

СКОТИНА*

* LARGE-SCALE AGRICULTURAL MAMMALS

(FROM RUSSIAN LANGUAGE DICTIONARY EDITED BY S. I. OZHEGOVA AND N. YU. SHVEDOVA)

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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.

STARTERS

Burrata with persimmon, sea buckthorn sauce and basil butter	550
Beef carpaccio	450
Calf liver pate with brioche and dried apricots cream	330
Kovbiyk with baked garlic mayonnaise	300
Scotina tartar	750
Beef tartar with black carrot and suluguni cheese mousse	490
Lamb tartare with sheep cheese and egg yolk gel	450
Beef tartar according to a recipe from Alexei Zimin 2.0	490

SALADS

Salad with spicy pig ears	310
Olivie with pickled egg and smoked roast beef	390
Salad with beef tongue pastrami	450
Salad with beef and green beans	490
Fried bryndza cheese with pink tomatoes and sorrel pesto	450

SMOKED AND TENDER-DRIED MEATS

Dried beef	350
Dried duck breast	390
Fatback	200
Chorizo	250
Dry cured ham	310
Lamb leg jerky	350

CHEESES

Camambert	300
Black cow	300
Goat in white	350
Grana padano	350
Belper Knolle	300



SCOTINA TASTING SET 1690

LAMB TARTAR
BULL TESTICLES
LIVER PATE

RAPA WHELK HEH
DOUBLE LOIN LAMB CHOP
STEWED CHEEKS

SOAKED WATERMELON
SORBET
NAPOLEON LAYERED CAKE

SOUPS

PUMPKIN TOM YUM CREAM SOUP WITH COCONUT MILK AND GOAT COTTAGE CHEESE	390
GOULASH SOUP WITH BEEF AND SMOKED SOUR CREAM	490
CREAM OF CHESTNUT SOUP WITH CHANTERELLES AND MOUSE OF SMOKED SULUGUNI CHEESE	490
KUBAN BORSCH WITH SMOKED SOUR CREAM	300
KUBAN STYLE RAMEN WITH FRIED YOUNG ONION AND PORK	450

GARNISHES

GRILLED VEGETABLES	200
FRENCH FRIES	150
MASHED POTATOES	150
MIXED SALAD	200
FRIED POTATOES WITH CHANTERELLES	300

PORK

KUBBURGER 3.0	450
T-BONE PORK STEAK WITH MUSHROOM SAUCE	590
PORK RIBS IN CHOKEBERRY GLAZE	690
GRILLED PORK	550

POULTRY AND NUTRIA

QUAIL WITH CHESTNUT PUREE AND BERRY SAUCE	690
TURKEY OSSOBUCO WITH CELERY CREAM	450
GRILLED YOUNG CHICKEN WITH ONION AND CILANTRO	550
BURGER WITH COYPU AND PICKLED PEPPERS	450

OTHER THAN MEAT

ROCKFISH IN TONKATSU SAUCE WITH MISO SAUCE AND MASHED SWEET POTATO	490
RAPA WHELK HEH	410
MULLET WITH WHITE BEAN AND SMOKED SULUGUNI SAUCE	490

VEGETABLES

BEETROOT GRATIN WITH SMOKED CHEESE MOUSSE AND EUROPEAN CISCO CAVIAR.....	350
PUMPKIN WITH STRACCIATELLA, COCONUT, ROASTED ALMOND AND CHILI BUTTER.....	350
BAKED CAULIFLOWER WITH SMOKED CHEESE MOUSSE	350
ZUCCHINI WITH HOMEMADE SOUR CREAM	280

DESSERTS

Brownie with almond mousse, smoked drunken cherry and tahini	390
Apple tart with apricot seed ice cream	350
Homemade napoleon with kefir mousse	350
Creme brulee with strawberry cilantro sorbet	350

ICE CREAM

Strawberry and cilantro	150
Salted caramel	150
Soaked watermelon	150

СКӨТИНА

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.

STEAKS



KUBAN STEAK
(100 g) **390**

Our answer to the Florentine steak. We cut it from the area at the border between the dorsal and lumbar parts where the thin edge of the back muscle and the tenderloin are.



ENTRECOTE
(100 g) **410**

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



STRIPLOIN
(100 g) **470**

Steak from the lumbar back, surrounded by a thick layer of fat around the perimeter.




RIB EYE
(100 g) **500**

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



CHATEAUBRIAND  **1500**

FLANK   **850**

SPIDER  **850**

FILET MIGNON    **1400**

BEEF SKIRT  **850**

BEEF

MUST EAT BUTCHER'S PIE WITH BEEF RIB **690**

BEEF BRAIN FRY WITH TARTAR SAUCE **410**

VEAL LIVER WITH TWO KINDS OF ONION AND POTATO MASH **450**

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

BOILED BEEF IN BROTH **390**

BEEF STEAK WITH YOLK GEL AND MEAT SAUCE **420**

BEEF CHEEKS WITH ROWAN SAUCE AND CELERY RISOTTO **550**

BEEF BURGER WITH FRIED POACHED EGG **450**

MUTTON

BRAISED LAMB SADDLE WITH VEGETABLES IN PEPPER CARAMEL **690**

BRAISED LAMB SHANK IN BARBECUE SAUCE **650**

LAMB RIB **690**

LAMB SAUSAGES WITH BURNT PEPPER SAUCE **390**

LAMB BURGER WITH ADJIKA
AND HOMEMADE MAYONNAISE **450**

SERVINGS FOR A COMPANY

BEEF RIBS IN HOISIN SAUCE WITH COLE SLAW SALAD **1100**

BRAISED LAMB SHOULDER BLADE IN ROWAN BERRIES **1800**

TRI-TIP STEAK SEASONED WITH FRAGRANT HERBS AND GARLIC **2500**

PICKLES

SAUERKRAUT (for 100 gr) **100**

PICKLED TOMATOES (for 100 gr) **100**

PICKLED CUCUMBERS (for 100 gr) **100**

PEPPER STUFFED WITH CHEESE (for 100 gr) **150**



SAUCES

ADJIKA 90 / COFFEE BBQ 100 / DILL MAYONNAISE 90 /
COGNAC 100 / PLUM 90 / LINGONBERRY 90 / DEMI GLACE 250 /
BAKED GARLIC MAYONNAISE 90 / SOUR CREAM 90

BREAD

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

If you're allergic to a specific product – please alert the water beforehand.

This is an advertising material. A menu with complete information is provided on demand.