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# MAIN MENU

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# CONCEPT-CHEF

ROBERTO  
JACOMINO PEREZ



Fidel Castro's personal chef,  
EL Chico steakhouse chef

EL Chico steakhouse chef Roberto Jacomino Perez, a world renowned chef, is used to transforming a set of products into exquisite culinary masterpieces.

Roberto Jacomino Perez's career can be rightly called bright and eventful. The professional path of the pureblood Cuban began more than 20 years ago with a personal story. He came to Russia as a tourist, fell in love with his future wife and moved to Moscow. "When I was working as Fidel Castro's personal chef plying the commandant with his favorite prawn cocktail and baked lobster on the island in high-level security, I realized that cooking is a profession that doesn't make people rich, but helps them to do good things with all their heart. A doctor is in charge of treatment, a teacher provides knowledge and the culinary specialist's task is to cook tasty and healthy food to give life forces," recalls the chef.

Roberto Jacomino Perez spent his youth on Liberty Island and cooked his first dish at the age of 15: "It was mutton with vegetables. I can't say it worked out for me then, but my parents, brothers and I were hungry and ate everything. In general, I believe cooking is not about a country and its culture, but about a specific taste. If the taste of the dish sinks deep into your soul, you will cook it over and over again trying to please yourself and the one who you are doing it for. It doesn't matter what cuisine the dish originally belongs to".

"I love Spanish food most of all. But when I was offered to stay in the country with a wonderful mild sunny climate and the sea, I preferred to return to Russia. I have a career, friends and children here," the eminent chef noted.

A SET OF LOCAL  
VORONEZH PRODUCTS WITH WINE  
PAIRING FROM RUSSIAN PRODUCERS

9100 p

COMPLIMENT

FIRST COURSE

**Dried pike perch in nettle**  
served with duck pate.

SECOND COURSE

**Smoked sturgeon tart**  
Potato mousse with monastery cheese and cornflower.

COMPLIMENT

THIRD COURSE

**Don river crawfish donut with truffle cream**

FOURTH COURSE

**Crawfish tails in clove marinade  
with sturgeon ice cream**

COMPLIMENT

FIFTH COURSE

**Smoked catfish on birch bark with Voronezh asparagus**

SIXTH COURSE

**Voronezh beef cheek with roots  
and honeysuckle**

Served with spruce sauce and celery root puree with morels.

PRE-DESSERT

SEVENTH COURSE

**Truffle with mushrooms and reed  
Digestive from Voronezh distillery**

SMALL SET OF LOCAL  
VORONEZH PRODUCTS WITH WINE  
PAIRING FROM RUSSIAN PRODUCERS

7100 p

COMPLIMENT

FIRST COURSE

**Smoked sturgeon tart**  
tart Potato mousse with monastery cheese and cornflower.

COMPLIMENT

SECOND COURSE

**Crawfish tails in clove marinade  
with sturgeon ice cream**

COMPLIMENT

THIRD COURSE

**Smoked catfish on birch bark with Voronezh asparagus**

PRE-DESSERT

FOURTH COURSE

**Truffle with mushrooms and reed**



# SHOW-MENU



  
**COURVOISIER**  
*Le Cognac de Napoléon*

Flambe dishes with the use of Courvoisier VSOP cognac. The blend of this cognac is a perfect balance of the cognac spirits from the regions of Fins Bois, Grande and Petite Champagne oaked from 5 to 10 years. «Great depth of taste, elegant aftertaste and a wide range of flavours make Courvoisier VSOP a perfect cognac for all tastes and occasions.»





## SHOW-MENU

### Marble beef tartare (125/50 g) 1615₽

Chopped PrimeBeef marble veal tenderloin, capers, gherkins, white onion, parsley, Greek olive oil, quail yolk. Served with mustard sorbet.

### Super Caesar Salad with Chicken Breast (350 g) 1500₽

Romaine and Iceberg lettuce leaves with chicken breast, croutons, Caesar dressing, and Parmesan cheese.

### Super Caesar Salad with Giant Tiger Shrimp (390 g) 2500₽

Romaine and Iceberg lettuce leaves with giant tiger shrimp, croutons, Caesar dressing, and Parmesan cheese.

### Brand chef's special soup (320/15 g) 950₽

Moderately pungent creamy coconut soup with Patagonian prawns, oyster mushrooms, shallot.



### Spicy Piri-Piri Shrimp (110 g) 1400₽

Shrimp Tiger shrimp marinated in aromatic spices with hot chili pepper, flamb ed with Courvoisier VSOP brandy.



### Black mussels (350/50 g) 800₽

Roasted with garlic and shallot, cognac flamb ed with Blue Cheese sauce.

### Veal Liver "Al Anis" (180 g) 1350₽

Black Angus liver seared in almond oil with anise liqueur.

### Homemade Pasta Cooked in Parmesan Cheese Wheel with Cream Sauce Flamb ed with Grappa, with a choice of:

• **Macaroni alla Chitarra with Sakhalin scallops \* (300 g)** 2000₽

• **Pasta alle vongole (260 g)** 1400₽  
Homemade pasta of own production with vongole clams roasted with shallot, white wine and cream sauce.

• **Seafood pasta (300 g)** 2100₽  
Pasta cooked with small loligo squids, deep sea prawns and chilled scallop complemented by bisque sauce and white wine.

• **Meat pasta (350 g)** 1150₽  
Marinated marble beef, shallot, garlic, pesto sauce roasted with olive and truffle oils stewed in cream with homemade pasta.

• **Black truffle pasta (150 g)** 1090₽  
Homemade pasta of own production with cream sauce and black truffle.



### Flamb ed Pineapple, Pear, and Brandy (240 g) 880₽

Original flamb with tangy pineapple and pear in Courvoisier VSOP brandy, served with homemade vanilla ice cream.



### Flamb ed Crepes (250/50 g) 550₽

Classic crepes with custard filling, flamb ed with Courvoisier VSOP brandy. Served with a scoop of vanilla ice cream and fresh strawberries.

\*Pasta is prepared with a tool called «kitarra». This is a rectangular wooden frame, on which pieces of wire are stretched parallel to each other. The rolled dough is placed on the kitarra and forced through the wire, rolling over it with a rolling pin. Translated from Italian, «kitarra» means «guitar», playing on the visual resemblance. Only on this instrument, instead of music, even pieces of paste appear.

The instrument «quitarra» was invented in 1890 in the province of Chieti in the Abruzzo region. Prior to this, the pasta was cut with a special rolling pin with notches.

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# FISHMONGER'S

## «White gold»

Chilean sea bass, also known as Patagonian toothfish or black sea bass, is generally recognized as one of the most delicious premium segment fish. Chilean sea bass is often called “white gold”. There are two reasons for this name: tender white meat and unique value for a human body. Fish is an excellent source of protein; full of polyunsaturated fatty acids as well as minerals and vitamins. 100 grams of delicacy contains: 1.5 g of fat, 16.5 g of protein and 0.6 g of carbohydrates, while the energy value of the product reaches only 82 kilocalories.

Regular consumption of the product will even help to fight depression. Some Western doctors also insist that a rich vitamin and mineral composition works as a shield against cancer. The fish is also abundant in the components that make your hair and nails healthy and beautiful. Even your skin will “thank you” for such nourishment.



## FISHMONGER'S

**Bluefin Tuna Akami (за 50 g)** 1900 р

Akami is a part of tuna that is cut from its back. It contains less fat compared to other parts of the fish and has a denser structure that retains its shape when cooked.

**Bluefin Tuna O-Toro Sashimi (за 50 g)** 2300 р

Toro is the most delicious, tender, and juicy part of the tuna. It is cut from the belly of the fish and contains a lot of natural fat, which is good for human health. Thanks to its composition and texture, toro pieces literally melt in your mouth.

**Wild Chilean sea bass fillet (for 100 g)** 1550р

Average steak weight - 250 g  
Recommended cooking technique  
– baked in orange sauce/

**Sea bass (for 100 g)** 350р

Average fish weight – 500 g  
1/2 of filleted fish (for 100 g) 500  
Recommended cooking technique  
– crudo / baked in parchment

590р

**Dorado (за 100 g)** 350р

Medium-weight fish - 500 g  
1/2 fillet (for 100 g)  
Recommended cooking method: crudo /  
fondue on the grill.

590р

**Turbot (for 100 g)** 990р

Average fish weight – 900 g  
1/4 of filleted fish (for 100 g) 1560  
Recommended cooking technique  
– baked with tomatoes / grilled / steamed.

3100р

**Barramundi (for 100 g)** 500р

Average fish weight – 700 g  
1/2 of filleted fish (for 100 g) 850  
Recommended cooking technique  
– baked in sea salt / grilled.

1000р

**Anchovies (for 100 g)** 390р

Average fish weight – 20 g  
Recommended cooking technique – marinated.

**Loligo squid (for 100 g)** 700р

Average squid weight – 20 g  
Recommended cooking technique – grilled.

**We can prepare these types of seafood with a variety of signature methods:**

- Baked in sea salt - 400 rubles
- Baked with vegetables - 380 rubles
- Baked with tomatoes - 490 rubles
- «Thermidor» - baked with creamy sauce - 400 rubles
- «Miner» - pan-fried in butter - 400 rubles
- Saut ed with white wine - 270 rubles.



# FISHMONGER'S





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**FISHMONGER'S**

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**Crab Leg (100g)**

Average weight of a leg is 1000g.

850₽

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**Sakhalin Scallop (for 100 g)**Medium-weight scallop fillet - 25g.  
Recommended cooking method: grilled / baked in sauce.

1070₽

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**Bluefin tuna steak (grilled) (for 100 g)**Juicy bluefin tuna steak with a delicate structure and moderate taste.  
Recommended cooking technique – sashimi / grilled

1100₽

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**Red tuna steak (for 100 g)**Juicy red tuna steak with a delicate structure and moderate taste.  
Recommended cooking technique – sashimi / grilled

790₽

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**Octopus (for 100 g)**Boiled tentacle average weight – 50 g  
Recommended cooking technique – grilled / boiled

1860₽

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**Patagonian prawns (for 100 g)**Prawn average weight – 50 g  
Recommended cooking technique – grilled / steamed / baked with sauce.

750₽

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**Scottish salmon fillet (for 100 g)**Steak average weight – 250 g  
Recommended cooking technique – steamed / grilled / baked

850₽

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**Murman flounder (for 100 g)**Average weight fillet 1/4 of the fish (per 100g)  
Recommended cooking methods: baked with tomatoes / grilled / steamed

190₽

450₽

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**Small herring (for 100 g)**Average weight of the fish 25 g  
Recommended cooking method: pan-fried.

370₽

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**Black Sea Kalkan (for 100 g)**Average fish weight - 900 g  
1/4 fish fillet (per 100 gr)  
Recommended cooking method: baked with tomatoes/grilled/steamed.

500₽

1300₽

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**North shrimp (for 100 g)**Average weight of the shrimp  
Recommended cooking method: sashimi.

1250₽

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- Saut ed with white wine - 270 rubles.



# AQUARIUM



## A path to immortality

It may seem lobsters have been thoroughly studied by science. Nevertheless, scientists have recently discovered these decapod crustaceans are theoretically immortal. The species do not age, do not lose their reproductive function and appetite, moreover, they are always active and full of energy

Lobsters are constantly growing and can reach huge sizes – the exemplar from the Guinness Book of Records weighed more than twenty kilograms. If lobsters die, that happens due to people or predators. They are also vulnerable to certain diseases, so there could be no absolute immortality. However, in theory, a lobster without any serious diseases can live in a safe environment for many centuries. What is the secret of their vitality?

As it turned out, evolution has granted lobsters the ability to restore telomeres with which aging processes of all living organisms on Earth are connected. The body of crustaceans owes to a miracle enzyme called telomerase which gives the ability to preserve them in their original form and restore telomeres, providing lobsters with a theoretically eternal existence.





## AQUARIUM

### Snow Crab (for 100 g) 400₽

Average weight of the crab: 1000g  
Recommended preparation: steamed/ in creamy sauce

### King Crab (for 100g) 570₽

Average weight of the crab: 2700g  
Recommended preparation: steamed/ in creamy sauce

### Atlantic Lobster (for 100g) 1250₽

Average weight of the lobster: 500g  
Recommended preparation: steamed/ baked in creamy sauce/  
grilled

### Vongole (for 100g) 350₽

Average weight: 15g  
Recommended preparation: saut ed with white wine

### Black Sea Mussels (for 100g) 190₽

Average weight of the mussels: 10g  
Recommended preparation: saut ed in white wine/ in creamy  
sauce

### Sakhalin Scallop in Shell (for 100g) 250₽

Average weight of the scallop in shell: 250g  
Recommended preparation: grilled/ baked in creamy sauce/  
carpaccio

### Sea Urchin (for 1 pc) 290₽

Average weight of the sea urchin: 100g  
Recommended preparation: with soy sauce and quail egg

### Anadara (for 100g) 270₽

The only bivalve mollusk that has a circulatory system and  
contains hemoglobin.  
Preparation: sashimi

### Gillardeau Oyster (for 1 pc) 470₽

The oldest and unsurpassed brand.  
Has a spicy sweet taste, fresh and strong aroma of the sea and  
iodine, dense and meaty texture.



### Tia Maraа Oyster (for 1 pc) 500₽

The best Irish oyster.  
Has a high meat index and a sweetish taste.

### White Pearl Oyster No. 2 (for 1 pc) 390₽

An oyster of medium meatiness, with a light sweetish shade and a  
medium-expressed sea taste.

### Tsarskaya Oyster No. 2 (for 1 pc) 490₽

Has a fresh iodine sea aroma and crispy meat, slightly reminiscent  
of juicy Argentine beef, to which sweetish creamy and almond  
notes are added.

### Moroccan Oyster No. 3 (for 1 pc) 490₽

The oyster has a delicate and slightly sweetish taste, grown in two  
well-known oyster regions of Morocco - Dakhla and Oualidia  
in special sea water and special algae gardens, which give a  
greenish tint to the mollusk shell.

## SET-MENU

### Set menu for 2 people 4300₽

Scottish salmon sashimi - 50g  
Bluefin tuna sashimi - 50g  
Boiled octopus sashimi - 50g  
Sea wolf crudo - 100g  
Sea scallop sashimi - 100g  
Tiger prawn sashimi - 100g  
Served with pickled ginger, wasabi mustard, soy sauce,  
and lemon.

# TAPAS AND CHEESE



## Tapas

(Spanish: tapas; pl., from the word tapa - «cover») - an appetizer served to wine or beer in a bar or restaurant.

Historically an appetizer (a piece of bread or a slice of ham) was put on a served glass or jug of wine (covering the contents from dust). According to the decree of King Alfonso X of Castile, it was ordered that in any tavern his soldiers must be served a free appetizer (so that the soldiers did not get excessively drunk) in addition to wine. So, the daring innkeepers began to make the portions of those free dishes as small as possible. The tradition of such appetizer dishes has been developed since then.





## TAPAS FOR CHAMPAGNE

**Salty Napoleon with sturgeon caviar (30 g)** 990₽

**Sashimi of Sakhalin scallops with wasabi (90 g)** 800₽

## TAPAS FOR WINE

**Spiced bread toast with duck ham and blue cheese (50 g)** 250₽

**Homemade turkey liver pate (180 g)** 350₽

**Olives/Giant olives (140 g)** 340₽

**Focaccia with stracciatella (220 g)** 530₽

Baked flatbread with eggplant, fresh Baku tomato sauce, Stracciatella cheese, garnished with fresh arugula, farm olive oil, and balsamic cream.

**Focaccia with pastrami (285 g)** 530₽

Homemade flatbread with pastrami, tomato sauce, homemade mayonnaise, and coarse mustard.

## JAMON

**The product is made from 100% Iberian meat, freely ranged in the southwest of Spain.  
Handmade, aging time 48 months (50 gr)** 3450₽





# TAPAS AND CHEESE

## Tapas

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## SWISS CHEESES

Bleuchatel (20 g)	270₽
Dorblu (20 g)	270₽
Buche de Chevre (20 rp)	270₽
Le Gruyere (20 g)	270₽
Brie Prince d'Ogoz (20 rp)	270₽
Tete de Moine Reserve (20 rp)	270₽
Grano de montagne Reserve (20 rp)	270₽
Rote Hexe (20 rp)	270₽
Thurgau Spezial (20 rp)	270₽
Le Tonneau (20 rp)	270₽

## BEAUREVE LIVE CHEESES

Mistral (20 g)	300₽
Napoleon's Hat (20 g)	300₽



# COLD APPETIZERS



## Ceviche

A fish or seafood dish originating in Peru. The dish has become widespread in the cuisines of many Latin American countries, although recipes can vary greatly. For example, in Colombia, tomato paste or ketchup is used in cooking.

The original recipe for ceviche is finely chopped raw fish of various varieties, marinated for 15 minutes in lime juice. After that, red onion cut into rings and sometimes rocoto (hot pepper from Peru) are added to the fish. Due to the content of citric acid in lime juice, the proteins contained in the fish are denatured.





## SEVICHE AND CRUDO CRUDO

### Whitefish crudo (120 g)

700₽

Whitefish fillet served with pickled shallots, olive oil and lemon juice.

### North shrimp crudo with black caviar (150 g)

1850₽

North shrimp, a sauce based on olive oil and yuzu juice, accompanied by crunchy radish and Astrakhan black caviar.

## COLD APPETIZERS

### Tomatoes with red onion and capers (230 g)

490₽

Selected tomatoes with red onion, capers and balsamic vinegar.

### Burrata (200/180 g)

1150₽

Italian fresh cheese, which is a milk bag filled with cheese pieces and cream, secured on top. It is characterized by a delicate creamy taste and a short shelf life, and therefore is considered a delicacy. Served with Pilati tomato sauce.

### Tiger shrimp tartare (160 g)

810₽

Tartare of boiled tiger shrimp with concasse tomatoes, tobiko caviar and apple-citrus sauce.

### Scottish salmon tartare (190 g)

1170₽

Tartare of Scottish salmon fillet with ripe avocado, crispy cucumber, Baku tomatoes and shallots. Dressed with truffle, sesame oil and lemon juice.

### Bluefin tuna tartare (190 g)

1100₽

Tartare of bluefin tuna fillet with ripe avocado, crispy cucumber, Baku tomatoes and shallots. Dressed with truffle, sesame oil and lemon juice.

### Carne Cruda tartare with mustard sorbet (125/50 g)

810₽

Chopped marble beef tenderloin PrimeBeef, capers, cornichons, white onions, parsley, Greek olive oil, quail egg, Tabasco sauce. Served with mustard sorbet.

### Vitello tonnato with black truffle (200 g)

900₽

Slices of marble beef drowned in vitello tonnato sauce with capers and black truffle.

### PrimeBeef marble beef carpaccio (115 g)

980₽

Thinly sliced marble beef, arugula, Greek olive oil, Parmesan cheese.



# COLD APPETIZERS



## Bruschetta

The origin of bruschetta is rather vague. Even Italians themselves cannot say for sure where, when and who invented this appetizer. However, it is known for certain that even in ancient Rome toasted slices of bread were used to taste freshly pressed olive oil. In addition, the pieces soaked in oil were slightly rubbed with garlic - this helped to feel the oil flavour. Besides, this method of olive oil quality assessment is still used in Lazio, Tuscany, Umbria and other regions that grow olives. Anyway, one thing is clear - bruschetta is crisp roasted bread, rubbed with garlic and drizzled with olive oil. And that's it.





## COLD APPETIZERS

**Smoked sturgeon tartare (190 g)** 750₽

Potato mousse with monastery cheese and cornflower.

**Bruschetta (160 g)** 500₽

Homemade Italian ciabatta bread with fresh tomatoes, basil, homemade garlic oil and Parmesan cheese.

**Sicilian bruschetta (250 g)** 950₽

Original bruschetta with juicy roast beef, avocado, sun-dried tomatoes, shallots, Parmesan cheese and pesto sauce.

**Wasabi shrimp with daikon (170 g)** 1050₽

Tempura tiger shrimp. Served with daikon, wasabi sauce and red caviar.

**Donskoy crab tails in clove marinade with sturgeon ice cream (140g)** 590₽

**Mediterranean anchovies on garlic croutons (165g)** 650₽

Marinated Mediterranean anchovies on roasted garlic croutons with three types of onions.

**Dried balik from Voronezh pike (170g)** 670₽

Served with duck pate.

**Meat assortment (150/40g)** 1190₽

Lomo sausage, Salchichon sausage, Chorizo sausage, Parma ham, homemade dried beef.

## HOT APPETIZERS

**Don River crawfish donuts with truffle cream (3 pieces)** 700₽

**Crispy shrimp with Thai mango (210 g)** 1370₽

Tempura tiger shrimp served with mango, cucumber, cherry tomatoes, cilantro, and sweet and sour sauce.

**Cabbage rolls with Kamchatka crab meat (200 g)** 850₽

Kamchatka crab meat, simmered in white wine and cream, delicately wrapped in lettuce leaves. Served with creamy oyster sauce.

**Grilled bone marrow (300/50 g)** 450₽

Served with garlic butter, toast and roasted garlic.

## MEATBALLS

**Crab meatballs with wilted spinach (150/70 g)** 1150₽

**Homemade pike meatballs (160/75 g)** 450₽

Served with a sauce made of spinach and dill.

**Don Amigos marble beef meatballs (300/75 g)** 1300₽

Served with mashed potatoes, white mushrooms, and black truffle.

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# SALAD

## The Birth of Caesar

There are several versions of one of the world's most popular salads' origin.

The dish was named not after Julius Caesar, but Caesar Cardini, an American of Italian origin who owned a small restaurant in the city of Tijuana in the 20-40s of the previous century. This theory of the salad origin is considered to be the most plausible.

The legend states that the Caesar's Place restaurant hosted guests in 1924 on the Independence Day of the United States. Those were Hollywood stars, businessmen who came to celebrate the holiday. As Tijuana was located on the territory of Mexico, there was no prohibition, so more people than usual came to the celebration. When there was nothing left in the kitchen, and the guests demanded the feast's continuation, Cardini prepared a dish from what he had at hand – that was the Caesar salad. The chef's dish delighted the visitors, so everyone who wanted to try the wonderful salad came to the restaurant.

But there are other versions of creating the world famous salad. Livio Santini, who worked for Cardini, announced to the press that it was he who had prepared the salad in the restaurant's kitchen that day according to his mother's recipe, but the owner of the establishment took credit for the recipe.

According to the third version, the dish was first prepared in 1903 by the chef Giacomo Junia. That was an Italian from Chicago who owned a small cafe. He cooked the salad for American visitors who couldn't get used to pizza and spaghetti so much loved by Italians.

Whoever the discoverer was, today it is one of the most delicious, beautiful and legendary dishes.



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**SALAD**

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**Caprese with yellow and red tomatoes (215 g) 600₽**

A light salad made with fresh yellow and red tomatoes, farm mozzarella, olive oil, and basil.

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**Greek salad (350 g) 550₽**

A classic salad made with fresh vegetables, goat cheese, olives, and a traditional Greek dressing.

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**Salad with stracciatella, arugula, and Bakinski tomatoes (220 g) 800₽**

A delicate Italian salad made with fresh stracciatella cheese, arugula, Bakinski tomatoes, and pine nuts, dressed with olive oil.

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**Compensino (400 g) 1350₽**

A vegetable salad made with avocado, cucumber, onion, fresh Bakinski tomatoes, iceberg lettuce, and juicy tiger prawns, dressed with Greek olive oil, lemon juice, and sherry vinegar.

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**Brand chef's green salad (270 g) 890₽**

A mix of arugula, spinach, romaine lettuce, green apple, ripe avocado, edamame soybeans, and zucchini, dressed with Asian sauces and vegetable oil.

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**Crab salad with avocado and tomatoes (200 g) 1700₽**

A salad made with Bakinski tomatoes, meat from Kamchatka crab, and avocado.

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**Steak salad (160/80 g) 950₽**

A salad made with salad greens, grilled marble beef steak, dried Italian tomatoes, and dressed with arugula pesto sauce and ricotta cheese.

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**Tuna salad (260 g) 1100₽**

A salad made with salad greens, Bakinski tomatoes, farm cucumbers, ripe avocado, and red tuna coated with sesame seeds and fried in farm olive oil, dressed with Gamadari nut sauce.

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**Ensalada del Mar (230 rp) 2100₽**

Sakhalin scallop and tiger prawns fried in olive oil, stewed in white wine and cream, with the addition of capers. Served with arugula leaves, spinach and cherry tomatoes dressed with Chef's sauce and pine nuts.

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**Caesar salad with king prawns (200 g) 1080₽**

A salad made with Roman and iceberg lettuce, king prawns, croutons, Caesar dressing, and Parmesan cheese.

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**Caesar salad with chicken breast (245 g) 700₽**

A salad made with Roman and iceberg lettuce, chicken breast, croutons, Caesar dressing, and Parmesan cheese.

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**Crispy eggplants and ripe Bakinski tomatoes (235 g) 650₽**

Served with stracciatella cheese and dressed with a sweet and sour sauce made with chili pepper, oyster sauce, soy sauce, and garlic.



# SOUPS



## Hot

Hot, nourishing, thick oxtail soup - the national dish of Argentinean gaucho, combining the first and the second course, has become an integral part of our culinary preferences. It will allow you to have your fill quickly if you do not have time for a full meal; it will warm you up if you are cold, and bring you back to life after a hangover.

Add spices to your taste, you can eat the oxtail with your hands sinking your teeth into a delicate cartilage and disdaining decency for such a pleasure.





## SOUPS

**Lentil soup with white mushrooms and black truffle (270 g) 550₽**

Soup with lentils, white mushrooms, black truffle, carrots, celery, onion, and garlic.

**Creamy pumpkin soup (280 g) 550₽**

A delicate creamy soup made with pumpkin, corn, and served with grilled scallops, pesto sauce, and Parmesan cheese.

**Argentinian oxtail soup (320 g) 650₽**

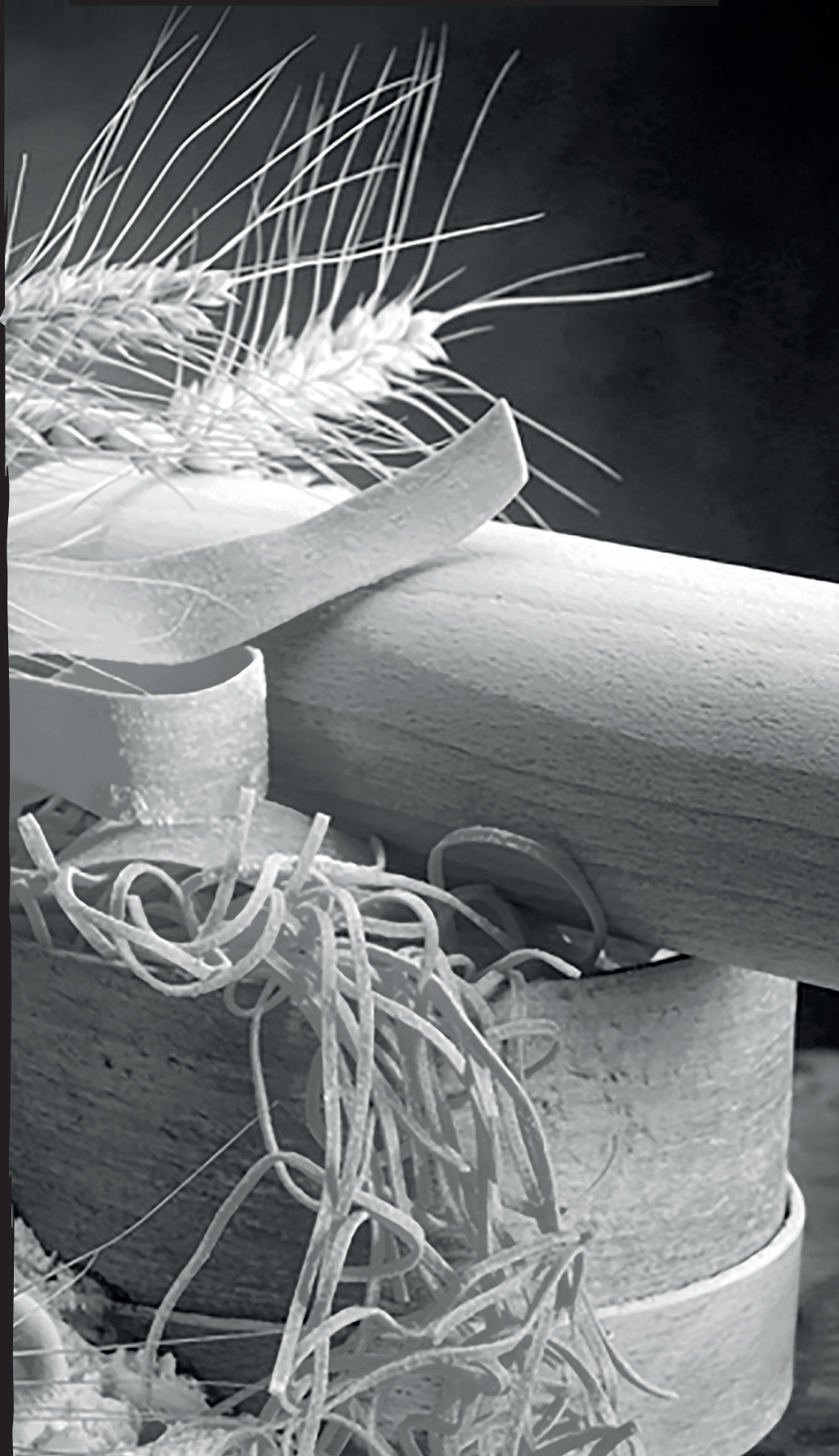
An original soup recipe following the tradition of Argentinian gauchos.

**Bouillabaisse with mussels and shrimp (280/80 g) 950₽**

Served with crispy toasts, aioli sauce, and jalapeño pepper.



# PASTA AND RISOTTO



## Italians in Argentina

Argentinean cuisine is characterized by a large contribution of Europeans in contrast to the rest of Latin American cuisine. Argentina perfectly combines Creole, Indian, Italian, Spanish and even African cuisines.

White flour bread is largely consumed in Argentina. Italian dishes are popular due to the consumption of bread in huge quantities - pizza and pasta, ravioli, sorrentino, cannelloni which already have their own Argentinean accent and differ from Italian ones. So, Argentinean-Italian food tends to be heavy and cream saturated. Pizzas and noquis (Spanish: gnocchi - pasta made from potatoes) are especially delicious.





## PASTA AND RISOTTO

All pasta is homemade and prepared daily by our chef

### **Pasta with Sakhalin scallops and tiger prawns (250 g)**

1300₽

Homemade pasta with Sakhalin scallops and tiger prawns, cooked with Bisque sauce, white wine, and Parmesan cheese.

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### **Seafood pasta (300 g)**

840₽

Homemade pasta with Loligo mini squids, deep-sea shrimps, and Black Sea mussels, cooked with a choice of creamy or tomato-based Bisque sauce. Served with Parmesan cheese.

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### **Spinach and tiger prawn pasta (300 g)**

870₽

Tagliatelle with tomato sauce, tiger prawns, red basil, spinach, tomatoes, and Parmesan cheese.

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### **Meat pasta (350 g)**

770₽

Marinated marble beef, shallots, spinach, garlic, Pesto sauce, pan-seared in olive and truffle oils, simmered in cream with homemade pasta and Parmesan cheese.

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### **Sakhalin scallop risotto (300 g)**

1050₽

Classic risotto made with Arborio rice, served with Sakhalin scallop sashimi.



# HOT DISHES







## HOT FISH AND SEAFOOD DISHES

**Crab claws baked in Veloute sauce (per 100 g)** 1190₽

The average weight of crab claws is 200 g

**Octopus fricassee (320 g)** 1550₽

Tender octopus in tomato sauce with baked potatoes and bell peppers, according to an old Galician recipe.

**Scallops with celery root puree and green peas (170 g)** 1500₽

Tender Sakhalin scallops on a bed of celery root puree with green peas.

**Smoked catfish on birch bark (350 g)** 1100₽

Served with local asparagus.

**Perch with broccoli and cream-lemon sauce (300 g)** 900₽

Perch fillet sautéed in butter, grilled broccoli, served with cream-lemon sauce, garnished with carrot sauce and dried onions.

**Dorado with vegetables (300 g)** 950₽

Pan-seared dorado with crispy carrots, potatoes, and zucchini. Served with bisque sauce.

## HOT MEAT AND POULTRY DISHES

**Fried duck with mango and foie gras (280 g)** 1250₽

Farm-raised duck breast sautéed in Provencal herbs with foie gras, fresh Thai mango, and passion fruit sauce.

**Young lamb rack (300/110 g)** 1400₽

Lamb rack marinated in pomegranate juice and grilled. Served with tarragon sauce, chimichurri sauce, and sweet cabbage.

**Beef ribs sautéed with garlic and thyme, simmered in spicy BBQ sauce (300/50 g)** 1900₽

**Braised veal cheeks (300 g)** 1050₽

Served with orzotto with mushrooms and sun-dried tomatoes.

**Beef Wellington (250/200/200 g)** 1600₽

Traditional English dish of beef tenderloin in puff pastry with a filling of mushrooms, spinach, and Parmesan ham. The whole roll is baked to a golden crust, while the meat remains medium-rare. Served with pomegranate-meat sauce.

**Chili con carne (250/30 g)** 790₽

Chopped marble beef baked with hot chili peppers, red beans, and bell peppers. Served with toasted bread.

**BBQ pork ribs (390 g)** 750₽

Marinated pork ribs baked in BBQ sauce. Served with sweet and sour sauce and sweet cabbage.

**CHICO burger (300 g)** 670₽

Classic burger made from minced marble ribeye with pink sauce.

**Voronezh beef cheeks with roots and Voronezh honeysuckle (350 g)** 1250₽

Served with spruce sauce and celery root puree with morel mushrooms.



EL CHICO AND  
"ZARECHNOE" GOC  
PRESENT  
**STEAKS**



**ПРАЙМБИФ**

• Prime Beef •

**PRIMEBEEF™** — the highest quality Russian marbled beef manufactured by Zarechnoe Group of Companies (Voronezh Region)

4 main factors to determine the high quality of PRIMEBEEF™:

**Proper genetics**

Young bulls of the best meat breeds are used (mainly Aberdeen Angus) for the production of PRIMEBEEF™.

**Grown in ecologically clean regions of Russia**

Young bulls are in free-range grazing conditions on Voronezh and Kaluga pastures sown with specially selected herbal crops for the first 10-12 months.

**180 days corn fed**

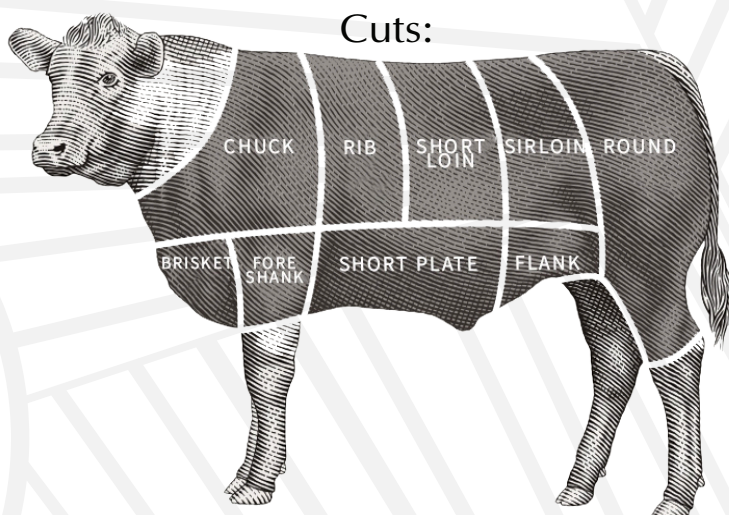
Transferred to the feedlot when reaching the weight of 300-350 kg. The animals' diet consists mainly of corn at this stage. Extensive corn feeding, which lasts about 180 days, promotes the formation of seam fat (marbling) and gives meat a pleasant sweetish taste.

**14 days of wet ageing**

A significant part in the taste is provided by a special technology of beef ageing thanks to which the meat becomes even tastier, juicier and more tender.

**Due to the aboveAmentioned points, PRIMEBEEF™ products correspond to the highest marbling beef grades: Prime, Choice and Select.**

**Cuts:**







## STEAKS GC «ZARECHNOE»

(Weight of steaks is indicated raw)

### PRIME

PRIME beef is made from young, well-fed cattle. It has the highest level of marbling (the amount of intermuscular fat evenly distributed throughout the cut).

**Chateaubriand steak (400/110 g)/ BUTT TENDER** 5500₽

The tenderloin is the leanest, most elegant and exquisite cut of the highest quality.

**Ribeye steak (350/110 g)** 4300₽

The spine of the ribeye has a rich beefy aroma and excellent marbling structure. It is rightfully considered one of the most tender and juicy steaks.

**Chateaubriand steak in 999 gold leaf (400/110 g)** 6200₽

**Ribeye steak in 999 gold leaf (350/110 g)** 5000₽

### TOP CHOICE

TOP CHOICE beef is also of high quality but has lower marbling than PRIME beef. TOP CHOICE cuts and steaks, especially cuts from the back and lumbar cuts, are distinguished by tenderness, juiciness and aroma.

**Angus steak (350/110 g)/RIBEYE STEAK** 3300₽

Ribeye steak made from the rib section. It has a rich beefy aroma and excellent marbling texture.

**Chico steak with spinach (250/110 g)/ TENDERLOIN DEFATTED** 3500₽

Classic filet mignon steak from the lumbar cut. The tenderloin is the leanest, «elegant» and refined cut of the highest quality.

**Chateaubriand steak (400/110 g)/ BUTT TENDER** 4400₽

The tenderloin is the leanest, most elegant and exquisite cut of the highest quality.

**Striploin New York (300 g)/STRIPLOIN** 2400₽

Loin cut, quite lean, tender and fragrant. It has a high percentage of marbling and firm texture.

**Butcher's steak (250/110 g)/HANGING TENDER** 1350₽

This steak is rarely found in a steakhouse. When cooked properly, the meat has a superior texture and rich beefy aroma.

**Grilled veal liver (150/60/70 g)/BLACK ANGUS** 800₽

LIVER Liver from young veal served with a mango, pumpkin, celery root, carrot, sesame oil vegetable stew.

\* All steaks are served with Chimichurri and Argentine spicy sauces, as well as sweet cabbage and pineapple.

\*\* Discounts do not apply to steaks and wine cellar.

Our partner:



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EL CHICO AND  
“MIRATORG”

PRESENT

**STEAKS**

**The “Miratorg” company produces high quality beef from the meat of Aberdeen Angus young bulls in Bryansk region. We use the most high tech equipment in Russia.**

The advantages of the breed and its breeding stages

Black Angus young bulls are bred exclusively for meat production. Their popularity all over the world is due to the following advantages:

High productivity. Thin bone structure, developed muscle layer, rapid weight gain.

Strong immunity. They easily bear rapid change of temperature and can stay outdoors even in severe frost.

Taste qualities. One of the most delicious and tender types of meat in the world. Such characteristics are provided by marbling - the tendency of the breed to form thin internal layers of fat which give the Black Angus beef dishes a sweetish taste and juiciness.

Young bulls go through the stage of changing their diet 3 times during their life. Calves are fed on milk from birth to 6 months, then sent to pasture where the animals feed on perennial grasses until their weight reaches 350 kilograms. Then the young bulls go to the feedlot - a grain feeding area. This is the period of increased nutrition that lasts 200 days. The predominance of corn in the diet, increased nutrition and minimal physical activity form «marble» layers of low-melting fat in the meat due to which it becomes softer and juicier, while acquiring a sweetish taste.





## «MIRATORG» STEAKS

(weight of steaks indicated in raw form)

### Ribeye unpeeled (400 g)

2650₽

Unpeeled striploin without bones. It has a rich beef aroma. It is characterized by juiciness, tenderness, and excellent marble texture. On one side of the piece, a fat layer remains no more than 7 mm.

### Ribeye peeled (350 g)

2900₽

Thick edge (RIBEYE) consists of three fused muscles that have different properties. A fat core is formed at the site of muscle fusion, the size of which depends on the genetics of the animal. One of these muscles - M.Longissimus dorsi - is distinguished by its softness and tenderness. When cooking a steak, this muscle will always be tender, while the other two muscles can be tougher. As you move from the 5th vertebra to the 12th, the two smaller muscles of the cut become thinner, and the last quarter of the cut already consists of only one muscle.

### Chateaubriand steak (400 g) / BUTT TENDER

3900₽

Tenderloin is the most valuable and tender meat because this muscle is not involved in movement. Beef tenderloin is very lean and has less marbling. Two steaks are made from the tenderloin, both of which are distinguished by their soft structure and tenderness of meat. From the central part of the cut, you can isolate 1 Chateaubriand steak or several Fillet-Mignon steaks.

### Fillet-Mignon (250 g)

2950₽

Prepared from Tenderloin.

### Striploin (300 g)

2100₽

More lean than Ribeye steak, but no less tasty. Striploin steak is made from Thin edge - Striploin cut, which is located immediately behind the Thick edge (RIB EYE) and consists of one muscle. It has good marbling but differs in that it contains a fat layer around the perimeter of the piece and is leaner but no less juicy and tender when cooked properly.

### T-Bone (100 g)

700₽

This steak is sliced from the middle of the Shortloin cut. T-bone combines two lean and tender steaks, «New York» and fillet mignon, separated by a T-shaped bone.

### Cowboy (100 g)

830₽

Cowboy steak is ribeye on the bone. The rib of the Cowboy steak is short and not cleaned of meat and fat. It has a rich beef aroma and excellent marbled texture. It is rightly considered one of the most tender and juicy steaks.

\*All steaks are served with Chimichurri and Argentine spicy sauces, as well as sweet cabbage and pineapple.

\*\* Discounts do not apply to steaks and wine cabinets.

# МИРАТОРГ

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# SIDE DISHES, SAUCES AND BREAD

## Important accessory

Bernard Shaw once said: "An architect hides his mistakes under the ivy, a doctor under the ground, and a cook under the sauce." An integral addition to meat dishes is all kinds of sauces that can significantly improve the taste of appetizers giving them piquancy, juiciness and the desired heat. Argentinean cuisine is especially rich in a variety of sauces and mixtures for marinating meat. The choice of a sauce remains a matter of individual taste. However, there are basic rules for pairing that allow you to avoid mistakes so that you don't get disappointed with it. So, beef is perfectly complemented by cayenne pepper, parsley, marjoram and garlic, and for pork dishes it is better to choose sweet paprika, thyme and nutmeg. Herbs and spices are made to enhance the dish flavor, but not to make it worse.



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**SIDE DISHES**

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**Wild rice (100g)** 560₽

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**Green asparagus (100g)** 850₽  
Fresh asparagus, Greek olive oil.

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**Spinach with almond oil (100g)** 480₽  
Spinach, shallot onion, cream, Parmesan cheese.

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**Grilled vegetables (250g)** 400₽  
Tomatoes, zucchini, eggplants, bell peppers, mushrooms, basil oil.

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**Mashed potatoes (150g)** 300₽  
Potatoes, cream, nutmeg.

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**Fried potatoes with white mushrooms (200g)** 400₽  
Potatoes, white onion, garlic, white mushrooms, olive oil, parsley.

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**El CHICO side dish (300g)** 350₽  
Potatoes sautéed with bell peppers, white onion, celery root, garlic, and jalapeño pepper.

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**Orzotto with mushrooms and dried tomatoes (230g)** 450₽

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**SAUCES**

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**Napoli (50g)** 190₽  
Recommended for pasta and seafood.

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**Balsamic pomegranate sauce (20g)** 250₽

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**Tartar (50g)** 190₽  
Recommended for seafood.

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**Barbecue (50g)** 210₽  
Recommended for pork and chicken.

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**Wine vinegar (10g)** 120₽

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**Champagne (50g)** 190₽  
Recommended for fish.

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**EL CHICO/tarragon (50g)** 190₽  
Recommended for lamb.

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**Tabasco/Salsa Negra (5g)** 120₽

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**Pepper sauce (80g)** 200₽

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**Port pepper sauce (80g)** 200₽

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**BREAD**

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**Small bread basket (110g)** 140₽  
Assortment of five types of bread.

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**Bread basket for two (220g)** 190₽  
Assortment of five types of bread.

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**Cheese sticks (22g)** 60₽





# DESSERTS

## What are girls made of?

Meat is joy for a man's stomach, while dessert is joy for a woman's heart. One of the finishing touches to add charm to your portrait on any date. Latin American men are known for women wooing. The secret is simple - constant attention. Not only to the way a woman looks, but also to what she eats. That is why a correctly chosen dessert for her is already half the battle. If a lady has shared a meat meal with you, you should order one of the branded exotic sorbets for her, and a delicious shortcrust pie will perfectly complement any pasta.



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**DESSERTS**

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**Golden sour cream cake (160 g) 650₽**

A delicate biscuit made with sour cream, soaked in brandy, cherry and lemon juice. Topped with a buttery cream with salted caramel and edible gold leaf.

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**Flamb pancakes (250/50 g) 550₽**

Classic pancakes with custard, flamb ed with brandy. Served with a scoop of vanilla ice cream and fresh strawberries.

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**Creme brulee (170 g) 440₽**

Baked creamy custard with a traditional Latin American sauce - Dulce de Leche, with cinnamon, coffee and natural vanilla. Served with fresh raspberries.

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**Tiramisu (130 g) 480₽**

Served with green tea Mate.

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**Chocolate fondant (55/90 g) 490₽**

Chocolate sponge cake filled with liquid chocolate. Served with a scoop of ice cream.

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**Berry millefeuille (180 g) 770₽**

Crispy puff pastry with mascarpone cream and fresh wild berries.

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**Baked cranberry cheesecake (200 g) 470₽**

Served with cranberry sauce and a scoop of vanilla ice cream with Calvados.

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**Honey cake with sour cream filling (190 g) 400₽**

The taste of childhood.

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**Cuban cigar (210 g) 550₽**

Dark chocolate cigar with a cream based on mascarpone cheese inside. Served on a «ash» of biscuit with cheese cream, strawberries, blueberries and raspberries.

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**Pavlova meringue (120/120 g) 450₽**

Soft meringue with creamy filling, topped with a berry sauce and fresh berries.

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**Seasonal berry or fruit sorbet (50 g) 190₽**

Please ask your server.

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**Assorted desserts 910₽**

Passionfruit mousse, cheesecake, blackberry panna cotta, honey cake, nut meringue, homemade marshmallow, chocolate truffle, cherry and brandy truffle.



# DELIVERY

EXQUISITE MEALS WITH DELIVERY SERVICE

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SELF-PICKUP

**-20%**  
from 1 pm to 4 pm  
Except weekends and



- Sea delicacies • Wild fish
- Branded steaks • Burgers with marble beef patties
- Salads and cold appetizers

DELIVERY WEBSITE MENU



Place your order on the website or contact our manager by phone  
8(900) 307-77-74 – we will deliver dishes on time