

СКӨТИНА

— large-scale agricultural mammals
(from Russian language dictionary edited by S. I. Ozhegova and N. Yu. Shvedova)

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.

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.



BEEF



Beef ribs in barbecue sauce

650r

Ribs are seared, smoked, and then braised for about 22 hours in barbecue sauce

Shank, stewed in herbs and bone marrow

590r

Slow cooked shank with bone marrow and herbs for 4 hours in a cast iron pan

Osso buco, braised

In a dark beer wort

1300r

Served with a spicy sauce from Bulgarian pepper, lightly salted cucumber and sesame seed

Tongue in cream sauce
450r

Bull testicles with baked beetroot and smoked sheep cheese
350r

Beef cutlets seared in meat sauce
350r

NEW

Beefsteak
390r
Minced meat cutlet with a poached egg

APPETIZERS

Smoked Kuban meat carpaccio with tomatoes and pickled radish **490r**

NEW

Burrata with sweet pumpkin and cranberries **650r**

NEW

Zucchini on charcoal with eggplant caviar and olives **300r**

NEW

Rabbit and goose terrine with soaked grapes and plums **450r**

NEW

Kovbiyk - Baked pig stomach stuffed with minced pork's head contents **350r**

Calf liver pate with onion marmalade **300r**

Baked peppers with bryndza cheese, anchovy and bread **300r**

Bone marrow with vegetable salsa, sheep cheese and walnut **350r**



STEAKS



KUBAN STEAK

(100 gr)

300r

dry aging 36 days



ENTRECÔTE ON THE BONE

(100 gr)

350r

dry aging 36 days



RIBEVE

1500r



STRIPLOIN

1400r



FILET MIGNON

1400r



CHATEAUBRIAND

1500r



BEEF SKIRT STEAK

690r



FLANK STEAK

700r



STEAK PICANHA

800r



SERVING FOR A COMPANY

Half of a duck in a honey-ginger glaze
900r

Lamb shoulder, stuffed with feta cheese and greens
1550r

NEW

Young lamb ribs in herbs (about 1 kg)
1950r

NEW

Mutton half grilled leg (about 1 kg)
1300r

Tri-tip steak - from the rump aged in fragrant herbs and garlic (about 1 kg)
1900r

PORK AND POULTRY

Tabaka chicken with pomegranate and tkemali **650r**

NEW

Half of crispy pig head in black sugar sauce **590r**

NEW

Sugar piglet with tofu and crawfish sauce **1450p**

NEW

Stewed pork tongue with chestnut cream and mushroom tartar **500r**

Duck leg confit with honey pumpkin, pickled apple and prune mousse **490r**

Pork on the grill **390r**

Pork ribs xxl **490r**

NOT MEAT

Black Sea turbot steak with caramelized pumpkin
950r

NEW

Perch with rapa whelk, tail fat and fried potatoes mousse
490r

NEW

Black sea rapa whelk with crispy eggplants and pink tomatoes
320r

NEW

Mussels saute in wine-garlic sauce with croutons
490r

SAUCES:

Steak **50r** / Mustard **50r** / Cranberry Sauce **50r** / Sweet and Sour **50r** / Horseradish **50r** / White Garlic **50r** / Spicy Tomato **50r** / Barbecue **50r** / Cognac **70r** / Plum **70r** / Peach **70r** / Sourcream and Cucumber **50r**

СКОТИНА

Krasnodar, ul. Suvorova, 64, tel. (861) 299 95 94, 299 07 43, www.scotina.ru

BURGERS



KUBBURGER © 370r

The first local burger recipe to be patented.
Included in the recipe archive of the magazine «Afisha Eda».

BEEF BURGER with homemade mayonnaise 420r

COYPUS BURGER 370r



LAMB



Lamb saddle with spinach
and fried potatoes mousse
600r

Tender meat on a bone,
cut out from a lower back area

Lamb rib
450r

Romanov and merino sheep breed,
raised in the northern district of
Krasnodar region

Shank, stewed in herbs
690r

Slow cooked with vegetables
and herbs for 3 hours, then
roasted on the grill

Stuffed lamb roll
with a prune mousse
and Uzbek rice
520r

Chopped lamb kufta
with homemade tkemali
350r

Lamb and onion
dumplings
250r

Braised lamb neck with burned
pumpkin, cauliflower mousse
and fresh fennel
480r

TARTARS

Beef tartar recipe

from chief editor
of «Afisha-Eda» Alexei Zimin
400r

Tartare with smoked mayonnaise
and sorrel sauce
350r

Aged lamb tartare
with sheep cheese, baked pepper mousse
and soaked grapes
400r

AND MORE



SALADS

Salad with coypus, persimmon
and black currant sauce **450r**

Roast beef olivier salad
with pickled egg **390r**

Baked beetroot and apple
vinaigrette **250r**

Beetroot salad with grilled mutton heart
and homemade bryndza cheese **370r**

Beef and green bean salad **470r**

Salad with spicy pork ears **300r**



SOUPS

Thick Lamb soup
with chickpeas and vegetables **350r**

Carrot curry soup
with stewed lamb **300r**

Pumpkin Cream Soup
with caramelized apple **300r**

Crawfish bisque
with the Black Sea mussels
and edamame beans **400r**

Oxtail soup **300r**

Kuban borsch **250r**

Boiled beef in broth,
served with greens and garlic **390r**



GARNISH

Baked potatoes
with rosemary and garlic **200r**

Cauliflower
in creamy sauce
with smoked cheese **350r**

Couscous
with vegetable salsa **150r**

Fried courgettes
with garlic sauce **200r**

French fries **150r**

Grilled vegetables **150r**



SMOKED AND TENDER-DRIED MEATS

Coypus **360r**

Dried ham **370r**

Pastrami **390r**

Dried beef-pork sausage
of our own cooking **420r**

Cured fatback **200r**

MaSalskaya sausage **350r**



SALTED AND MARINATED:

Pickled Cucumbers **50r** / Pickled Cabbage **50r** / Pickled Mushrooms **100r**
Pickled Tomatoes **50r** / Sun-Dried Tomatoes **100r** / Pickled Garlic **50r**
Fresh-salted watermelons **50r**

CHEESES

Camembert **150r**
«Black Cow» **300r**
«Goat in white» **300r**
Montasio **350r**

DESSERTS

Tart Taten with Kuban apples and sour cream ice cream **350r**

Southern persimmon mousse with pumpkin seeds ice cream **350r**

Creme brulee **300r**

Homestyle Napoleon cake **350r**

Sugar-free desserts

Carrot cake with melted cottage cheese **350r**

BAKERY

White bread **20r**

Rye bread with caraway seeds **30r**

Wheat-and-buckwheat bread **20r**

Bread basket with smoked home
mayonnaise and butter **100r**