

SPACE

BY COSMOS

COLD STARTERS

	g	₺
Light-Salted Salmon with green butter, spinach, and airy feta mousse	200	990
Vegetables with Cheese fresh cucumbers, tomatoes, and bell peppers with mozzarella	350	720
Bruschetta with Salmon and Stracciatella with green butter and sun-dried black olives	170	750
Bruschetta with Beef Cheek and Halloumi with baked peppers, tomatoes, spinach, and grill sauce	230	650
Tapas – Selection of Mini-Starters with roast beef and currant cream with marinated peppers and feta cream with salmon, cucumber, and stracciatella		
3 pcs	120	580
6 pcs	240	990
12 pcs	480	1570
Selection of Wine Cured Starters chorizo, prosciutto, bresaola beef with mozzarella, capers and green olives. Served with grissini and pistachios	340	1650
Selection of Local Cheese tartufino, Parmesan, Podvinchik, and caciotta Served with honey, grissini, green olives, and walnuts	310	1390
Vitello Tonnato roast beef, cherry tomatoes, spinach, and vitello tonnato sauce	200	690

SALADS

Roast Beef and Avocado with salad mix, tomatoes, radishes, and grill sauce	360	1150
Mushrooms and Baked Pepper ceps, oysters, rocket, spinach, and unagi sauce	180	690
Greek Salad fresh cucumbers, tomatoes, bell peppers, red onions, green olives, black olives, green salad, feta, and honey and mustard dressing	240	580
Langoustine with Avocado and Stracciatella with green butter and sweet chili sauce	200	890
Prawns with Avocado and Quinoa salad mix, cherry tomatoes, cucumbers, radishes, spinach, and olive dressing with lemon	290	950
Chicken Caesar fried chicken fillet, iceberg lettuce, cherry tomatoes, Parmesan, and Caesar sauce	270	590
Salmon Caesar fried light-salted salmon, iceberg lettuce, cherry tomatoes, Parmesan, and Caesar sauce	270	690

Chicken with Cherry Tomatoes and Quinoa with edamame beans, fresh cucumbers, spinach, pecan, and unagi sauce	280	680
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Baked Beetroot with Feta Cream Cheese with rocket, sliced almonds, and black currant sauce	200	480
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Olivier Duet with salmon, roast beef, and creamy horseradish	350	750
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Nicoise tuna fillet, salad mix, green beans, boiled potatoes, cherry tomatoes, pickled eggs, and anchovies	280	780
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HOT STARTERS

Mozzarella Fries with sweet chili sauce	290	720
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Prawns with Tomato Sauce with garlic and chili peppers	240	1150
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Grilled Halloumi with lingonberry sauce	200	690
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Beer Spicy Prawns fried/boiled prawns with garlic, ginger, herbes de Provence, and fresh chili peppers	300	1250
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Creamy Mussels with garlic and onions, in white wine	230	790
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Cauliflower Steak with chimichurri sauce	250	460
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Seafood Mix calamari, prawns, langoustines, and mussels fried in spices with tom yum sauce. Served with french fries	800 / 200	2800
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Tom Yum Calamari with cherry tomatoes, champignons, in cream and white wine	350	870
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Seafood Sauté sander, salmon, calamari, prawns, and mussels with white wine, garlic and butter	250	870
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SOUPS

Borscht with Stewed Beef Cheeks served with garlic buns and sour cream	300	490
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Chicken Noodle Soup rich chicken broth with vegetables and fettuccine pasta	300	390
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Solyanka rich meat broth with sausages, carbonade, ham, brisket, pickled cucumbers, onions, tomato paste, and garlic. Served with sour cream	300	480
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Okroshka with Stewed Beef Cheeks with kvass or kefir	350	390
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Zarzuela Catalan stew with salmon, sander, mussels, prawns, calamari, and tomatoes	350	980
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Is cooked also at 00:00 - 07:00

All prices are in rubles and include VAT. We accept rubles and the main types of bank cards for payment. Please inform the waiter if you are allergic to any products.

HOT MEAT DISHES

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Stewed Beef Cheeks with mashed potato, vegetable demi-glace and green butter	300	790
Filet Mignon with cherry tomatoes, rocket, and Parmesan	250	1380
Beef Stroganoff beef cut, champignons, onions, and cream. Served with mashed potato	200/150	1050
Ribeye with baked potatoes, cherry tomatoes, and champignons	390 g of raw meat	2450
Beef Rib with baked potatoes, onion espuma, and vegetable demi-glace	250/150	1250
Asian Style Mutton with bell peppers, cherry tomatoes, red onions, spinach, and Parmesan	330	1150
Lamb Steak with french fries and green butter	170/150	1100
Pork Medallions with bacon, asparagus, cherry tomatoes, Parmesan, and tomato sauce	300	850

HOT POULTRY DISHES

Chicken Fillet with Risotto and Salad with broccoli, marinated peppers, and Parmesan	350	790
Duck Fillet with Carrot Purée with tomato and lingonberry jam	300	890
Grilled Chicken with mashed potato and chimichurri sauce	400	790
Turkey Noisettes with ptitim and cream sauce	280	720

HOT FISH DISHES

Sander with Cauliflower with spinach and creamy soy sauce	270	1050
Salmon with Green Peas Purée with edamame beans	240	1450
Steamed Halibut with Vegetables with broccoli, green asparagus, and romesco sauce	250	1190
Mackerel in Korean Sauce with cherry tomatoes and spinach	280	790

PASTAS AND RISOTTO

Fettuccine with Salmon with cherry tomatoes, spinach, and cream sauce	330	850
Carbonara Spaghetti classic pasta with bacon, Parmesan and egg-based sauce	340	590
Lasagna Bolognese minced beef bolognese sauce with vegetables, creamy béchamel sauce and Parmesan	270	780
Mushroom Risotto ceps, oysters, Arborio rice, cream sauce, and Parmesan	220	760
Seafood Risotto calamari, prawns, mussels, Arborio rice, cream sauce, and Parmesan	290	880

BURGERS AND SANDWICHES

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Pulled Beef Burger beef cheeks, green salad, tomatoes, onion jam, pickled cucumbers, signature sauce. Served with nachos and ketchup	370	720
Chicken Burger with Artisan Cheese chicken fillet, mozzarella fries, green salad, red onions, tomatoes, pickled cucumbers, BBQ sauce. Served with nachos and ketchup	450	690
Chef Burger 100% marbled beef patty, mozzarella, green salad, red onions, tomatoes, pickled cucumbers, cocktail sauce. Served with nachos and ketchup	400	790
Chicken Club Sandwich classic sandwich with chicken fillet, bacon, green salad, tomatoes, pickled cucumbers, and cheese sauce. Served with french fries and ketchup	280/100	690

SIDES

French Fries with Parmesan Served with ketchup	150	250
Potato Wedges Served with ketchup	150	250
Mashed Potato	150	190
Grilled Vegetables zucchini, eggplants, bell peppers, champignons, tomatoes	200	350
Steamed Vegetables cauliflower, broccoli, green beans, carrots	150	190

DESSERTS

 Chia Mousse chia mousse with mango and passionfruit confit	180	410
Basque Cheesecake with Chocolate Sauce a delicate cheese dessert with liquid milk chocolate	180	520
Caramel Brioche with berry mix and plombir	310	490
Berry Tiramisu with fresh berries	130	420
Cosmic Ice Cream Dessert strawberry, chocolate and vanilla ice cream with fresh fruit and cosmic chocolate	240	470
Blini with banana, chocolate, and plombir	200	360
Ice Cream vanilla/chocolate/strawberry	50	120