

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

Chicken liver parfait with buckwheat chips
and onion marmalade **350P** NEW

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

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

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)
2250P

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

Hoe with rapa whelk
and dried tomatoes **390P** NEW

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

Grilled mullet with bacon and red wine sauce **750P** NEW

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

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



Braised lamb saddle
with vegetables
in pepper caramel
690₽

NEW

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
290₽

Braised lamb neck
with onion cream
and sweet carrots
480₽

TARTARS

Lamb tartare
with sheep cheese and egg yolk gel
450₽

NEW

Beef tartar recipe
from chief editor
of «Afisha-Eda» Alexei Zimin
470₽

Tartare with smoked mayonnaise
and sorrel sauce
450₽

AND MORE



SALADS

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

NEW

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

NEW

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 **490₽**

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₽**