

СКОТИНА*

* LARGE-SCALE AGRICULTURAL MAMMALS

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

KRASNODAR, UL. SUVOROVA, 64, TEL. (861) 299 95 94, 299 07 43,
WWW.SCOTINA.RU

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

NEW Beef carpaccio	450
Watermelon ceviche with goat cheese and tomatoes with kimchi	250
Dry cured ham and melon	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

SALADS

NEW Salad with beef tongue pastrami	450
Salad with pork heart pastrami	450
Salad with beef and green beans	490
Smoked chicken salad with plum sauce and cottage cheese	450
Fried bryndza cheese with pink tomatoes and sorrel pesto	450
Salad with chanterelles, pink tomatoes and arugula	390

SMOKED AND TENDER-DRIED MEATS

NEW Dried beef	350
NEW Dried duck breast	390
Fatback	200
Pork heart pastrami	250
Chorizo	250
Dry cured ham	310
Lamb leg jerky	350
Coppa	300

CHEESES

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

BREAD

BREAD BASKET WITH FARMER BUTTER, YOLK SAUCE AND DILL MAYONNAISE 200 / WHEAT-BUCKWHEAT 30 / MALT 30 / WHEAT WITH HERBS 30

SOUPS

NEW GOULASH SOUP WITH BEEF AND SMOKED SOUR CREAM	490
NEW 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
TOMATO BROTH WITH BONE MARROW, MUSSELS AND GREEN VEGGIES	410

GARNISHES

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

PORK

NEW PORK TONGUE WITH MEAT SAUCE, FRIED PEPPERS AND ANCHOVIES	550
NEW KUBBURGER 3.0	450
T-BONE PORK STEAK WITH MUSHROOM SAUCE	590
YOUNG PORK SAUSAGES WITH SOAKED APPLES	590
PORK RIBS IN CHOKEBERRY GLAZE	690
GRILLED PORK	550

POULTRY AND NUTRIA

CUBAN CHICKEN WITH MADEIRA SAUCE AND FRIED MOREL	530
TURKEY OSSOBUCO WITH CELERY CREAM	450
GRILLED YOUNG CHICKEN WITH ONION AND CILANTRO	550
BURGER WITH COYPU AND PICKLED PEPPERS	450

OTHER THAN MEAT

BIGHEAD CARP WITH RIPE TOMATOES SAUCE, CAPERS, OLIVES AND BASIL	550
RAPA WHELK HEH	410
MULLET WITH WHITE BEAN AND SMOKED SULUGUNI SAUCE	490

VEGETABLES

BAKED CAULIFLOWER WITH SMOKED CHEESE MOUSSE	350
ZUCCHINI WITH HOMEMADE SOUR CREAM	280

DESSERTS

NEW Autumn pie with pear	350
NEW Chocolate mille-feuille with lavender	350
NEW Apple tart with apricot seed ice cream	350
Homemade napoleon with kefir mousse	350
Creme brulee with strawberry cilantro sorbet	350

ICE CREAM

Soaked watermelon	150
-------------------------	-----

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.

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   **850**

SPIDER  **850**

BEEF

-  VEAL LIVER WITH TWO KINDS OF ONION AND POTATO MASH **450**
-  BEEF BRAIN FRY WITH WITH TARTAR SAUCE **410**
- 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 RIB IN ROWAN BERRY SAUCE WITH MOUSSE OF FRIED POTATOES **490**
- BUTCHER'S PIE WITH BEEF RIB AND CHANTERELLES **690**
- 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

- FREE RANGE BONELESS CHICKEN IN TOM YAM GLAZE **1450**
- BEEF RIBS IN HOISIN SAUCE WITH COLE SLAW SALAD **1100**

- BRAISED LAMB SHOULDER BLADE IN ROWAN BERRIES **1800**
- STEAK MEADE OF CHUCK TENDER BLADE, SEASONED WITH FRAGRANT HERBS WITH GARLIC **2200**



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

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.