

#SIBIR SIBIR

SIBERIAN SPECIALTY

| | |
|---|------|
| Indigirka ice salad: muksun, cucumber and trout roe (Yakut cuisine) | 960 |
| Muksun sugudai (light pickled fish served on frozen salt) | 980 |
| Muksun stroganina (frozen fish shavings) | 1280 |
| Smoked muksun | 1260 |
| Smoked omul | 940 |
| Smoked nelma | 1680 |
| Venison jerky | 980 |
| Game sausages: hazel grouse, capercaillie, pheasant, bear, elk, venison | 1440 |



CAVIAR & ROE

50 G. SERVED WITH «BLINI»

| | |
|--------------------------------|------|
| Siberian Sturgeon Black Caviar | 6400 |
| Trout roe | 1380 |
| Omul roe | 980 |
| Pike roe with smetana | 1280 |

APPETIZERS

| | |
|--|------|
| Pickled fern with seasonal mushrooms | 560 |
| Salted trout | 1280 |
| Slightly-salted Olyutor herring with potatoes | 680 |
| Three types of aspik: pork, deer, rabbit | 980 |
| Salo (lard): smoked, spicy, butterfish | 1380 |
| Cuts: pork belly with cowberry, bacon roll with smoked beets, pork ear brawn | 740 |

ON TOAST

| | |
|-----------------------------------|------|
| With wild mushrooms and parmesan | 980 |
| Sakhalin scallop tartare | 1480 |
| Trout and quail egg | 980 |
| Three types of fish roe | 1280 |
| Cod liver, green apple and caviar | 960 |
| Muksun forshmak with curry | 860 |
| Roast beef and pickled cucumber | 1240 |

RAW

YARD AND GARDEN

MEAT

GOOD WITH WINE

| | |
|--|------|
| Trout sugudai with plum chutney | 1280 |
| Roe deer tartare with porcini mushrooms in potato tartlets | 980 |
| Beef tartare with potato crunches | 880 |

| | |
|--|-----|
| Roasted peach in caramel with blue cheese and tarragon sauce | 860 |
| Watermelon with blue cheese and tarragon | 780 |
| Beetroot with goat cheese & smoked pear | 680 |

| | |
|--|-----|
| Roast beef and caramelized onion | 780 |
| Rabbit liver pate | 680 |
| Elk riet with oven-baked bread and pine nuts | 960 |

SALAD

| | | | |
|--|------|---|------|
| Sweet tomatoes with seeds and herbs dressed with oil | 780 | Roasted tomatoes and bell pepper with stracciatella and Altai herbs | 960 |
| Radish & cucumber salad with poached egg and smetana | 680 | Green salad with Sakhalin scallop | 1800 |
| Nettle & wild garlic salad | 940 | Rabbit liver salad with forest mushrooms | 780 |
| Tomato & cucumber salad with smetana or olive oil | 740 | Salad with veal and fern | 880 |
| Crab phalanx with fresh herbs and citrus dressing | 1680 | Salad with roast beef | 1280 |
| Shrimps with tomatoes and greens mix | 980 | "Mimosa" salad with smoked omul and pickled blackcurrant | 880 |
| Kamchatka crab salad with kohlrabi | 1800 | Dressed Muksun | 960 |
| Green salad with octopus and citrus dressing | 1480 | Olivier (Russian salad) with light-salted trout | 1280 |
| | | "Ministersky" salad based on 1985 year recipe | 680 |

PICKLES

| | |
|--|------|
| Pickled apples & grapes | 440 |
| Lightly salted cucumbers | 340 |
| Siberian pickles platter | 1980 |
| Pickled cabbage with grapes and cowberry | 480 |

MUSHROOMS

| | |
|---------------------------------------|-----|
| White milk-cap mushrooms with smetana | 880 |
| Pickled porcini | 980 |
| Salted red pine mushrooms | 860 |

SOUP

| | |
|--|------|
| Beetroot soup with icy black currant | 680 |
| Mushroom cold soup with morels, porcini and shiitake mushrooms | 760 |
| Cold tomato soup with octopus | 1280 |
| Green cabbage soup with simmered beef | 760 |
| Okroshka with duck | 680 |
| Muksun Ukha (rich fish broth) | 980 |
| Chicken soup with kluski | 560 |
| Borscht with venison | 640 |

PIROZHKI

| | |
|---------------------------------------|-----|
| With cabbage | 140 |
| With venison and lingonberry | 280 |
| Fish "rasstegay" with muksun and omul | 280 |
| With giblets | 180 |
| Fried "Belyashi" with egg and onion | 360 |
| Fried "Belyashi" with meat stuffing | 480 |

MEAT

| | |
|---|------|
| Pork loin with Khrenovina sauce | 960 |
| Beef fillet in 5 peppers with fried potato | 1940 |
| Veal loin with mushroom sauce | 2500 |
| Pork skoblyanka (russian stew) with vegetables | 740 |
| Grilled veal tongue with mashed potatoes and tomato salsa | 1480 |
| Ribeye steak | 6800 |
| Beef cheeks in porto sauce with potato purée | 940 |
| Filet mignon with fried tomatoes and porto sauce | 2800 |
| Stewed in a chugunok goat with potatoes and vegetables | 1600 |
| Saddle of lamb with spicy carrot and roast plum | 1800 |
| Buckwheat & beef hot pot | 860 |

POULTRY

| | |
|--|------|
| Golubtsy – cabbage rolls with turkey and rich broth | 940 |
| Grilled farm chicken | 960 |
| Duck breast with lingonberry sauce and apple in batter | 1360 |
| Duck leg with red cabbage | 1280 |

GAME

| | |
|---|------|
| 12 hours stewed boar with beans | 1360 |
| Taiga-style deer tenderloin with wild garlic and fern | 2400 |
| Elk fillet with asparagus | 2600 |
| Venison Stroganoff | 1240 |
| Moose burger with homemade cheese and fern | 1360 |
| Ten-hour stewed roe deer in cowberry sauce | 1800 |
| Grilled moose lips with fried mushrooms in smetana | 1800 |
| Venison roast beef with truffle potato risotto | 1480 |

FISH

| | |
|--|------|
| Fried herring with vegetables | 760 |
| Pike perch baked with smetana and white milk-cap mushrooms | 1360 |
| Grilled Sakhalin scallop with celery root risotto and gooseberry tkemali | 1980 |
| Chir (broad whitefish) stewed with fern and black chanterelles | 1380 |
| Trout "wrapped in a potato coat" with three types of roe | 1940 |
| Baked omul with green salad | 1360 |
| Baked muksun with broccoli, parmesan and truffle oil | 1460 |
| Halibut steak with baked tomato | 1480 |
| Salt-baked omul | 3600 |
| Grilled octopus with potatoe and sweet tomatoes | 2360 |

PELMENI & NOODLES

| | |
|---|------|
| Homemade noodles with forest mushrooms and tomato sauce | 980 |
| Siberian Pelmeni filled with 4 kinds of meat: lamb, beef, goose, pork | 880 |
| Beetroot dumplings in mushroom broth | 860 |
| Carp dumplings in broth with pike roe | 960 |
| Crab and spinach Pelmeni | 1480 |
| Peled fish Pelmeni in champagne with three kinds of roe | 1440 |
| Veal and forest mushrooms Pelmeni | 980 |
| Rustic Pelmeni | 740 |
| Venison Pelmeni with cowberry sauce | 980 |

RUSSIAN CUTLETS

| | |
|---|------|
| Pike cutlet with potato pancakes and roe sauce | 1480 |
| Torzhkovskaya (Pozharskaya) cutlet with mashed potatoes | 980 |
| Chopped beef cutlet with stewed cabbage | 1380 |
| Beef and pork cutlets with mashed potato | 860 |
| Venison cutlet with roasted vegetables | 1640 |

VEGETABLES & MUSHROOMS

| | |
|--|-----|
| Fried potato with forest mushrooms and green onion | 840 |
| Potato hot pot with red pine mushrooms and smetana | 780 |
| Fried zucchini with tomatoes, smetana and pike roe | 860 |
| Cauliflower steak with nut sauce | 680 |
| Stewed fern | 580 |

ULTIMATE DISHES FOR A COMPANY

| | |
|----------------------------------|-------|
| Hot smoked sterlet | 4600 |
| Beef shank steak on the bone | 7800 |
| Tomahawk steak with three sauces | 14600 |



Бонусная система в вашем смартфоне
Зарегистрируйтесь за 1 минуту и получите 500 бонусов



Меню и соцсети
Отправляйте меню друзьям или выберите блюда на вашем смартфоне

Denis Ivanov
НОВОСИБИРСК • МОСКВА
ТЮМЕНЬ • ЕКАТЕРИНБУРГ

denisivanov.ru | @denisivanov.ru



Denis Ivanov
НОВОСИБИРСК / МОСКВА

Russia, Moscow, st. Smolenskaya, 8, +7 (499) 652-51-61

www.sibirsibir.ru

denisivanov.ru