

MEAT
BLOK

RESTAURANT
ON THE ROOF

LENINGRAD CENTER

COLD STARTERS

Big green salad 1300
Sweet tomatoes with Yalta onion . . . 1500
Cucumber salad with cilantro
and cashews 850
Country salad 850
Beetroot with cherries
and goat cheese mousse 850
Pickled milk mushrooms
in sour cream 1100
Crayfish with avocado and tobiko . . 1900
Lightly salted coho salmon
with mashed potatoes 1600
Chicken pate with black currant
and onion jam 850

Tartar of marbled beef:
- with pickled cucumber
and Dijon mustard 1100
- with smashed pepper
and Parmesan 1100
- with truffle ball
and bourbon jelly 1200

Beef carpaccio
with Dijon mustard 1400
Steak salad with grilled beef,
tomatoes and sweet pepper 2500
Dry-aged roast beef
with nut juice 1500

SOUPS

Seafood soup "Tom Yum" 1200
Northern fishes ukha 950
Borscht with soft smoked beef 850

SIDE DISHES

Steamed buckwheat 300
Grilled vegetables 820
Roasted potatoes with herbs
and garlic 530
Steamed asparagus 1500
Mashed potatoes
- classic 450
- with truffle oil 650
Creamed spinach 690

HOT STARTERS

Crispy eggplants with tomato
and cilantro 1200
Potato dumplings
with suluguni cheese 850
Shrimp and crab croquettes
with mango aioli 1400
Flatbread with Karachay lamb
and eggplant 1700
Hand-molded pelmeni with beef . . . 990
Bone marrow with pickled
cucumber 1300

SEASON MENU

^{NEW} Burrata with figs 1100
Big salad with shrimps
and pineapple 1900
Trout salad with potatoes
and country-style dressing 1200
Karelian trout tartare
with avocado mousse 1400
^{NEW} Carpaccio of marbled beef
with figs 1500
Cucumber cold soup 850
Beetroot soup with pastrami 750
Summer stew with zucchini
and tomatoes 950
Ladoga pomeranian
style zander 1600
Pasta with Kamchatka crab 2500
Beef steak
with camembert cheese 1900
Grilled Rack of lamb 2500
^{NEW} Fig tartlet 750

MAIN COURSE
NOT MEAT

Kamchatka crab cake
with green peas 2400
Coho salmon with zucchini,
sorrel and sun-dried tomatoes 1900
Black cod with green vegetables . . 2500

ALMOST MEAT

Chicken, baked in herbs
with lemongrass 1450
Duck leg confit with pear
and parsnip mousse 1650
Chicken cutlets with porcini sauce . . 1600
Pheasant cutlets
with cowberry sauce 1950

STEAM AND STEWED
MEAT

Beef cheeks with pea mousse
and carrots 1750
Marbled beef Stroganoff 2350
Braised Kalbi beef ribs
with mashed potatoes 3900
Beef tenderloin medallions
with asparagus 3500
Stewed beef brisket
with potato gratin 1900
Roasted shoulder of lamb
(for company) 1200 g 5900
Beef Back Ribs
(for two) 3700

FRIED
MEAT

Signature burger "Block" 1900
Steak "Ribeye"
500 g 7900
Steak "Farm-Style"
900 g 9900
T-bone steak
1100 g 12000
Steak "Muromets"
1200 g 13200
Filet mignon with boletus sauce . . 4100
Chateaubriand with bisque
sauce and black caviar 5900
Quasimodo steak
with cranberry sauce 4900
Steak "Angleterre" 3200
Steak "Machaon" 2600
Steak "Picanha" 2550
Steak "Café de Paris" 2950
Steak "Spadroon" 3100
Steak "Flank" with creamy
pepper sauce 2750

DRY AGED
STEAK

Steak "Farm-Style"
900 *zp.* 10900
T-bone steak
1100 *zp.* 12500
Steak "Muromets"
1200 *zp.* 13700

SAUCES

Creamy pepper 250
Black pepper 250
Mushroom 250
Tomato with adjika 250
Cranberry 250

DESSERTS

Farm cheeses 2700
Assorted truffles 600
Grapefruit jelly 650
Violet panna cotta 850
Meringue roll with strawberry 650
Honey cake
with caramel ice-cream 850
Baba au rhum with raspberry
and custard cream 1550
Spicy "Smetannik"
with raspberry sorbet 650
Ryazhenka cream
with cured strawberry 850
A block of creamy ice cream
with seasonal berries 750
Selection of homemade ice-cream
and sorbets (1 ball) 380