



MEAT
BLOK
RESTAURANT
ON THE ROOF
LENINGRAD CENTER

COLD STARTERS

Big green salad.....	950
Village salad with cucumber and radish.....	780
NEW Cucumber salad with cilantro and cashews.....	550
Pickled milk mushrooms in sour cream.....	850
Burrata with tomatoes and basil.....	950
Crayfish with avocado and tobiko.....	1350
Fried shrimp with arugula and parmesan <i>(for two)</i>	1950
Eclair with Kamchatka crab.....	850
Murmansk scallop in creamy honey sauce with wasabi.....	1150
Caspian hall with rye croutons.....	1550
Coho salmon sugudai with crushed potatoes.....	950
Romano with hot Karelian smoked trout.....	1650

Tartar of marbled beef: with pickled cucumber and Dijon mustard.....	820
with smashed pepper and Parmesan.....	820
with truffle mousse and bourbon jelly.....	850

Chicken pate with black currant and onion jam.....	650
NEW Smoked duck with nut sauce.....	650
Carpaccio of marbled beef with Dijon mustard.....	850
Dry-aged marbled roast beef with nut juice.....	1100
Homemade pastrami with tomato salsa and capers.....	850
Oxtail jellied meat.....	650

SOUPS

Asparagus cream soup with tiger shrimps.....	780
Northern fishes ukha.....	650
Borscht with soft smoked beef.....	550
Meat solyanka "Tom Yam".....	750

HOT STARTERS

Crispy eggplants with tomato and cilantro.....	850
Northern shrimp croquettes with farm yogurt.....	1100
NEW Spicy chicken with peanuts and cilantro.....	850
NEW Duck with mango in orange sauce.....	1200
Pelmeni with with stewed oxtails.....	850
Hand-molded pelmeni with beef.....	850
NEW Bone marrow with rye bread and pickled cucumber.....	950

MAIN COURSE

NOT MEAT

Potato dumplings with mushrooms and truffle cream.....	750
Far Eastern scallop with "Venero" risotto, seaweed and corn sauce.....	1950
Crab steak with cauliflower mousse.....	1550
Karelian trout with zucchini, sorrel and sun-dried tomatoes.....	1450
Omul with potato velvet, zucchini and capers.....	1350
Sea bass fillet with asparagus and zucchini.....	2300

ALMOST MEAT

Chicken, baked in herbs with lemongrass.....	950
Quail with truffle sauce, foie gras and spinach.....	1550
Chicken cutlets with porcini sauce.....	850
Pheasant cutlets with cowberry sauce.....	950
Beef liver with fermented garlic and dates.....	950

SIDE DISHES

Steamed buckwheat.....	200
Grilled vegetables.....	420
Fried potatoes with herbs and garlic.....	250
Steamed asparagus.....	1200
Mashed potatoes	
- classic.....	250
- with truffle oil.....	480

STEAM AND STEWED MEAT

NEW Smoked brisket with cabbage and parsnip mousse.....	1500
Marble beef Stroganoff.....	1500
NEW Rice noodles with marbled beef and soy sprouts.....	1350
NEW Beef in pepper sauce.....	1600
Stewed calbi beef ribs with mashed potatoes.....	3500
Shoulder of lamb with new potatoes and fresh vegetables <i>(for company)</i>	5100
Beef Rib Back <i>(for two)</i>	2900
Venison medallions with dried beets and plums.....	1650

FRIED MEAT

Marble beef burger.....	1150
Steak "Ribeye".....	5200
Steak "Farm-Style".....	6900
T-bone steak.....	8300
Steak "Muromets".....	8800
Steak "Standal".....	8800
Fillet mignon with boletus sauce.....	2700
Chateaubriand with bisque sauce and black caviar.....	4200
Quasimodo steak with cranberry sauce.....	3600
Hot carpaccio.....	2200
Steak "Machaon".....	1850
Steak "Cafe de Paris".....	1900
Steak "Spadroon".....	2300
Picanha steak with onion sauce and bourbon.....	1800
Steak "Flank" with creamy-pepper sauce.....	1900

DRY AGED STEAK

Steak "Farm-Style".....	7200
T-bone steak.....	9200
Steak "Muromets".....	9600

DESSERTS

Farm cheeses.....	1850
Ice-cream with meat and smoked ganache.....	200
Assorted truffles.....	300
Violet panna cotta.....	550
Almond cake with passion fruit jelly.....	650
Pistachio cake.....	550
NEW Chocolate mousse with pepper and cherry sauce.....	450
Ryazhenka cream with cured strawberry.....	550
Selection of homemade ice-cream and sorbets <i>(1 ball)</i>	200