



MEAT
BLOK
RESTAURANT
ON THE ROOF
LENINGRAD CENTER

Publicity material. All prices are indicated inclusive of VAT. Feel free to request a menu with the list of ingredients and nutritive value from your waiter or have a look at it on the consumer's board. We accept payments by card (Visa, Mastercard, Maestro). If you are allergic to any ingredients please inform your waiter.

MEAT

COLD STARTERS		FRIED, BOILED AND STEWED MEAT		STEAK	
Tartar of marbled beef:		Ribs stewed in oranges	1150	Delmonico steak	750
· with pickled cucumber and Dijon mustard	520	Ribs stewed in juniper decoction	1450	Steak «Ribeye»	3900
· with anchovies and sun-dried tomatoes	520	Ox tails stewed in red wine	950	Steak «Bulawa»	7500
· with crushed pepper and Parmesan	540	Baked fillet «Barclay de Tolly» with sauce «red wine»	950	Steak «Farm-Style»	4300
· with truffle paste and bourbon jelly	740	Hashlama caucasian style	840	T-bone steak	4700
Soft smoked venison tartare with juniper and cowberries	580	Ossobuco with citrus gremolata	950	Steak «Muromets»	5100
Lamb tartare with seasoning and rye flakes	560	Marble beef Stroganoff	850	Fillet mignon with boletus sauce	2500
Carpaccio of marbled beef with Dijon mustard	590	Beefsteak of marbled beef with fried mushrooms	800	Chateaubriand with black caviar sauce	3200
Carpaccio of venison with marinated turnip and cones jam	450	Stewed veal cheek with topinambour mousse	1200	Quasimodo steak with cranberry sauce	2700
Turkey breast with spinach leaves and carrot sauce	650	Hand-molded pelmeni with beef	450	Steak «Machaon»	1300
Asian style salad	550	Stewed veal tongue with potato mousse and baked eggplants	1200	Steak «Angleterre»	1100
Jellied oxtail	480	Veal liver «alla veneziana»	650	Steak «Cafe de Paris» with coffee and mushroom sauce	1100
Paste of farm chicken liver	380	Baked marrowbone with garlic	380	Steak «Spadroom»	950
Meat platter (Picanha, roast beef, venison, soft smoked turkey)	1350	Stewed duck with red Thai curry and lychee	1200	Butcher's steak	950
		Chicken, baked in herbs with lemongrass	580	Rib steak	950
		Marble beef burger	850	Picanha steak with onion sauce and bourbon	950
		Pancakes with bovine tails, Tom Yam paste and cabbage mousse	550	«Bavette» steak	1200
		Rabbit cutlets	790	Steak Tri-Tip	1100
		Chicken cutlets with porcini sauce	480	Flank steak with pepper sauce	1350
		Marble beef cutlets with thyme sauce	550		
		Pheasant cutlets with cowberry sauce	850	DRY AGED STEAK	
		Lula Lamb with eggplant risotto in unagi sauce	800	Steak «Farm-Style»	4800
				T-bone steak	5300
				Steak «Muromets»	5800

FISH AND SEAFOOD

COLD STARTERS	
Eclair with crab and shrimp	380
Tuna with smashed cucumbers, wakame and avocado mousse	750
Ceviche of Seabass	750
Far Eastern crab with quinoa and tomatoes concasse	850
Suguday of muksun with Vologda oil	480
Big Caspian herring with warm potatoes	650
Far Eastern scallop in a creamy honey sauce with wasabi	650
Oyster (Sakhalin island) 1 piece	550
Crayfish tails with avocado and tobiko	750
Grilled salmon fillet with poached egg, spinach and vegetables	650
Salad with squid, sweet potato and Dijon	550
MAIN	
Dorado with zucchini and homemade fettuccine in bisque sauce	900
Grilled salmon with quinoa, tomatoes concasse and zucchini mayonnaise	950
Bering flounder fillet baked with herbs and vegetables	990
Steamed sea bass Sichuan style	1250
Crab zraza with cucumber sauce and cabbage saute	1650
Cabbage rolls with crayfish	950
«Odessa» style spicy spaghetti with pike caviar	850
Linguine with crab in bisque sauce of crayfish Rostov	1450

VEGETABLES, MUSHROOMS AND CEREALS

COLD STARTERS	
Pickled milk mushrooms in sour cream	550
Lecso «Homemade»	280
Vegetables with vinaigrette sauce	450
Salad with cauliflower, oyster mushrooms and truffle oil	420
Salad with baked vegetables	580
Buratta with tomatoes and basil	750
Green salad with truffle dressing, zucchini and sun-dried tomatoes	480
Tomatoes with Yalta onion, basil and pomegranate squeeze	650
MAIN	
Steak of zucchini with tomato sauce	550
Carrot steak with orange sauce	450
Grilled cauliflower with coffee sauce	450
Potato croquettes with porcini mushrooms and cream sauce	380
Potato dumplings with mushrooms and truffle cream	380
Penne with zucchini and tomatoes	450
Steamed buckwheat	200
Grilled vegetables	300
Fried potatoes with herbs and garlic	180
Steamed asparagus	1250
Spinach with cream and pine nuts	450
Mashed potatoes	
· classic	150
· with truffle oil	280

SOUPS

Vologda gray cabbage soup	280
Ox tail soup	420
Borsch with soft smoked beef	350
Meat solyanka «Tom Yam»	580
Tomato soup with seafood	750
Vegetable soup	350

DESSERT

Farm cheeses	1350
Assorted berries (150 g)	950
Strawberry (160 g)	850
Pineapple (500 g)	750
Ice-cream with meat and smoked ganache	160
Honey tiramisu	450
Mango puree with chia seeds	380
Cream caramel	280
Curd tart with black currant	350
Assorted truffles (melted chocolate/pistachio cream/rum and raisins/classic)	300
Violet panna cotta	550
Almond cake with passion fruit jelly	450
Ryazhenka cream with cured strawberry	380
Sour cream cake with prunes, walnuts and raspberry sauce	380
Selection of home-made ice-cream and sorbets	150