

# 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.

## APPETIZERS

Chicken liver parfait with buckwheat chips and onion marmalade .....	350
Calf liver pate with brioche and dried apricots cream .....	330
Kovbiyk with baked garlic mayonnaise .....	300
Lamb tartare with sheep cheese and egg yolk gel .....	450
Beef tartar according to a recipe from Alexei Zimin 2.0 .....	490
Fatback .....	200

## SALADS

Salad with pork heart pastrami .....	450
Salad with beef and green beans .....	490
Smoked chicken salad with plum sauce and cottage cheese .....	450
Smoked mullet salad with dill mayonnaise and pickled peppers .....	470
Fried bryndza cheese with pink tomatoes and sorrel pesto .....	450
Kuban salad with corn oil and sunflower seeds .....	290

## SMOKED AND TENDER-DRIED MEATS

Horsemeat sausage .....	310
Chorizo .....	250
Balyk sausage .....	250
Lamb leg jerky .....	350
Coppa .....	300
Tender-dried assortie .....	750
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## CHEESES

BLACK COW 300 / CAMAMBERT 300 / GOAT IN WHITE 350 / GRANA PADANO 350 / BELPER KNOLLE 300

## SOUPS

KUBAN BORSCH WITH SMOKED SOUR CREAM .....	300
KUBAN RAMEN WITH FRIED WILD GARLIC AND BEEF .....	450
CREAM PARSNIP SOUP WITH FRIED MORELS AND TRUFFLE AROMA .....	400
TOMATO BROTH WITH BONE MARROW, MUSSELS AND GREEN VEGGIES .....	410
BOILED BEEF IN BROTH .....	390

## PORK

PORK RIBS IN CHOKEBERRY GLAZE .....	690
KUBBURGER 2.0 .....	450

## POULTRY AND COYPU

CUBAN CHICKEN WITH MADEIRA SAUCE AND FRIED MOREL .....	530
TURKEY OSSOBUCO WITH CELERY CREAM .....	450
BURGER WITH COYPU AND PICKLED PEPPERS .....	450

## VEGETABLES

BAKED CAULIFLOWER WITH SMOKED CHEESE MOUSSE .....	350
ZUCCHINI WITH HOMEMADE SOUR CREAM .....	280
GREEN PEAS, FENNEL AND POACHED EGG .....	350
ROASTED POTATOES WITH CARP'S MILT GLANDS AND ALMONDS .....	180

## GARNISHES

GRILLED VEGETABLES .....	200
FRENCH FRIES .....	150
MASHED POTATOES .....	150
MIXED SALAD .....	200

## NOT MEAT

RAPA WHELK HEH .....	410
MULLET WITH WHITE BEAN AND SMOKED SULUGUNI SAUCE .....	490
ASTRAKHAN STYLE CARP CUTLETS .....	400

## BREAD

Bread basket with farmer butter, yolk sauce and dill mayonnaise .....	200
Wheat-buckwheat .....	30
Malt .....	30
Wheat with herbs .....	30
Brioche .....	100

## DESSERTS

Homemade napoleon with kefir mousse .....	350
Homemade sourcream cheesecake with apricot kernel ice cream .....	350
Creme brulee with strawberry cilantro sorbet .....	350
Panna cotta with lavender and loquat .....	350
Wafer rolls with Dulce de Leche sauce .....	300

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

# 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) ..... **360**

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) ..... **390**

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



**TOMAHAWK**  
(100 g) ..... **400**  
dry aging from 36 days

Steak on a long rib bone in the form of an Indian ax. The cut is the same as for ribeye and entrecote. The steak will contain: rib-eye, bacon, long rib.



**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**

**BEEF SKIRT**  ..... **850**

**FILET MIGNON**  ..... **1400**

**SHOULDER CLOD**  ..... **790**

## BEEF

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

**BEEF STEAK IN MEAT SAUCE** ..... **420**

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

**BEEF RIB IN PRUNE SAUCE WITH GRILLED GREEN ONIONS** ..... **590**

**BRAISED OXTAIL IN PEPPER GLAZE** ..... **450**

**BEEF BURGER WITH FRIED POACHED EGG** ..... **450**

## LAMB

**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

**BONELESS PIKE PERCH BAKED IN CLAY WITH AROMATIC HERBS** ..... **2500**

**FREE RANGE BONELESS CHICKEN IN TOM YAM GLAZE** ..... **1450**

**HALF OF A DUCK IN HONEY AND GINGER GLAZE** ..... **1000**

**TRI-TIP STEAK FROM THE RUMP AGED IN FRAGRANT HERBS AND GARLIC** ..... **2550**

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

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



## SAUCES

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