



WELCOME TO CAVIAR KASPIA'S
CURATED SELECTION OF FINE BEVERAGES

Our carefully crafted martinis, cocktails
and wine selections are the epitome of luxury,
designed to complement an extraordinary array of seafood,
and a hand-picked selection of the best caviar.

We trust you will find that every sip and pour of
Caviar Kaspia's refined offerings are a tribute to
sophistication and flavor. If you require any assistance
on this culinary voyage to relish the highest standards of
opulence and elegance, do not hesitate to inquire with a team
member.

À Votre Santé!

LE BAR

MARTINI COLLECTION

Served Subzero

Kaspia Martini	\$34
Beluga Noble Vodka, Blended Vermouth, Bitters, Lemon Twist	
Vesper	\$34
Nolet's Gin, Wood creek vodka, Cap Corse Blanc, Blended Vermouth, Lemon Twist	
Dirty Eliá	\$34
Kástra Elión Vodka, Creek Olive Brine, Cerignola Olive	
Pickle Martini	\$29
Grey Goose Vodka, Pickle brine, Kaspia pickles	
Careless Whisper	\$34
Lychee-Infused Haku Japanese Vodka, Sake, Sakura Bitters	
Umami	\$34
No3 Gin, Miso, Vermouth, Makrut Oil	
Seventy One	\$34
Seventy One Gin, Bordiga Bianco Vermouth, Kinome Leaf	
Mon Cheri	\$34
No3 Gin, Pedro Ximenez Sherry, Oloroso Sherry	
Caviar Dreams	\$45
Stoli Elit vodka, Extra Dry Vermouth, Caviar stuffed Olives	

CAVIAR-STUFFED OLIVES \$15
Add to a Martini of your choice



CAVIARS

ROYAL WHITE STURGEON

30 G - \$85
50 G - \$140
125 G - \$350
250 G - \$700
500 G - \$1.400

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

2x 30g 2x 50g
\$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, Selection Oscietra

3x 30g 3x 50g
\$385 \$635

ROYAL CAVIAR TRILOGY

Imperial Baeri Caviar, Selection Oscietra, Royal Oscietra

\$470 \$775



WINE BY THE GLASS

SPARKLING & CHAMPAGNE

DRAPPIER Blanc de Noir, Brut Nature	NV	\$33
Pierre Gimonett, BdB, 1er Cru Extra Brut	NV	\$39
Piere Paillard, Les Parcelles, Grand Cru, Extra Brut	NV	\$49
Laurent-Perrier, Brut Rosé	NV	\$56
Ruinart, BdB, Brut	NV	\$79
KRUG, Grande Cuvee 169eme, Brut	NV	\$115

WHITE WINE

La Caña Albariño, Jorge Ordonez, D.O. Rias Baixas	2024	\$24
Pecorino, Abruzzo, DOC	2023	\$25
Chardonnay, Scar Of The Sea, Santa Maria Valley	2022	\$32
Sancerre, Raimbault, Noël Et Jean-Luc	2024	\$33
Chablis, Foret 1er, Domaine Vocoret	2022	\$42
Meursault, Les Clous, BOUCHARD PÈRE & FILS	2022	\$48

RED WINE

Etna Rosso, a'Rina, Girolamo Russo	2022	\$26
Cotes des Bordeaux, Felix de Biac ,Chateau Biac	2019	\$33
Marsannay, Sylvain Pataille	2022	\$49
Cabernet Franc, Emiliano Falsini, Tuscany	2021	\$42

ROSÉ WINE

Rosé de Provence, Rosé et Or, Chateau Minuty	2023	\$28
Costaripa, Riviera Del Garda Classico, DOC Rosamara	2023	\$25

SAKE

Akashi-Tai, Junmai Daiginjo, Hyogo Pref	\$26
Hojun Yuzu Sake, Niizawa, Tohoku, Miyagi Pref	\$25

SPIRITS

VODKAS

Bison Grass Zubrowka	\$20
Ketel one	\$22
Belvedere	\$22
Stoli Elit	\$29
Kastra Elión	\$35
Beluga Gold	\$58

GINS

Hendrick's	\$22
Botanist	\$23
Tanqueray 10	\$25
No.3 Gin	\$28
Nolet's	\$28
Monkey 47	\$32

TEQUILA

Mijenta Blanco	\$24
Lalo Blanco	\$28
Fortaleza Blanco	\$32
Casa Dragones Blanco	\$38
Don Julio "1942" Extra Añejo	\$68
Claze Azul Reposado	\$70

WHISKEY

Buffalo Trace Bourbon	\$25
Wild Turkey 101 Rye	\$25
Macalan 12 Double Cask	\$42
Weller 12 Year Bourbon	\$80

KASPIA BITES TO SHARE

FRENCH FRIES	\$19
FRENCH FRIES WITH CAVIAR	\$45
Crème Fraîche, Chives	
MINI POTATOES WITH CAVIAR	\$45
Crème Fraîche, Chives	
MINI BLINIS WITH CAVIAR	\$45
CAVIAR TASTING ON MINI POTATOES	\$70
White Sturgeon, Baeri, Imperial Baeri, Royal Oscietra, Selection Oscietra	
ALASKAN KING CRAB ARANCINI	\$32
Crispy Risotto Bite, Truffle Aioli, Caviar	
LOBSTER ROLL	\$58
Potato Roll, Avocado, Crispy onions, Chive Aioli, Caviar	
KASPIA TACOS	\$36
Salmon, Tuna, Halibut, Sriracha Aioli, Sweet Chili, Chive Aioli, Caviar	
MINI POTATO RÖSTI CRUST CAVIAR PIZZA	\$45
Crème Fraîche, Chives	

SIGNATURE COCKTAILS

Monte Cristo	\$32
Yola Mezcal, Cynar, Bergamot, Amaro Montenegro, Cacao Bitters	
French 77th	\$32
Wood Creek Butterfly Pea Flower Gin, Reserva Cava Extra Brut, Absinthe, Lemon	
Apricot Sour	\$29
Rothman & Winter's Apricot, Lemon, Egg White	
Day Dreaming	\$29
Mijenta Tequila Blanco, Sotol, Dry Curacao, Hibiscus, Cardamon, Blood orange, Lime	

SPRITZ LOW ABV

Americano	\$25
Dopo Teatro Cocchi Vermouth, Salers Aperitif, Orange, Soda	
Corsica Spritz	\$25
Cap Corse Blanc, Yuzu Dry Curacao, Sparkling Wine, Lemon	
Camomila Spritz	\$29
Poli Camomila Liqueur, Italicus Bergamot, Sparkling Wine	
Yuzucello Spritz	\$25
Hojun Yuzu Sake, IL Gusto Di Amalfi Limoncello, Sparkling Wine, Lemon	

ZERO ABV

Walk on Madison	\$20
Butterfly Pea Flower and Lavender Syrup, Rose, Soda Water, Lemon	
Ruby Spice Fizz	\$20
Blood orange, Hibiscus, Cardamom, Rose Hips, Soda, Lime	