

MAIN MENU

MON-THUR, SUN 12:00-23:00
FR-SAT 12:00-00:00

Dishes by the Alice Garden's Chef Talant Sultanaliev

SHOW

on Fridays

for 2 persons

Beef Wellington
with truffle demi-glace

2590

on Sundays

Bomboloni
pistachio cream, raspberry,
chocolate and tiramisu mousse

720

SEAFOOD FROM THE AQUARIUM

Seafood plate for 2 persons Sea urchins, oysters, salmon sashimi, scallops, tuna sashimi	3690
Sea urchin	490

OYSTER

Every week we're supplied with oysters from all over the world.
You can ask the waiter what we have for today.

	1 pcs	6 pcs
Crimean №2 (Russia)	520	3120
Moari №3 (South Korea)	640	3840
Lumiere №3 (Russia)	640	3840
Pink Jolie №2 (South Africa)	640	3840
Saint-Vaast №2 (France)	690	4140

CRUDO

Beef tartare with parmesan and quail egg	920
Salmon tartare with tomatoes and avocado concasse	990
Scallop ceviche with shallots and olive oil	940

MEZE

Meze - small mediterranean appetizers, traditionally served for the loved ones.

Olives pickled with spicy herbs and zest		490
Moroccan hummus with cashew and carrot		360
Muhammara with Ramiro pepper and cashew		370
Stracciatella with baked Ramiro pepper		480
Baked eggplant babaganush with vegetable salsa		340
Roti Flatbread		220
Assorted meze 5 types of meze with hot pita	~~2260~~	1790

STARTERS

SHOW Guacamole for 2 persons with Feta cheese and strawberry		1720
Baltic sprat with baked potatoes and Yalta onion		490
Bruschetta with trout 2 pcs		780
Kataifi shrimps 6 pcs with peanut sauce		780
Vitello Tonnato roastbeef in tuna and capers sauce		870
Chicken liver pate with cherry confit and brioche		690
Antipasti tartufo salami, coppa, parma ham, parmesan, brie, olives, sun-dried tomatoes		1640

Bread

Freshly baked tartine	390
Crispy baguette	390

Warm bread served with whipped New Zealand tomato butter.

SHOW *preparing at the table* *vegetarian* *spicy*

SALADS

- Green salad — 690
  avocado, courgette, mache, broccoli, beans, chimichurri sauce
- Salad with crispy egplant — 790
  stracciatella and cherry tomatoes
- Greek salad — 840
  with olives, capers, feta cheese and Ramiro pepper
- Avocado with quinoa — 690
  with feta cheese and baked pepper
- Burrata with tomatoes — 920
  with seasonal fruits

Nicoise — 840
with tuna, soft-boiled egg and anchovies

Caesar with shrimps — 720

Caesar with chicken — 620

Warm chicken liver salad — 540
with baby potatoes and cherry tomatoes

VEGETABLES

Mashed potatoes — 340

Sweet potatoes fries — 390
with parmesan

Cauliflower — 620
with blue cheese sauce

French fries — 340

Baby potatoes — 390
with mushrooms and onions

ROLLS

Salmon set philadelphia lux, maki, gunkans 2 pcs, nigiri 2 pcs	2550
Philadelphia classic with salmon and cucumber	920
Philadelphia lux with salmon, avocado, cucumber and red caviar	1190
California with Kamchatka crab and flying fish caviar	1490
California with shrimp with avocado and cucumber	790
Creamy eel with avocado, cucumber and cream cheese	1120
Spicy tuna with mango and avocado	890
Maki with salmon	690
Tokyo baked roll with salmon, cream cheese and cucumber	990
Warm roll with shrimp with spicy sauce	690
Warm roll with salmon with mayo sauce	820
Warm roll with eel with unagi, sour and sweet sauces	760

SUSHI

Sashimi 50 g

Salmon	520
Tuna	520
Shrimp	520
Eel	670

Guncans 2 pcs

Salmon	420
Tuna	320
Shrimp	320
Eel	390
Scallop	420

Nigiri 2 pcs

Salmon	390
Tuna	320
Seared toro salmon	420
Shrimp	320
Eel	420

SOUP

Chicken broth 520
with noodles and quail eggs

Onion soup 890
with gruyere cheese

Kacciucco tomato soup 890
with vongole, squid, dorado and shrimp

Pumpkin capuccino 550

We recommend adding shrimps +220

MEAT AND POULTRY

Marbled beef Miratorg Black Angus.
250 days of grain fattening. To choose the perfect steak, ask the waiter for a recommendation.

МИРАТОРГ

SHOW Tomahawk steak 1 kg 9900
Served with 3 sauces: demi-glace, pepper, chimichurri. Average steak weight – 1-1.8kg, recommended for 2-4 persons.

Additional raw weight 100 g 990

Ribeye steak Prime 300 g 3650
with Demi-glace sauce

Skirt steak 1690
with sweet potato fries and pepper sauce

Chateaubriand of beef fillet 1670
with baby potatoes, mushrooms and Demi-glace sauce

Veal cheeks 980
with vegetable salsa and mashed potatoes

Chopped steak 980
with poached egg, baked potatoes and pepper sauce

on Fridays

SHOW Beef Wellington for 2 persons 2590
with truffle demi-glace

Sauces

Nut / Creamy / Blue cheese / Chimichurri 150

Demi-Glace / Pepper 180

SHOW *preparing at the table* *vegetarian* *spicy*

PASTA

The Alice Garden team makes fresh pasta by hand — using only Italian equipment and durum wheat flour.

Pasta

Carbonara 860

Spaghetti Puttanesca with tuna 690

Tagliatelle with beef 890
and eggplant

Tagliatelle with shrimps 890
and zucchini

Seafood Linguine 1320
with vongole, shrimps, calamari and scallop

Lasagna Bolognese 860

Ravioli

Raviolli with shrimps and salmon 920
with cream sauce and sage

We recommend adding grated parmesan, 20 g +220

FISH AND SEAFOOD

NEW Seafood saute for 2 persons 2890
Octopus, langoustine, clams, squid and shrimps in a bisque sauce, served with crispy garlic baguette

SHOW Dorado baked in salt ~ 500 g for 2 persons 2370
with Vierge sauce

Octopus 1.5 kg for 2 persons 5470

Additional raw weight 100 g 490

Shrimps Pil-Pil 1140
with olive oil sauce, spices and garlic

Ligurian style cod 1290
with mashed potatoes, cherry tomatoes and capers

Sea trout steak 1590
with broccoli, green peas and red caviar sauce

Octopus 2260
with baked potatoes and tomatoes and Salsa Verde

Pike cutlets 790
with mashed potatoes and shrimp sauce

DESSERTS

Head Sommelier Andrey Lazarev suggests finishing the evening with a selection of digestifs. Upon request, your waiter will present a selection of spirits to pair with dessert.

SHOW Homemade ice cream for 2 persons 1090
is prepared in front of you in liquid nitrogen at -196 °C

with sherry Pedro Ximenez 20 y.o. 1590

SHOW Crêpes Suzette for 2 persons 1690
crepes with Grand Marnier liqueur and fresh berriese

Greek olive 590
with chocolate mousse and Italian vermouth

Anna Pavlova 590
with fresh berries

Chocolate Fondant 690
with salted caramel

Basque Cheesecake 590
with chocolate sauce and caramelized hazelnut

SHOW Honey cake 720
with fresh berries

on Sundays

SHOW Bomboloni 720
pistachio cream, raspberry, chocolate and tiramisu mousse

To any dessert you can add fresh berries, 40 g +290

Follow the link
to see photos of dishes