

From the author...

The design concept of the hotel is based on “Crime & Punishment” written by F. M. Dostoevskiy.

The story is about the journey of a man from darkness to brightness, where he explores many feelings and characters which contribute to his transformation.

The restaurant is given the name “Metamorfos” that means transformation, where the culinary and gastronomic experience of cuisines with unique flavors and taste is happening.

Our restaurant menu is the unique gastronomic adventure book which starts with Prologue and the culinary journey continues chapter by chapter and ends with sweet memory in Epilogue.

Wishing you the pleasant “Metamorfos” experience!

We would be happy to tell you more information about our dishes.

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Prologue

Russian Soul

Borsch with beef, sour cream and black bread
with a slice of lard (300 gr.) 550 rub

Traditional Russian borsch made of red beet according
to our grandma's recipe

Dumplings with veal in cream-sauce and sour cream (330 gr.) 650 rub
Made of thin dough with minced veal

Traditional Beef Stroganoff with mashed potatoes and
pickled cucumbers (380 gr.) 1200 rub

Chopped beef, onions, mushrooms, red wine, sour cream,
mustard, meat sauce and fresh herbs

Dostoevsky tea ceremony 1100 rub
Tea ceremony according to F. M. Dostoevsky's recipe for tow guests

Cold appetizers

Beef tar-tar with buckwheat bread and grated egg yolk (180 gr.) Beef, capers, gherkins, mustard, olive oil, egg	810 rub
Bruschetta mix on Italian ciabatta (770 gr.)	2200 rub
• Tomatoes, basil, garlic, olive oil, satsebeli sauce (210 gr.)	340 rub
• Shrimp, avocado sauce, lemon juice (180 gr.)	830 rub
• Cold smoked salmon, cucumbers, sour cream and garlic (200 gr.)	580 rub
• Cold smoked duck, parmesan, red cabbage jam (180 gr.)	560 rub
Chicken liver pate with cherry tomato jam and crispy baguette (220 gr.) Smooth chicken liver pate, mini tomato jam and crispy baguette	400 rub
Tuna tar-tar with avocado & lime mousse with fresh coriander (190 gr.) Spiced tuna slices with soft dressing and herbs	820 rub
Homemade cheese plate with fresh grapes & jam (220 gr.) Smoked suluguni, adygei, parmesan, blue mold cheese, grissini	780 rub
Fresh burrata with tomatoes, olive oil and parsley gel (230 gr.) Burrata cheese with yellow and red tomatoes and olive oil	980 rub

Salads

Caesar salad with liquid egg yolk, cherry tomatoes and fresh croutons

Classic Romaine leaf salad and Caesar dressing originated from Tujuana

Classic with parmesan (280 gr.) 580 rub

With chicken breast (310 gr.) 750 rub

With tiger shrimps (300 gr.) 1200 rub

Salad with crispy eggplants, stracciatella cheese,

fresh coriander sweet dressing (280 gr.) 760 rub

Fried eggplant, lettuce and oriental dressing

Salad with pikeperch, pink tomato, potatoes,

mustard and honey dressing (240 gr.) 680 rub

Tender pikeperch fillet, mesclam salad with tomato
and original dressing

Salad with tender grilled beef

and rich dressing (260 gr.) 850 rub

Mixed salad, red onions, cucumbers, cherry tomatoes,
peanuts, coriander, sesame seeds

Fast and delicious

Meat Burger (420 gr.) 1100 rub

Brioche bun, beef cutlet, fresh vegetables, onion marmalade

Served with sweet potato or original French fries

Club Sandwich (410 gr.) 850 rub

Classic sandwich with chicken breast, bacon, vegetables and fried egg

Served with sweet potato or original French fries

Crispy shrimps with sweet wasabi and coconut mousse (240 gr.) 1100 rub

Fried shrimps in bread crumbs, horseradish sauce (wasabi)

Chapter I

Soups

Roasted pumpkin cream-soup with pumpkin oil
and coriander (300 gr.) 420 rub
Rich cream-soup with coriander

Moroccan Harira with lamb (350 gr.) 680 rub
With lentil, chickpeas with vegetables and lamb

Fish Chowder with paprika and crispy bacon (320 gr.) 700 rub
Creamy soup with trout, vegetables and corn

Main course

Glazed beef cheeks with mashed potatoes
and fried onions (360 gr.) 1200 rub
Tender cheeks in demiglace sauce, potatoes and cream
with thyme and garlic scent

Escolar with crispy crust, green vegetables
and lemon Beurre blanc (310 gr.) 930 rub
Grilled escolar fillet with asparagus and green beans

Duck leg confit with carrot, cardamom
and pear (350 gr.) 980 rub
Duck jus, spicy carrot puree with soaked pear

Cornichon chicken with melted potatoes,
Kenyan beans and chicken jus (380 gr.) 1100 rub
Whole chicken cooked under pressure

Karelian trout filet with creamy root vegetables
julienne and hollandaise sauce (350 gr.) 1200 rub
Fried trout steak, celery root, carrot, leeks and herbs

Culmination

Grill

All steaks served with sides & sauce of your choice

Tenderloin (200 gr.) 2500 rub
Black Angus Beef

Tenderloin "Flank" (200 gr.) 1500 rub
Black Angus Beef

Sides:
Grilled Vegetables, Spinach, French Fries

Sauces:
Hollandaise with tarragon, Demiglace, Chimichurri

Chapter II

Pasta and risotto

Spaghetti Bolognese with basil paste
and grated parmesan (380 gr.) 680 rub
Italian classics: beef, veal, tomatoes and parmesan cheese

Spaghetti Carbonara (350 gr.) 650 rub
Thin slices of brisket with onions and parmesan cheese

Orecchiette pasta with Vietnamese octopus (300 gr.) 1100 rub
Pasta with a sauce of ripe tomatoes and octopus

Risotto with pumpkin, burnt Beurre Noisette
and smoked duck (320 gr.) 780 rub
Arborio rice, shallot, pumpkin, grated smoked duck



Epilogue

Desserts

Carrot cake with buttercream (120 gr.) 350 rub
Carrot cake soaked in butter cream with walnuts

Lemon cake (100 gr.) 420 rub
Cloud of meringue and lemon curd on crumbly base

Marsala cake (90 gr.) 480 rub
A cherry sponge cake soaked in spicy wine syrup
and a delicate cream cheese mousse with poppy-seeds

Sorbet (80 gr.) 210 rub
One scoop on choice: lemon-lime or raspberry-basil

Ice cream (80 gr.) 120 rub
One scoop on choice: vanilla or chocolate

Afterword

Bar menu

Champagne and sparkling wine

Veuve Clicquot Brut, France, 0,75 l.	19900 rub
Casa Defra Prosecco, Spumante DOC, Italy, 0,75 l.	3900 rub
Balaklava Muscat, semi-sweet, Russia, Crimea, 0,125 l.	430 rub
Alfabeto Brut, Italy, 0,125 l.	400 rub

Red wine

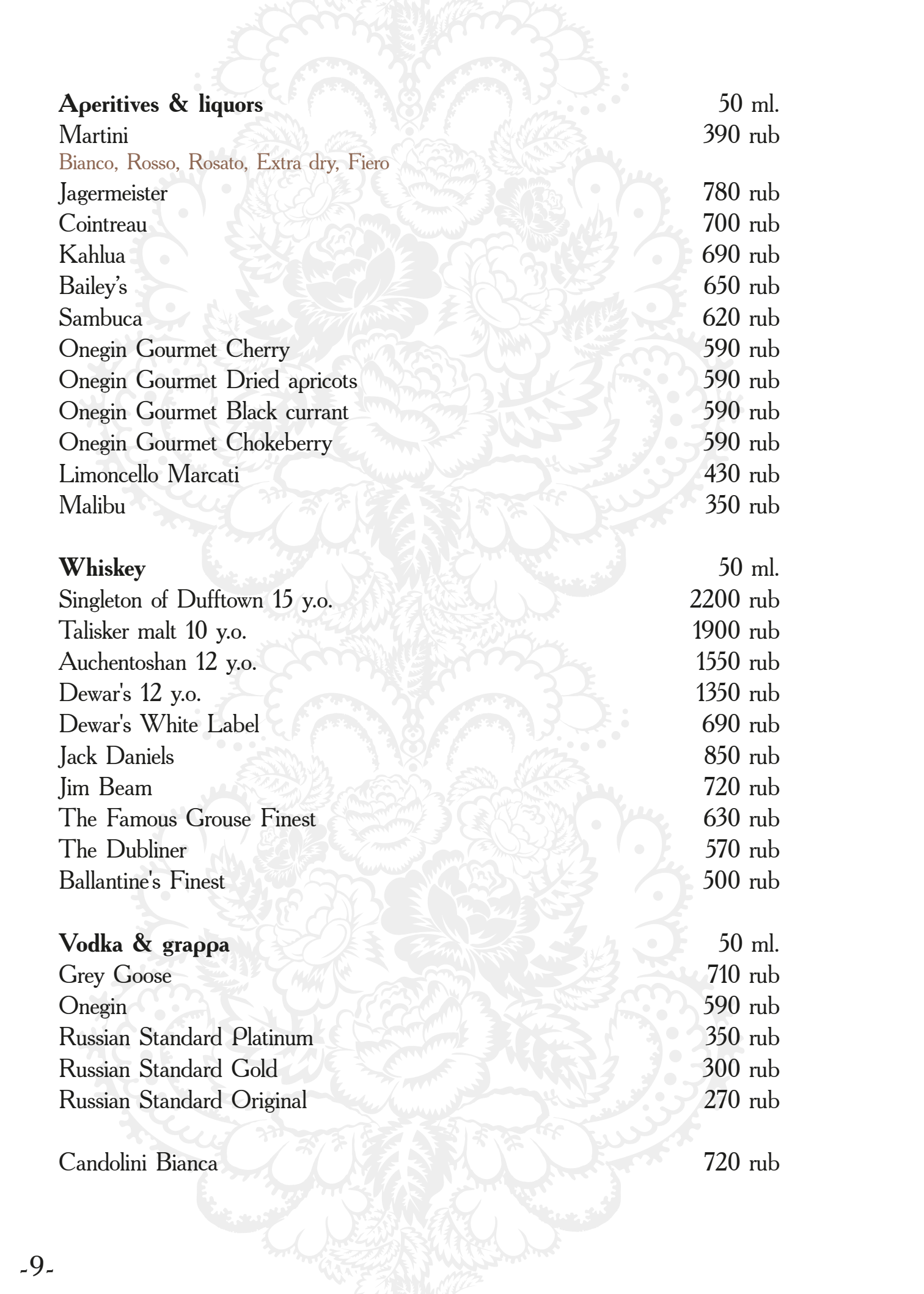
Malbec Finca La Linda, Mendoza, Argentina, 0,75 l.	4600 rub
Gerc Sikory, Russia, 0,75 l.	5200 rub
Romio Chianti, Tuscany, Italy, 0,125 l.	580 rub
Le Grand Noir Winemaker's Selection Pinot Noir, France, 0,125 l.	590 rub
Semisam Merlot Reserve, Shumrinka, Russia, 0,125 l.	560 rub

White wine

Urban Riesling, Mosel, Germany, 0,75 l.	4900 rub
Gruner Veltliner Klassik, Weingut Nastl, Austria, 0,75 l.	5700 rub
Paddle Creek Sauvignon Blanc, Marlborough, New Zealand, 0,75 l.	5900 rub
Casa Defra Pinot Grigio delle Venezie, Italy, 0,125 l.	570 rub
Le Grand Noir Winemaker's Selection Chardonnay, France, 0,125 l.	590 rub
Semisam Chardonnay, Shumrinka, Russia, 0,125 l.	480 rub
Semisam Riesling Pinot Blanc, Shumrinka, Russia, 0,125 l.	480 rub

Rose

Casa Albali Garnacha Rose, Felix Solis, Spain, 0,125 l.	580 rub
Mellow Rose, Shumrinka, Russia, 0,125 l.	560 rub



Aperitives & liquors	50 ml.
Martini	390 rub
Bianco, Rosso, Rosato, Extra dry, Fiero	
Jagermeister	780 rub
Cointreau	700 rub
Kahlua	690 rub
Bailey's	650 rub
Sambuca	620 rub
Onegin Gourmet Cherry	590 rub
Onegin Gourmet Dried apricots	590 rub
Onegin Gourmet Black currant	590 rub
Onegin Gourmet Chokeberry	590 rub
Limoncello Marcati	430 rub
Malibu	350 rub

Whiskey	50 ml.
Singleton of Dufftown 15 y.o.	2200 rub
Talisker malt 10 y.o.	1900 rub
Auchentoshan 12 y.o.	1550 rub
Dewar's 12 y.o.	1350 rub
Dewar's White Label	690 rub
Jack Daniels	850 rub
Jim Beam	720 rub
The Famous Grouse Finest	630 rub
The Dubliner	570 rub
Ballantine's Finest	500 rub

Vodka & grappa	50 ml.
Grey Goose	710 rub
Onegin	590 rub
Russian Standard Platinum	350 rub
Russian Standard Gold	300 rub
Russian Standard Original	270 rub
Candolini Bianca	720 rub

Tequila	50 ml.
Espolon Blanco	950 rub
Jose Cuervo, "Tradicional" Reposado	740 rub
Jose Cuervo, "Tradicional" Silver	650 rub

Gin	50 ml.
Sipsmith London Dry	1250 rub
Bombay Sapphire	950 rub
Gordons	850 rub
Jan II	690 rub
Beatly London Dry	350 rub

Rum	50 ml.
Brugal 1888	1400 rub
Bacardi Carta Blanca	750 rub
Bacardi Carta Negra	750 rub
Oakheart Original	600 rub

Cognac, brandy и calvados	50 ml.
Camus XO	5100 rub
Camus VSOP	1600 rub
Camus VS	1200 rub
Courvoisier VSOP	1800 rub
Courvoisier VS	1300 rub

Metaxa 7*	990 rub
Metaxa 5*	770 rub
Ararat 5*	600 rub

Calvados du pere Laize VS	1350 rub
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Beer

Spaten Munchen draft 0,33 l. / 0,5 l	450 rub / 600 rub
Leffe Brune 0,33 l.	550 rub
Franziskaner Hefe-Weisse 0,5 l.	550 rub
Sibirskaya Korona Classic 0,45 l.	350 rub
Cider Bon Season 0,4 l.	400 rub
Stella Artois non-alcoholic 0,44 l.	500 rub

Soft drinks

Dobry Cola, Lemon-lime, Orange	250 rub
Tonic	300 rub
Red Bull	450 rub
In assortment	
Bona Aqua	200 rub
Still or sparkling, 0,33 l.	
Fresh juices	400 rub
Orange, apple, grapefruit, celery	
Juice in assortment, Mors	180 rub
Homemade lemonade	400 rub
Mojito, citrus, seasonal	

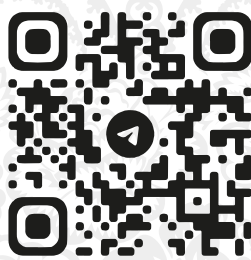
Coffee & tea

Ristretto	280 rub
Espresso	250 rub
Double espresso	350 rub
Americano	350 rub
Cappuccino	370 rub
Flat white	370 rub
Raf	370 rub
Latte	370 rub
Cocoa	250 rub

Syrup (10 ml.)	+ 60 rub
Make your favorite coffee with alternative milk	+ 50 rub

Leaf tea	450 rub
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**Please scan the QR code to view all positions
from the bar menu**



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