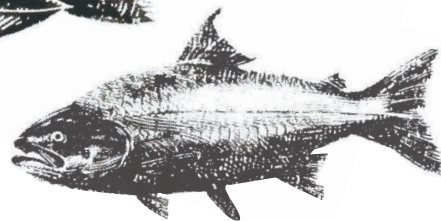
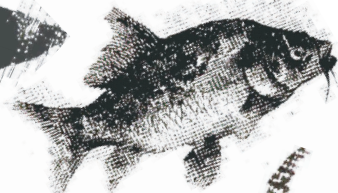
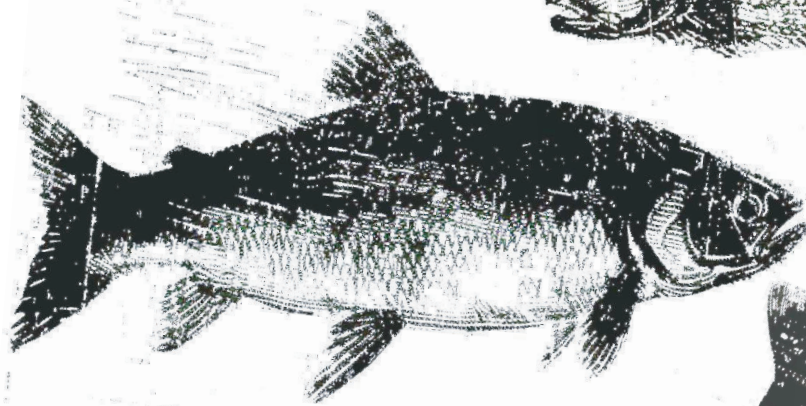


MANUL CUISINE IS A DISTINCTIVE BLEND OF LOCAL GASTRONOMIC TRADITIONS,  
SHOWCASING PRODUCTS SOURCED FROM NEARBY FARMERS, HUNTERS, AND  
FISHERMEN. WE CHOSE THE BEST TO RECREATE THE TASTE OF A SIBERIAN FEAST  
WITHOUT LEAVING MOSCOW



# STROGANINA



50 g

**muksun**

1100

**chavycha**

1200

**sturgeon**

1600

**nelma**

2200

**beef**

1100

**moose meat**

900

100 g

**four fish  
assortment**

nelma, chavycha,  
sturgeon, muksun

2700

150 g

**large assortment  
of stroganina**

nelma, chavycha, sturgeon,  
muksun, moose meat, beef

3500



## COLD APPETIZERS

duck pâté	900
roasted celery spread	800
vinaigrette salad with roasted cabbage sorbet	900
fresh vegetables salad	900
green salad with pine shoots	1000
salad with venison, lingonberries, and sunchoke chips	1500
muksun tartar	1900
moose meat tartare with rye chips	1200
siberian fish paté	2600
chinook sugudai	1800
sugudai made of muksun fish	2400
milk mushrooms with onion and sour cream	900
sea urchin with black garlic and egg yolk (1pc)	800
pink jolie oyster (1pc)	1100
oysters served with lemon and birch kvass dressing	

## PICKLING

100 G

sauerkraut with apples, lightly salted cucumbers, wild garlic, cucumbers in apple brine, pickled tomatoes, barrel-aged tomatoes, soaked apples, soaked lingonberries	400
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## DELICACIES

fish lard	800
black caviar platter	27000
sosva herring on onion bread	1000
siberian meat set	1800
set of northern fish nelma, chavycha, muksun, tugunok	5700

black caviar   red caviar   pike caviar   whitefish caviar   thymallus roe	
sturgeon   chavycha	
18000   6000   5000   4000   12000	

(100 g) caviar with yakut tortillas, sibulet onion, sour cream and yolk cream


## HOT APPETIZERS

mini potatoes baked in the fire	900
huuzurs	700
pies with chopped lamb	
lamb tongue with roasted potato mousse	1400
pie with stewed beef cheek	600
pie with cabbage from the old believers	400
fish pie with dandelion sauce	1300



## FLATBREADS FROM THE OVEN

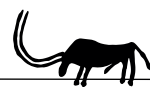
flatbread with braised venison and sunchoke	1900
flatbread with nelma (a type of fish) and herbs	1600
flatbread with northern mushrooms and sour cream	1600
flatbread filled with slow-cooked lamb	1900

## SOUPS

alexandrian long boiled cabbage soup	1400
fish soup on smoked northern fish broth	1100
goose borscht	1500
soup with northern mushrooms	1700

## PELMENI DUMPLINGS

siberian	beef, lamb, goose and venison	1300
homemade	with pork and beef	900
buuzy	chopped ovur lamb	1400
kazy belmene	altai meal with minced horse meat	1400



## MANUL

### HOT MEALS



muksun fish roulade with roasted onion	3200
<u>100 g</u> khakassian lamb leg	1900
stewed beef cheeks with mashed potatoes	1600
fillet of chavycha with pine nut porridge	2900
beef cutlet with green buckwheat porridge	1800
deer tenderloin with spelt and mushrooms	3300
braised moose ribs with fire-roasted cabbage	2300
khakassian lamb loin with mashed peas	3700
nelma baked in sour cream with northern mushrooms	5700
quail with potatoes, mushrooms, and plum sauce	3300
<u>100 g</u> whole sturgeon with root vegetables, baked with an oak broom and lemon grass sauce	1600

### GRILL

marrow bones	1300
served with yakut flatbreads, siberian salad, and sauces	
hakass lamb rack <u>100 g</u>	2300
north reindeer tenderloin	2700
game cutlet	1900
northern fish patty	1300
sogozha lamb liver in mesh fat	1100
fillet of muksun	1400
chavycha steak	2900
rib eye of khakass beef <u>100 g</u>	1800
filet mignon from khakass beef <u>100 g</u>	2100
dry-aged ribeye steak <u>100 g</u>	3700
fillet of sturgeon <u>100 g</u>	2300



### SAUCES

for meat – bacon and whiskey, bison grass demi-glace with kvass, pepper-mushroom au ju

for game — lingonberry sauce

for fish – hay and raclette, lemongrass sauce





## GARNISHES



mashed potatoes	800
powdered peas	800
stewed green buckwheat	800
cedar porridge	950
charred tomato	800
ramiro pepper	700
grilled green asparagus	1600
fire-burnt cabbage	700
potatoes with mushrooms	1100




## HOMEMADE BREAD whole

rye bread with cranberries and smoked pear	1000
yakut flatbreads	400
whole grain with fenugreek and onion	800
cereal with mushrooms	800

## DESSERTS

MANUL	1500
borodinsky cheesecake (inspired by russian rye bread)	1200
bird cherry cake	1000
altai honey cake with hay ice cream	1100
taiga dessert	900
pine nuts   lingonberries   pine syrop	
siberian candy platter	700
fir tree   lingonberries   dolgan	
icecream	400
sour cream and hay   currant leaves   bread-chocolate	
sorbet	400
sea buckthorn and ginger   forest berries	



## SPECIAL TEAS

suttug shay	milk, green tea, salt	800
sayan	berries and currant leaf	800
barberry	red berries, barberry, mountain cold	800

## CLASSIC TEAS

dian hong jin hao	600
earl gray	600
tieguanyin	600
nai xiang jin xuan	600
moli xiu tu	600
ginseng oolong	600
7-year pu-erh tea	600
lapsang souchong	600

## TISANES

ivan tea	600
rose hip	600
taiga herbs	600
"naughty fruit"	600
chamomile	600
matcha latte	600

## LEMONADES

gooseberry and rhubarb	600
green peas and sorrel	600
barberry	600
pine	600
coffee currant	600

## COFFEE

espresso	350
americano	350
cappuccino	500
flat white	500
latte	500
espresso-tonic	600
vegetarian milk	200
coconut	
almond	
vanilla ice cream	



## BEVERAGES

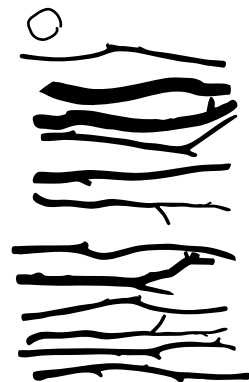
	coca—cola	250 ml		500
	coca—cola zero	250 ml		500
	tonics	200 ml		600
	classic, ginger, herbal, tomato			
	juices	200 ml		500
	orange, apple, cherry, tomato			

## WATER

still	legend of baikal	300 ml	750 ml	600
	nedra		750 ml	
sparkling	borjomi	500 ml		700
	legend of baikal sparkling	300 ml	750 ml	600 850
	nedra sparkling		750 ml	950



PHOTO MENU AT THE LINK



MADE IN SOVA