

SOUPS & SALADS

LOBSTER BISQUE	\$32	HEIRLOOM GAZPACHO	\$26
SMOKED SALMON SALAD	\$39	<i>Heirloom Tomatoes, Roasted Peppers, Cucumber</i>	
CRAB & ROCK SHRIMP SALAD	\$70	MILAN'S SALAD	\$65
FRESH FRENCH BEANS SALAD	\$26	<i>Smoked Salmon, Crab and Fresh French Beans</i>	

FRESH OFFERS

			20g	30g	40g
"LEGRAND" SALMON CARPACCIO	\$44	ROYAL SALMON CARPACCIO	\$100	\$135	\$170
<i>Lime, Soya, Sweet Pepper and Avocado</i>		<i>Imperial Baeri caviar</i>			
TUNA TARTARE	\$38	ROYAL TUNA TARTARE	\$100	\$135	\$170
<i>Lemon, yuzu and soya sauce</i>		<i>Imperial Baeri caviar</i>			
SALMON TARTARE	\$38	ROYAL SALMON TARTARE	\$100	\$135	\$170
KING CRAB AND AVOCADO	\$52	<i>Imperial Baeri caviar</i>			
COEUR DE SALMON	\$29				
<i>Housemade mini blini, crème fraîche</i>					

KASPIA TO SHARE

FRENCH FRIES	\$19	TARAMASALATA DUET	\$32
FRENCH FRIES WITH CAVIAR	\$45	<i>Traditional and crab</i>	
<i>Crème fraîche</i>		DUCK FOIE GRAS	\$50
MINI POTATOES WITH CAVIAR	\$45	CINCO JOTAS ACORN FED	\$58
TASTING ON MINI POTATOES	\$70	IBERICO HAM	
<i>White sturgeon, baeri, imperial baeri, royal & selection oscietra</i>		BOTTARGA PLATE	\$48
MINI BLINIS WITH CAVIAR	\$45		
POTATO CHIPS WITH CAVIAR	\$45		

KASPIA'S DELIGHTS

SMOKED SALMON 'KASPIA STYLE'
bay of fundy 'gold label' with housemade blini
and crème fraîche or mixed greens

\$46

POTATO RÖSTI CRUST
CAVIAR PIZZA
crème fraîche, chives

30g - \$95

50g - \$155

CAVIAR LOBSTER MAC & CHEESE

Maine Lobster, Three Cheese, Macaroni Pasta, Chives

30g - \$115

50g - \$175

THE EGGS

DIACHILEV EGGS	<i>Poached eggs with Salmon Roe</i>	\$40
OMELETTE WITH SALMON ROE		\$45
SCRAMBLED EGGS WITH SMOKED SALMON		\$45
BARRY EGGS	<i>Poached eggs with Imperial Baeri caviar 15g and salmon roe 15g</i>	\$95
KASPIA'S SCRAMBLE	<i>Scrambled eggs with chives and Baeri caviar</i>	30 g \$100 50 g \$160 80 g \$250
KASPIA'S OMELETTE	<i>Omelette and Baeri caviar</i>	\$105 \$165 \$255
ARCADY EGGS	<i>Poached eggs and Baeri caviar</i>	\$100 \$160 \$250
GURIEV EGGS	<i>Poached eggs and Royal Oscietra caviar</i>	\$180 \$290 \$460

CAVIARS

ROYAL WHITE STURGEON

30 G —\$85
50 G —\$140
125 G —\$350
250 G —\$700
500 G —\$1400

BAERI

30 G —\$90
50 G —\$150
125 G —\$375
250 G —\$750
500 G —\$1500

IMPÉRIAL BAERI

30 G —\$100
50 G —\$165
125 G —\$410
250 G —\$820
500 G —\$1640

ROYAL OSCIETRA

30 G —\$170
50 G —\$280
125 G —\$700
250 G —\$1400
500 G —\$2800

SELECTION OSCIETRA

30 G —\$200
50 G —\$330
125 G —\$825
250 G —\$1650
500 G —\$3300

THE DUETS

CAVIAR DUET

White Sturgeon, Imperial Baeri caviar

2 x 30 g 2 x 50 g

\$185 \$305

ROYAL CAVIAR DUET

Imperial Baeri Caviar, Royal Oscietra
Royal Oscietra, Selection Oscietra

\$270 \$445
\$370 \$610

THE TRILOGIES

CAVIAR TRILOGY

White Sturgeon, Imperial Baeri caviar
Selection Oscietra

3 x 30 g 3 x 50 g

\$385 \$635

ROYAL CAVIAR TRILOGY

Imperial Baeri Caviar, Selection Oscietra
Royal Oscietra

\$470 \$775

THE BAKED POTATOES

BAKED POTATO WITH CAVIAR

Baked potato topped with caviar

White Sturgeon

30g 50g 80g

\$95 \$150 \$235

Baeri

\$100 \$160 \$250

Imperial Baeri

\$110 \$175 \$275

Royal Oscietra

\$180 \$290 \$460

Selection Oscietra

\$210 \$340 \$540

VLADIVOSTOCK POTATO

Baked potato topped with salmon roe

\$40 \$65 \$100

BLACK TRUFFLE CAVIAR POTATO

Baked potato topped with vegetarian truffle caviar

\$75 \$120 \$195

LES PASTAS/ TAGLIATELLE

CAVIAR	30g	50g	80g	SALMON	\$56
Imperial baeri	\$110	\$175	\$275	KING CRAB	\$68
TRUFFLE PEARLS			\$75	BOTTARGA	\$58

LES PLATS

MEDAILLONS OF MAINE LOBSTER served with French beans	\$68	JUMBO ROASTED PRAWNS avocado and rocket salad	\$68
KAMCHATKA KING CRAB whole leg / served hot or cold	\$88	HALIBUT EN PAPILLOTE potato pave, caviar beurre blanc	\$72
GRILLED FAROE ISLAND SALMON fresh french beans, charred lemon	\$61	GRILLED BEEF TENDERLOIN glazed carrots, black garlic aioli	\$79



KASPIYA

PARIS 1927

— at —
THE MARK

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness