



MEAT  
BLOK

RESTAURANT  
ON THE ROOF

LENINGRAD CENTER

COLD STARTERS

|                                                              |      |
|--------------------------------------------------------------|------|
| Big green salad . . . . .                                    | 1300 |
| Sweet tomatoes<br>with Yalta onion . . . . .                 | 1500 |
| Cucumber salad with cilantro<br>and cashews . . . . .        | 850  |
| Country salad . . . . .                                      | 850  |
| Beetroot with cherries<br>and goat cheese mousse . . . . .   | 850  |
| Pickled milk mushrooms<br>in sour cream . . . . .            | 1100 |
| Crayfish with avocado<br>and tobiko. . . . .                 | 1900 |
| Lightly salted coho salmon<br>with mashed potatoes . . . . . | 1600 |
| Chicken pate with black currant<br>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<br>with Dijon mustard . . . . .                           | 1400 |
| Steak salad with grilled<br>beef, tomatoes and sweet<br>pepper . . . . . | 2500 |
| Dry-aged roast beef<br>with nut juice. . . . .                           | 1500 |

SOUPS

|                                                |      |
|------------------------------------------------|------|
| Seafood soup<br>“Tom Yum” . . . . .            | 1200 |
| Northern fishes ukha. . . . .                  | 950  |
| Borscht with soft<br>smoked beef . . . . .     | 850  |
| <b>NEW</b> Meat solyanka<br>“Tom Yam”. . . . . | 1100 |

SIDE DISHES

|                                                     |     |
|-----------------------------------------------------|-----|
| Steamed buckwheat . . . . .                         | 300 |
| Grilled vegetables . . . . .                        | 820 |
| Roasted potatoes with herbs<br>and garlic . . . . . | 530 |
| Cauliflower. . . . .                                | 450 |
| Mashed potatoes<br>- classic. . . . .               | 450 |
| - with truffle oil . . . . .                        | 650 |
| Creamed spinach . . . . .                           | 690 |

SEASON MENU

|                                                                   |      |
|-------------------------------------------------------------------|------|
| Burrata with figs . . . . .                                       | 1100 |
| Trout salad with potatoes<br>and country-style dressing . . . . . | 1200 |
| Karelian trout tartare<br>with avocado mousse . . . . .           | 1400 |
| Carpaccio of marbled beef<br>with figs . . . . .                  | 1500 |
| Summer stew with zucchini<br>and tomatoes . . . . .               | 950  |
| Ladoga pomeranian style zander. . .                               | 1600 |
| Pasta with Kamchatka crab . . . . .                               | 2500 |
| Beef steak with camembert cheese. . .                             | 1900 |
| Grilled Rack of lamb . . . . .                                    | 2500 |

HOT STARTERS

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

MAIN COURSE  
NOT MEAT

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

ALMOST MEAT

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

STEAM AND STEWED  
MEAT

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

FRIED  
MEAT

|                                                               |       |
|---------------------------------------------------------------|-------|
| Signature burger “Block” . . . . .                            | 1900  |
| Steak “Ribeye”<br>500 g. . . . .                              | 7900  |
| Steak “Farm-Style”<br>900 g . . . . .                         | 9900  |
| T-bone steak<br>1100 g. . . . .                               | 12000 |
| Steak “Muromets”<br>1200 g. . . . .                           | 13200 |
| Filet mignon with boletus<br>sauce . . . . .                  | 4100  |
| Chateaubriand with bisque<br>sauce and black caviar . . . . . | 5900  |
| Quasimodo steak<br>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<br>pepper sauce. . . . .            | 2750  |

DRY AGED  
STEAK

|                                                |       |
|------------------------------------------------|-------|
| Steak “Farm-Style”<br>900 <i>zp.</i> . . . . . | 10900 |
| T-bone steak<br>1100 <i>zp.</i> . . . . .      | 12500 |
| Steak “Muromets”<br>1200 <i>zp.</i> . . . . .  | 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<br>with caramel ice-cream . . . . .                   | 850  |
| Baba au rhum with raspberry<br>and custard cream. . . . .        | 1550 |
| Spicy “Smetannik”<br>with raspberry sorbet . . . . .             | 650  |
| Ryazhenka cream<br>with cured strawberry. . . . .                | 850  |
| Selection of homemade ice-cream<br>and sorbets (1 ball). . . . . | 380  |