

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

Burrata with pink tomatoes, sorrel pesto and focaccia	650
Bone marrow with vegetable salsa	350
Chicken gizzards with oyster mushrooms in cognac sauce	350
Black sea mackerel forshmak	350
Jellied pork salceson with onion mousse and Kuban lard	300
Beef carpaccio	450
Veal liver pate with brioche and cream of dried apricot	330
Lamb tartar with sheep cheese and egg yolk gel	450
Beef tartar cooked by A. A. Zimin's recipe	490
Rapa whelk khe	490

CHEESE

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

SOUP

GREEN PEA CREAM SOUP WITH GREY MULLET	350
COLD SOUP MADE WITH SAVOURY YOGURT DRINK, SMOKED BEEF TONGUE AND TURKEY	350
COLD VEGETABLE SOUP MADE WITH SAVOURY YOGURT DRINK	300
KUKSI, COLD SOUP WITH MEAT	490
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

POULTRY AND NUTRIA

GRILLED TURKEY FILLET WITH ASPARAGUS AND WARM VEGETABLE SALAD WITH WILD GARLIC	650
GRILLED CHICKEN WITH ONION AND CILANTRO	550
BURGER WITH NUTRIA AND PICKLED PEPPER	450

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

Warm salad with wild garlic, runner beans and fried grey mullet	410
Kuban vegetable salad	330
Salad mix with daikon and chicken hearts, glazed in chokeberry BBQ sauce	390
Dry cured duck breast with beetroot candy and celery salad mix with pomegranate sauce	450
Salad with dried beef, persimmon, sheep cheese and halva sauce	450
Beef salad with runner beans	490
Fried brined cheese with pink tomatoes and sorrel pesto	450

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

PORK

KUBBURGER	450
GRILLED PORK	550
PORK RIBS GLAZED WITH BLACK CHOKEBERRY	690

SIDES

GRILLED VEGETABLES	200
POTATO FRIES	150
MASHED POTATO WITH TRUFFLE OIL	200
SALAD MIX	200
POTATOES FRIED WITH ONION, MUSHROOMS AND SMOKED SOUR CREAM	350

VEGETABLES AND ROOTS

OVEN BAKED EGGPLANT WITH HOMEMADE BRINED CHEESE AND NUT SAUCE	450
BAKED CAULIFLOWER WITH SMOKED CHEESE MOUSSE	350
ZUCCHINI WITH SOUR CREAM SAUCE	280

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 lamb sausage	350
Pancetta	300
Dry cured duck breast	390
Dry cured beef	350
Salami	310
Fatback	200
Brisket	200
Chorizo sausage	250
Dry cured lamb leg	350

DESSERTS

Strawberry tartar with moist apple sponge cake, whipped cream and strawberry truffle sauce	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

Ice cream made of brined cheese with white chocolate, salted cracker and tomato-strawberry jam	350
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



KUBAN STEAK
(100 g) **470**

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.



ENTRECOTE
(100 g) **490**

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) **520**

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



RIBEYE
(100 g) **590**

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 **1700**

FILET MIGNON **1500**

SKIRT **850**

FLANK **950**

TRI-TIP STEAK SEASONED WITH FRAGRANT HERBS AND GARLIC **2900**

BEEF

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

BOILED BEEF WITH BROTH **390**

BEEF RIBS IN BBQ SAUCE **790**

BEEF BRAINS WITH CARAMEL "WIG" **410**

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

BEEF MEDALLIONS WITH YOUNG POTATOES **990**

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

BEEF STEAK WITH YOLK GEL **650**

BEEF CHEEKS WITH ROWAN BERRY AND CELERY RISOTTO **570**

BEEF BURGER **450**

LAMB

BRAISED LAMB SHOULDER IN BBQ SAUCE **750**

LAMB SAUSAGES **510**

BONE-IN LAMB **690**

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

BRAISED LAMB SHANK IN BARBECUE SAUCE **750**

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

PICKLES

PICKLED EGGPLANT (price per 100 gr) **100**

PEPPER STUFFED WITH CHEESE (price per 100 gr) **150**

PICKLED TOMATOES / CUCUMBERS (price per 100 gr) **100**

PICKLED PEPPER (price per 100 gr) **100**

PICKLED CABBAGE (price per 100 gr) **100**

PICKLED OYSTER MUSHROOMS (price per 100 gr) **100**

GEORGIAN PICKLED CABBAGE (price per 100 gr) **100**

CABBAGE KIMCHI (price per 100 gr) **100**

SAUCES

ADJIKA 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