



RIBEYE

STRIPLOIN

SHORTLOIN

TENDERLOIN

GRAIN FATTENING



SYNDICATE SPECIAL STEAK

30 min per 100g **1000**

Ribeye steak of the high marble score beef. 200 days of grain fattening. It's known for centuries because of its exceptional tenderness and flavor. Served with creamy truffle butter

Recommended steak temperatures: MEDIUM



NEW YORK

25 min per 100g **800**

Strip Steak of the high marble score beef. 200 days of grain fattening. Rich meat taste

Recommended steak temperatures: MEDIUM RARE, MEDIUM



PORTERHOUSE

40 min per 100g **850**

Short loin. 200 days of grain fattening. Combines two steaks: New York and Filet mignon divided with the T-bone

Recommended steak temperatures: MEDIUM

PASTURE-FED

RIBEYE

2250 300/80g **25 min**

Fore rib. Brisk and rich meat flavor

Recommended steak temperatures: MEDIUM



FILET MIGNON

25 min 250/80g **2450**

Tenderloin. The most tender and nonfat part of beef filets. Served with creamy mushroom butter

Recommended steak temperatures: MEDIUM RARE, MEDIUM

* All steaks are served with mix salad and grilled corn

CHOOSE 5 STEPS:
of steak temperatures _____

RARE MEDIUM WELL
MEDIUM RARE WELL DONE
MEDIUM

SAUCE: _____

AMERICAN SALSA 50g **100**
BBQ SAUCE (HOME MADE) 50g **100**
BLACK PEPPER 50g **100**

CREAMY MUSHROOM SAUCE 50g **100**
MUSTARD 50g **100**
SPECIAL GREEN BUTTER 30g **100**





AQUARIUM

CRAB

KING CRAB
served with lemon

4 500
1000 /120 g

HORSEHAIR CRAB

whole crab cooked from Far Eastern recipe: boiled claws with crab liver and crab meat

3 500
1000 g



CLAMS

fresh | baked

SCALLOP PRIMORSKY

1 ea. L-size **350** **400**
1 ea. M-size **300** **350**

OYSTER PACIFIC

1 ea. **250** **300**

SURF CLAM

1 ea. **300** **350**

BLOOD CLAM

1 ea. **400** **450**



SHRIMPS

HUMPBACK (KING) SHRIMPS

600
100 g

NORDIC SHRIMPS

400
100 g



SEA CUCUMBERS & SEA URCHIN

5-MINUTE COOKED SEA CUCUMBER

1100
Per 100g weight of raw product

SKOBYLYANKA WITH SEA CUCUMBER (STEWED SEA CUCUMBER)

1350
270 g

SKOBYLYANKA WITH CUCUMARIA (STEWED CUCUMARIA)

950
300 g

UNI (SEA URCHIN ROE)

250 **200**
range A range B



VEGETABLE STARTERS AND MUSHROOMS



DELICACIES

Pickled cucumbers
and cherry tomatoes,
sour cabbage,
marinated garlic

300 **570**
180g 350g

FIDDLEHEAD FERN SALAD

With vegetables
and light sesame dressing

440
220g



* Dear guests! If you are allergic
to any product, please let us know in advance



BAKED BEET CARPACCIO

With pine nut,
cheese and prune
mousse and yogurt sauce

440
170g



SMASHED CUCUMBER SALAD

Sesame oil, chili pepper
and Asian sauce

370
150g



SALTED ROLLRIM MILKCAP

With Spanish garlic
and sour cream sauce

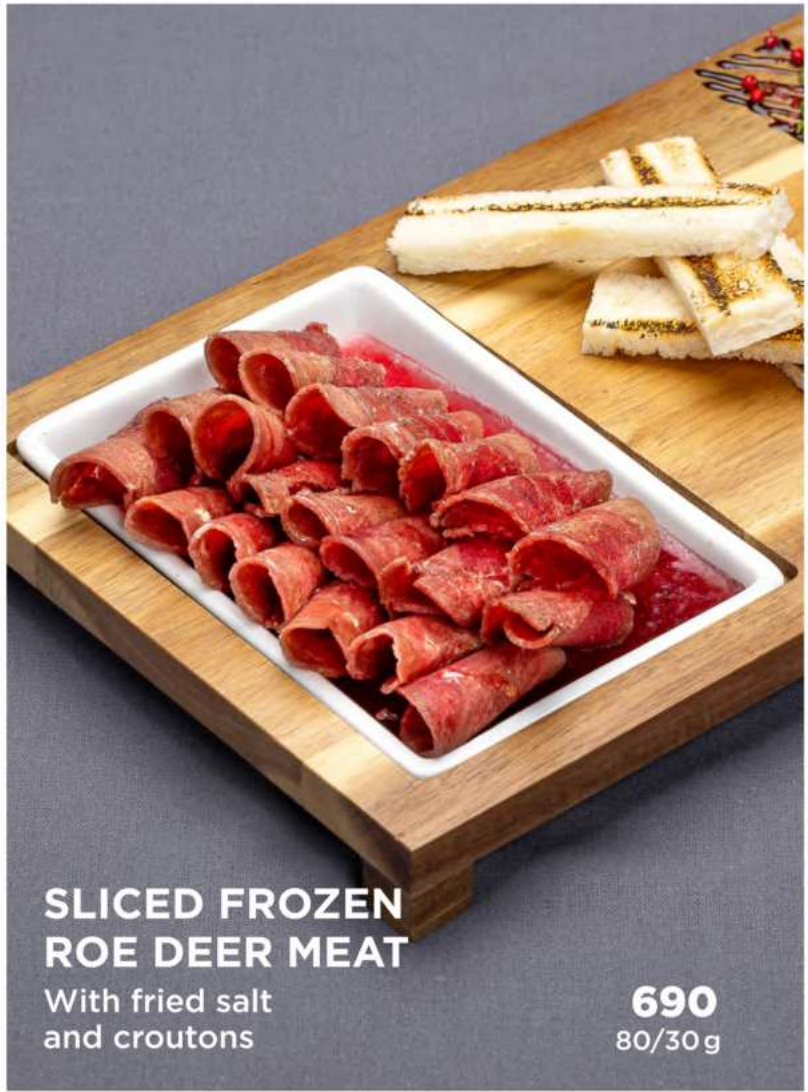
590
100/40g

MEAT STARTERS AND CHEESE

VENISON TARTARE

With quail eggs, capers
and wheat toasts

690
160/40 g



SLICED FROZEN ROE DEER MEAT

With fried salt
and croutons

690
80/30 g

BEEF TENDERLOIN CARPACCIO

With parmigiano, grapefruit
and honey-balsamic sauce

770
80/40/30 g





MEAT STARTER

Roast beef, homemade salty lard (salo), sous vide chicken breast. Served with Kalamata olives and special chrain and tomato sauce

790
160/80 g

CHEESE PLATE

Parmigiano, Brie, sheep cheese, cheese with basil. Served with grapes, walnut and honey

870
150/120 g



FISH AND SEAFOOD STARTERS

LIGHT-SALTED TROUT

With fresh cucumbers,
radish, lemon and capers

870
100/60g



OCTOPUS CEVICHE

With cherry tomatoes
and schisandra sauce

750
80/80g



WHELK IN OWN JUICE

On a cucumber pad,
with yogurt sauce

1 150
100/60g



LIGHT HERRING CAVIAR

NEW

470
60/30r

Roe in a sac.
Tender savory pickling.
Served with tortilla chips



SALMON CREAM CHEESE

With cucumber salsa
and crusty chips

NEW

410
50/40/30g



FISH AND SEAFOOD STARTERS



PACIFIC HERRING

With potatoes, pickled onions,
wheat croutons and Dijon mustard

450

100/100/70 g

SPECIALLY PICKLED WILD SALMON



With dill oil

640

100/30g



TROUT TARTARE WITH MANGO SAUCE



With fresh cucumbers,
tomatoes and cilantro

690

160 g



SALADS

SEAFOOD SALAD

Mix salad with scallop, shrimps, squid, ricotta cheese and mango chili sauce

890
220 g



CAESAR SALAD WITH GRILLED CHICKEN

With special sauce

540
200 g

CAESAR SALAD WITH TIGER SHRIMPS

With special sauce

670
200 g



SALADS

NEW

GREEN SALAD WITH SPICY PUMPKIN

With seed mix, cranberry and minty lime sauce

490
200g



STEAK SALAD

Ribeye steak, mix salad, potato, baked beet, pickled onions, chimichurri sauce

780
220g



KING CRAB RUSSIAN SALAD

650
200g



RUSSIAN SALAD

With smoked chicken
and quail egg

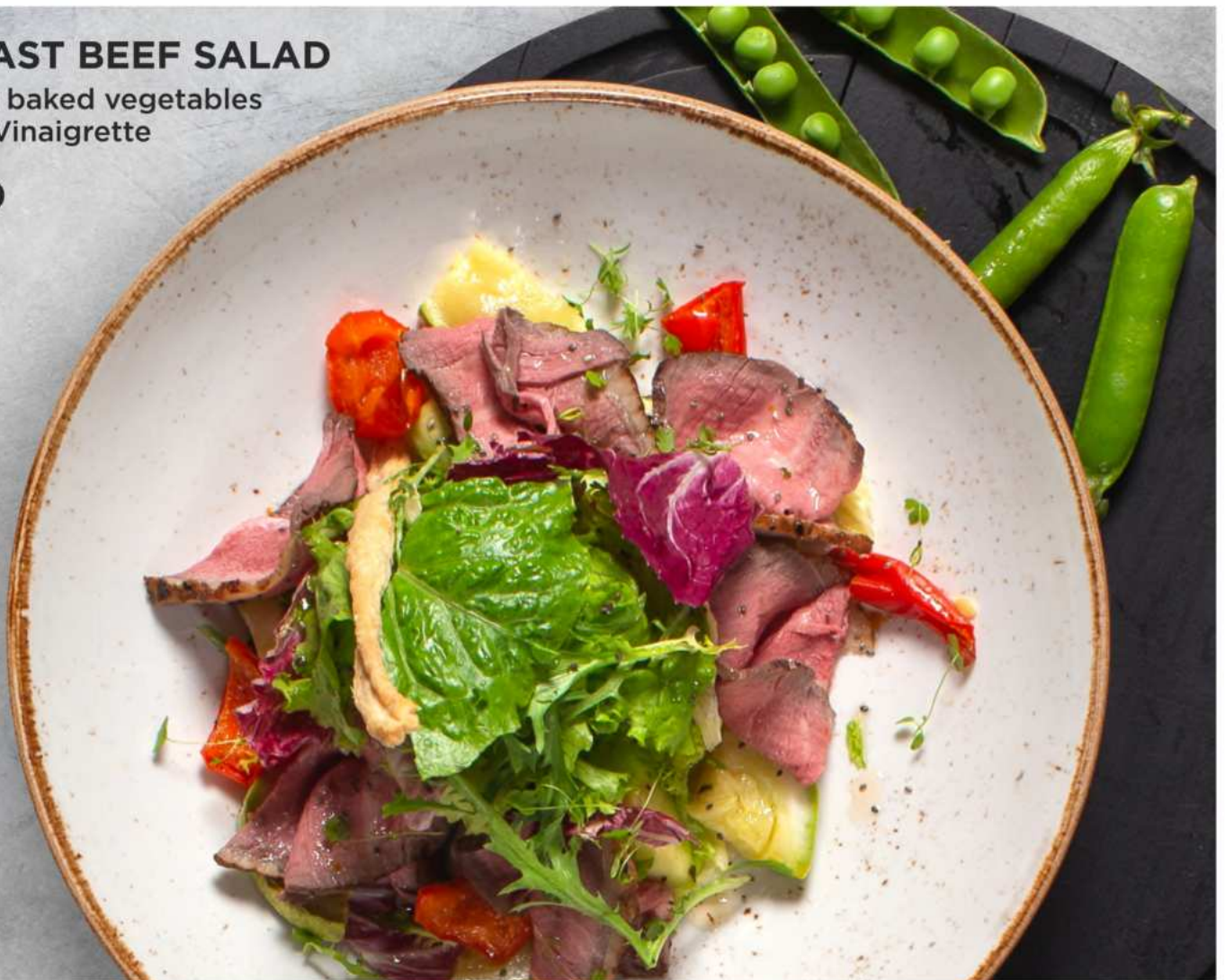
470
220g



ROAST BEEF SALAD

With baked vegetables
and Vinaigrette

690
200g



SALADS

FAR EASTERN VINEGRET

With seaweed, wild salmon and smoked sour cream

470
200g



SALAD WITH SEAWEED AND SQUID

With baked bell pepper, quail eggs and black sesame walnut sauce

490
240g



MIX SALAD WITH TUNA

With edamame beans, capers, marinated carrots, citrus balsamic sauce

770

170 g

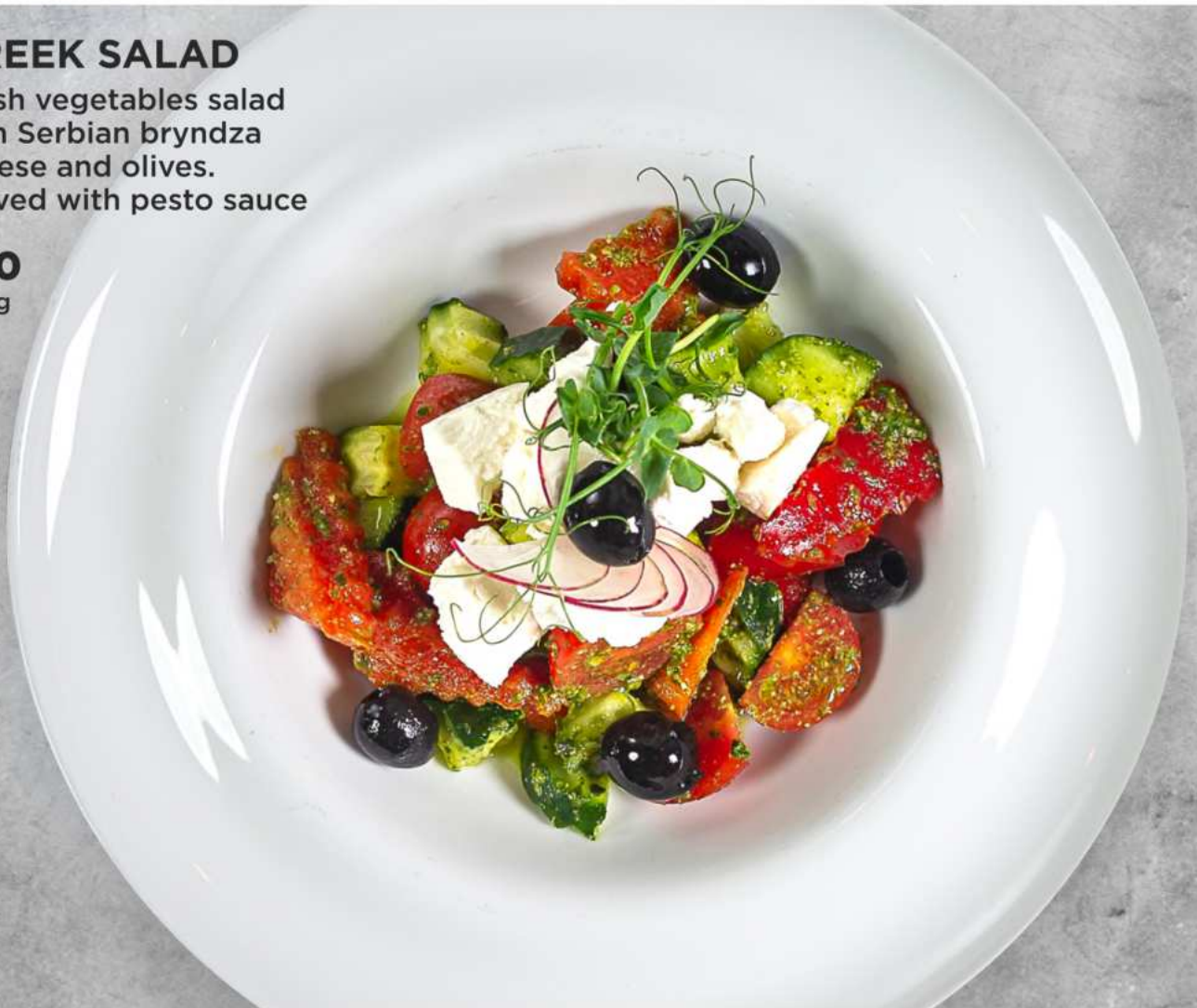


GREEK SALAD

Fresh vegetables salad with Serbian bryndza cheese and olives. Served with pesto sauce

470

220 g



SOUPS

FAR EASTERN CABBAGE GREEN SOUP (SHCHI)

with beef, seaweed laminaria and Peking cabbage, tomatoes and herbs

NEW
490
300 g



MUSHROOM SOUP

Mouth-filling mushroom soup of porcini mushroom, white mushroom, honey fungus and butter mushroom. Served with sour cream and herb

450
300/40 g



OKROSHKA WITH KING CRAB COLD KVASS SOUP

690
350/50 g



THAI SPICY SEAFOOD SOUP

810
400g



Spicy dish

FISH SOUP

With halibut and wild salmon filet, tomatoes and herb

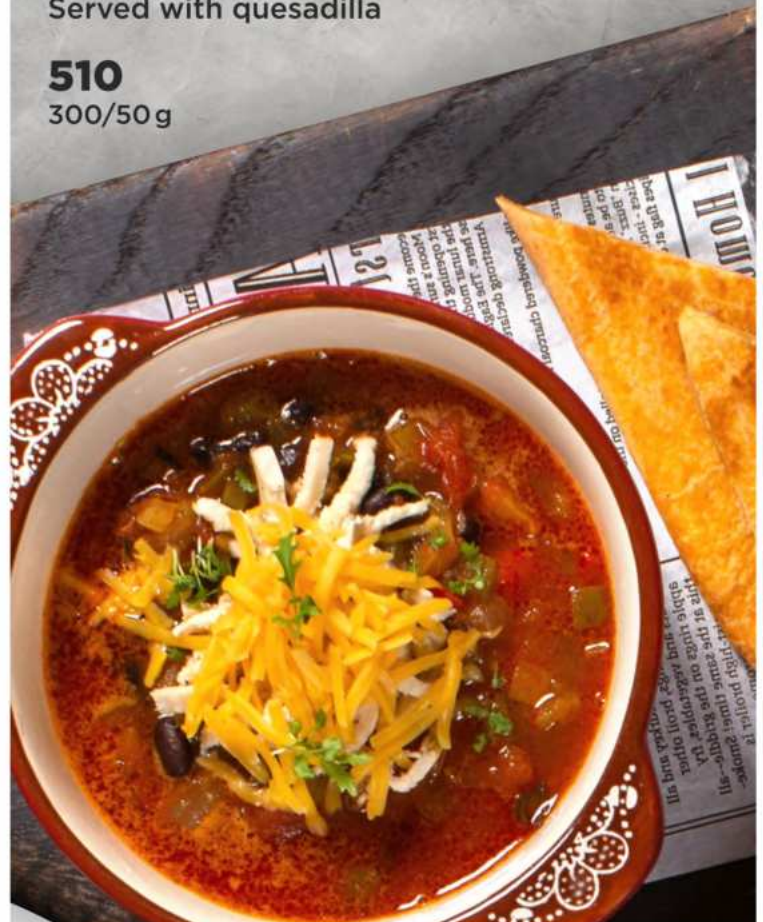
570
300g



MEXICAN SOUP

With red beans, chicken breast, pronto tomatoes, Cheddar cheese. Served with quesadilla

510
300/50g



PASTA

SEAFOOD SPAGHETTI

With scallop, shrimps, squid and mussels in ginger-cream sauce

840
300g



BLACK SPAGHETTI CARBONARA

With bacon and mushrooms in creamy sauce

690
300g



BLACK SPAGHETTI VONGOLE

In wine tomato
sauce with greens



750
300g



FARFALLE WITH MUSHROOMS

With parmigiano cheese,
in creamy sauce

570
300g



QUESADILLA WITH CHICKEN

With mix salad and grilled corn to choose

- in creamy sauce
- Mexican salsa

490
200/70g



QUESADILLA WITH RED BEANS AND SPINACH

With mix salad and grilled corn **490** 200/70g

BURGERS AND QUESADILLA

GRILLED CHICKEN BREAST BURGER

With bacon, Cheddar, pickled cucumber, caramelized onions, baked potato and Barbeque sauce and Barbeque sauce

770
350/100/30g




SYNDICATE, CHEF'S SPECIAL BURGER

With chopped marbled beef patty, bacon, Cheddar, pickled cucumber, caramelized onions, baked potato and Barbeque sauce

970
380/100/30g



 Dish with marbled beef

MEAT AND POULTRY HOT DISHES

PORK STEAK



With mix salad,
vegetables and grilled corn

790

180/100 g



BEEFSTEAK WITH POACHED EGG

With bacon, beaten potato baked
in cheese mousse, served
with American salsa

870

200/150/50 g



MEAT AND POULTRY HOT DISHES

BEEF FRIED SAUSAGES

With baked potato
in cheese sauce.
Served with
Barbecue sauce

690
150/100/50g



CHICKEN WINGS BBQ



560
200/100g

With coleslaw salad
and grilled corn



PORK RIBS BBQ

With coleslaw salad
and grilled corn

870
300/100g  GRILLED



DEER FILLET WITH ROSEMARY

With celery, onion and bell
pepper in Asian sauce

1 350

300g



KIMCHI WITH PORK

690

300g



MEAT AND POULTRY
HOT DISHES

BEEF STROGANOFF

In spicy creamy sauce
with mashed potato
and mushrooms



780
150/150 g



Dish with
marbled beef

**FERN WITH BEEF
AND VEGETABLES**



690
300 g



RACK OF LAMB

Served with chickpea puree, mix salad and grilled corn

2 200

240/80/70g



SOUS VIDE CHICKEN BREAST

Served with baked
vegetable mix,
champignons and
carrot-cream sauce

690

150/80/50g



MEAT SETS

LADY SET

Delicately sliced soft beef tenderloin, cooked on the grill. Served with asparagus, shrimps, mix salad and mushroom sauce

2 150

180/120/50 g



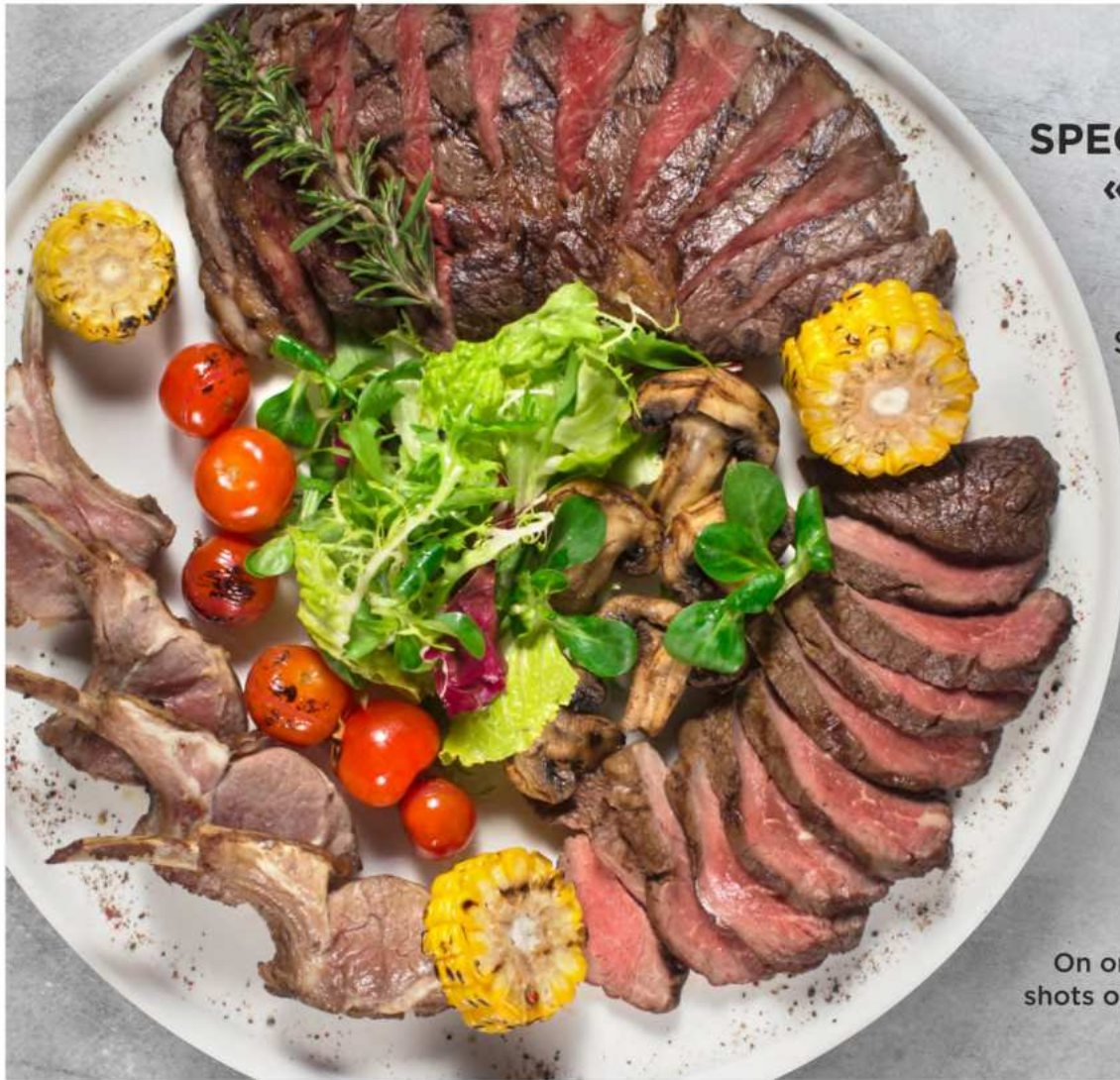
BOSS SET

Vigorously sliced Ribeye, smoked beef sausages, coleslaw salad, grilled vegetables, baked potato, and wheat croutons, Barbeque sauce

2 150

275/180/50 g





GROUP SETS

SPECIAL STEAK MIX «THREE IN ONE»

Grilled rack of lamb, ribeye steak and filet mignon. Served with salad mix, cherry tomatoes, champignons, grilled corn, Barbecue and Black pepper sauce and Mexican salsa

6 200
800/250/150 g



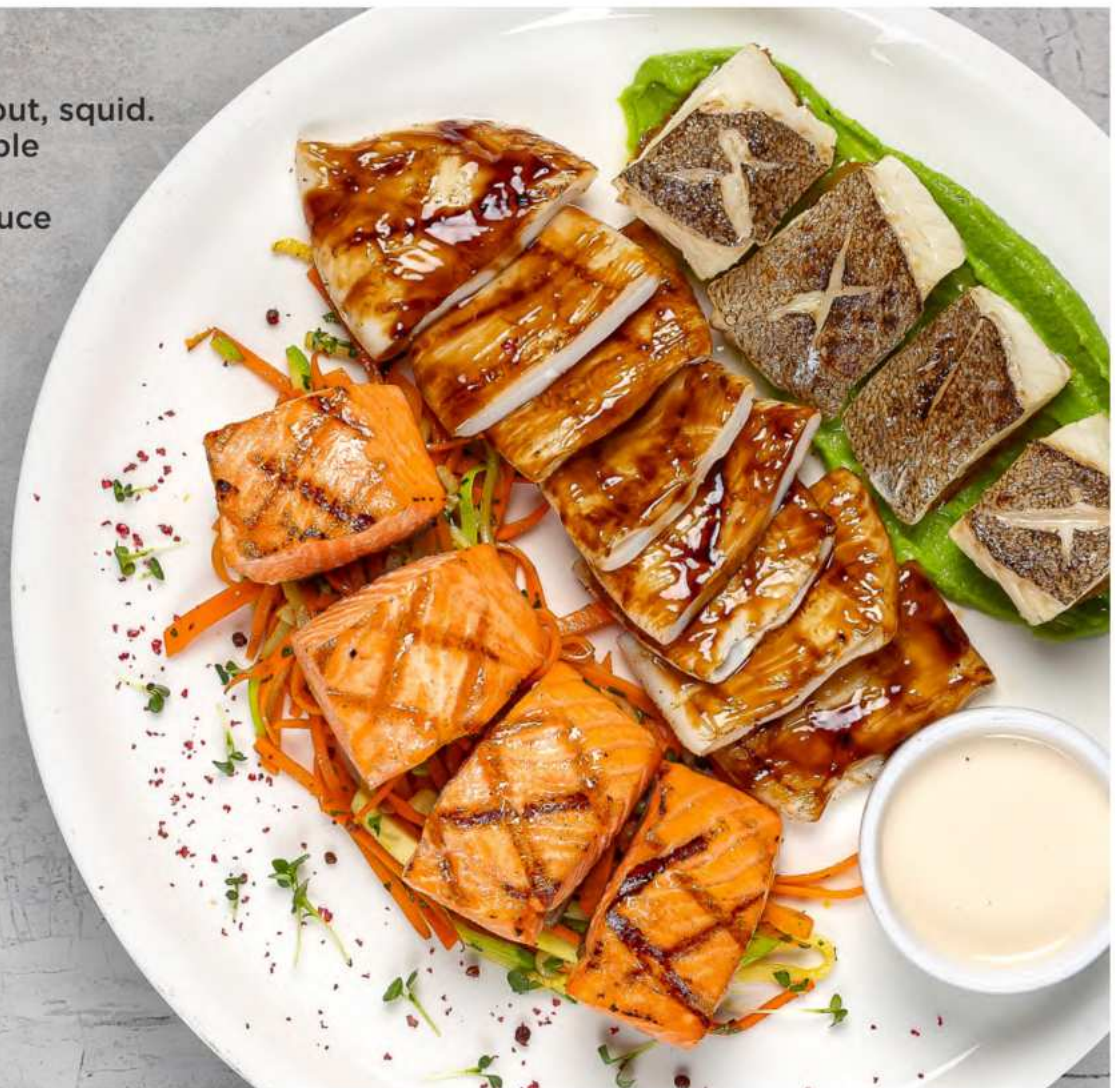
organika

On ordering this you get three*
shots of Vodka Organika for free
For 3-4 pax**

SEA SET

Grilled salmon, halibut, squid.
Served on a vegetable
pad with green pea
puree and cream sauce

4 200
600/230 g



* For 2-3 pax

FISH AND SEAFOOD HOT DISHES

TROUT STEAK

NEW

On a vegetable pad
with creamy-oyster sauce

1 550

180/100/50g



HALIBUT STEAK

Served on tender
green pea puree

1 650

180/80/20g



FRIED FLOUNDER

With seaweed
and vegetables mix

200

for 100g
average weight of
the dish
is 300-400g



SKOBYLYANKA WITH SMOKED IZUMIDAI

720

280g



FISH AND SEAFOOD HOT DISHES

MUSSELS STEW with Tom Yum sauce

740
350 g



MUSSELS STEW with cream cheese sauce

780
350 g



FISHERMAN'S SCALLOP

NEW

Cooked in a shell in sea water.
Served in spicy butter with
garlic and greens

900

3 pcs



**GREENSHELL
MUSSELS
BAKED WITH
SPINACH JULIENNE**
With cheese and pine nuts

770
230g

FISH AND SEAFOOD HOT DISHES

SKOBLYANKA WITH CUCUMARIA (STEWED CUCUMARIA)

With pork, onion, garlic,
carrot, tomatoes
pronto and spices

950
300 g



5-MINUTE COOKED SEA CUCUMBER

1 100
Per 100g of product



SKOBLYANKA WITH SEA CUCUMBER (STEWED SEA CUCUMBER)

With pork, onion, garlic, carrot,
tomatoes pronto and spices

1 350
270 g



FISH AND SEAFOOD HOT DISHES

SEAFOOD ROAST

Scallop, shrimp, squid,
mussels, vongole,
vegetables
in special sauce

1 350

400g



GRILLED SQUID FILET

served with special sauce

770

240g



FISH AND SEAFOOD HOT DISHES

SEAFOOD JULIENNE

Squid, scallop, shrimp
in creamy coconut sauce

790
180g



HALIBUT AND VEGETABLES WITH OYSTER SAUCE

1 350
260g



FRIED COMMON WHELK

Served with burnt mashed potato
and shavings dry tuna

1 350
90/150/20 g



POLLOCK FILET WITH VEGETABLES

in Asian sauce

720
280 g



SIDE DISHES

**FRIED POTATOES
WITH MUSHROOMS** **400**
250 g

**BAKED POTATO
WITH ROSEMARY** **250**
150 g

GRILLED VEGETABLES **350**
200 g
eggplant, sweet peppers,
zucchini, cherry tomatoes,
onions

GRILLED CORN **300**
250 g
with grated Parmesan cheese

GRILLED ASPARAGUS **480**
150 g

BASMATI RICE **200**
150 g

**MASHED
POTATO** **250**
150 g

**FRENCH FRIES
WITH KETCHUP** **350**
150/40 g

SAUCE

BLACK PEPPER **100**
50 g

BBQ SAUCE **100**
50 g

**CREAMY
MUSHROOM SAUCE** **100**
50 g

MUSTARD **100**
50 g

AMERICAN SALSA **100**
50 g

**SPECIAL
GREEN BUTTER** **100**
30 g



Bread of our own making
Served with special green butter

150 **200**
75/30 g 150/30 g



DESSERTS

CHOCOLATE FONDANT

Warm cake with hot chocolate inside;
with a scoop of ice cream

560
100/85g



CHEESE CAKE

With cherry sauce

450
100/30g



PANNA COTTA

Exotic cream
and mango dessert

390
100g



DESSERTS

ICE CREAM

Toppings to choose

370

150/40 g



SYRNIKI WITH CHERRY

With creamy yogurt mousse.
Chef's special recipe

420

140/40 g



«NAPOLEON» CAKE

470

110 g



STRUDEL

With a scoop of ice cream
and schisandra confiture

540

130/50/20g



ASSORTED FRUIT

Apples, pears, oranges,
pineapple, grapes

690

450g



100
50g



HONEY

200
50g



**PINE
CONES JAM**



**ACTINIDIA
JAM**

150
50g



**SCHISANDRA
CONFITURE**

150
50g