

# FOOD



## BREAKFAST

serve all day

OAT PORRIDGE  
with mango sauce and chia seed  
150

CHEESECAKES WITH SOUR CREAM  
and grated raspberries  
280

SHAKSHUKA  
with meat of Kamchatka crab  
350

VANILLA KINOA  
on coconut milk  
220

BOWL ACOCADO / SPINASH / KIWI  
and granola from hemp and flex  
340

BENEDICT EGGS WITH TROUT  
and hollandaise sause  
370

## BRUSCHETTA

MURMANSK COD LIVER WITH SPRATS  
with poached eggs and onion and egg salad  
190 190

VORSCHMACK RIYET FROM MACKEREL  
minced herring with local apples with pickled cucumber  
190 190

MIXED (ASSORTED)  
one of each  
650

## STARTERS

CIABATTA  
with oil of mountain grasses  
190

ROASTED SCAD FISHES  
from Black sea  
340

RAPANA JULIENNE  
and Dor Blue cheese  
370

OLIVES AND DRIED TOMATOES  
250

MUXUN STROGANINA  
sliced frozen Siberia fish meat  
320

RED CAVIAR WITH SOUR CREAM  
on buckwheat pancakes  
390

ARTICHOKES  
280

SALMON TARTARE  
with avocado and mango sauce  
480

CEVICHE FROM WILD PERCH  
with yuzu sauce  
540

OLYUTORSKY  
GULF HERRING  
with baby potatoes  
340

TARTINES WITH LAMPREY  
smoked on juniper  
320

WINE PLATE  
camembert cheese, fontina, gorgonzola,  
dry-cured ham, raspberry confiture  
560

SCALLOP  
orange gel with ginger or  
asian sauce with cilantro and cucumber  
390

TUNA TARTARE  
with strawberry and chukka salad  
450

AHI POKE  
with murmansk trout  
390

## SALADS

SEASON GREEN SALAD WITH  
POACHED EGG  
250

WITH COD LIVER  
AND CRUNCHY EGGPLANT  
390

WARM SALAD WITH SEAFOOD  
360

RUSSIAN SALAD OLIVIE  
WITH KAMCHATKA CRAB  
390

WITH KAMCHATKA CRAB,  
AVOCADO AND ESTRAGON  
470

HERRING «POD SHUBOY»  
WITH ANTONOVKA APPLES  
260

## SOUPS

SMOKED TOMATOES  
WITH ADYGHE CHEESE  
290

COCONUT TOM YAM  
WITH SEAFOOD  
490

KAMCHATKA CRAB BISQUE  
390

PUMPKIN SOUP  
WITH SHRIMPS  
270

RUSSIAN TRADITIONAL  
FISH SOUP  
380

## MUSSELS FROM WHITE SEA

CREAMY SAUCE WITH ROQUEFORT CHEESE SPICY MUSSELS WITH TOM YAM  
SAUCE WITH CILANTRO

WHITE WINE WITH LEMON ZEST

served with french fries  
690

## KAMCHATKA CRAB

PHALANX OF CRAB WITH MELTED BUTTER  
1250

## THREE WILD DEEP-SEA OYSTERS

served with lemon and sauce mignonette  
990

## BIG SEAFOOD PLATE

scallop, deep-sea oysters, the North sea shrimps ,tiger prawns,  
kamchatka crab, mussels  
5000

## SHRIMPS

MAGADAN SHRIMPS PLATE  
with wasabi sauce and aioli sauce  
990

SPRING ROLLS WITH VASSABI SHRIMPS  
320

SHRIMP AND VEGETABLE POPCORN  
390

GRILLED TIGER SHRIMPS ON FIRE  
breaded shrimps with vegetable chips,  
shrimps smoked shrimps,  
tiger shrimps in white wine with garlic sauce,  
shrimps in tomato sauce with basil and herbs,  
with wasabi sauce  
550

## MAIN DISHES

BAKED FLATFISH WITH SUN-DRIED  
CHERRY TOMATOES AND OLIVES  
3A 100g 170

PASTA WITH SEAFOOD  
AND TOMATO SAUCE  
580

RIGATONI CARBONARA  
WITH SMOKED CRAB  
550

LADOGA PIKE-PERCH FILLET  
served with black rice and pumpkin mousse  
540

GRILLED SEA BASS  
WITH MUSHROOM SAUCE  
410

TUNA STEAK WITH SPINACH  
and sauce yuzu  
490

POTATO GNOCCHI  
with rapanas, under cheese sauce and truffel  
460

MURMANSK COD FILLET  
with roasted leek and cheese sauce (cream)  
540

DUMPLINGS  
WITH COD AND TROUT  
with smoked sour cream mousse  
490

PIKE CUTLETS  
WITH MASHED POTATOES  
440

LIGHTLY SMOKED TROUT  
with potato cream and rhubarb jam  
750

FISH & CHIPS  
with homemade aioli  
390

GRILLED COMMANDER SQUID  
with baby potatoes and curry sauce  
490

## NO FISH

CHIKEN CUTLETS  
WITH BEARNAISE SAUCE  
340

PASTA NAVY STYLE  
WITH WILD BOAR MEAT  
480

BEEF STROGANOFF  
WITH OYSTERS MUSHROOMS  
540

## DESSERTS

CHOCOLATE TRUFFLE  
hand made  
80

CHOCOLATE GANACHE  
with pear and saffron  
320

«CRAB CLAW» CHEESECAKE  
WITH MANGO  
280

SORBETS  
AND ICE CREAM  
150

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   / YOUNGASEAFOOD

 [WWW.YOUNGASEAFOOD.RU](http://WWW.YOUNGASEAFOOD.RU)



*YoungaSeaFood (pass: helloyounga)*

*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.*