

SCOTINA*

* LARGE FARM ANIMALS

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



TO DOWNLOAD
LOYALTY CARD

FROM HORNS TO LEGS

We are not only limited in making steaks from premium parts of carcasses using everything that can make our dishes tasty in our recipes. We recommend you to rise up against "meat fascism" as well and broaden your views.

TARTARE AND CARPACCIO

Aged beef carpaccio	790
Skotina Tartare.....	1190
Aged beef tartare with sesame sauce and egg yolk gel.....	690
Beef tartare cooked by A. A. Zimin's recipe	650
Lamb tartare with sheep cheese and egg yolk gel	650

STARTERS

Toast with chicken gizzards and cream cheese.....	390
Lamb tongues with BBQ sauce from prunes.....	790
Bone marrow with vegetable salsa served on hay.....	420
Veal liver pate with brioche and cream of dried apricot.....	420
Bull testicles with tomato jam and sheep cheese	490
Jellied pork salchichon with mustard and horseradish.....	450

CHEESE

Gruyère cheese	390
Camembert	390
Grana Padano	390

SOUPS

OKROSHKA WITH BEEF.....	420
TOMATO SOUP WITH LAMB AND VEGETABLES	490
PEA SOUP WITH SMOKED PORK RIBS MADE IN SMOKER.....	390
KUBAN STYLE BORSCH WITH SMOKED SOUR CREAM	350
KUBAN STYLE RAMEN WITH LEEK, GINGER AND PORK	490

KUBAN MEAT

All the dishes in our restaurant are made from local Kuban meat. The meat quality and preparation process is much more sophisticated, than just 'tender' or 'well-cooked'.

SALADS

Kuban style vegetable salad	390
Salad with chicken liver and sheep cheese.....	450
Salad with dry-cured duck and seasonal berries under the peanut dressing.....	450
Salad from dry-cured beef and seasonal berries.....	450
Lettuce mix salad with chicken breast and Black Sea anchovy sauce	450
Beef salad with string beans	590
Fried brined cheese with tomatoes and sorrel pesto	490

SIDES DISHES

LECHO WITH GARLIC.....	250
FRENCH FRIES	200
MASHED POTATO WITH TRUFFLE OIL	250
LETTUCE MIX	250
FRIED POTATOES WITH ONION, MUSHROOMS AND SMOKED SOUR CREAM	390

VEGETABLES AND ROOTS

BABY POTATOES.....	300
CRISPY EGGPLANT WITH SESAME SAUCE.....	350
ZUCCHINI WITH SOUR CREAM SAUCE	350
GRILLED VEGETABLES	350

BUTCHERY + DRY AGING ROOM

The meat for our dishes comes to the restaurant in carcasses! Meat cutting and deboning takes place in a butchery located next to the entrance. As well you might see a dry aging room, where the meat is being fermented that guarantees you the juiciness and intense meat flavor of steaks.

SMOKED PRODUCTES AND DRY-CURED MEAT

Pork leg	390
Lamb sujuk	390
Dry-cured duck breast	390
Dry-cured beef	350
Salami	350
Lard	300
Brisket	300
Chorizo sausage	350
Dry-cured lamb leg	390
Chicken sausage	350

PICKLES

PICKLED EGGPLANT (per 100 gr.).....	100
PEPPER STUFFED WITH CHEESE (per 100 gr.).....	200
PICKLED CUCUMBERS (per 100 gr.)	100
PICKLED TOMATOES (per 100 gr.).....	100
FERMENTED CABBAGE (per 100 gr.).....	100
KIMCHI (per 100 gr.)	150
PICKLED OYSTER MUSHROOMS (per 100 gr.)	150

DESSERTS

Chocolate muffin with apricot kernel ice cream, lavender cream and berry sauce	400
Homemade Napoleon cake	400
Creme brulee made with caramel and melted milk	400

ICE CREAM

Strawberry and cilantro	200
Salted caramel	200
Apricot kernel	200



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In case of allergy to any product please inform your waiter. This is an advertising material. A menu with full information is provided upon the request.

SCOTINA

Dear guests, please note that the kitchen accepts orders until 11:30 pm on Sun-Thu and until 12:30 am on Fri and Sat.

It's a pleasure for us to arrange a lunch or dinner party for you and make special dishes and drinks. Bringing your own alcohol and food is forbidden.

Our restaurant supports family values and loves all of our young guests! Unfortunately we don't have a nursery, so we kindly ask our young guests to act like adults.

STEAKS



KUBAN STEAK

(100 g) **590**

Our response to Florentine steak. We cut it from the zone between the dorsal and lumbar parts at the thin edge of back and tenderloin area.



STRIPLOIN

(100 g) **690**

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



RIBEYE

(100 g)..... **790**

This steak includes from the 5th to the 12th rib part of the carcass. It consists of four types of muscles, separated by fat layers.



CHATEAUBRIAND  **2300**

FILET MIGNON    **2400**

SKIRT  **1200**

FLANK  **1200**

TRI-TIP SEASONED IN FRAGRANT HERBS WITH GARLIC  **3900**

SMOKER

BRISKET **890**

BEEF RIBS **890**

PORK RIBS **650**

POULTRY AND NUTRIA

DUCK FILET WITH FEIJOA PUREE AND DRY-CURED PERSIMMON **590**

TURKEY PATTIES WITH PUMPKIN SAUCE **590**

GRILLED CHICK WITH ONION AND CILANTRO **650**

BURGER WITH NUTRIA AND PICKLED PEPPER **550**

BEEF

BEEF TENDERLOIN WITH MUSHROOMS AND CREAM UNDER SESAME SAUCE **690**

BUTCHER'S PIE WITH BEEF RIB AND MUSHROOMS **990**

BEEF BRAINS WITH CARAMEL "WIG" **550**

VEAL LIVER WITH TWO KINDS OF ONION AND MASHED POTATOES **490**

BEEF STEAK WITH YOLK GEL **750**

BEEF CHEEKS WITH ASHBERRY AND CELERY RISOTTO **750**

BEEF BURGER **550**

LAMB

BRAISED LAMB SHOULDER IN BBQ SAUCE **1100**

LAMB SAUSAGES **650**

LAMB ON THE RIBS (per 100 gr.) **690**

BRAISED LAMB SHANK IN BBQ SAUCE **890**

LAMB BURGER WITH ADJIKI AND HOMEMADE MAYONNAISE **550**

PORK

FRIED PORK WITH MUSHROOMS, POTATOES AND ONION **550**

KUBBURGER **550**

PORK NECK GRILLED WITH FRAGRANT SPICES **590**

SAUCES

SPICY ADJIKI 100 / PEPPER 150 / TOMATO 100 / BBQ 100 / ONION MARMALADE 150 / COGNAC 150 / DILL MAYONNAISE 100 / PLUM 100 / LINGONBERRY 150 / BAKED GARLIC MAYONNAISE 100 / SOUR CREAM 100 / TABAJAN 150 / DEMI GLACE 150 / MEAT WORCESTER 150

BAKERY PRODUCTS

BREAD BASKET WITH FARM BUTTER WITH BAKED GARLIC SAUCE AND DILL MAYONNAISE 250 / BEER BREAD WITH HONEY AND LICORICE 70 / MALT BREAD 70 / WHEAT BREAD 70