

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.

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
.....	
.....	
.....	



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
---	-----

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	TRI-TIP STEAK FROM THE RUMP AGED IN FRAGRANT HERBS AND GARLIC 2550
FREE RANGE BONELESS CHICKEN IN TOM YAM GLAZE 1450	BEEF RIBS IN HOISIN SAUCE WITH COLE SLAW SALAD 1100
HALF OF A DUCK IN HONEY AND GINGER GLAZE 1000	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 / BAKED GARLIC MAYONNAISE 90 / SOUR CREAM 90