

SCOTINA*

* LARGE FARM ANIMALS

(FROM RUSSIAN DICTIONARY BY S. OZHEGOV AND N. SHVEDOVA)

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FROM HORNS TO LEGS

We believe that delicious meat dishes can be made from premium cuts, as well as other parts of carcass. We encourage you to go against "meat fascism" and follow this approach.

STARTERS

Tartar Scotina.....	790
add black caviar	750
Toasted rye bread with smoked bone marrow, veggies and cilantro	350
Bone marrow with vegetable salsa	350
Chicken gizzards with oyster mushrooms in cognac sauce.....	350
Jellied pork salceson with onion mousse and Kuban lard ..	300
Beef carpaccio	550
Veal liver pate with briocheand cream of dried apricot.....	330
Lamb tartar with sheep cheese and egg yolk gel	490
Beef tartar cooked by A. A. Zimin's recipe	520
Rapa whelk khe	490

CHEESE

Camembert	300
Cow in black	300
Goat in white	350
Grana Padano	350

SOUP

SOLYANKA WITH HOMEMADE SAUSAGE	490
PEA SOUP WITH HOME SMOKED PORK RIBS	390
RICH SPICY SOUP WITH VEGETABLES AND SMOKED BEEF BRISKET.....	450
CREAM OF CHESTNUT SOUP WITH SMOKED SULUGUNI CHEESE MOUSSE	490
KUBAN STYLE BORSCH WITH SMOKED SOUR CREAM	300
KUBAN STYLE RAMEN WITH LEEK, GINGER AND PORK	450

SIDES

GRILLED VEGETABLES	250
POTATO FRIES	170
MASHED POTATO WITH TRUFFLE OIL	200
SALAD MIX	200
POTATOES FRIED WITH ONION, MUSHROOMS AND SMOKED SOUR CREAM	350

KUBAN MEAT

All the dishes in our restaurant are made from local Kuban meat. The quality of meat and preparation process is much more sophisticated, than just 'tender' or 'well-cooked'.

SALADS

Olivie with pickled egg.....	450
Salad with pork ears and pear	410
Baked vegetables vinegret with beans and oyster mushrooms.....	390
Mixed salad with honey mustard dressing, smoked duck breast, fruits in season and churchkhela.....	450
Beef salad with runner beans	490
Fried brined cheese with pink tomatoes and sorrel pesto	450

BUTCHER SHOP + DRY AGING ROOM

The meat for our dishes comes to the restaurant in carcasses. Meat cutting takes place in a butcher shop, located by the entrance. You might as well see a dry aging room, where the meat is being fermented, providing you the juiciness and intense meat flavour of our steaks.

SMOKED AND DRY-CURED MEAT

Dry cured goose breast.....	450
Premium salam.....	450
Braunschweiger	300
Sujuk	350
Pancetta	300
Dry cured duck breast	390
Dry cured beef	350
Salami	310
Fatback	200
Brisket	200
Chorizo sausage	300
Dry cured lamb leg	350

SCOTINA TASTING SET

1990

We would like to introduce you Kuban cuisine in this **Scotina tasting set**. It includes specialties from our region and our restaurant. The dishes will be served in a certain order. Have a nice journey!

LAMB TARTAR
LIVER PATE
RAPA WHELK KHE

BULL TESTICLES
STEWED CHEEKS
SOAKED WATERMELON SORBET

DOUBLE LOIN LAMB CHOP
NAPOLEON

VEGETABLES AND ROOTS

OVEN BAKED EGGPLANT WITH HOMEMADE BRINED CHEESE AND NUT SAUCE.....	470
BAKED CAULIFLOWER WITH SMOKED CHEESE MOUSSE	350
ZUCCHINI WITH SOUR CREAM SAUCE	280

PICKLES

PICKLED EGGPLANT (price per 100 gr)	100
PEPPER STUFFED WITH CHEESE (price per 100 gr)	150
PICKLED TOMATOES (price per 100 gr)	100
PICKLED PEPPER (price per 100 gr).....	100
PICKLED CUCUMBERS (price per 100 gr).....	100
PICKLED WATERMELON (price per 300 gr)	300
PICKLED CABBAGE (price per 100 gr).....	100
PICKLED OYSTER MUSHROOMS (price per 100 gr).....	100
GEORGIAN PICKLED CABBAGE (price per 100 gr)	100
FERMENTED CABBAGE/KIMCHI (price per 100 gr)	100

DESSERTS

Meringue with feijoa and persimmon.....	350
Chocolate cake with apricot seed ice cream, lavender cream and berry mousse	350
Homemade Napoleon cake	350
Creme brulee made with caramel and baked milk	350

ICE CREAM

Apricot kernel	150
Strawberry and cilantro	150
Salted caramel	150
Soaked watermelon	150



Please tell your waiter, if you are allergic to any product. This is an advertising material. A menu with complete information is provided upon request.

SCOTINA

Dear guests, please note that the kitchen takes orders until 11:30 pm on Sun-Thu and until 0:30 am on Fri and Sat.

We are happy to arrange a lunch or dinner party for you, prepare special dishes and drinks. Bringing your own alcohol and food is not allowed though.

Our restaurant supports family values and loves all of our young guests! But unfortunately we don't have a children's playroom, so we kindly ask our young guests to play adults.

STEAKS



KRASNODAR STEAK
(100 g) **510**

Our response to Florentine steak. We cut it from the area between the dorsal and lumbar parts where the thin edge of back and tenderloin are located.



BONE-IN RIBEYE
(100 g) **530**

This is a steak on the rib bone. Contains rib eye, bacon and rib part. All three have different texture and fat content.



STRIPLOIN
(100 g) **550**

Steak from the lower back, surrounded by a thick layer of fat.



RIBEYE
(100 g) **620**

This is a steak from the 5th to the 12th rib part of the carcass. Consists of four types of muscles, separated by fat layers.



CHATEAUBRIAND **1900**

FILET MIGNON **1700**

SKIRT **850**

FLANK **950**

TRI-TIP STEAK SEASONED WITH FRAGRANT HERBS AND GARLIC **3500**

SMOKER

BRISKET **750**

BEEF RIBS **750**

PORK RIBS **590**

CHICKEN HALF **450**

BEEF

BUTCHER'S PIE WITH BEEF RIB AND MUSHROOMS **850**

BOILED BEEF WITH BROTH **390**

BEEF BRAINS WITH CARAMEL "WIG" **470**

VEAL LIVER WITH TWO KINDS OF ONION AND MASHED POTATOES **450**

BEEF MEDALLIONS WITH POTATO GRATIN **990**

BULL TESTICLES WITH TOMATO JAM AND SHEEP CHEESE **350**

BEEF STEAK WITH YOLK GEL **650**

BEEF CHEEKS WITH ROWAN BERRY AND CELERY RISOTTO **690**

BEEF BURGER **490**

LAMB

BRAISED LAMB SHOULDER IN BBQ SAUCE **990**

LAMB SAUSAGES **550**

BONE-IN LAMB (100 g) **520**

BRAISED LAMB SADDLE WITH VEGETABLES IN PEPPER CARAMEL **750**

BRAISED LAMB SHANK IN BARBECUE SAUCE **790**

LAMB BURGER WITH ADJIKHA AND HOMEMADE MAYONNAISE **490**

PORK

STEWED PORK IN PEPPER CARAMEL WITH PUMPKIN RISOTTO **620**

KUBBURGER **490**

GRILLED PORK **590**

POULTRY AND NUTRIA

STEWED DUCK LEG WITH GRILLED PERSIMMON **890**

TURKEY PATTIES WITH RED BEAN SAUCE AND BAKED PEPPER **550**

GRILLED CHICK WITH ONION AND CILANTRO **650**

BURGER WITH NUTRIA AND PICKLED PEPPER **490**

SAUCES

ADJIKHA 100 / PEPPER 100 / TOMATO 100 / BBQ 100 / COGNAC 100 / ONION MARMALADE 100
DILL MAYONNAISE 100 / PLUM 100 / LINGONBERRY 100 / BAKED GARLIC MAYONNAISE 100
SOUR CREAM 100 / DEMI GLACE 250 / MEAT WORCESTER 150

BREAD

BREAD BASKET WITH FARM BUTTER, EGG YOLK SAUCE AND DILL MAYONNAISE 200 / BEER BREAD WITH HONEY AND LICORICE 30 / MALT BREAD 30 / WHEAT 30