

selfie

restaurant & bar



Welcome to the Selfie restaurant
Chef Anatoly Kazakov



SELFIE SIGNATURE

Sakhalin scallop, seaweed and strawberry

Cauliflower, sheep cheese and black truffle

Marinated trout in lingonberry, with sorrel and cucumber tartare

Lithuanian-style kalduny with porcini mushrooms

Crab, early almond

Cod with cherry and broccolini

Veal cheek with chanterelles and soaked apples

Sorrel, fermented baked milk and tarragon

White mushrooms and black chanterelles

7 000 ₺

COCKTAIL WITH 5 000 ₺

WINE PAIRING 7 000 ₺



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.

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 chanterelles and parmesan	550
Bilberry with goat cheese and jelly elder	580
Duck pate with foie gras and cherry	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	1 090
Salmon tartare with physalis 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 raspberry and horseradish' leaves	1 550

SALADS

Vegetable salad with sorrel, quail egg and sour cream	850
Crispy eggplants salad with seasonal tomatoes and Chinese sauce	920
Avocado with tomatoes, quinoa, poached egg and parmesan	920
Green salad with strawberry and goat cheese	1 150
Chicken liver with spinach and raspberry	1 150
Fried shrimps, peach and avocado	1 350
Fried chanterelles with zucchini, parmesan and coriander	1 350
Kamchatka crab, avocado and fruit balsamic	1 950

* We recommend pairing it with Campari Spritz

We accept rubles and major credit cards.

HOT STARTERS

Zucchini flowers with ricotta and salted gooseberry	890
Cabbage rolls with morels and wild garlic	950
Kalduny with boletus in Lithuanian style	950
Padrón peppers with patagonian squid	1 100
Casarecce with chanterelles 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 chanterelles 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 chanterelles	720
Fish soup with pike perch and burbot milt	750
Okróshka on kvass/ayran with veal tongue	820
Tomato gazpacho with stracciatella and cherry	890

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 chanterelles, sour cream and green onions	950
Broccolini with chanterelles and parmesan	1 150



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FISH

Volga pike perch with mashed potatoes and pickled onionse	1 060
Halibut with thai salad	1 650
Black cod with apricots and young almond	1 720
Crab cutlet with baby corn and crab sauce	1 800

MEAT AND POULTRY

Pozharsky cutlet with cucumber ketchup and mashed potatoes	890
Duck with fig peach and chanterelles	1 150
Veal cheek with broccolini	1 350
Lamb tongues with early carrot	1 450
Venison tenderloin with roasted cherries and dates	2 100
Veal rib with chanterelles and Antonov apples	2 790

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



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D E S E R T S

SWEET

Panna-cotta, sorrel, sour milk ice cream and tarragon curd	450
Mulberry with cocoa sorbet	550
Basque burnt cheesecake with wild strawberry ice cream	550
Japanese wagashi "Mochi" with strawberries / blueberries	600
Chocolate fondant, tarragon and chocolate ice cream	650
Almond pie with bilberry	770
Rhubarb pie with baked cottage cheese ice cream	850
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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