

COLD STARTERS. SALADS

KAZYLYK WITH HERBS

(kazylyk (raw cured horse meat sausage), cherry tomatoes, lettuce leaves, herbs)

100/50 G 380 RUBLES

SMOKED GOOSE

(smoked goose fillet, lettuce leaves, cherry tomatoes, herbs)

100/50 G 500 RUBLES

«TATARSTAN»

(baked veal, kazylyk (raw cured horse meat sausage), beef tongue, Parmesan cheese, tomatoes, mustard, olive oil, lemon, spices, mixed salad)

180 G 380 RUBLES

«ATNINSKY»

(horse meat, lettuce leaves, small radish, celery, carrot, tomatoes, sweet pepper, mustard and onion sauce)

190 G 340 RUBLES

«TATAR SETTLEMENT»

(chicken breast, red onion, sweet pepper, tomatoes, lettuce leaves, cucumbers, celery stalk, spices, herbs, mayonnaise)

240 G 330 RUBLES

«KABAN KULE»

(smoked duck breast, corn, tomatoes, rocket, lettuce leaves, avocado, Cheddar cheese, mayonnaise)

250 G 420 RUBLES

«LITTLE PUMPKIN» WITH SMOKED DUCK BREAST

(pumpkin, smoked duck breast, celery, pears, apple, sweet pepper, rocket, olive oil)

250 G 440 RUBLES

SALAD WITH SMOKED GOOSE

(smoked goose fillet, rocket, pear, fresh berries, honey and mustard dressing)

200 G 600 RUBLES

VEGETABLE SAUTÉ

(eggplants, sweet pepper, red onion, tomatoes, zucchini, lettuce leaves, olive oil, garlic)

280 G 310 RUBLES

HOT STARTERS

TUTYRMA WITH VEAL AND CHICKEN

(veal, chicken, potatoes, cucumbers, tomatoes, red onion)

150/75 G 360 RUBLES

TUTYRMA WITH LAMB

(lamb, rice, bulb onion, spices, cucumbers, tomatoes, red onion, horseradish)

150/75 G 360 RUBLES

HOT KAZY

(horse meat, tomatoes, cucumbers, lettuce leaves)

250 G 450 RUBLES

SOUPS

CHICKEN BROTH

(chicken broth, herbs)

300 G 100 RUBLES

KYAU PILMENE (GROOM'S DUMPLINGS)

(chicken broth, homemade beef dumplings, sour cream, herbs)

350/50 G 410 RUBLES

TOKMACH WITH CHICKEN (NOODLE SOUP)

(chicken broth, homemade noodles, chicken fillet, herbs)

300/50 G 240 RUBLES

KAZAN-STYLE SOLYANKA WITH DRIED PLUMS

(broth, veal, beef tongue, smoked chicken breast, pickled cucumbers, dried plum, olives, black olives, herbs, sour cream)

320/50 G 360 RUBLES

LAMB AND CHICKPEA SOUP

(broth, lamb, chickpea, sweet pepper, potatoes, carrot, onion, herbs)

320/80 G 360 RUBLES

MAIN COURSE

TATAR-STYLE VEAL

(veal fillet with potatoes, carrot, onion and herbs)

350 G 560 RUBLES

MINI CABBAGE ROLLS STUFFED WITH BEEF

(beef, rice, Chinese cabbage, carrot, sweet pepper, sour cream, onion, potato chips, herbs)

340/30 G 360 RUBLES

TATAR-STYLE BEEF «MANTY»

(beef dumplings, onion, sour cream, herbs)

170/40 G 330 RUBLES

TATAR-STYLE STEWED LAMB WITH VEGETABLES

(lamb, sweet pepper, tomatoes, onion, carrot, garlic, herbs)

200 G 580 RUBLES

BISHBARMAK

(stewed lamb, thick homemade noodles, potatoes, cherry tomatoes, herbs)

430 G 380 RUBLES

HORSE MEAT WITH STEWED VEGETABLES

(horse meat, sweet pepper, zucchini, eggplant, cherry tomatoes, herbs)

450 G 560 RUBLES

HORSE MEAT KULLAMA

(horse meat, onion, carrot, kullama - coarsely chopped noodles, spices, herbs)

150/170 G 400 RUBLES

HOT DISHES COOKED IN WOOD STOVE

LAMB «CHURPA» IN CLAY POTS

(broth, locally farmed lamb, potatoes, carrot, sweet pepper, tomatoes, onion, herbs)

530 G 410 RUBLES

TATAR-STYLE AZU

(broth, locally farmed veal, tomatoes, pickled cucumbers, potatoes, herbs)

330 G 340 RUBLES

VEAL RIBS

(marinated locally farmed veal ribs)

100 G 250 RUBLES

T-BONE STEAK

(T-bone marinated locally farmed beef steak)

100 G 250 RUBLES

LAMB SADDLE, LOCALLY FARMED LAMB

(average weight 1800g, 5-8 servings)

100 G 300 RUBLES

FORE QUARTER OF LOCALLY FARMED LAMB

(average weight 1900 g, 3-5 servings)

100 G 250 RUBLES

LAMB FILLET

(locally farmed lamb, lemon, spices, tomatoes, zucchini, lettuce leaves, herbs)

100 G 480 RUBLES

LAMB RIBS

(locally farmed lamb ribs, spices, tomatoes, zucchini, lettuce leaves, herbs)

100 G 430 RUBLES

SALMON STEAK

(salmon fillet, lettuce leaves, cherry tomatoes, spices, lemon)

300 G 710 RUBLES

SEA BASS WITH VEGETABLES

(sea bass, zucchini, carrot, bulb onion, cherry tomatoes, lemon, spices)

450 G 720 RUBLES

DORADO WITH VEGETABLES

(Dorado, zucchini, carrot, bulb onion, cherry tomatoes, lemon, spices)

450 G 720 RUBLES

«FRIED SALMON» POT

(broth, salmon, potatoes, sweet pepper, carrot, onion, celery, zucchini, tomatoes, spices, herbs)

300 G 310 RUBLES

DUCK LEG WITH GRILLED VEGETABLES

(«Ramaevskoe farm» duck leg, spices, cherry tomatoes, herbs, zucchini, sweet pepper, eggplants)

200/75 G 600 RUBLES

DUCK BREAST WITH GRILLED VEGETABLES

(«Ramaevskoe farm» duck breast fillet, spices, cherry tomatoes, herbs, zucchini, sweet pepper, eggplants)

200/75 G 690 RUBLES

STUFFED TOMATOES WITH BEEF TONGUE AND MOZZARELLA

(tomatoes, beef tongue, button mushrooms, Mozzarella cheese, Pesto sauce, spices, herbs)

330 G 320 RUBLES

«KABARTMA-BERENGE»

(potatoes, butter, salt, herbs)

200 G 160 RUBLES

TRADITIONAL TATAR PASTRY

STOVE-COOKED KOYMAK WITH BUTTER

(wheat flour, egg, milk, yeast, salt, sugar)

150/10 G 100 RUBLES

OCHPOCHMAK

(unleavened dough, beef, potatoes, onion, butter)

100 G 120 RUBLES

OCHPOCHMAK WITH GOOSE FILLET

(unleavened dough, beef, goose fillet, potatoes, bulb onion)

250 G 300 RUBLES

PEREMYACH WITH MEAT

(leavened dough, beef, onion, vegetable oil)

80 G 100 RUBLES

STOVE-COOKED KYSTYBY

(with potatoes 170g./ with millet porridge 170 g./ with herbs 105 g./ with cottage cheese 105 g.)

2 PIECES 120 RUBLES

YAKMYSH WITH POTATOES

(unleavened dough, mashed potatoes, egg)

150 G 120 RUBLES

GUBADIYA WITH KORT

(dough, rice, raisin, egg, kort, butter)

1 PIE/150 G 1500/150 RUBLES

HIGH CRANBERRY PIE

(dough, high cranberry berries, raisin, butter)

1 PIE/150 G 1500/150 RUBLES

CHAI BALISH

(dough, dried apricots, dried plums, lemon, butter)

1 PIE/100 G 1500/150 RUBLES

SMETANNIK

(dough, sour cream, egg, sugar)

1 PIE/100 G 1000/100 RUBLES

APPLE PIE

(dough, apples, sugar, butter)

1 PIE/100 G 1200/120 RUBLES

CHERRY PIE WITH ICE CREAM

(dough, cherry, ice cream)

100 G 160 RUBLES

CHAK-CHAK

(dough and honey pastry)

50 G 80 RUBLES

TALKYSH KALEVE

(pyramids made of finest honey threads)

30 G/2 PIECES 80 RUBLES

BAKLAVA

(dough, honey, walnuts)

100 G 140 RUBLES

FILLINGS

DRIED FRUITS

(dried plums, dried apricots, fruit paste, lemon)

100 G 200 RUBLES

HONEY 50 G 80 RUBLES

HONEYCOMB 100 G 300 RUBLES

SELECTION OF JAM

50 G 50 RUBLES

CONDENSED MILK 50 G 50 RUBLES

SOUR CREAM 50 G 50 RUBLES

