

SCOTINA*

* LARGE FARM ANIMALS

(FROM RUSSIAN LANGUAGE DICTIONARY EDITED BY S. I. OZHEGOV 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 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 right from the farm. 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 the best flavour and juiciness.

STARTERS

NEW Dry-cured ham with melon	390
Salceson with yolk cream and mustard	300
Beef carpaccio	450
Calf liver pate with brioche and dried apricots cream	330
Lamb tartare with sheep cheese and egg yolk gel	450
Beef tartar according to a recipe from Alexei Zimin 2.0	490
Rapa whelk khe	490
Burrata with pink tomatoes and sorrel pesto	590

SALADS

NEW Salad with rocket, chanterelles and smoked cheese mousse	450
Salad with pink tomatoes, Camembert cheese and corn dressing	450
Salad with grilled bull heart and salted cottage cheese mousse	450
Kuban vegetable salad	300
Salad with beef and runner beans	490
Fried brined cheese with pink tomatoes and sorrel pesto	450

SMOKED AND DRY CURED MEAT

NEW Salami	310
NEW Smoked Moscow sausage	310
Dried beef	350
Lard	200
Brisket	200
Chorizo	250
Dry cured ham	310
Dry cured lamb leg	350

CHEESE

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



SCOTINA TASTING SET

1690

LAMB TARTAR
BULL TESTICLES
LIVER PATE

RAPA WHELK KHE
DOUBLE LOIN LAMB CHOP
STEWED CHEEKS

SOAKED WATERMELON
NAPOLEON LAYERED CAKE

SOUP

NEW SORREL SOUP	350
NEW OKROSHKA SOUP MADE WITH SAVORY YOGURT DRINK AND ROAST BEEF	350
NEW VEGETABLE OKROSHKA SOUP MADE WITH SAVORY YOGURT DRINK	350
CREAM OF CHESTNUT SOUP WITH PORCINI MUSHROOMS AND MOUSSE OF SMOKED SULUGUNI CHEESE	490
KUBAN BORSCH WITH SMOKED SOUR CREAM	300
KUBAN STYLE RAMEN WITH LEEK, GINGER AND PORK	450
BOILED BEEF WITH BROTH	390

VEGETABLES AND ROOTS

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

POULTRY AND NUTRIA

GRILLED YOUNG CHICKEN WITH ONION AND CILANTRO	550
BURGER WITH NUTRIA AND PICKLED PEPPERS	450

PORK

KUBBURGER 3.0	450
GRILLED PORK	550
PORK RIBS IN CHOKEBERRY GLAZE	690

SIDE DISHES

GRILLED VEGETABLES	200
FRENCH FRIES	150
MASHED POTATOES	150
MIXED SALAD	200
POTATOES FRIED WITH ONION, CHANTERELLES AND SMOKED SOUR CREAM	350

DESSERTS

NEW Sorrel panna cotta	350
NEW Chocolate muffin with apricot kernel ice cream, lavender cream and berry sauce	350
Homemade napoleon	350
Creme brulee with strawberry cilantro sorbet	350



ICE CREAM

Strawberry and cilantro	150
Salted caramel	150
Soaked watermelon	150

Please tell your waiter, if you are allergic to a specific product.

SCOTINA

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) **450**

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



ENTRECOTE
(100 g) **490**

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) **520**

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



RIB EYE
(100 g) **590**

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**



BEEF SKIRT **850**



FILET MIGNON **1400**



FLANK **950**



BEEF

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

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

NEW BEEF RIBS IN BBQ SAUCE **790**

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

BEEF BRAIN WITH CARAMEL **410**

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

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

BEEF BURGER WITH FRIED POACHED EGG **450**

LAMB

NEW LAMB SHOULDER STEW IN BBQ SAUCE **750**

LAMB RIB **690**

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

LAMB SAUSAGES **450**

BRAISED LAMB SHANK IN BARBECUE SAUCE **750**

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

DISHES TO SHARE

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

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

PICKLES

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

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

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



SAUCES

ADJIKA 90 / BBQ 100 / COGNAC 100 / DILL MAYONNAISE 90
PLUM 90 / LINGONBERRY 90 / BAKED GARLIC MAYONNAISE 90
SOUR CREAM 90 / DEMI GLACE 250 / MEAT WORCESTERSHIRE 150

BREAD

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

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