



MENU



STARTERS

Salmon Tartare Thinly sliced raw salmon, delicately mixed with truffle oil and decorated with edible flowers.....	85
Tuna Ceviche Refreshing mix of fresh tuna with cucumbers and chef's special sauce.....	85
Caviar Toast Slice of country bread with whipped butter topped with a spoonful red caviar.....	90
Kamchatka Bruschetta Kamchatka crab leg, paired with creamy avocado and cherry tomatoes, tossed in Japanese mayonnaise, topped with arugula, and drizzled with olive oil.....	115
Baked Cheese Eggplant Oven baked eggplant, topped with rich feta cheese, infused with a blend.....	59
Hummus A velvety spread made from chickpeas, blended with aromatic spices, and served with fresh accompaniments.....	49

SALADS

Burrata Creamy burrata paired with fresh tomatoes, basil and olive oil.....	85
Caesar Salad Romaine lettuce with grilled chicken, special caesar dressing and parmesan.....	80
Steak Salad Sliced tender beef with baked eggplant, zucchini, bell pepper, fresh herbs and red onion, dressed with shiso and chimichurri sauce.....	85
Crab Salad Crab combined with avocado, tomatoes, and basil, served with secret sauce and aromatic oil for a savory, fresh taste.....	110
Salmon & Quinoa Bowl A nutritious bowl with quinoa, salmon, marinated cherry tomatoes, and fresh ingredients like cucumber, mango, avocado, lightly seasoned with lemon juice.....	90
Quinoa Salad A wholesome salad with quinoa, spinach, yuzu cucumbers, walnuts, secret dressing, tomatoes and avocado.....	70
Vegetable Salad A mix of fresh vegetables and greens, dressed with lemon juice and vegetable oil for a light, refreshing taste.....	49
Achichuk Salad Sliced pink tomatoes and onions.....	40
Classic Olivier Salad Chicken breast mixed with Japanese mayonnaise.....	55
Asian Eggplant Salad Family recipe from the Vasilchuki family made with Uzbek tomatoes, stracciatella, and crispy eggplant.....	60

SOUPS

Homemade Borsch With Borodinsky Bread A rich broth cooked with beef ribs, herbs and vegetables, served with sour cream and borodinsky bread.....	95
Tom Yum Thai coconut milk soup mixed with shrimps, mussels and calamari, mushrooms, tomatoes, lemongrass, chili pepper and lime, topped with coriander and served with rice on the side.....	85
Homemade Chicken Soup Chicken broth with chicken breast, carrots and parsley.....	55
Mushroom Soup Creamy soup with mushrooms and herbs.....	55
Kuksi Korean-style cold noodle soup with vegetables.....	75
Okroshka Matsoni/Kvas Refreshing cold summer soup with vegetables and herbs served with a choice of matsoni or kvas.....	55/65

BAKED

Lamb Samsa (2 pcs) Flaky puff pastry filled with minced lamb and topped with sesame seeds.....	45
Mangal khachapuri Chargrilled dough stuffed with melty kashkaval cheese, served with a side of cranberry sauce.....	65
Adjarian Khachapuri Boat-shaped bread topped with a mix of three cheeses and a rich egg yolk at the center.....	70
Gaziantep Pide Turkish flatbread with spiced meat and cheese.....	75

STEAMED

Lamb Khinkali (3pcs) Traditional georgian dumplings filled with minced lamb, a blend of aromatic spices, and fresh cilantro.....	50
Beef Khinkali (3pcs) Traditional georgian dumplings filled with minced beef, a blend of aromatic spices, and fresh cilantro.....	50

Our Branches

Dubai Marina – Promenade, Marina Gate
The Greens – The Onyx Tower 2



MENU



FRIED

Tomato-Cheese Picha-Non A thin flatbread filled with aromatic cheese, ripe tomatoes, and fresh coriander, offering a delightful blend of flavors.....	50
Lamb Or Veal Cheburek A savory, deep-fried pastry filled with spiced lamb or beef and fragrant cilantro, offering a rich and flavorful bite.....	45

GRILL

Grilled Chicken Topped with chimichurri sauce.....	110
Beef Shashlik Tender beef marinated in a Middle Eastern blend of spices, served with fresh tomato sauce.....	95
Lamb Shashlik Succulent lamb marinated in Middle Eastern spices, accompanied by tomato sauce.....	95
Chicken Kofta With Cheddar Cheese Ground chicken mixed with onions, garlic, fresh herbs, spices, and melted cheddar cheese.....	90
Gijduvan Kofta Juicy lamb kofta from the old town of Gijduvan, served with Asian-style cucumber salad.....	95
Grilled Salmon Fresh salmon fillet with lemon and herbs.....	120
Grilled Sea Bass A whole sea salt-marinated, juicy grilled sea bass served with mixed olives.....	140
Grilled Lamb Chops New Zealand lamb chops topped with special eggplant sauce and a mix green and onion salad.....	210
Beef Tenderloin Juicy tender beef medallions served with pepper sauce and a zesty salsa verde.....	150
Rib-Eye Steak Australian Ribeye, grade 9+ served with pepper sauce.....	350

SIDES

Homemade Fried Potato With Mushrooms	45
French Fries	35
Grilled Asparagus	45
Mashed Potatoes	35
Grilled Vegetables	45

HOT DISHES

Buckwheat With Seafood Al dente buckwheat with sauteed seafood.....	65
Orzo With Scallops Cooked in shrimp broth and enriched with butter, feta cheese, and oregano.....	95
Homemade Chicken Cutlet Served with mashed potato and mushroom sauce.....	85
Homemade Veal Cutlet Served with mashed potato and truffle sauce.....	89
Lamb Chops Pilaf Lamb chops and laser rice pilaf, mixed with yellow carrots, garlic, cumin and dried barberries.....	95
Beef Stroganoff Beef tenderloin fried with onions and stewed in a cream sauce, served with mashed potatoes and pickles.....	110
Black Pelmeni Salmon dumplings topped with red caviar.....	95
Fried Marbled Beef Mixed with cherry potatoes, garnished with greens and biquino peppers.....	110
Old School Double Burger Potato bun with beef patty, cheddar cheese, pickles, red onion and special sauce.....	80
Shawarma Fresh flatbread chicken shawarma, vegetable salad, hummus, kebab sauce, baba ganoush, Greek yogurt and herbed onions. Recommended for a group of 3-4 people.....	290
Beef Pelmeni Tender beef dumplings in a velvety sour cream sauce, complemented by sun-dried tomatoes and crisp pickled cucumbers. A comforting dish with a refined twist.....	75

DESSERTS

Mixed Nuts	55
Mixed Nuts With Kunafa	55
Medovik Layer Cake	60
Double Honey And Hazelnut Cake	60
Pavlova	65
Strawberry & Rosemary Dessert Compressed strawberries, strawberry foam, strawberry sorbet, crispy milk chocolate, rosemary oil, lime and sea salt.....	65
Homemade Artisan Ice Cream Selection of chef's signature ice creams.....	20

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MOCKTAILS

Watermelon & Mint & Ginger.....	40
Raspberry & Passion Fruit.....	35
Lychee & Peach.....	35
Cream Soda.....	40
Virgin Pina Chocolate.....	40
Grapefruit & Pomegranate.....	40
Tarragon Lemonade 1 L.....	65
Duchesse Lemonade 1 L.....	70

SMOOTHIE & DETOX

Mango & Pink Pepper.....	50
Pitahaya & Pomegranate & Strawberry.....	49
Pomegranate & Raspberry & Coconut.....	47
Coconut & Pineapple & Chia Seeds.....	45
Red Detox/Grapefruit, Raspberry, Pomegranate.....	40
Orange Detox/Carrot, Orange, Green Apple, Honey, Ginger.....	40
Green Detox/Kiwi, Banana, Ginger, Spinach, Matcha.....	40

MILKSHAKES

Oreo Vanilla.....	45
Coconut.....	45
Bubble Gum.....	47

MATCHA COLLECTION

Matcha Latte.....	30
Matcha Tiramisu.....	45
Matcha Tonic Yuzu.....	45
Matcha Latte Ice Peach.....	45
Matcha Strawberry Cloud.....	42
Matcha Mango & Coconut.....	45

COFFEE

Espresso.....	20
Double Espresso.....	25
Americano.....	25
Cappuccino.....	30
Latte.....	30
Flat White.....	30
Cortado.....	32
Spanish Latte.....	32
Vanilla Raf.....	32
V 60.....	30
Cacao.....	35

ICED COFFEE

Cold Brew.....	30
Nitro Coffee.....	40
Spanish Latte.....	32
Elderflower Espresso Tonic.....	35
Ice Cacao.....	35
Bumble Coffee.....	35

TEA

Silver Needles /white tea.....	35
Matcha Iri Genmaicha /green tea.....	35
Jasmine Phoenix Pearls /green tea.....	35
Spring Mao Feng /green tea.....	30
GABA Alishan /green tea.....	45
GABA Alishan Honey /green tea.....	45
Milk Oolong /oolong.....	35
Peach Oolong /oolong.....	35
Tie Guan Yin /oolong.....	35
Da Hong Pao /oolong.....	35
Jin Jun Mei /black tea.....	45
Golden Assam /black tea.....	30
Majestic Earl Grey /black tea.....	30
Smoky Lapsang Souchong /black tea.....	35
Shou Pu Erh - Gong Tin /pu erh.....	40
Rosebuds Tea /herbal tea.....	10
Chamomile Blossom /herbal tea.....	10
Hibiscus Flowers /herbal tea.....	30
Botanical Reboot /herbal tea.....	35
Ginger Tea /herbal tea.....	35
Cherry & Mint /berry tea.....	45
Berry Pie /berry tea.....	45
Karkade & Lychee /berry tea.....	45

ICED TEA

Hibiscus Tea & Lychee & Citrus & Mint.....	35
Jasmin Tea & Mango & Passion Fruit.....	39

WATER

Still & Sparkling 750ml.....	39
Still & Sparkling 500ml.....	27

SOFT DRINKS

Coca-Cola.....	21
Coca-Cola Zero.....	21
Sprite.....	21
Fanta.....	21

FRESH JUICE

Orange 250ml.....	35
Pomegranate 250ml.....	42
Grapefruit 250ml.....	35
Green Apple 250ml.....	35
Carrot 250ml.....	25
Celery 50ml.....	15
Pineapple 250ml.....	45
Pineapple Mint 250ml.....	47
Watermelon 250ml.....	40

N / A SPARKLING WINE

150 ml / 750 ml

Vintese Prestige Cuve, Belgium.....	50 / 220
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N / A WINE

150 ml / 750 ml

Vintense Tera Riesling/Gewurztraminer, Belgium.....	45 / 190
Vintense Les Galets Cyrah/Grenache, Belgium.....	45 / 190

N / A BEER & KVASS

Peroni Nastro Azzurro 0.0%, Italy.....	45
Biere des Amis 0.0%, Belgium.....	45
Homemade Kvass.....	32