

MEAT
BLOK
RESTAURANT
ON THE ROOF
LENINGRAD CENTER

COLD STARTERS

Big green salad.....	850
Sweet tomatoes with Yalta onion and pomegranate sauce.....	750
Pickled milk mushrooms in sour cream.....	590
Burrata with tomatoes and basil.....	890
Crispy eggplants with tomato and cilantro.....	750
^{NEW} Salad with goat cheese and dried beets	750
Crayfish with avocado and tobiko.....	1350
^{NEW} Salad with smoked trout, green beans and honey mustard sauce.....	850
^{NEW} Taboule with Ladoga zander.....	780
Suguday of trout with smashed potatoes.....	650

Oyster (*Sakhalin island*), 1 pce..... 580

Tartar of marbled beef:

- with pickled cucumber and Dijon mustard.....	620
- with smashed pepper and Parmesan.....	620
- with truffle mousse and bourbon jelly.....	740

^{NEW} Romaine with roast beef and Vsevolozhsk parmesan.....	880
Olivier with pastrami and veal tongue	550
Picanha carpaccio with cucumber and radish.....	680
Carpaccio of marbled beef with Dijon mustard.....	750
Chicken pate with black currant and onion jam.....	480
Homemade pastrami.....	750
Rostov duck with raspberry sauce.....	850

SOUPS

Asparagus cream soup with tiger shrimps.....	780
Northern fishes ukha.....	650
Borscht with soft smoked beef.....	480

HOT STARTERS

Cabbage rolls with crayfish.....	980
Fried young cheese with shrimps.....	850
^{NEW} Murmansk scallop with young zucchini.....	850
^{NEW} Spaghetti with Magadan vongole.....	1350
Pelmeni with Ladoga fish.....	650
Hand-molded pelmeni with beef.....	650
Pelmeni with stewed oxtails.....	650

MAIN COURSE**NOT MEAT**

Cauliflower steak with coffee sauce....	650
Potato dumplings with mushrooms and truffle cream.....	580
Karelian trout with zucchini, sorrel and sun-dried tomatoes.....	990
Far Eastern scallop with «Venero» risotto, seaweed and corn sauce.....	1750
Crab steak with cauliflower mousse..	1450
Ladoga pike perch with mushroom cappuccino and mashed with mussels	990

ALMOST MEAT

Chicken, baked in herbs with lemongrass.....	780
Stewed duck with red curry and lychee	1200
Chicken cutlets with porcini sauce.....	580
^{NEW} Chicken giblets with celery cream.....	750
Pheasant cutlets with cowberry sauce	880
Stewed veal cheeks with topinambour mousse.....	1250
^{NEW} Baked eggplant with veal tongue and tomatoes.....	850

SIDE DISHES

Steamed buckwheat.....	200
Grilled vegetables.....	420
Fried potatoes with herbs and garlic...	250
Steamed asparagus.....	950
Mashed potatoes	
- classic.....	250
- with truffle oil.....	350

STEAM AND STEWED MEAT

Beef brisket with buckwheat and mushrooms.....	1200
Stewed calbi beef ribs with mashed potatoes.....	2500
Marble beef Stroganoff.....	1200
Venison medallions with parsnip and cherry.....	1350

FRIED MEAT

Marble beef burger.....	880
Bao lamb burger.....	750
Lamb lula with eggplant risotto.....	800
Steak «Ribeye».....	4800
Steak «Farm-Style».....	4800
T-bone steak.....	5000
Steak «Muromets».....	6600
Steak «Standal».....	6600
Fillet mignon with boletus sauce.....	2500
Chateaubriand with black caviar sauce.....	3700
Quasimodo steak with cranberry sauce.....	2900
Beef Wellington.....	2200
Hot carpaccio.....	2200
Steak «Machaon».....	1500
Steak «Spadroon».....	1350
Butcher's steak.....	1200
Picanha steak with onion sauce and bourbon.....	1100
Lightly smoked steak «Flank» with creamy-pepper sauce.....	1450

DRY AGED STEAK

Steak «Farm-Style».....	5100
T-bone steak.....	5700
Steak «Muromets».....	6800

DESSERTS

Farm cheeses.....	1550
^{NEW} Seasonal fruits (500g).....	950
Pineapple (500g).....	750
Ice-cream with meat and smoked ganache.....	160
Honey tiramisu.....	550
Assorted truffles.....	300
Violet panna cotta.....	550
Almond cake with passion fruit jelly....	550
Sour cream cake with prunes, walnuts and raspberry sauce.....	450
Ryazhenka cream with cured strawberry.....	450
Selection of homemade ice-cream and sorbets.....	150