

ГРАФСКИЙ
ПАРК



STARTERS

Our Bread

baguette, challah, pita and dark bread, 350g
190.–

Pickles

please ask the waiter what is ready for today, 580g
290.–

Babaganoush

*eggplant mousse, roasted peppers, tahini, yogurt,
spices, 200g*
290.–

Hummus

*chickpeas grains and a soft egg. Served with hot pita
bread, 290g*
310.–

Roasted marinated paprika

*with cream cheese and olives, tarragon
and capers, 110g*
390.–

Flame roasted eggplant

*with tahini and warm salad of
cherry tomatoes and Basil, 330g*
390.–

Cheese plate

*Brie, Dor blue, Maasdam, scamorza affumicata,
stracciatella & apricot mustard, 210g*
950.–

Pike perch tartar

with yogurt, mint and pomegranate seeds, 230g
450.–

Beef tartare

*with egg yolk, Tabasco and tomato
foam gazpacho, 220g*
520.–

** If you have allergy for some ingredients or you want exclude it,
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Home-made salo

salted and smoked salted pork fat, served with horseradish and black bread, 300g
330.-

Beef Marrowbone

baked in white wine with spicy green salad, chili and toasted brown bread, 560g
330.-

Chicken liver pate

with cherry coulis, toasted brioche and lemon glaze, 240g
350.-

Olives & dried tomatoes set

served with basil & chili peppers, 130g
395.-

Sliced meat set

jerked beef, Parma ham, smoked duck fillet, bacon chips & chicken roll with dried tomatoes, 300g
900.-

Fish set

butterfish, light-salted salmon, pike perch He, forshmak, dried silver carp & smoked catfish, 345g
1500.-

Forshmak

fat herring, whipped butter, sweet Apple, 340g
495.-

Trout Ceviche

with lime, cilantro and Chili, 170g
490.-

Crayfish large/medium

boiled with garlic & dill, 1000g
Ask your waiter



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SALADS

Tomato salad

*fresh & sun-dried tomatoes, chili, red onion,
green herbs & lemon yogurt, 300g*
330.–

Mozzarella fresco

with rucola, radish, & green herbs, 275g
450.–

Almost Greek

*with feta cream & olives, fresh vegetables
and lemon zest, 310g*
390.–

Right Caesar

*with heart of Romaine, chicken & crispy rusks.
Parmesan cheese, 250g*
470.–

Fried Halloumi cheese

*served with iceberg lettuce,
tomatoes & pomegranate sauce, 129 g*
390.–

Salad with seasonal berries & almond

*served with iceberg lettuce & cream sauce with
vanilla & mascarpone cheese, 150g*
320.–

Salad with pastrami, raspberry & chili

with rucola, chili, yellow tomatoes, beef steak, 230g
555.–

SOUPS

Chicken broth

*with a juicy chicken, noodles,
egg & green herbs, 380g*
250.–

The reddest borsch

*with salo, Russian pampushka,
garlic sour cream & home-made mustard, 430g*
350.–

Tom Yam

*piping hot Thai soup with pike perch & shrimps,
served with a bowl of rice, 580g*
690.–

Flavorous fish soup

with carp, pike-perch & crayfish, 450g
490.–

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SOUPS

Okroshka with crab & tarragon ice
traditional okroshka with kefir or kvass, 230g
850.–

Okroshka with smoked turkey
traditional okroshka with kefir or kvass, 230g
295.–

MAIN COURSE

Cabbage rolls with lamb
with homemade yogurt, 510g
470.–

Tagliatelle with trout caviar & bottarga
baked pork rolls with crispy crust, 234g
410.–

Lamb kebab
*on a warm flatbread with yogurt &
green adjika, 470g*
590.–

Lamb ribs
*with roasted eggplant &
onion cream, 520g*
1600.–

Chicken giblets
*with potato cream, fried onions,
oregano & lime zest, 318g*
440.–

Salmon in sweet miso
*with truffle puree,
poached egg & demi-glace sauce, 440g*
1100.–

Perch fillet
*with pumpkin cream, chickpea,
spinach & lime, 460g*
750.–

Trout fillet
*with spinach,
grilled green onion & vegetables, 400g*
870.–

Stewed lamb shank
*with root vegetable puree, baked in
tkemali & Narsharab sauce, 350g*
800.–

Smoked duck breast
*with orange flambe made
in our Smokehouse, 280g*
570.–

Smoked catfish
*with puree, pork rinds,
green herbs & creamy horseradish sauce, 350g*
750.–

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GRILL

Giant grilled shrimps
home-made aioli sauce, 600g
2 100.–



DRY-AGED STEAK

21 day in camera minimum, price for 100g:

Local Bone-in Rib-eye
320.–

Bone-in Rib-eye choice
680.–

Bone-in Rib-eye Prime
820.–

Striploin
820.–

T-bone
870.–



Half of chicken
*pickled in adjika & lemon oil, served
with baked potato, 650g*
540.–

Succulent pork barbecue
with baked potato & pickled onion, 1200g
1770.–

Smoked pork ribs in Thai chili
made in our Smokehouse, 290g
500.–

Grilled beef ribs
served with herbs, sweet chili & Yemen adjika, 300g
450.–

Flank steak with crust
5 peppers, grilled onion or pesto-rucicola, 230g
850.–

Young bull steak
*classic beef tenderloin steak served
with oil & rucicola, 220g*
950.–

Grilled asparagus
*young asparagus sprouts grilled with
white wine & spices, 95g*
300.–

BBQ chicken wings
marinated in sweet chili & paprika, 320g
350.–

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ПАРК



SAUCES

Sweet / hot Narsharab, 50g
130.–

Rareriye Tkemali, 50g
130.–

Uzhosuneli with celery tops, 50g
130.–

Red sauce
with basilic, mint, parsley & fennel, 50g
130.–

Pepper cream, 50g
130.–

Green Yemen adjika
middle spicy, 50g
130.–

Classic Caesar sauce
with Parmesan flakes, 50g
140.–

Sweet chili sauce
red chili, cane sugar & garlic, 40g
130.–

DESSERTS

The most chocolate cake, 240g
420.–

Carrot pie
with walnuts in orange-carrot juice, 160g
270.–

Panna cotta
with strawberry coulis sauce, 160g
330.–

New Pavlova
with mango sorbet & strawberry-lime sauce, 150g
330.–

Napoleon cake, 150g
370.–

Milfay with seasonal berries
*phyllo dough with cream sauce &
different berries, 160g*
360.–

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KIDS MENU

Chicken barbecue
with potato lumps, 310g
300.–

Linguini (thin pasta)
with chicken in creamy sauce, 220g
280.–

Pancakes
with sour-cream & honey 220g
250.–

Steamed chicken cutlets
with potato puree, 350g
290.–

Vegetable salad
with home-made sour-cream, 250g
250.–

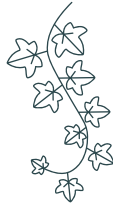
Noodle-soup
with quail eggs, 300g
180.–



BAR MENU

IMPORTED VODKA	<i>50 ml</i>
Grey Goose, France	265.–
Belvedere	310.–
ABSOLUT	195.–
ABSOLUT Kurrant / Citron	195.–
Finlandia Vodka	195.–
VODKA	<i>50 ml</i>
Organika	195.–
Organika Life	295.–
Carskaya Original	140.–
Carskaya Gold	165.–
GIN	<i>50 ml</i>
Bombay Sapphire	340.–
Beefeater	280.–
TEQUILA	<i>50 ml</i>
Olmecca Altos Plato (Tequila 100% des Agave)	450.–
Olmecca Blanco	260.–
Olmecca Gold	295.–
Cazadores Reposado (Tequila 100% des Agave)	540.–

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ПАВР



RUM BACARDI *50 ml*

BACARDI Carta Blanca 230.–

BACARDI Carta Oro 260.–

BACARDI Carta Negra 250.–

BACARDI Gran Reserva 8 Anos 550.–

Oakheart Original 200.–

RUM *50 ml*

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Havana Club Anejo Especial 370.–

Havana Club Anejo 7 Anos 450.–

WHISKY *50 ml*

BLENDED SCOTCH WHISKY

Chivas Regal 12 520.–

Chivas Regal 18 820.–

Chivas Regal Extra 750.–

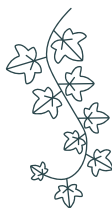
Dewar's White Label 280.–

Dewar's 12 480.–

Dewar's 15 550.–

Ballantine's Finest 280.–

ГРАФСКИЙ
ПАВР



WHISKY

50 ml

SCOTCH MALT WHISKY

Glenmorangie The Original, 10 YO Highland	550.-
Glenmorangie Nectar d'Or, 12 YO Highland	820.-
Glenmorangie, 18 YO Highland	1100.-
The Glenlivet 12 YO	550
Ardberg 10 YO	700.-
The Macallan 12 years Fine Oak Speyside	820.-
Aberfeldy 12	650.-

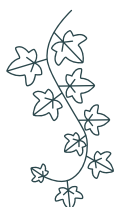
IRISH WHISKEY

Jameson	350.-
Jameson Black Barrel	450.-

AMERICAN WHISKY

Jim Beam White	300.-
Jack Daniels Old №7	400.-

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ПАК



COGNAC	<i>50 ml</i>
Hennessy V.S.	450.–
Hennessy V.S.O.P.	700.–
Hennessy X.O.	1800.–
Martell V.S.O.P.	700.–
Baron Otard V.S.	400.–
BRANDY	<i>50 ml</i>
ArArAt 5 stars	250.–
ArArAt Ani	350.–
ArArAt Akhtamar	450.–
VERMOUTH	<i>50 ml</i>
MARTINI Bianco	120.–
MARTINI Extra Dry	120.–
MARTINI Rosso	120.–
MARTINI Gran Lusso	200.–
MARTINI RISERVA Rubino	250.–

ГРАФСКИЙ
ПАВР



LIQUEURS

50 ml

Kahlua	200.–
Baileys	250.–
Jagermeister	250.–
Drambuie	300.–
Malibu	200.–
Benedictine	400.–

BITTER

50 ml

Aperol	180.–
Becherovka	210.–
Campari	210.–
MARTINI RISERVA Speciale Bitter	250.–
Lillet Blanc	200.–

BEER

Corona Extra	0,33 l 330.–
Franziskaner Weissbier	0,33 l 350.– 0,5 l 530.–
Spaten hell	0,33 l 350.– 0,5 l 530.–

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ПАВК



HOT DRINKS

COFFEE	ml	rub.
Cocoa dark chocolate	250	250.-
<i>caffeine / no caffeine</i>		
Doppio	30	150.-
Americano	100	150.-
Cappuccino	300	200.-
Flat White	190	240.-
RAF coffee	300	300.-
TEA		0,5 l
Teapot		250.-
HOME RECIPE TEA		0,6 l
Ginger tea		330.-
<i>green tea with ginger, lemon, honey and mint</i>		
Raspberry thyme		330.-
<i>black tea with raspberry jam and ginger</i>		
Sea buckthorn tea		330.-
<i>sea buckthorn, honey, lemon, mint</i>		
MULLED WINE		0,22 l
Mulled Red wine, lavender Drambuie		400.-
Mulled White wine with chamomile and Thyme		400.-
NON-ALCOHOLIC DRINKS	l	rub.
Juices	0.25	100.-
Pepsi, 7UP, Mirinda	0.25	120.-
Acqua Panna	0.25	210.-
S. Pellegrino	0.25	210.-
Borjomi	0.33	250.-

ГРАФСКИЙ
ПАРК



HOMEMADE DRINKS	l	rub.
Compote of dried fruits <i>(Russian national drink uzvar)</i>	0,25	150.–
Berry drink	0,25	150.–

FRESH JUICE	l	rub.
Apple juice	0,25	220.–
Carrot juice	0,25	220.–
Beet juice	0,25	220.–
Celery juice	0,1	220.–
Orange juice	0,25	220.–
Grapefruit juice	0,25	220.–

NON-ALCOHOLIC COCKTAILS	l	rub.
Milkshake Vanilla	0,3	290.–
Milkshake strawberry / cherry / banana	0,3	310.–
Strawberry and grapefruit smoothie	0,3	310.–
Banana smoothie	0,3	290.–
Ginger and lime frappe	0,3	310.–