EMBER
RESTAURANT

MENU

STARTERS

TURKEY LIVER PATE 32
Fig jam, cherry, cognac, brioche, caramelized pecan

BEEF TARTARE 38
Pickled daikon, quail yolk, sesame aioli, onion, parsley

RAMIRO PEPPERS WITH TUNA TARTARE 38
Ginger, honey, sesame, tonnato sauce, chili flakes, lemon juice

TOMATOES & STRACCIATELLA 34
Fresh basil, herb sauce, olive oil

RIBEYE CARPACCIO 55
Grana padano, steak fries, marrow bone

HUMMUS 29
Hazelnuts, walnut, pine nut, tomatoes, roti, ponzu sauce

DUO TARTARES 45
Salmon, tuna, avocado, pickled yolk, ponzu sauce

BAKED EGGPLANT CREAM 34
Smoked eel, whipped ricotta, hazelnut, roti, unagi sauce

SALADS

GREEN SALAD 45
Burrata, cauliflower, cucumber, edamame beans, avocado, spinach, asian dressing

CAESAR SALAD
Romaine lettuce, chicken egg, grana padano, pistachio, caesar dressing, brioche
- **WITH CHICKEN** 32
- **WITH TIGER PRAWNS** 40

TUNA AND AVOCADO SALAD 42
Tomatoes, cucumber, edamame beans, asian style dressing, sesame

GREEK SALAD 35
Ramiro pepper, cucumber, tomatoes, red onion, feta cheese, capers, kalamata olives, lemon dressing, cilantro

CHICKEN SALAD 38
Tomatoes, roti flatbread, pickled onions, yogurt sauce, honey-mustard dressing

SEAFOOD SALAD 50
Octopus, scallops, tiger prawns

RAW

SEA URCHIN for 1 pc 35
Yolk, soy sauce

FIN DE CLAIRE FAVIER No.3 *(France)* for 1 pc 29
Citrus mignonette, lemon

SPECIAL DE CLAIRE GILARDO NO.2 *(France)* for 1 pc 66
Citrus mignonette, lemon

FIN DE BRETTANY No.2 *(France)* for 1 pc 29
Citrus mignonette, lemon

FROM A STONE OVEN

NAPOLETANA 30
Mozzarella cheese, taggiasca olives, tomato sauce, cherry tomatoes, basil

SALAMI 35
Mozzarella cheese, tomato sauce, chili pepper

MORTADELLA & PISTACHIOS 39
Stracciatella, olive oil

SOUPS

BORSCH 23
Beef, pork belly, garlic bread, sour cream, parsley

SEAFOOD TOMATO SOUP 34
Mussels, vongole, tiger prawns, squid, coconut milk, basil

CHICKEN SOUP WITH OYSTER MUSHROOMS 19
Homemade noodles, chicken egg, cilantro

Please let your server know if you have any allergies.
All prices are in BYN including 20% VAT

PASTA

RIGATONI WITH BEEF TARTARE 44
Stracciatella, pesto sauce, spinach, cheese mousse

CACIO E PEPE WITH KING CRAB 89
Linguine, grana padano, parsley

PRAWN GNOCCHI 55
Stracciatella, tomato sauce, grana padano

CHICKEN CASARECCE 35
Champignons, grana padano

RISOTTO WITH OCTOPUS 67
Scallop, stracciatella, grana padano, blue tea anchan

SEAFOOD SPAGHETTI 65
Tiger prawns, octopus, scallop, mussels, cherry tomatoes, capers

MAIN DISHES

FILET MIGNON 56
Baked potatoes, oyster mushrooms, parmesan mousse, porto sauce, spinach

MEDITERRANEAN STYLE SEA BASS 70
Vongole, mussels, cherry tomatoes, capers, kalamata olives

BEEF BURGER WITH FOIE GRAS 57
Truffle aioli, steak fries, raspberry sauce

HALF A CHICKEN 42
Sautéed oyster mushrooms and champignons, spinach

CAULIFLOWER STEAK 30
Cheese mousse, truffle oil

BEEF CHEEKS 49
Potato gnocchi, porcini mushrooms, grana padano, demi-glace sauce

CRAB PHALANX IN CAVIAR SAUCE 180

DRANIKI 220
Sturgeon caviar, salmon caviar, pike caviar, sour cream

GRILL

FISH AND SEAFOOD

SEA BASS	350 g	65
SALMON	140 g	62
OCTOPUS	120 g	85

LOBSTER	per 100 g	90
• GRILLED • PASTA WITH LOBSTER		
CRAB PHALANGES	per 100 g	65

MEAT

RIBEYE PRIME	per 100 g	62
STRIPLOIN	per 100 g	60
CHATEAUBRIAN	per 100 g	30
TOMAHAWK	per 100 g	59
MACHETE	per 100 g	30

СУХАЯ ВЫДЕРЖКА

36 DAYS DRY AGED RIB EYE	per 100 g	72
60 DAYS DRY AGED RIB EYE*	per 100 g	79
36 DAYS DRY AGED T-BONE / PORTERHOUSE *	per 100 g	76
36 DAYS DRY AGED TOMAHAWK	per 100 g	76

** Limited steaks, check availability with the waiter*

SIDE DISHES

Mini potatoes with sour cream and dill / Mashed potatoes	12
Mushroom fricassee	18
Grilled vegetables	20
French fries with parmesan and truffle salt	22
Sweet potato fries with parmesan	27

СОУСЫ

Piri-piri BBQ / Honey-mustard BBQ / Pepper sauce / Bisque / Beurre Blanc	7
Chimichurri / Homemade adjika	15

DESSERTS

RASPBERRY-GOAT CHEESE 25
Chocolate sponge cake, raspberry-beet coulis, fresh raspberries

WARM PEAR TART 25
Sable, mini pear, yogurt custard, macaroon, crème anglais

STRAWBERRY MILLEFEU 25
Puff pastry, diplomat crème, strawberry coulis, fresh strawberries

BLACK TRUFFLE 29
Hazelnut, praline buttercream, dark chocolate ganache with truffle oil

FRUITS PRESENTATION 60
Seasonal fruits, fresh berries

CHEESE PLATTER 70
Continental and local selection of cheese, grapes, honey

ICE CREAM IN ASSORTED 10

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