



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 and parmesan | 300 g | 840 |
| 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 |
| • smoked 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 with basil and tomatoes | 200 g | 950 |
| LARD with borodinsky dark bread toasts | 125 g | 620 |

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 vegetables, rouille sauce | 300 g | 1 240 |
| 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 with tuna, trout and cheddar cheese | 190 g | 730 |

SOUPS

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

PASTA

SPAGHETTI

| | | |
|-------------|-------|-----|
| • CARBONARA | 330 g | 980 |
| • BOLOGNESE | 340 g | 850 |

PACCHERI

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

FISH

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

MEAT / POULTRY

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

SIDES

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

HOMEMADE BREAD BUN:

| | | |
|----------------|------|----|
| • french | 35 g | 90 |
| • bavarian rye | 35 g | 90 |



Summer is coming



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

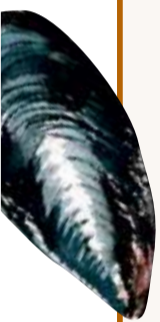
FISH BALL WITH SWEET POTATO FRIES and tartar sauce 170/105/35/60 g 770

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

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

HOT APPETIZERS

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



MEAT MAIN COURSE

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

BEEFSTEAK with zucchini and tomato salsa 140/80 g 980

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

SOUPS

TRADITIONAL OKROSHKA with beef and turkey 250/20 g 500

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
- NUTCRACKER 120 g 450
- NUT TART 114 g 620
- ALMOND TART with raspberries 145 g 530
- ECLAIR
 - chocolate 54 g 270
 - creme brulee 54 g 270
 - vanilla 65 g 270
- COCONUT PANNA COTTA with tropical jelly 140 g 470
- TARTLET
 - custard with strawberries 160 g 780
 - with blueberry 140 g 620
- PETIT FOUR with blueberry 28 g 250

CAKES

- MEDOVNÍK Czech honey cake 125 g 550
- VANILLA CHEESECAKE 123 g 580
- CARAMEL CHEESECAKE 145 g 750
- ALMOND & HAZELNUT CAKE with apple 145 g 690
- BIRD CHERRY CAKE gluten free 145 g 630
- ICE CREAM, SORBET
 - Ice cream 1 scoop of Your choice 50 g 220
 - 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