



selfie

restaurant & bar

Lenten menu

COLD STARTERS AND SALADS

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| 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

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| 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

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| 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

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|--|---|-----|
| 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

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|----------------------|---|-----|
| 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.

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| 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

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| 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

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|---|-------|
| 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

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| 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

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| 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

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|--|-----|
| 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

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| 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

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| 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

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| 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

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| 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

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|--|-----|
| 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.

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| Strawberry | 400 |
| Blueberry | 800 |
| Raspberry | 900 |
| Wild strawberry | 1 750 |

ICE CREAM AND ENTREMETS

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



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