

CHEF SPECIALS

HOHTA

Seafood & Bar

BRUSCHETTA

on cereal bread

VORSCHMACK MINCED HERING WITH LOCAL APPLES	230
EGGS BENEDICT WITH SALMON and hollandese sauce	370
MURMANSK COD LIVER	270

STARTERS

HOT CIABATTA with green oil	190
OLIVES AND DRIED TOMATOES	250
ARTICHOKEs	280
WINE PLATE Camembert, Parmesan, Roquefort, dry-cured ham, apple, honey	560
OLYUTORSKY GULF HERRING with baby potatoe	280
BLACK SEA RAPANA JULIENNE with dor blue cheese	370
HAWAIIAN AHI-POKE with salmon / with tuna	490/450
BALTIC LAMPREY smokedwith juniper	340
CHEBUREKI (RUSSIAN EMPANADAS) with shrimps and squid	390
SPRING ROLLS with wasabi shrimps	320
FRIED SMELT with tartar sauce	390

SALADS

SWEET TOMATOES with strachatella and basil	350
WARM SEAFOOD SALAD	390
QUINOA WITH WASABI SHRIMP	480
RUSSIAN SALAD WITH KAMCHATKA CRAB	450
KAMCHATKA CRAB, AVOCADO, ESTRAGON	560

SOUPS

SMOKED TOMATOES with strachatella	340
COCONUT TOM YUM WITH SEAFOOD	480
KING CRAB AND SHRIMP BISQUE	450
RUSSIAN TRADITIONAL FISH SOUP	380
PUMPKIN SOUP WITH SHRIMPS	270

BRIOCHE SANDWICH

served with vegetable chips

WITH NORTHERN SHRIMPS AND GUACAMOLE	450
WITH KAMCHATKA CRAB AND SAUCE GRIBICHE	650

RAW

fresh fish and seafood without any heat treating

MURMANSK SALMON TARTARE WITH AVOCADO	480
TUNA TARTARE with strawberry and chuka	440
SWEET NORTHERN SHRIMPS CEVICHE	520
SAKHALIN SCALLOPS with lime sauce	550
MUXUN STROGANINA	430

WILD DEEP-SEA OYSTERS (3 pieces)

served with lemon and mignonette sauce

SHRIMP BAR

RUSSIAN SHRIMPS

served on ice with aioli sauce and garlic sauce (for 1-2 per)

NORTHERN DEEP-SEA SHRIMPS	890
BERING SHRIMPS	890
HUMPY SHRIMPS	890
MIXED (for 3-4 per)	1500

TIGER SHRIMPS ON FIRE

BREADED SHRIMPS WITH VEGETABLE CHIPS

WITH WASABI SAUCE

IN WHITE WINE

WITH KIMCHI SAUCE

SMOKED WITH ALDER WOODS

WITH TOMATO SAUCE AND BASIL

WITH BLACK PEPPER SAUCE

PHALANX OF KAMCHATKA CRAB (100 g)

served with melted butter

BIG SEAFOOD PLATE

sakhalin scallop, wild deep-sea oysters, northern sea shrimps, tiger prawns, kamchatka crab, mussels

Sauces: aioli, wasabi, shirachi

MUSSELS

served with french fries

Choose sauce: crab bisque, Tom Yam, white mushrooms and true oil, creamy sauce with Roquefort cheese, white wine and lemon zest, Neapolitan sauce with basil

MAIN DISHES

BAKED FLATFISH (100g) with sun-dried tomatoes and olives	180
LADOGA PIKE-PERCH FILET served with black rice and pumpkin mousse	570
POTATO GNOCCHI with rapanas, cheese sause and true oil	460
RIGATONI CARBONARA WITH SMOKED CRAB	650
GRILLED COMMANDER SQUID with baby potatoes and curry sauce	490
SPAGHETTI WITH SEAFOOD and tomato sauce	580
KARELIAN TROUT (the whole fish) smoked with alder woods	650
HOMEMADE RUSSIAN DUMPLINGS with northern shrimps and oyster mushrooms	490
PIKE CUTLETS with mashed potatoes	450
TUNA STEAK with spinach and yuzu sauce	490
SINGAPORE NOODLES WITH SEAFOOD	550
SEAFOOD AND BASMATI RICE CURRY	540
STROGANOV WITH A FAR EASTERN MOLLUSK TRUMPETER	650
FISH&CHIPS WITH HOMEMADE AIOLI	420

VEGETABLES

EDAMAME BEANS with sea salt	190
ZUCCHINI CARPACCIO WITH PESTO SAUCE	270
POTATOE french fries / baked / mashed	180
SEASONAL GRILLED VEGETABLES	290
FRIED SPINACH WITH GARLIC	250
BAKED CAULIFLOWER with crimean anchovies sauce	340

DESSERT

HANDMADE CHOCOLATE TRUFFLE	80
NUTELLA CHEESECAKE	290
SEASONAL BERRIES with coconut mousse and matcha	290
COTTAGE CHEESE PANCAKES with raspberry and sour cream	270
SORBETS AND ICE CREAM	160

All prices are in Russian Rubles.

This menu is a point-of-purchase material.

Warn waiter about your allergies.

For more information about ingredients ask a manager.



We support the project of the External Relations Committee
St. Petersburg "Petersburg cuisine»

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