

APPETIZERS

FROM THE BOTTOM OF THE SEA

Seafood Grand Plateau	1500/430 g 8100
<i>/ sea scallop 2 pcs, Fin de Claire oyster 3 pcs, Imperial oyster 3 pcs, sea urchin 2 pcs, Sakhalin shrimps with rui sauce/</i>	
Imperial Oyster / Khasanskaya Oyster	1 um 550
Pink Jolie Oyster/ Fin de Claire Oyster	1 um 780
Fresh sea scallop	1 um 910
Murmansk sea urchin	1 um 560
Sakhalin shrimps, rui sauce	100/30 g 950
Octopus carpaccio	120 g 1950
Trout tartare with cucumber	180 g 980
Tuna tartare with avocado	170 g 1100

WITH WINE

<i>new</i> Choux with sturgeon caviar	40 g 820
<i>new</i> Cannoli with tuna and sturgeon caviar	30 g 590
<i>new</i> Mini éclair noir, smoked trout mousse	40 g 540
Borodino, pike caviar	30 g 390
Eel, cucumber, young cheese	70 g 580
Salmon gravlax, avocado, cream fresh, salmon caviar	65 g 580
Duck pate on fruit bread	60 g 440

BRUSCHETTAS / TACOS

King crab, guacamole, tomatoes	180 g 1200
Shrimp, sweet chili sauce, avocado	170 g 790
Roast beef, roasted peppers, sauce remoulade, farm cheese	165 g 840
Stracciatella and tomatoes	190 g 690
<i>hot</i> Tacos Árabes with beef BBQ, guacamoles and seasonal vegetables	90 g / 3 pcs. 1100

COLD APPETIZERS

<i>new</i> Avocado Faberge with king crab	330 g 2100
<i>new</i> Farm burrata with tomato carpaccio	460 g 1840
Moroccan octopus pate with blue orchid flower jelly	155 g 950
Duck and foie gras pate with red wine jelly, apple chutney and onion jam	210 g 1340
<i>new</i> Veal tongue carpaccio with tonnato cream dijon mustard and radish	200 g 1100
Forest style tenderloin tartare <i>Prime Beef</i>	155/60 g 1390
Three types of cured, house-made lard, rye bread	120/65 g 590

CAVIAR

STURGEON	50 g 6500
RIVER TROUT	50 g 1250
KARELIAN TROUT	50 g 950

HOT APPETIZERS

<i>new</i> King crab with champagne sauce and coho caviar / dish for two /	from 100 g* 2100
Black Sea mussels in white wine sauce	400 g 1540
Burgundy Snails	170/50 g 1280
Julienne with langoustines & mushrooms	260 g 1460
Seared foie gras, red wine poached pear, emerald pistachios	255 g 2400
<i>new</i> Oven baked eggplant with tomato salsa and stracciatella	350 g 790

SALADS

Eel with quinoa and avocado in spinach hay, alagra sauce	250 g 1100
<i>new</i> Nicoise with tuna steak, young asparagus and fondant potatoes	270 g 1540
Premium beef steak salad with tomatoes and parmesan slices	200 g 1100
Rustic greek salad with farm brynza	350 g 960
Signature salad «Shopsky» with tomatoes serbian soft cheese, aubergines	290 g 920

SOUPS

<i>new</i> Pink tomato gazpacho with crab	235/40 g 1390
<i>new</i> Classic okroshka with roast beef and boiled beef tongue /kvass or matsoni/	320/50 g 790
<i>new</i> Marseille bouillabaisse with saffron, langoustine, mussels and three types of fish	520 g 1990
Ultimate french onion soup	350 g 1100
Forest porcini mushrooms soup and local truffle	350 g 980

← TO SHARE

SET OF MEZE MAMA-CALE'
babaganush, hummus, tzatziki, romesco, tomato salsa, olives, taman shrimps, shanklish, arabian pita ∞ 660 g | 2360

«ROMAN HOLIDAYS» ANTIPASTI
prosciutto, roast beef, pastrami, ciabatta, greek olives, montasio, mini mozzarella, romesco, arugula ∞ 770 g | 3700

SELECTION OF ORGANIC LOCAL CHEESE
bûche de chèvre / valance, camembert, montasio, caciotta with truffle, caciotta with tomatoes, olives, grissini
∞ 340 g | 2250



WITH FRIENDS

COCKTAL
salmon / sturgeon (from 3 kg)
∞ 1 кг | 7650 / 9800

new **RACK OF THE LAMB**
Baku style recipe with spices selection, pink tomatoes and red onion salad
∞ 2700 g | 13500

new **VENETIAN FRITO MISTO DI MARE**
langoustines, mini octopuses, squid, zucchini, asparagus, ramiro, olives
∞ 450 g | 2440

ABKHAZIAN APPETIZER "SUKHUM-KALE"
mamalyga, smoked suluguni, lobio, badrijani, fried beef tenderloin, fresh vegetables, fresh greens, pickles with chilly peppers ∞ 1740 g | 3600

new **CREOLE STYLE LAMB CURRY** *hot*
with hot naan buns, turmeric flavored rice pilaf with spinach, beans & tomato salsa ∞ 1600 g | 3980

RISSOTO / PASTA FRESCA

Saffron risotto with scallop & octopus	300 g 1840
Porcini mushroom risotto parmesan espuma	250 g 1150
new Risotto Bianco with spring asparagus, roasted hazelnuts and grape snails	300 g 1690
Spaghetti with vongole in vinho-verde sauce	310 g 1580
new Linguini in Bloody Mary sauce with king crab phalanx and parmesan mousse	400 g 2480
hot Tagliarini with farm stracciatella, pink tomato concasse and local truffle	350 g 1280
Lasagna verde a la bolognese from wood-fired oven	420 g 1420



BURGERS / BBQ*

new Burger with wild salmon katsu, crispy cole slow, pink tomatoes and spinach
∞ 420 g | 1780

Steakhouse Marbled Beef Cheeseburger ∞ 500 g | 1840

Beef Ribs ∞ 100 g | 920

Pastrami ∞ 100 g | 780

Brisket ∞ 100 g | 920

CHEF'S NEAPOLITAN STYLE PIZZA

Margherita with pink tomatoes and farm mozzarella	450 g 990
hot Pepperoni with pink tomatoes, halapeños	450 g 1100
Five cheeses	460 g 990
new Calzone with spicy roast beef,	560 g 1850
hot farm mozzarella, porcini mushrooms and jalapeno	

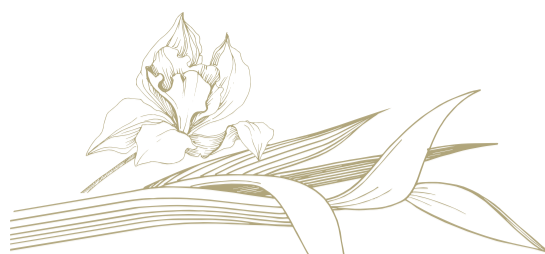
NATIONAL SPÉCIALITÉS

new Kutaby /with potatoes, with cheese and greens/	340 g 740
Manti with wild salmon	240 g / 3 pcs. 880
Manti with lamb, pumkin and spices	290/60 g / 5 pcs. 880
Kchachapuri cooked over coals	190/30 g 740
Deepfried pasties with lamb	180 g / 3 pcs. 850

SIGNATURE SAUCES

Pepper	∞ 50 g 560	BBQ	∞ 50 g 300
Bearnaise	∞ 50 g 360	Bordelaise	∞ 35 g 420
Beurre Blanc	∞ 50 g 360	Chile	∞ 25 g 250

* This section shows the price of raw products per 100 g.
hot – Spicy / Hot Dish | **new** – New Dish
Prices are shown in rubles without VAT.



MAIN DISHES

MAMAI-CALÉ COLLECTION

Dorado almondine with capers, lemon beurre noisette new	350 g 1990
Pan-Asian style glazed salmon with asparagus and tropical tapenade new	240 g 2540
Black sea mullet with olive tapenade, avocado and baked potato	295 g 1520
Roasted free-range poussin with fresh herbs and cayenne pepper	420 g 1580
Duck leg confit, caramel apple, potato puree, grapes, l'orange sauce	400 g 1980
Dijon style pheasant sausages with potato puree, spinach and bordelaise sauce	130/180 g 1540
Wellington with rack of venison, root vegetable puree, bordelaise sauce	om 100 g 2600
Filet mignon parisien <i>Prime Beef</i> with pepper crust and cognac sauce	180/110 g 3980
Chateaubriand calf liver with onion gratin, apple sauce and sweet potato puree new	330 g 1580

OPEN GRILL DISHES

FISH & SEAFOOD*

Grilled seafood selection / scallops on the wings, octopus, mini squid, vongole, royal shrimp, northern shrimp /	1300 g 7750
King Prawn	100 g 980
Moroccan Octopus	100 g 1890
Squid	100 g 650
Scallop	100 g 1740
Sturgeon Steak	100 g 1390
Sterlet on a Skewer	100 g 1150
Local Trout	100 g 550

MEAT & STEAKS*

Rack of young lamb shashlik	100 g 1350
Beef tenderloin shashlik	100 g 1100
Juicy Lucy cutlet stuffed with cheese	470 g 1550
Ribeye <i>Prime Beef</i>	100 g 1590
Ribeye on the Bone <i>Prime Beef</i>	100 g 1480
Tbone <i>Prime Beef</i>	100 g 1280
Chateaubriand steak <i>Prime Beef</i> with Café de Paris compound butter	400/100 g 6950
Butcher's steak (picanha) with sauce relais, zucchini and beetroot new	175/40/150 g 1780

SIDE DISHES

Achuchuk Salad / pink tomatoes with red sweet onion /	250 g 580
Grilled asparagus	100 g 1100
Grilled avocado with tomato salsa & cream cheese	180 g 810
Spinach in subise sauce	160 g 650
Ajapsandal	200 g 620
Joel robuchon mashed potatoes	200 g 580
Pilaf rice with curcuma	150 g 490

This menu is for advertising purposes only. You can find out detailed information about the portion weight, energy value & calorie content in the materials on the consumer stand at the main entrance to the Mamai-Calé restaurant.