



MENU



SALADS

cooking time 10-15 minutes

Fresh vegetables

dressed at your choice: olive oil / fragrant oil / sour cream / mayonnaise

.....260 g

Greek salad with cheese

.....300 g

«Osaka»

with zucchini, shrimps, lettuce and spicy sauce

.....190 g

«Ermy»

with lettuce, crayfish tails and shrimp sauce

.....220 g

«Vinaigrette» with spicy herring

.....250 g

«Herring under a fur coat» in Japanese style

.....200 g

«Elzas»

with dried duck, lettuce and spicy berry sauce

.....190 g

«Caesar»

with shrimps / with chicken breast

.....230 g

«Olivie»

with light-salted salmon / with beef tongue

.....200/220 g

«Nomad»

with horsemeat, lettuce and spicy sauce

.....250 g

SNACKS

cooking time 10-15 minutes

Assorted vegetables

cucumbers, tomatoes, bell peppers, radishes, greens

.....260/30 g

Assorted fish

light-salted salmon, cold smoked mackerel, lightly salted herring, escolar

.....225/50 g

Assorted meat «Kazakhstan»

kazy, zhal, zhaya, boiled lamb

.....240/20 g

Assorted cheese

parmesan, chavrou, cheese, spicy, edam, feta

.....245/30 g

Homemade pickles

barrel tomatoes, sauerkraut, pickled cucumbers, garlic

.....260 g

Light-salted herring with warm potato

.....230 g

Turkey liver pate with pear

.....260 g

Roasted beetroot carpaccio with soft cheese and berries

.....270 g

Grilled tiger prawns

.....200/40 g

«Julien»

with chicken / wild mushrooms

.....150 g

Scotch eggs under a crispy meat crust / 2 pcs.

.....360 g

Warm garlic croutons

.....250 g

Smoked «Chechil» cheese

.....80 g

SOUPS

cooking time 20-25 minutes

Balyk-shurpa with pike-perch and salmon

.....250 g

Homemade noodles with chicken

.....250 g

Borshch with veal and garlic donut

.....250/40/20 g

Shorpa with mutton

.....300 g

Meat solyanka

.....250/40 g

Kuksy

cold / hot

Korean soup with beef, wheat noodles, pickled vegetables, soy sauce and spices

.....350 g

SANDWICHES AND BURGERS

cooking time 20-25 minutes

Sandwich / 2 pcs.

with light-salted salmon / with chicken breast / with salami

.....220 g

Warm sandwich / 3 pcs.

with tiger prawns and spicy sauce / with ham and cheese

.....220/250 g

Crabburger

crab cutlet, chuka salad, cucumbers, red onion, japanese sauce

.....300/40 g

Cheeseburger

marbled beef cutlet, Cheddar cheese, pickles, tomatoes, red onion, signature sauce

.....510/40/40/15 g

Chef-burger

two marbled beef cutlets, pickled cucumbers, tomatoes, red onion, signature sauce

.....680/50/50/50 g

HOT DISHES FROM MEAT AND CHICKEN

cooking time 30-50 minutes

Dumplings with beef, broth and sour cream

.....300/40 g

Manty

with beef and pumpkin / mutton

.....300/50 g

Beshbarmak

.....400/160 g

Stewed rabbit with buckwheat noodles and cheese sauce

.....400 g

Stewed veal cheek with mashed potatoes and meat sauce

.....450 g

Chicken Cordon bleu with ham and cheese

подаётся с отварным рисом

.....390/50 g

Duck leg "Confit" with country-style potato

.....300/30 g

Beef Ribeye steak

sauce and garnish of your choice

.....300 g

Beef T-bone steak

sauce and garnish of your choice

.....300 g

Mutton T-bone steak

sauce and garnish of your choice

.....150 g

Horsemeat entrecote

sauce and garnish of your choice

.....300 g

Grilled quail

sauce and garnish of your choice

.....250 g

Beef shashlik

with lavash, pickled onion, cucumber and tomato salad

.....220/20/50 g

Mutton shashlik

with lavash, pickled onion, cucumber and tomato salad

.....180/20/50 g

Lamb loin kebab

with lavash, pickled onion, cucumber and tomato salad

.....180/20/50 g

Lula from lamb

with lavash, pickled onion, cucumber and tomato salad

.....180/20/50 g

Chicken shashlik

with lavash, pickled onion, cucumber and tomato salad

.....190/20/50 g

Chicken wings shashlik

with lavash, pickled onion, cucumber and tomato salad

.....220/20/50 g



BOMBAY
CASINO

MENU



HOT DISHES FROM FISH

cooking time 30-35 minutes

Steamed zander steak with vegetables and green butter330 g
Rainbow trout fillet with black tortellini and cream sauce300 g
Catfish fillet with wild rice and green onion sauce390/50 g
Grilled salmon steak <i>sauce and garnish of your choice</i>170/40 g
Mikizha-Kamchatka salmon in spices, grilled whole <i>sauce and garnish of your choice</i>350/50/50 g
Grilled sea bass / Dorado <i>sauce and garnish of your choice</i>350/50 g

CUTLETS

cooking time 30-35 minutes

King Crab Cake <i>with wasabi mashed potato and spicy sauce</i>350/100 g
Pike perch cutlets with steamed rice and «Tartar» sauce365/50 g
Rabbit cutlets with carrot hummus and mushroom sauce410/50 g
Beef steak with potato pancakes and homemade ketchup350/50 g
Beef cutlets with mashed potatoes and honey mustard sauce450/50 g
«Pozharskaya» cutlet with mashed potato and mushroom sauce370/50 g

PASTA

Your choice: Tagliatelle, Linguini, Spaghetti

cooking time 20-25 minutes

«Arabiata» with soft cheese, vegetables in spicy tomato sauce350 g
«Alfredo» with salmon in creamy sauce310 g
«Gamdery» with shrimps and lobster sauce350 g
«Carbonara» with beef bacon in a creamy sauce300 g
«Bolognese» with minced beef in tomato sauce340 g

BAKERY

cooking time 20-25 minutes

Chebureky / 2pcs. with beef / with mutton210 g
Samsa / 1 pcs. with beef / with mutton / with chicken100 g
Pie with zander and potato300 g
Pie with spinach and cheese300 g
Adjarian mini-khachapuri100 g
Large Adjarian khachapuri for company350 g

GARNISHES

cooking time 10-15 minutes

Vegetables <i>zucchini, tomatoes, bell pepper, onion</i> Grilled / steamed150 g
Potato Fried with onion / fries / mashed potato / baked with cheese150 g
Buckwheat Boiled with butter / with mushrooms and onion150 g
Rice Boiled / with vegetables / steamed150 g

SAUCES

Creamy-mushroom / Creamy-pepper / Tartare / 1000 Islands / Pomegranate / Wild berries / Tkemali / Sweet chili / BBQ / Kebab50 g
--	-----------

DESSERT

cooking time 10-15 minutes

Cake «Medovik»110/30/10 g
Cake «Napoleon»140 g
Cake «Greta»150 g
Cake «Carrot-pumpkin»140 g
Cake «Red Velvet»150 g
Lemon cake215 g
«New York» cheesecake120/30 g
«Tiramisu» classic115 g
Warm vanilla-pear pie with ice cream120/30 g
Meringue with vanilla ice cream and mango-passion fruit jelly190 g
Assorted handmade candies / 8 pcs.80 g
Assorted fruits <i>orange, apple, banana, kiwi, tangerine, grape</i>250 g

HOME COOKIES

serving time 10-15 minutes

Kurabiye vanilla / Kurabiye chocolate / with pumpkin seeds / peanut / oatmeal100 g
--	------------

HOME ICE CREAM

1 ball

serving time 10-15 minutes

Vanilla / cream-brule / walnut cream / chocolate / strawberry / pistachio50 g
--	-----------

JAM

serving time 10-15 minutes

Raspberry / strawberry / cherry / apple with cranberries50 g
---	-----------