



# SHOW GIRLS

◆ YEKATERINBURG ◆  
CABARET

MENU



# EUROPEAN CUISINE



## COLD APPETIZERS

### ROAST BEEF WITH ARTICHOKE

ROAST BEEF WITH FRIED ARTICHOKES, CHERRY TOMATOES AND PICKLED ONIONS ON GINGER SAUCE

180 gr **1700 ₺**



### ASSORTMENT OF DELICIOUS CHEESE

CAMEMBERT, TETE-DE-MOINE, SBRINZ, THURGAU, GORGONZOLA, PARMESAN SERVED WITH PEAR, HONEY, NUTS AND CRACKERS

380 gr **3800 ₺**



### ITALIAN MEAT DELICACIES

ASSORTMENT OF ITALIAN DELICACIES - HAM, COPPA, CHORIZO AND SALAMI WITH TRUFFLES - SERVED WITH GRISSINI AND OLIVES

330 gr **2500 ₺**





## COLD APPETIZERS

### SANDWICH XXXL

CHEF'S SPECIAL SANDWICH  
WITH CHICKEN BREAST AND BACON

1500 ₺

### PICKLED OLIVES 100 gr

PICKLED OLIVES WITH GARLIC  
AND BELL PEPPER

900 ₺

### RUSSIAN PICKLES 450 gr

SOUR CABBAGE, SALTED MILK MUSHROOMS,  
MARINATED SQUASH, GHERKINS, CHERRY TOMATOES  
AND TOASTS OF BORODINSKY BREAD WITH LARD

2100 ₺

### HUMMUS WITH SUN-DRIED TOMATOES AND SHRIMPS 130/50 gr

SERVED WITH WHEAT TORTILLA  
AND CORIANDER

700 ₺

### VEGETABLES PLATE WITH APOLI SAUCE 400 gr

CUCUMBERS, TOMATOES, CHERRY TOMATOES,  
CELERY STALKS, BELL PEPPER AND GREENS  
SERVED WITH APOLI SAUCE

900 ₺

### PLATE OF SEAFOOD DELICACIES

TIGER PRAWNS, SMOKED EEL,  
GRILLED TUNA, RED CAVIAR

380 gr **4000 ₺**





## SALADS

### SALAD WITH STRAWBERRIES AND SHRIMPS

LIGHT SALAD MIX WITH FRESH STRAWBERRIES, AVOCADO AND TOMATOES SERVED WITH SHRIMPS, BACON AND CURD CANDIES

250 gr **2300 ₺**



### STEAK SALAD

TENDER VEAL FILET GRILLED OVER CHARCOAL ACCOMPANIED BY BAKED VEGETABLES AND SALAD MIX SERVED WITH A CREAMY DEMI-GLACE

300 gr **1800 ₺**



## SALADS

**CHICKEN CAESAR SALAD** 300 gr  
LIGHT CRISPY SALAD MIX WITH TENDER CHICKEN,  
DRESSED WITH ANCHOVY SAUCE AND BACON TOPPED  
WITH WHEAT CROUTONS AND PARMESAN CHEESE

1500 ₺

**CESAR WITH PRAWNS** 300 gr  
LIGHT CRISPY SALAD MIX WITH TIGER PRAWNS, DRESSED  
WITH ANCHOVY SAUCE AND BACON TOPPED WITH WHEAT  
CROUTONS AND PARMESAN CHEESE

1700 ₺



**WARM VEAL SALAD**  
FRIED VEAL TENDERLOIN STEWED  
WITH BACON IN A CREAMY  
MUSTARD SAUCE SERVED WITH  
LIGHT SALAD MIX

290 gr **2000 ₺**

**CRAB SALAD  
WITH AVOCADO**  
SALAD WITH CRAB AND AVOCADO  
WITH THE ADDITION OF LIGHTLY  
SALTED SALMON AND TOBIKO  
CAVIAR DRESSED WITH JAPANESE  
MAYONNAISE

220 gr **1500 ₺**





## HOT APPETIZERS

### CHEESE STICKS

SERVED WITH  
CHEESY SAUCE

270 gr **1700 ₱**

### FRENCH FRIES WITH TRUFFLES AND SAUCE RANCH

POTATOES SEASONED  
WITH TRUFFLE OIL  
AND HERBS

240 gr **800 ₱**

### CHICKEN LIVER WITH CHANTERELLES

CHICKEN LIVER STEWED IN CREAM WITH  
MARINATED CHANTERELLES, GRAINY  
MUSTARD AND YALTA ONIONS

200 gr **1100 ₱**



### PRAWNS WITH JALAPECO SAUCE

TIGER PRAWNS GRILLED ON GREEN OIL  
SERVED WITH JALAPECO SAUCE

290 gr **1800 ₱**

### SPRING-ROLLS WITH VEGETABLES

SERVED WITH THREE TYPES  
OF SAUCES: SOYA, SWEET-CHILI  
AND SPICE SAUCE

160 gr **700 ₱**





# PASTA

## PASTA WITH CRABS AND GINGER

SPAGHETTI WITH CUTTLEFISH INK IN GARLIC-GINGER SAUCE WITH SHRIMPS AND CRAB

240 gr **1600 ₺**



## RAVIOLI WITH SHRIMPS

RAVIOLI WITH STUFFING OF SHRIMPS AND SALMON SERVED ON CARDAMOM SAUCE WITH RED CAVIAR

240 gr **1700 ₺**



## CARBONARA 290 gr

PASTA COOKED IN CREAMY SAUCE WITH BACON AND PARMESAN CHEESE

**1200 ₺**

## FETTUCCHINE WITH SMOKED CHICKEN 300 gr **1000 ₺**

SMOKED CHICKEN AND "PARISIAN" MUSHROOMS FRIED IN SPICY BUTTER AND SIMMERED IN CREAMY SAUCE WITH PARMESAN





SOUP

**FISH SOUP WITH SEAFOOD**

400 gr **1200 ₺**

**BORSCH**

450 gr **1200 ₺**



## SOUP

### **TOM YUM** 400 gr

THAI HOT AND SOUR SOUP BASED ON COCONUT MILK AND FISH BROTH WITH THE ADDITION OF SHRIMP, SALMON AND MUSHROOMS

**2000 ₱**

### **CHICKEN NOODLE SOUP** 400 gr

**500 ₱**

### **MEAT SOLYANKA** 400 gr

**1000 ₱**





## HOT DISHES

### FILET MIGNON WITH SMASHED CUCUMBERS

BEEF TENDERLOIN STEAK WITH  
SALTED CARAMEL SAUCE  
GARNISHED WITH SMASHED  
PIQUANT CUCUMBERS

380 gr **1800 ₺**



### VEAL TENDERLOIN STEAK

SERVED WITH POACHED  
EGG AND VEGETABLES

350 gr **1200 ₺**





# HOT DISHES

## BAKED CRAB PHALANX

BAKED CRAB PHALANX WITH HOLLANDAISE SAUCE GARNISHED WITH RED CAVIAR

220 gr **2200 ₺**

## SALMON BACK WITH TRUFFLE PUREE

A DUET OF SALMON BACK AND SHRIMPS GARNISHED WITH FLUFFY MASHED POTATOES WITH THE ADDITION OF AROMATIC TRUFFLE AND TOM YUM SAUCE

280 gr **2300 ₺**

## LARGE SEAFOOD PLATTER FROM WOOD-FIRED OVEN

TIGER PRAWNS, TUNA TATAKI SQUID, SALMON AND SCALLOP SERVED WITH GREEN SALAD AND THREE TYPES OF SAUCE

900 gr **8200 ₺**



## HOT DISHES

**RIBEYE** 320/60 gr **5000 ₪**  
RIBEYE SERVED WITH PEPPER SAUCE AND BAKED  
CHERRY TOMATOES

**SALMON BAKED IN DOUGH** 280 gr **2200 ₪**  
SALMON BAKED IN DOUGH SERVED  
WITH CAVIAR SAUCE AND A LIGHT SALAD MIX

**CHICKEN PATTY WITH  
MASHED POTATOES** 430 gr **1000 ₪**  
SERVED WITH MASHED POTATOES  
AND MUSHROOM SAUCE

**LARGE MEAT PLATTER  
FROM WOOD-FIRED OVEN** 750 gr **9200 ₪**  
ASSORTEMENT OF KEBABS, RACK OF LAMB,  
PORK RIBS SERVED WITH STUFFED POTATOES  
AND THREE SAUCES



## DESSERTS

**STRAWBERRIES IN CHOCOLATE** 250 gr **1500 ₺**  
STRAWBERRIES SERVED WITH TWO TYPES  
OF CHOCOLATE

**CHEESE CAKE NEW YORK** 180 gr **700 ₺**  
CREAM CHEESECAKE FROM SERVED  
WITH CARAMEL SAUCE

**CHOCOLATE CAKE** 180 gr **700 ₺**  
SERVED WITH CHOCOLATE SAUCE  
AND FRESH BERRIES

**PANCAKES WITH CREAM** 250 gr **1200 ₺**  
PANCAKES WITH CHEESE CREAM  
SERVED WITH BERRY JAM AND ICE CREAM

**FRUIT PLATE** 1500 gr **4000 ₺**  
PINEAPPLE, GRAPES, APPLE, PEAR, KIWI,  
ORANGE, GRAPEFRUIT, MANDARIN

**FRUIT AND BERRY PLATE** 1800 gr **8000 ₺**  
PINEAPPLE, GRAPES, APPLE, KIWI, ORANGE,  
GRAPEFRUIT, MANDARIN, SEASONAL BERRIES  
AND TROPICAL FRUITS

**BERRY PLATE** 300 gr **2500 ₺**  
SEASONAL BERRIES PLATE

**ICE CREAM FLAVORS** 150 gr **1200 ₺**  
VANILLA, STRAWBERRY,  
CHOCOLATE AND PISTACHIO





JAPAN



## GUNKANS

WITH RED CAVIAR 50gr  
SPICY EEL 75gr  
SPICY SALMON 75gr  
SPICY SCALLOP 75gr  
SPICY TUNA 75gr

900 ₱  
600 ₱  
700 ₱  
500 ₱  
500 ₱



## SUSHI

SALMON 50gr  
TUNA 50gr  
SHRIMP 50gr  
SCALLOP 50gr  
EEL 50gr

500 ₱  
400 ₱  
400 ₱  
500 ₱  
600 ₱



## SASHIMI

SALMON 150gr 1500 ₱  
TUNA 150gr 900 ₱  
SHRIMP 150gr 800 ₱  
EEL 150gr 1800 ₱





## ROLLS

**CALIFORNIA CRAB** 200gr **1700 ₱**  
ROLL WITH CRAB MEAT, CUCUMBER,  
AVOCADO AND FLYING FISH ROE

**CANADA** 245gr **1700 ₱**  
ROLL WITH SMOKED EEL, SALMON,  
CUCUMBER, AVOCADO AND  
JAPANESE MAYONNAISE

**CRAZY** 210gr **1900 ₱**  
WARM ROLL WITH SCALLOP,  
SALMON, FLYING FISH ROE  
AND TERIYAKI SAUCE

**PHILADELPHIA** 260gr **2000 ₱**  
ROLL WITH CHILLED SALMON  
AND CREAM CHEESE GARNISHED  
WITH RED CAVIAR

**DEEP FRIED** 260gr **1300 ₱**  
WARM ROLL WITH EEL,  
AVOCADO AND CREAM CHEESE

**TORI-UNAGI** 240gr **1100 ₱**  
ROLL WITH CREAM CHEESE,  
SMOKED CHICKEN BREAST,  
CUCUMBER AND EEL

**ROLL WITH SHRIMP AND  
SALMON TARTARE** 290gr **1200 ₱**  
ROLL WITH SHRIMP AND SALMON  
TARTARE WITH ADDITION OF CREAM  
CHEESE AND TOBIKO CAVIAR

**AVOCADO TUNA  
ROLL** 250gr **800 ₱**  
AVOCADO TUNA ROLL WITH  
SNOW CRAB AND TOM YUM SAUCE







## SUSHI SETS

**SET "PREMIUM"** 850 gr

**6 000 ₺**

ROLL PHILADELPHIA 1\2,  
DEEP-FRIED ROLL 1\2,  
ROLL TORI-UNAGI 1\2,  
AVOCADO ET TUNA ROLL 1\2,  
ROLL WITH SHRIMP AND SALMON TARTARE 1\2,  
SALMON SASHIMI 1\2,  
TUNA SUSHI,  
SCALLOP SUSHI

**SET «VIP»** 750 gr

**3 500 ₺**

CRAZY ROLL 1\2,  
SALMON SUSHI,  
SHRIMP SUSHI, TUNA SUSHI,  
SCALLOP SUSHI,  
GUNKAN SPICY SCALLOP,  
GUNKAN SPICY EEL,  
GUNKAN SPICY SALMON,  
GUNKAN SPICY TUNA,  
TEMPURA SHRIMPS









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