

SCOTINA*

* LARGE FARM ANIMALS

(FROM RUSSIAN DICTIONARY BY S. OZHEGOV AND N. SHVEDOVA)

KRASNODAR, 64 SUVOROVA ST., PHONE +7 (928) 209 91 88, WWW.SCOTINA.RU

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.

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'.

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.

STARTERS

Tartar Scotina.....	790
black caviar.....	750
Toasted rye bread with smoked bone marrow, veggies and cilantro.....	350
Bone marrow with vegetable salsa.....	350
Chicken gizzards with oyster mushrooms in cognac sauce.....	350
Jellied pork salceson with onion mousse and Kuban lard ..	300
Beef carpaccio.....	550
Veal liver pate with briocheand cream of dried apricot.....	330
Lamb tartar with sheep cheese and egg yolk gel.....	490
Beef tartar cooked by A. A. Zimin's recipe.....	520
Rapa whelk khe.....	490

CHEESE

Camembert.....	300
Cow in black.....	300
Goat in white.....	350
Grana Padano.....	350

SOUP

PEA SOUP WITH HOME SMOKED PORK RIBS.....	390
RICH SPICY SOUP WITH VEGETABLES AND SMOKED BEEF BRISKET.....	450
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

VEGETABLES AND ROOTS

SAUTEED RED BEANS, PUMPKIN AND WALNUTS.....	320
OVEN BAKED EGGPLANT WITH HOMEMADE BRINED CHEESE AND NUT SAUCE.....	470
BAKED CAULIFLOWER WITH SMOKED CHEESE MOUSSE.....	350
ZUCCHINI WITH SOUR CREAM SAUCE.....	280

SALADS

Olivie with pickled egg.....	450
Salad with pork ears and pear.....	410
Baked vegetables vinegret with beans and oyster mushrooms.....	390
Mixed salad with honey mustard dressing, smoked duck breast, fruits in season and churchkhela.....	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

SIDES

GRILLED VEGETABLES.....	250
POTATO FRIES.....	170
MASHED POTATO WITH TRUFFLE OIL.....	200
SALAD MIX.....	200
POTATOES FRIED WITH ONION, MUSHROOMS AND SMOKED SOUR CREAM.....	350

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
FERMENTED CABBAGE/KIMCHI (price per 100 gr).....	100

SMOKED AND DRY-CURED MEAT

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

DESSERTS

Meringue with feijoa and persimmon.....	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

Apricot kernel.....	150
Strawberry and cilantro.....	150
Salted caramel.....	150
Soaked watermelon.....	150



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



KRASNODAR STEAK
(100 g) **510**

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.



BONE-IN RIBEYE
(100 g) **530**

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) **550**

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




RIBEYE
(100 g) **620**

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  **1900**

FILET MIGNON    **1700**

SKIRT  **850**

FLANK  **950**

TRI-TIP STEAK SEASONED WITH FRAGRANT HERBS AND GARLIC  **3500**

SMOKER

BRISKET **750**

BEEF RIBS **750**

PORK RIBS **590**

CHICKEN HALF **450**

BEEF

BUTCHER'S PIE WITH BEEF RIB AND MUSHROOMS **850**

BOILED BEEF WITH BROTH **390**

BEEF BRAINS WITH CARAMEL "WIG" **450**

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

 **BEEF MEDALLIONS WITH POTATO GRATIN** **990**

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

BEEF STEAK WITH YOLK GEL **650**

BEEF CHEEKS WITH ROWAN BERRY AND CELERY RISOTTO **690**

BEEF BURGER **490**

LAMB

BRAISED LAMB SHOULDER IN BBQ SAUCE **990**

LAMB SAUSAGES **550**

BONE-IN LAMB **750**

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

BRAISED LAMB SHANK IN BARBECUE SAUCE **790**

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

PORK

 **STEWED PORK IN PEPPER CARAMEL WITH PUMPKIN RISOTTO** **620**

KUBBURGER **490**

GRILLED PORK **590**

POULTRY AND NUTRIA

 **TURKEY PATTIES WITH RED BEAN SAUCE AND BAKED PEPPER** **550**

GRILLED CHICK WITH ONION AND CILANTRO **650**

BURGER WITH NUTRIA AND PICKLED PEPPER **490**

SAUCES

ADJIKHA 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