

# FOOD



## BREAKFAST

*serve all day*

OAT PORRIDGE  
*with mango sauce and chia seed*  
150

VANILLA KINOA  
*on coconut milk*  
250

CHEESECAKES WITH SOUR CREAM  
*and grated raspberries*  
280

BOWL ACOCCADO / SPINASH / KIWI  
*and granola from hemp and flex*  
320

SHAKSHUKA  
*with meat of Kamchatka crab*  
350

BENEDICT EGGS WITH TROUT  
*and hollandaise sause*  
350

## 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

OLIVES AND DRIED TOMATOES  
250

ARTICHOKES  
300

OLYUTORSKY  
GULF HERRING  
*with baby potatoes*  
340

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

MUXUN STROGANINA  
*sliced frozen Siberia fish meat*  
320

ROASTED SCAD FISHES  
*from Black sea*  
320

SALMON TARTARE  
*with avocado and mango sauce*  
480

TARTINES WITH LAMPREY  
*smoked on juniper*  
320

TUNA TARTARE  
*with strawberry and chukka salad*  
450

RAPANA JULIENNE  
*and Dor Blue cheese*  
370

RED CAVIAR WITH SOUR CREAM  
*on buckwheat pancakes*  
390

CEVICHE FROM WILD PERCH  
*with yuzu sauce*  
540

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

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  
1200

### 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  
340

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

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

POTATO GNOCCHI  
*with rapanas, under cheese souce and truffel*  
460

PIKE CUTLETS  
WITH MASHED POTATOES  
450

GRILLED COMMANDER SQUID  
*with baby potatoes and curry sauce*  
490

PASTA WITH SEAFOOD  
AND TOMATO SAUCE  
580

GRILLED SEA BASS  
WITH MUSHROOM SAUCE  
410

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

LIGHTLY SMOKED TROUT  
*with potato cream and rhubarb jam*  
790

RIGATONI CARBONARA  
WITH SMOKED CRAB  
460

SKOBLIANKA FRIED  
FAR EASTERN MOLLUSC  
420

RISOTTO WITH OCTOPUS  
AND CUTTLEFISH INK  
590

DUMPLINGS  
WITH COD AND TROUT  
*with smoked sour cream mousse*  
490

FISH & CHIPS  
*with homemade aioli*  
390

FRIED RICE WITH SEAFOOD  
380

## NO FISH

CHIKEN CUTLETS  
WITH BEARNAISE SAUCE  
350

PASTA NAVY STYLE  
WITH WILD BOAR MEAT  
480

BEEF STROGANOFF  
WITH OYSTERS MUSHROOMS  
540

## DESSERTS


CHOCOLATE TRUFFLE  
*hand made*  
70




CHOCOLATE GANACHE  
*with pear and saffron*  
320

«CRAB CLAW» CHEESECAKE  
WITH MANGO  
250

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.*