

#SIBIRSIBIR

SIBERIAN SPECIALTY

Indigirka ice salad: muksun, cucumber and trout roe (Yakut cuisine)	960
Muksun stroganina (frozen fish shavings)	1380
Sugudai (light pickled fish or game served on frozen salt)	
Muksun sugudai	1280
Omul sugudai with pickled beetroot and rye flatbread	1400
Taimyr-style deer sugudai with rye flatbread	1400
Smoked muksun	1360
Smoked omul	1240
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	1400
Slightly-salted Olyutor herring with potatoes	680
Smoked sterlet aspic with spinach and horseradish	1260
Three types of aspic: 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

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

GOOD WITH WINE



Pumpkin gratin with smoked beluga	1400	Beetroot with goat cheese & smoked pear	680	Rabbit liver pate	680
Venison tartare with porcini	1260	Roast beef and caramelized onion	1400	Elk riet with oven-baked bread and pine nuts	960
Beef tartare with potato crunches	880				

SALAD

Russian vinaigrette with wild mushrooms	580	Sweet tomatoes with seeds and herbs dressed with oil	780
Baked pumpkin salad with sun-dried tomatoes	780	Rabbit liver salad with forest mushrooms	780
Tomato & cucumber salad with smetana or olive oil	740	Salad with veal and fern	960
Crab phalanx with fresh herbs and citrus dressing	1800	Salad with roast beef	1360
Shrimps with tomatoes and greens mix	1400	"Mimosa" salad with smoked omul and pickled blackcurrant	960
Green salad with Sakhalin scallop	1800	Dressed Muksun	980
Roasted tomatoes and bell pepper with stracciatella and Altai herbs	960	Olivier (Russian salad) with light-salted trout	1340
		"Ministersky" salad based on 1985 year recipe	880

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	980
Pickled porcini	980
Salted red pine mushrooms	860

SOUP

Cabbage soup «Shchi» with porcini mushrooms	780
Meat Solyanka	860
Shulum (shorba) with rack of lamb	980
Muksun Ukha (rich fish broth)	980
Chicken soup with kluski	560
Borscht with venison	740

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	2800
Pork skoblyanka (russian stew) with vegetables	860
Ribeye steak	6800
Beef cheeks in porto sauce with potato purée	1260
Filet mignon with fried tomatoes and porto sauce	2800
Lamb tongues stew with root vegetables	1400
Stewed in a chugunok goat with potatoes and vegetables	1600
Saddle of lamb with spicy carrot and roast plum	1800
Buckwheat & beef hot pot	960

PELMENI

Siberian Pelmeni filled with 4 kinds of meat: lamb, beef, goose, pork	880
Pelmeni with roe deer and mushroom broth	1260
Carp dumplings in broth with pike roe	960
Pelmeni with crab, spinach and homemade cheese	1800
Peled fish Pelmeni in champagne with three kinds of roe	1440
Veal and forest mushrooms Pelmeni	980
Rustic Pelmeni	780

FISH



Pike perch baked with smetana and white milk-cap mushrooms	1460
Pike perch Golubtsy (cabbage rolls) with mushroom sauce	1580
Grilled Sakhalin scallop with celery root risotto and gooseberry ikemali	2400
Chir, stewed with fern	1660
Trout with green pea puree and caviar	2600
Baked omul with green salad	1360
Murmansk cod with cedar porridge and smoked beetroot	1640
Baked muksun with potato, tomatoes and spinach	1780
Halibut steak with baked tomato	1800

POULTRY

Golubtsy – cabbage rolls with turkey and rich broth	940
Grilled farm chicken	1280
Duck breast with parsnip puree and green peas	1360
Duck leg with red cabbage	1280

GAME

12 hours stewed boar with beans	1480
Taiga-style deer tenderloin with wild garlic and fern	2600
Altai maral with pearl barley porridge and wild mushroom sauce	1800
Venison Stroganoff	1240
Moose burger with homemade cheese and fern	1360
Homemade noodles with roe deer	1360
Grilled moose lips with fried mushrooms in smetana	1800
Venison roast beef with truffle potato risotto	1680

VEGETABLES & MUSHROOMS

Fried potato with forest mushrooms and green onion	840
Potato hot pot with red pine mushrooms and smetana	880
Grilled zucchini with sour cream, tomatoes, and pike caviar	860
Cauliflower steak with nut sauce	680
Stewed fern	580

ULTIMATE DISHES FOR A COMPANY

Hot smoked sterlet	5800
Beef shank steak on the bone	7800
Tomahawk steak with three sauces	14600
Salt-baked omul	4600



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