

selfie

restaurant & bar

EXCEPTIONAL LUNCHEES ON WEEKDAYS FROM 12:00 TO 16:00

COLD APPETIZERS AND SALADS

Salad with watermelon, bryndza and pecan	560
Salmon with quinoa and poached egg	590
Salad with shrimp and peach	690
Green salad with pumpkin	570
Salad with fig, goat cheese and edamame beans	530

SOUPS

Pumpkin creamy soup.....	420
Chicken noodle soup.....	430

MAIN DISHES

Beef with Asian sauce and green peas	750
Chicken with adjika.....	740
Linguini with salmon and cream sauce	690
White fish cutlets with mashed potatoes and green curry sauce	650

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 GREEN PEAS AND WATERMELON RADISH

VEAL RIB WITH CHANTERELLES AND ANTONOVKA APPLE

SORREL, FERMENTED BAKED MILK AND TARRAGON

MORELS, SOUR CREAM AND MAPLE SYRUP

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.

Oyster "Mediterranean" / 1 pc	640
Scallop with algae sauce	420
Sea urchins	420
King crab phalanx (it's served with sauce of your choice)	1 590

MINI-SNACKS

Crab, avocado and chili sauce / 120 g	730
Smoked salmon éclair / 120 g	460
Smelt forshmak with whitefish caviar and green apple / 110 g	480
Porcini mushrooms pate with roasted hazelnuts / 120 g	490
Duck pate with black truffle and foie gras/ 120 g	710
Truffle éclair / 100 g	560

COLD STARTERS

Cauliflower, black truffle and sheep cheese / 170 g	860
Sakhalin scallop, red currant and raspberry sauce / 160 g	920
Stracciatella with wild strawberry and truffle sauce / 170 g	860
Sakhalin shrimps with raspberry / 120 g	790
Artichoke hummus, crab and sesame seeds kimchi / 120 g	1 100
Tuna, peach and tomato ponzu / 170 g	880
Lightly-salted trout in huckleberry sauce with cucumber tartare and spring sorrel / 200 g	880
Beef tartare with sauce of Poshekhonsky cheese / 130 g	910

SALADS

Salad with chanterelles, artichoke and poached egg / 220 g	780
Watermelon with bryndza cheese, pecan and roasted ciabatta / 230 g	730
Fig, young cheese, greens and pumpkin seeds / 190 g	760
Tomatoes, cucumbers, avocado, quinoa and red onion / 220 g	610
Crispy eggplants salad with seasonal tomatoes and Chinese sauce / 280 g	690
Salad with fried shrimps, nectarine and avocado / 210 g	950
Salmon marinated in seaweeds, poached egg, quinoa, avocado and parmesan / 240 g	820
Fried beef salad with Peruvian mango and soy-ginger sauce / 190 g	940
King crab salad with avocado, cucumbers and fruity balsamic dressing / 260 g	1 570

We accept rubles and major credit cards.

HOT STARTERS

Padron peppers with parmesan and flower of salt / 140 g	790
Zucchini flowers with ricotta and sheep cheese / 170 g	750
Linguine with chanterelles / 220 g	780
Beyond meat stuffed cabbage roll with plant-based meat and morels / 210 g	890
Sakhalin scallop with broccolini, green peas and gooseberry / 80/100 g	1 200
Lithuanian-style kalduny with porcini mushrooms / 140 g	750
Risotto with porcini mushrooms / 200 g	940
Ravioli with crab and shrimps / 220 g	1 320
Crab, millet and Poshekhonsky cheese / 190 g	1 110

SOUPS

Creamy pumpkin soup with stracciatella and pumpkin seed oil / 260 g	560
Green soup with sorrel, veal cheek and poached egg / 350 g	540
Fish soup with pike perch and burbot milt / 300 g	560
Porcini mushroom soup with potato dumplings / 300 g	680

VEGETABLES

Brussels sprouts, cashews and sesame sauce / 140 g	530
Fried broccolini with chilli and parsley / 140 g	510
Mashed potatoes with black truffle / 160 g	540
Fried chanterelles with cheese sauce and parsley / 130 g	590
Baked young cabbage with truffle sauce and parmesan / 150 g	680
Roasted cauliflower and green curry sauce / 160 g	320
Seasonal grilled vegetables / 220 g	520
Spinach with raisin / 110 g	470
Grilled avocado with chimichurri / 120 g	830
Grilled asparagus with roasted crayfish sauce / 120 g	850

M E N U

FISH

Dorado with black rice, fennel and green curry / 250 g	920
Black cod with artichoke, mashed potatoes and parsley sauce / 130/110 g	1 210
Murmansk halibut with chanterelles, asparagus and baked garlic sauce / 130/100 g	1 320
Crab cutlet, young radish and crab sauce / 140/90 g	1 100
Chilean sea bass with pumpkin gnocchi and parmesan milk / 120/100 g	2 250

MEAT AND POULTRY

Rostov duck with black chanterelles and truffle puree / 130/90 g	1 110
Veal rib with black chanterelles and soaked lingonberries / 120/90 g	1 380
Pozharsky cutlet with cucumber ketchup and black truffle mashed potatoes / 200 g	840
Veal cheek with broccolini and redcurrant / 130/90 g	1 100
Lamb with baby potatoes, sorrel and pepper sauce / 130/110 g	1 390

WOOD-FIRED OVEN

Salmon teriyaki with green onion / 120/20 g	1 380
Ribeye / 100 g	1 350
Chateaubriand / 100 g	1 380
Lamb T-bone steak / 100 g	980
Filet mignon, Jerusalem artichoke and black truffle / 180/65 g	2 830

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SWEET

Almond pie with fig and black currant ice cream / 170 g.....	520
Rhubarb pie with fermented baked milk ice cream / 160 g	490
Wild strawberry with vanilla ice-cream and yogurt mousse / 140 g	750
Basque burnt cheesecake with wild strawberry ice cream / 120/30 g	490
Panna cotta, sorrel, sour milk ice cream and tarragon curd / 170 g.....	450
Brioche, nectarine, boiled sweetened condensed milk ice cream / 140 g	480
Homemade apple pie with fermented baked milk ice cream and salted caramel / 160 g	490
Japanese wagashi “Mochi” with strawberries / blueberries / 160 g.....	600
Chocolate fondant, tarragon and chocolate ice cream / 140 g	490
Peach mousse and peaches with caramel crust / 160 g.....	510

BERRIES AND FRUITS

Blackberry / 50 g.....	350
Raspberries / 50 g	350
Blueberry / 50 g.....	350
Strawberry / 100 g	350

ICE CREAM AND ENTREMETS

Ice cream (vanilla, honeysuckle, sweetened condensed milk, chocolate) / 40 g.....	210
Entremets (black currant, cherry) / 40 g	250