD	325 g	880
SALAD WITH FRIED BRIE CHEESE	60/80 g	1 160
avocado, sun-dried tomatoes and rukola with white balsamic lime dressing		

#### CAESAR SALAD PLAZA GARDEN

with poached egg, tomatoes and anchovy sauce

• WITH PRAWNS	335 g	1 350
• WITH CHICKEN	370 g	1 150

GREEN LEAF & BEEF TENDERLOIN SALAD	170 g	1 320
fried oyster mushrooms, cucumbers, radishes with ginger-garlic sauce		

SMOKED TUNA & CHERRY TOMATO SALAD	165/20 g	910
with parmesan cheese, spinach, rukola, frisee and spicy olive dressing		

OLIVIER SALAD with crayfish tails	267 g	930
MIMOSA SALAD	190 g	730
with tuna, trout and cheddar cheese		

### SOUPS

BOLETUS EDULIS & SHIITAKE MUSHROOMS	330 g	750
quinoa and coriander		
BORSCH	295 g	650
with beef and sour cream		
CHICKEN NOODLE SOUP	360 g	450
SOLYANKA MEET SOUP	300 g	720
with beef and smoked turkey		

## PASTA

#### SPAGHETTI

• CARBONARA	330 g	980
• BOLOGNESE	340 g	850

#### PACCHERI

• WITH PRAWNS, SALMON, SCALLOP	320 g	1 900
and creamy pesto		

### FISH

KARELIAN TROUT	145/100/4 g	1 740
with broccoli puree		
MURMANSK COD	300 g	1 670
with baked potatoes and creamy mushroom sauce		

## MEAT / POULTRY

AUSTRIAN SCHNIZEL	187 g	1 440
BEEF STROGANOV	312 g	1 460
with mashed potatoes and pickles		
BERLIN STYLE VEAL LIVER	300 g	1 200
BEEF & LAMB KEBAB	350 g	1 520
with pistachios in pita bread		
RIB-EYE STEAK	215/60 g	2 200
with pepper sauce		
CHICKEN BREAST	260 g	890
with baked vegetables and avocado		
POZHARSKY CHICKEN CUTLET	297 g	1 070
with green buckwheat, porcini mushrooms and onions		

### SIDES

FRENCH FRIES	75 g	250
MASHED POTATOES	200 g	330
GRILLED VEGETABLES	236 g	650
GREEN BUCKWHEAT	200 g	750
with porcini mushrooms and onions		
SWEET POTATO FRIES	100 g	250
BOILED RICE	150 g	150

#### HOMEMADE BREAD BUN:

• french	35 g	90
• bavarian rye	35 g	90



## Summer



### SALADS

**GREEN AVOCADO SALAD** 190 g 670  
with celery, cucumber, spinach leaves, iceberg lettuce, frisee and pumpkin seeds

**SALAD WITH GRILLED TIGER PRAWNS AND EGGPLANT** 230 g 650  
tomatoes, roasted bell peppers, dressed with sweet chili and teriyaki sauce



### FISH MAIN COURSE

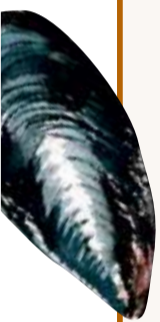
**FISH BALL WITH SWEET POTATO FRIES** 170/105/35/60 g 770  
and tartar sauce

**GRILLED CATFISH STEAK** 150/150/45 g 750  
with mashed potatoes and tomato sauce with olives

**GRILLED GREENLING FILLET** 160/70/30 g 730  
with fried spinach, cherry tomatoes and teriyaki sauce

### HOT APPETIZERS

**GRILLED SEAFOOD** with aioli sauce  
• tiger prawns 115/50 g 670  
• calamaries 130/50 g 910



### MEAT MAIN COURSE

**GRILLED CHICKEN FILLET** 170/105/35/60 g 690  
with broccoli and khorovats sauce

**BEEFSTEAK** 140/80 g 980  
with zucchini and tomato salsa

**BEEF TAGLIATA** 135/95 g 1 270  
with tomatoes, rucola and grana padana cheese

### SOUPS

**TRADITIONAL OKROSHKA** 250/20 g 500  
with beef and turkey

**TOM KHA SOUP**  
• with chicken fillet 342/50 g 400  
• with tiger prawns 3 pcs/285/50 g 600



### DESSERTS, ICE CREAM

#### DESSERTS

• LEMON PIE 54 g 370

• LEMON-STRAWBERRY 100 g 290

• BLUEBERRY 106 g 300

**NUT TART** 114 g 620

**ALMOND TART** 145 g 530  
with raspberries

#### ECLAIR

• chocolate 54 g 270

• creme brulee 54 g 270

• vanilla 65 g 270

#### TARTLET

• custard with strawberries 160 g 780

• with blueberry 140 g 620

#### PETIT FOUR

• with blueberry 28 g 250

• with spinach and passion fruit 40 g 200

• blackcurrant cheesecake 42 g 200

• with praline and orange mousse 35 g 200

#### COCONUT PANNA COTTA

with tropical jelly 140 g 470

**CROSTINI** 120 g 750

raspberry

#### CAKES

• MEDOVNÍK 125 g 550

Czech honey cake

• VANILLA CHEESECAKE 123 g 580

• CARAMEL CHEESECAKE 145 g 750

• ALMOND & HAZELNUT CAKE 145 g 690

with apple

• BIRD CHERRY CAKE 145 g 630

gluten free

**ICE CREAM, SORBET**

Ice cream 1 scoop 50 g 220

of Your choice

• chocolate • vanilla

• pistachio

Sorbet 1 scoop 50 g 220

• lime-lemon



**9 A.M. – 10 P.M.  
DAILY**

**SIGNATURE DESSERT  
OF THE DAY\***

2 PCS

AND

**LOOSE TEA**

OF YOUR CHOICE FROM THE MENU  
600 ML

**SET 1 200 RUB.  
PER 2 PERSONS**

\* PLEASE, ASK YOUR WAITER  
ABOUT DEAL OF THE DAY