

# СКӨТИНА

— large-scale agricultural mammals  
(from Russian language dictionary edited by S. I. Ozhegova and N. Yu. Shvedova)

Dear guests, please note that the restaurant's kitchen takes orders from Sunday to Thursday until 23:30, on Friday and Saturday until 0:30

We will happily organize a gala dinner or a celebration evening for you, preparing special dishes and selecting drinks. But we can not allow coming here with your own alcohol and food.

Our restaurant shares family values and loves all our young guests! But unfortunately we do not have a children's playroom or animators, so we kindly ask our young guests to behave like adults.

## FROM HORNS TO LEGS

In our recipes, we use every part of the carcass. We believe that delicious meat is not only steak from premium cuts. We encourage you to use every part. We are against "meat fascism"!

## KUBAN MEAT

In our restaurant, all our dishes are made from local Kuban meat! The quality of meat and cooked dishes is not determined by "soft or not soft" meat!

## BUTCHER SHOP + DRY AGING ROOM

Meat, from which we prepare our dishes, comes to us in whole carcasses! Boning and cutting takes place in the meat shop, located at the entrance to our restaurant. There's also a dry aging room where meat is fermented, guaranteeing the juiciness and rich meat taste of steaks.



## BEEF



Beef ribs in barbecue sauce  
**750P**

*Ribs are seared, smoked, and then braised for about 22 hours in barbecue sauce*

Shank, stewed in herbs and bone marrow  
**590P**

*Slow cooked shank with bone marrow and herbs for 4 hours in a cast iron pan*

Osso buco, braised  
In a dark beer wort  
**1300P**

*Served with a spicy sauce from Bulgarian pepper, lightly salted cucumber and sesame seed*

Tongue  
in cream sauce  
**450P**

Bull testicles with baked  
beetroot and smoked  
sheep cheese  
**350P**

Beef cutlets  
seared in meat sauce  
**350P**

Beefsteak  
**390P**  
*Minced meat cutlet  
with a poached egg*

## APPETIZERS

Fried white cheese with macerated sweet cherry and pomegranate **350P** NEW

Roastbeef (leg of lamb) with anchovy and rapa whelk sauce **420P** NEW

Beef Tataki in Asian Dressing with pickled radish **650P**

Smoked Kuban meat carpaccio with tomatoes and pickled radish **490P**

Kovbiyk - Baked pig stomach stuffed with minced pork's head contents **350P**

Calf liver pate with onion marmalade **390P**

Baked peppers with bryndza cheese, anchovy and bread **300P**

Bone marrow with vegetable salsa, sheep cheese and walnut **350P**



## STEAKS



KUBAN STEAK  
(100 gr)  
**360P**  
dry aging 36 days



ENTRECÔTE ON THE BONE  
(100 gr)  
**370P**  
dry aging 36 days



RIBEVE  
**1500P**



STRIPLOIN  
**1400P**



FILET MIGNON  
**1400P**



CHATEAUBRIAND  
**1500P**



BEEF SKIRT  
STEAK  
**750P**



FLANK STEAK  
**800P**



STEAK PICANHA  
**800P**



## SERVING FOR A COMPANY

Half of a duck  
in a honey-ginger  
glaze  
**1000P**

Lamb shoulder,  
stuffed with feta cheese  
and greens  
**1550P**

Young lamb ribs  
in herbs  
(about 1 kg)  
**1950P**

Mutton half  
grilled leg  
(about 1 kg) **1300P**

Tri-tip steak -  
from the rump  
aged in fragrant herbs  
and garlic (about 1 kg)  
**1900P**

## PORK AND POULTRY

Kuban free range chicken with consomme and porcini mushrooms sauce **390P** NEW

Quail in oyster sauce with spelt and salted cheese in cast iron **650P** NEW

Pork ribs in chokeberry sauce **590P**

Piglet with tofu and burnt potatoes mousse **990P**

Tabaka chicken with pomegranate and tkemali **650P**

Half of crispy pig head in black sugar sauce **590P**

Pork on the grill **450P**

## NOT MEAT

Azov flounder on charcoal with lemon and basil pesto **990P** NEW

Grilled mullet with bacon and red wine sauce **650P** NEW

Perch with rapa whelk, tail fat and fried potatoes mousse **490P**

Black sea rapa whelk with crispy eggplants and pink tomatoes **350P**

## SAUCES:

Steak **50P** / Mustard **50P** / Cranberry Sauce **50P** / Sweet and Sour **50P** / Horseradish **50P**  
White Garlic **50P** / Spicy Tomato **50P** / Barbecue **50P** / Cognac **70P** / Plum **70P** / Peach **70P** / Sourcream and Cucumber **50P**

# СКОТИНА

Krasnodar, ul. Suvorova, 64, tel. (861) 299 95 94, 299 07 43, www.scotina.ru

## BURGERS



### KUBBURGER © 450₽

The first local burger recipe to be patented.  
Included in the recipe archive of the magazine «Afisha-Eda».

BEEF BURGER with homemade mayonnaise 450₽

COYPUS BURGER 400₽



## LAMB



Lamb saddle with spinach  
and fried potatoes mousse  
**600₽**

Tender meat on a bone,  
cut out from a lower back area

Lamb rib  
**690₽**

Romanov and merino sheep breed,  
raised in the northern district of  
Krasnodar region

Shank, stewed in herbs  
**690₽**

Slow cooked with vegetables  
and herbs for 3 hours, then  
roasted on the grill

Lamb sausages  
own  
preparations  
**350₽**

Chopped lamb kufta  
with homemade tkemali  
**350₽**

Lamb and onion  
dumplings  
**250₽**

Braised lamb neck with burned  
pumpkin, cauliflower mousse  
and fresh fennel  
**480₽**

NEW

## TARTARS

### Beef tartar recipe

from chief editor  
of "Afisha-Eda" Alexei Zimin  
**470₽**

Tartare with smoked mayonnaise  
and sorrel sauce  
**450₽**

Aged lamb tartare  
with sheep cheese, baked pepper mousse  
and soaked grapes  
**450₽**

## AND MORE



## SALADS

Salad with pike and pumpkin marinated  
in sea buckthorn **350₽**

Beef tongue salad  
wild garlic and mini spinach  
in truffle dressing **450₽**

Koppa Salad with Sweet Persimmon  
and black currant sauce **450₽**

Roast beef olivier salad  
with pickled egg **390₽**

Baked beetroot and apple  
vinaigrette **250₽**

Beetroot salad with grilled mutton heart  
and homemade bryndza cheese **390₽**

Beef and green bean salad **470₽**

Salad with spicy pork ears **300₽**



## SOUPS

Thick Lamb soup  
with chickpeas and vegetables **350₽**

Carrot curry soup  
with stewed lamb **300₽**

Pumpkin Cream Soup  
with caramelized apple **300₽**

Oxtail soup **300₽**

Kuban borsch **300₽**

Boiled beef in broth,  
served with greens and garlic **390₽**



## GARNISH

Baked potatoes  
with rosemary and garlic **200₽**

Cauliflower  
in creamy sauce  
with smoked cheese **350₽**

Couscous  
with vegetable salsa **150₽**

Fried courgettes  
with garlic sauce **250₽**

French fries **150₽**

Grilled vegetables **180₽**



## SMOKED AND TENDER-DRIED MEATS

Coypus **360₽**

Dried ham **370₽**

Pastrami **390₽**

Dried beef-pork sausage  
of our own cooking **420₽**

Cured fatback **200₽**



## SALTED AND MARINATED:

Pickled Cucumbers **50₽** / Pickled Cabbage **50₽** / Pickled Mushrooms **100₽**

Pickled Tomatoes **50₽** / Sun-Dried Tomatoes **100₽** / Pickled Garlic **50₽**

Fresh-salted watermelons **50₽** / Macerated grapes **100₽**

## CHEESES

Camembert **300₽**

«Black Cow» **300₽**

«Goat in white» **300₽**

Montasio **350₽**

## DESSERTS

Homemade sour cream tart with blood oranges  
and honey ice cream **350₽**

Chocolate Cupcake with Kiwi, Lavender Sauce  
and pumpkin seed ice cream **350₽**

Creme brulee **300₽**

Homestyle Napoleon cake **350₽**

**Sugar-free desserts**

Carrot cake with melted cottage cheese **350₽**

## BAKERY

Ciabatta **30₽**

Malted with sunflower seeds  
and coriander **30₽**

Wheat-and-buckwheat bread **30₽**

Bread basket with smoked homemade  
mayonnaise and butter **150₽**