



selfie

restaurant & bar

Lenten menu

COLD STARTERS AND SALADS

Crispy eggplant with tomato and oyster sauce	130 kcals / proteins 6,5 / fats 0,3 / carbs 25	800
Avocado artichoke hummus	440 kcals / proteins 10 / fats 32 / carbs 28	900
Greek salad with fried tofu	300 kcals / proteins 8,5 / fats 20 / carbs 23	1 050
Salad with pepper-mushrooms and dill pickled cucumbers	370 kcals / proteins 5,5 / fats 29 / carbs 21	1 100

SOUPS

Shchi with fried oyster mushroom	320 kcals / proteins 5 / fats 24 / carbs 20	500
Pumpkin soup with almond coconut milk	420 kcals / proteins 8 / fats 30 / carbs 30	750

MAIN

Pumpkin risotto with green curry	690 kcals / proteins 8,5 / fats 45 / carbs 62	650
Cauliflower with green curry	180 kcals / proteins 5,5 / fats 12 / carbs 12	690
Avocado grill with pumpkin gnocchi	660 kcals / proteins 5 / fats 63 / carbs 20	750
Cabbage rolls "beyond meat" with Jerusalem artichoke	460 kcals / proteins 14 / fats 35 / carbs 23	900
Linguine pasta with shrimp and spinach	580 kcals / proteins 12 / fats 31 / carbs 64	1 400

SWEET

Cherry pie with almond ice cream	520 kcals / proteins 2,5 / fats 27 / carbs 64	400
Caramel baked apple with vanilla ice cream	280 kcals / proteins 3 / fats 5,5 / carbs 55	500
Coconut cream with raspberry	490 kcals / proteins 4 / fats 22 / carbs 69	800

DRINKS

Cranberry water	90 kcals / proteins 0 / fats 0 / carbs 22	350
Lime cardamom sbiten	72,5 kcals / proteins 0,3 / fats 0,3 / carbs 17,6	350



Welcome to the Selfie restaurant
Chef Anatoly Kazakov

TRUFFLE PLATTER

Truffle donuts and mushroom tea

Beef tartare with sturgeon caviar and foie gras

Scallop with pear and sea grape

Caramelle with pumpkin and black truffle

Charcoal fish, pumpkin gnocchi with truffle

Sweet veal meat with sweet onion

Filet mignon with foie gras and Perigourdine sauce

Plum and black truffle



12 000 ₺

WINE PAIRING 9 000 ₺

Unfortunately, the discount cards of Selfie and partners do not apply to the tasting set. Please notify the waiter about allergies or intolerances to any products.

SELFIE SIGNATURE

Sakhalin scallop, seaweed and green apple

Cauliflower, sheep cheese and black truffle

Marinated trout in lingonberry, with sorrel and cucumber tartare

Lithuanian-style kalduny with porcini mushrooms

Crab, fried crayfish sauce and abkhaz lemon

Cod with spelt and black garlic sauce

Veal cheek with black chanterelles and yellow beetroot

Sorrel, fermented baked milk and tarragon

White mushrooms and black chanterelles



7 000 ₺

COCKTAIL WITH 5 000 ₺

WINE PAIRING 7 000 ₺

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SEAFOOD price per 100 g.

Scallop with seaweed sauce	490
Sea urchins / 1 pc	500
Oyster "Mediterranean" / 1 pc	800
King crab phalanx (it's served with sauce of your choice)	1 850

MINI-SNACKS

Smoked salmon eclair	480
Smelt forshmak with whitefish caviar and green apple	480
Fried morels and parmesan	550
Wild strawberry with goat cheese and jelly elder	580
Duck Pate with Foie Gras and Madeira Jelly	710
Crab, avocado and chili sauce	730

COLD STARTERS

Stracciatella with strawberry and birch sap	950
Cauliflower, black truffle and sheep's cheese	980
Beef tartare with sauce of Poshekhonsky cheese	1 050
Salmon tartare with mango and almond	1 090
Tuna tartare with currants and sea asparagus	1 150
Lightly-salted trout in lingonberry sauce with cucumber tartare and spring sorrel	1 450
Sakhalin scallop with wild strawberry and horseradish' leaves	1 550

SALADS

Crispy eggplants salad with seasonal tomatoes and Chinese sauce	920
Avocado with tomatoes, quinoa & poached egg and parmesan	920
Chicken liver with spinach and raspberry	1 150
Fried shrimps, strawberry and avocado	1 350
Fried morels with zucchini, parmesan and coriander	1 350
White sea smelt with hazelnut and blood orange	1 450
Green salad with wild strawberry and goat cheese	1 750
Kamchatka crab, avocado and fruit balsamic	1 950

HOT STARTERS

Zucchini flowers with ricotta and salted gooseberry	890
Cabbage rolls with morels and wild garlic	950
Squid stuffed with prawns and onion pie	980
Casarecce with morels and pecorino	1 150
Linguine with sea urchin, black garlic and wild garlic	1 170
Squid stuffed with shrimp with onion pie	1 190
Risotto with morels and poshekhonsky cheese	1 200
Crab, millet and Poshekhonsky cheese	1 240
Ravioli with crab and shrimps	1 450

SOUPS

Green soup with sorrel, veal cheek and poached egg	540
Cream soup from nettle and morels	720
Fish soup with pike perch and burbot milt	750
Porcini mushroom noodle soup with sour cream	870

VEGETABLES

Roasted cauliflower and green curry sauce	400
Mashed potatoes	450
Fried young spinach with raisins	650
Baked young cabbage with truffle sauce and parmesan	680
Grilled avocado with chimichurri	890
Potatoes with morels, sour cream and green onions	950
Green asparagus with morels and parmesan	1 150



FISH

Volga pike perch with mashed potatoes and pickled onionse	1 060
Halibut with leek, sea asparagus and wild garlic	1 550
Black cord with morels, green peas and asparagus	1 720
White Sea smelt with smoked potatoes and wild garlic.....	1 750
Crab cutlet with baby corn and crab sauce	1 800

MEAT AND POULTRY

Pozharsky cutlet with cucumber ketchup and mashed potatoes	890
Duck with fried spinage and morels	1 150
Veal cheek with yellow beetroot and lingonberry	1 200
Lamb tongues with green peas and pepper sauce	1 350
Venison tenderloin with Jerusalem artichoke and cloudberry	2 100
Veal rib with black chanterelles and Antonov apples	2 750

WOOD-FIRED OVEN

Rack of lamb / 100 g	1 150
Chateaubriand / 100 g.....	1 380
Ribeye / 100 g	1 390
Salmon teriyaki with green onion	1 550
Filet mignon	3 100



We accept rubles and major credit cards.

D E S E R T S

SWEET

Panna-cotta, sorrel, sour milk ice cream and tarragon curd	450
Basque burnt cheesecake with wild strawberry ice cream	550
Japanese wagashi "Mochi" with strawberries / blueberries	600
Chocolate fondant, tarragon and chocolate ice cream	650
Cauliflower ice-cream with vanilla, strawberry and elder	650
Plum tart with sour cream ice cream	740
Wild strawberry with vanilla ice cream	850

BERRIES price per 50 g.

Strawberry	400
Blueberry	800
Raspberry	900
Wild strawberry	1 750

ICE CREAM AND ENTREMETS

Ice cream (vanilla, strawberry, baked milk, baked cottage cheese, sweetened condensed milk, chocolate, halva)	250
Entremets (black currant, cherry)	250



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