

Inform your waiter if you are allergic to food

STARTERS & SALADS

SWEET TOMATOES AND RED ONION 280g / 390₽
with olive oil, Basil and Suluguni cheese

FARMER SALAD WITH GOAT CHEESE 280g / 340₽
cucumber, tomatoes, coriander, walnuts and suneli hops

BURRATA 250g / 540₽
from the Parisi cheese factory with tomatoes and rucola

CAPRESE 330g / 510₽
mozzarella, tomatoes, grilled peppers, pine nuts, rucola

THAI SALAD WITH SQUID 210g / 330₽
squid, tomatoes, cucumbers, green curry and onions

POKE BOWL WITH TUNA AND SALMON 350g / 690₽
with avocado, Japanese rice, chuka and poached egg

MARINARA 200g / 490₽
warm salad with squid, shrimp, zucchini, sweet pepper and carrot

GREEN SALAD 200g / 340₽
avocado, Romano salad, carrots, Parmesan and bacon

OLIVIER 220g / 290₽
classic recipe with smoked salmon

MANGO AND STRAWBERRY SALAD 170g / 290₽
with ricotta cheese and lettuce

WARM SALAD WITH SMOKED TONGUE 230g / 380₽
grilled peppers, cherry potatoes, vitello tonnato sauce

SALAD WITH ROAST BEEF 190g / 360₽
grilled pepper and zucchini with lettuce in a honey-mustard dressing

Every week on Thursdays, we are supplied with fresh fish, we use it to make our delicious Tartars:

BLUEFIN TUNA TARTAR 140g / 530₽

SALMON TARTAR WITH AVOCADO 180g / 530₽

«TRIO» TARTAR 165g / 640₽
tuna, salmon and shrimps

BEEF TARTAR 250g / 410₽
with noble black Angus meat

CAESAR WITH CHICKEN 250g / 390₽
grilled chicken breast, Romano salad, special sauce

POTATO AND SMOKED HERRING 320g / 260₽
with pickled onions, herbs and cream cheese

BEEF CARPACCIO 170g / 520₽
with rucola, Parmesan and cherry tomatoes

CIABATTA WITH CHICKEN LIVER 260g / 260₽
with red wine sauce and cream

CIABATTA WITH GRILLED PRAWNS 240g / 350₽
with vegetables, rucola and cocktail sauce

BRUSCHETTA 200g / 290₽
eggplant, pepper, tomatoes and avocado

ROAST BEEF WITH POTATOES 260g / 330₽
beef tenderloin, cherry potatoes and chimichurri sauce

KIMCHI EGGPLANT 200g / 290₽
with tomatoes, feta cheese, onion, coriander and sesame

WASABI SHRIMPS 100/50g / 390₽
five tiger shrimps in tempura with wasabi sauce

LIVE SEAFOOD FROM THE AQUARIUM

We are very happy to give our guests a unique opportunity to taste sea delicacies. In the center of the restaurant hall is our pride-an aquarium with live seafood, which we serve raw or baked:

SEA URCHIN 1 pt / 250₽

FRESH OYSTERS per 100g / 190₽

BAKED OYSTERS per 100g / 240₽
with dill / parmesan / pesto

In our aquarium, there are always fresh oysters brought from the Sakhalin. We usually cook two types of oysters: Imperial or Hasan. Our waiters are helpful and always ready to answer on your questions about seafood.

BAKED SCALLOP per 100g / 230₽
with Parmesan or ginger sauce - your choice

VONGOLE AL FORNO 250g / 630₽
with tomatoes and chili

MUSSELS IN A PAN 350g / 650₽
served with bruschetta, chili pepper and sauce of your choice: white wine, marinara or Gorgonzola

APPETIZERS FOR WINE 350g / 690₽
salami Milano, pepperoni, Camembert, mozzarella, Gorgonzola, scamorza, Parma ham

ITALIAN CHEESE 220g / 530₽
mozzarella Fior di latte, Camembert, Dor blue, Gorgonzola, Grana Padano served with honey, walnuts and jam

SOUP

SORREL SOUP COLD / HOT with poached egg, spinach and sour cream	330ml / 270₽
OKROSHKA WITH ROAST BEEF with kvass, tan or kefir	360ml / 320₽
MUSHROOM CREAMSOUP mushrooms, porcini mushrooms, onions and creams	350ml / 370₽
GAZPACHO COLD tomatoes, cucumber, celery, basil and croutons	360ml / 290₽
SIBERIAN BORSCHT beef, beans, porcini mushrooms, served with bread with lard and sour cream	300ml / 135g / 320₽
FISH SOUP OF DON salmon, pike-perch, carrots, cherry tomatoes and new potatoes	350ml / 470₽

FOCACCIA

perfect with soups

PARMESAN
and cherry tomatoes
230g / 240₽

BURRATA
with basil
and tomatoes
470g / 540₽

ROSEMARY
230g / 140₽

We cook authentic Neapolitan pizza, following an original recipe that is almost 500 years old: we use flour brought from the South of Italy, we keep the dough for 24 hours, so that as a result of fermentation it becomes less calorific and easily digested, and, of course, traditionally bake pizza in a wood-burning stove, which gives its taste a special charm and unique flavor.

NEOPOLITAN PIZZA

FROM THE WOOD STOVE

TOCHKA SPECIAL coppa, cep, cedar nut, Gruyere, creams	400g / 550₽
SALMON AND SHRIMPS with spinach, cream sause	420g / 490₽
BOSCAIOLA tomatoes, cep and Parma ham, neapolitan sauce	340g / 510₽
MARGHERITA tomatoes and basil, neapolitan sauce	340g / 320₽
QUATTRO FORMAGGIE mozzarella, gorgonzolla, camembert and parmesan	340g / 530₽
PEPPERONI pepperoni, jalapeno, basil, neapolitan sauce	360g / 370₽
TONNATA tomatoes, tuna, red onion, neapolitan sauce	370g / 380₽
HAM AND CHAMPS champignons, ham, neapolitan sauce	420g / 360₽
VEZUVIANA cherry tomatoes, Parma ham, rucola, cream sauce	350g / 480₽
CALZONE PEPPERONI folded pizza with pepperoni, tomatoes and Ricotta	390g / 390₽
EGG AND BACON with red onion, black pepper and cream sauce	400g / 390₽
GORGONZOLLA MILANO salami Milano, gorgonzola and pear	390g / 490₽
ROAST BEEF beef ramp, grilled pepper, neapolitan sauce	400g / 480₽
SALSICCIA beef and chicken sausages, neapolitan sauce	430g / 450₽

PASTA AND RISOTTO

HOMEMADE TAGLIOLINI AND FETTUCCINE

PASTA «TOCHKA» tagliolini, bacon, corn and chicken in cream sauce	280g / 340₽	FETTUCCINE MARINARA mussels, shrimps, squid and octopus	350g / 630₽
SPAGHETTI AMATRICIANA tomatoes, bacon, parmesan, chili and shallots	300g / 290₽	FETTUCCINE WITH PORCINI in a cream sauce with shallots and parmesan	300g / 460₽
SPAGHETTI BOLOGNESE bolognese stew, parmesan and shallots	250g / 280₽	FETTUCCINE WITH SALMON broccoli pasta, salmon in a cream sauce with shallots	300g / 530₽
TAGLIOLINI CARBONARA pancetta, parmesan, shallots in cream sauce	300g / 370₽	PENNE WITH VODKA AND SHRIMPS with tomatoes, chili peppers, shallots and cream sauce	320g / 530₽
TAGLIOLINI WITH VONGOLE with garlic, chili pepper in white wine sauce	350g / 490₽	LASAGNA BOLOGNESE	290g / 330₽
BLACK KAMCHATKA DUMPLINGS with crab, cod, green peas and cream cheese, served with sour cream and cranberries	250g / 330₽	RISOTTO WITH PORCINI	280g / 480₽
		RISOTTO WITH VONGOLE AND SHRIMPS	350g / 560₽

MEAT

RACK OF LAMB with beans, lettuce and red wine sauce	340g / 1200₽
BEEF STROGANOFF with fried potatoes or mashed potatoes of your choice	220/150g / 540₽
VEAL CHEEKS WITH BULGUR served with cauliflower cream and beetroot	300g / 630₽
CUTLETS «TOCHKA» LARGE PORTION served with mashed potatoes and mushroom sauce	200/150g / 430₽
CHICKEN PARMIGIANA chicken breast with parmesan and Idaho potatoes	220g / 400₽
TURKEY SCALOPINI with potato croquettes, cucumber and onion served in a creamy mushroom sauce	350g / 440₽
FARMER'S CHICKEN with potatoes and zaziki sauce	~250/200g / 450₽
DUCK LEG SOUS VIDE with choucroute and carrot puree	220g / 420₽

FISH

PIKE-PERCH AL CARTOCCIO served with zucchini, spinach, Kalamata olives, cherry tomatoes and basil	300g / 580₽
DORADO BAKED IN A WOOD STOVE with garlic and rosemary	~ 250g / 840₽
SALMON STEAK served with lemon	per 100g / 340₽
CUTLETS OF PIKE served with zucchini, carrots, sweet peppers, herbs and berblanc sauce	290g / 590₽
KAMCHATKA CRAB four phalanges with lemon and cocktail sauce	per 100g / 420₽
TIGER SHRIMPS fried in olive oil with rosemary served in coarse sea salt	160g / 490₽
SURMULLET served with lemon and lettuce	160/50g / 600₽

GRILL

STEAKS

For most of our steaks, we specify the weight of raw meat, since the weight of the cooked steak depends on the degree of doneness and can range from 60% to 90%. Don't forget to inform your waiter about the degree of doneness.

FILET MIGNON	200g / 690₽
PICANHA STEAK served with chimichurri sauce	per 100g / 250₽
FLAT IRON STEAK	per 100g / 330₽
RIB-EYE TOP CHOICE with demi-glace sauce	320g / 2450₽
PEPPER STEAK ramp steak in pepper sauce served with potatoes and mashed broccoli	1pcs / 280g / 640₽

BARBECUE

served with pita, salad and sauce

BEEF	150/100g / 720₽
PORK	150/100g / 420₽
LAMB TONGUE	150/100g / 630₽
CHICKEN	150/100g / 340₽
SHRIMPS served with cocktail sauce	100/100g / 510₽

FISH AND SEAFOOD

SEA BASS ON THE GRILL served with salad and tapenade	~250/50g / 840₽
GRILLED ARGENTINE PRAWNS with rosemary, garlic and sea salt	300/70g / 690₽
SQUID ON THE GRILL served with lemon and salad mix	180/50g / 390₽

GARNISH

FRENCH FRIES	150g / 120₽
POTATO SLICES	150g / 120₽
FRIED POTATO	150g / 120₽
BOILED POTATO	150g / 120₽
MASHED POTATO	150g / 120₽
RICE	120g / 100₽
BROCCOLI WITH GARLIC	150g / 120₽
FRIED POTATOES WITH MUSHROOMS	200g / 190₽
GRILLED VEGETABLES	150g / 290₽
CHERRY POTATOES WITH ROSEMARY	150g / 120₽

BEER SNACKS

CHILI CHICKEN WINGS with celery, carrots and blue cheese	300g / 330P
ARCTIC SHRIMPS fried with garlic and herbs	200g / 490P
ARCTIC SHRIMPS ON ICE served with lemon and dill	200g / 490P
RYE CROUTONS with paprika, garlic and blue cheese sauce	150/50g / 160P
FRIED CHEESE STICKS served with tartar sauce	200/50g / 290P

BEER

DRAFT

	0,33l	0,5l
BREWDOG PUNK IPA SCOTLAND	240P	360P
BUDWEISER DARK	150P	220P
KROMBACHER WEIZEN	160P	240P
KROMBACHER PILS	160P	240P

BOTTLED

BUDWEISER LAGER	0,33l / 250P
BUDWEISER DARK	0,33l / 250P
KROMBACHER PILS	0,5l / 350P
SPATEN MUNCHEN DUNKEL	0,5l / 350P
CORONA EXTRA	0,355l / 250P
CLAUSTHALER NON-ALCOHOLIC	0,33l / 200P

DESSERTS

CARROT CAKE with cream cheese, creams and strawberry	190g / 270P
PANNA-COTTA traditional Italian cream dessert	110g / 170P
TRUFFLES three homemade chocolate candies	70g / 170P
CHOCOLATE FONDANT served with strawberries and nuts	200g / 340P
TIRAMISU with mascarpone cheese, savoyardi cookies and coffee	160g / 260P
NAPOLEON light cake with vanilla cream and strawberries	180g / 170P
CURD PANCAKES with berry sauce, sour cream, cranberries and mint	150g / 190P
PEAR TART TATEN served with ice cream	190/30g / 230P
ANGIOLETTI WITH SALTED CARAMEL served with strawberries and mint	250g / 160P
CHEESECAKE MANGO & PASSION FRUIT	250g / 280P
ICE CREAM vanilla / strawberry / chocolate / caramel	50g / 110P

COFFEE

DOPPIO 60ml / 100P	AMERICANO 200ml / 120P	CAPPUCCINO 300ml / 180P	LATTE 200ml / 140P
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ICE COFFEE
200ml / 180P

ICE MATCHA
ICE LATTE COTTON CANDY
ICE LATTE POPCORN

SPECIAL TEA

SEA BUCKTHORN & PEAR	180P
RASPBERRY WITH GINGER	180P
SPICY ORANGE	180P
CRANBERRIES WITH MINT	180P
TANGERINE	180P
TEA OF PINECONES	300P

*Check out our special tea based on
pinecone jam with cranberries and
anis.*

teapot 600ml

TEA

BLACK
original / bergamot / thyme

GREEN
original / jasmine / ginseng

HERBAL
mint / camomile

ROOIBOS
strawberry with cream

MILK OOLONG

400ml / 150P

TEA LATTE

*Try a gentle drink of milky tea
on any taste:*

SPICY
PEPPER MINT
SOLTY CARAMEL
PUMPKIN
COCONUT

MAPLE WITH GINGER
WATERMELON
POPCORN

250ml / 140P

COCKTAIL MENU

READER FRIENDLY NAVIGATION

THE MOST POPULAR

you can't go wrong with the choice of cocktails from this list, they are all the stars of any party

QUITE EXQUISITE

here we have collected cocktails with fascinating ingredients and unusual combinations

LONG ISLAND ICE TEA 300ml / 500P
vodka, gin, rum, tequila, triple sec, cola, lemon

COSMOPOLITAN 120ml / 350P
vodka, triple sec, cranberry juice, lime juice

VENCEREMOS **WINNER OF BACARDI LEGACY 2016** 140ml / 350P
rum, coconut puree, pineapple juice, cucumber and lemon juice, dash of sesame oil

SEX ON THE BEACH 250ml / 250P
vodka, peach liqueur, orange juice and cranberry juice

PINA COLADA 300ml / 450P
rum, coconut puree, pineapple juice

SAUZA SUNRISE 250ml / 350P
tequila Sauza, orange juice, grenadine

APEROL SPRITZ 300ml / 400P
Aperol, Prosecco, soda

PEACH AND GRAPEFRUIT SPRITZ 300ml / 400P
Aperol, Prosecco, self-made peach and grapefruit cordial

MOJITO 270ml / 400P
rum, mint, lime juice, soda

JIM BEAM OLD FASHIONED 100ml / 350P
bourbon, angostura, soda

DRY MARTINI 100ml / 350P
gin, dry vermouth and olive bitters

PORNSTAR MARTINI 140ml / 350P
vodka, passionfruit puree, lemon juice, vanilla syrup served with prosecco and passionfruit

BOULEVARDIER 150ml / 450P
bourbon, red vermouth, Campari

MANHATTAN 100ml / 350P
rye whiskey, red vermouth and Angostura

NEGRONI 150ml / 350P
gin, red vermouth, Campari

ZOMBIE 200ml / 450P
black, white and gold rum, dry orange liqueur, falernum syrup, pineapple juice and lime juice

BLOODY MARY 200ml / 250P
bacon flavored vodka, tomato juice, lemon juice, Tabasco, Worcestershire sauce, bacon, celery

ROCKET GIN TONIC 300ml / 420P
gin and tonic with lavender or hibiscus flavours

OLDBOY 250ml / 250P
vodka, strawberry, grapefruit juice, chili, cinnamon

NINJA SETS

JOKER 4 shots / 850P

MASK 4 shots / 850P

Sets of shots made of secret ingredients by our crafty chef-bartender Alexey

RATHER SOUR

sour cocktails are perfect as an aperitif, and will also refresh you in the heat

CAIPIRINHA 100ml / 250P
Cachaca, lime, cane sugar

WHITE LADY 120ml / 350P
gin, triple sec, lemon juice

DAIQUIRI 120ml / 300P
rum, lemon juice, sugar syrup

MAI TAI 200ml / 400P
light and dark rum, orange Curacao, almond syrup and lime juice

MARGARITA 120ml / 450P
tequila, triple sec, lime juice

HEMINGWAY SPECIAL 150ml / 400P
rum, maraschino liqueur, grapefruit juice, lime juice

AVIATION 100ml / 350P
gin, maraschino liqueur, lime juice

MOSCOW MULE 200ml / 350P
vodka, ginger beer, lime juice

SGROPPINO 150ml / 350P
Prosecco and lemon sorbet

MOSTLY SWEET

these cocktails are often referred to as digestives, it is a great choice to complete the meal

TIGER MILK 300ml / 400P
gold, white and black rum, coconut milk, spicy syrup, pineapple juice

BANANA DAIQUIRI 120ml / 340P
rum, lemon juice, banana syrup, banana

PLANTER'S PUNCH 200ml / 400P
rum, orange and pineapple juice, Angostura, grenadine, lemon juice and sugar syrup

SINGAPORE SLING 250ml / 450P
gin, cherry liqueur, Benedictine liqueur, Cointreau, pineapple juice, lime juice and grenadine

BELLINI 120ml / 250P
Prosecco and peach puree

As the volume of the cocktail, we have tried to specify the exact amount of beverage that you will drink. If the cocktail is served with ice, we have taken into account how much ice will melt during the average time of consumption of this cocktail.

ALCOHOLIC BEVERAGES

WINE CARD IS STANDALONE MENU

On this page the prices is for 50ml

WHISKY

SINGLE MALT

MACALLAN 18 Y.O.	1100P
MACALLAN 15 Y.O.	720P
MACALLAN 12 Y.O.	590P
YAMAZAKI 12 Y.O.	960P
BRUICHLADDICH	900P
LAGAVULIN 8 Y.O.	900P
BUNNAHABHAIN 12 Y.O.	800P
ARBEG 10 Y.O.	800P
CAOL ILA 12 Y.O.	800P
HIGHLAND PARK 12 Y.O.	650P
BOWMORE 12 Y.O.	600P
LAPHROAIG 12 Y.O.	600P
AUCHENTOSHAN	450P

The largest choice in Obninsk

WHISKY

BLENDED

SCOTCH WHISKY

JOHNNIE WALKER GOLD	790P
JOHNNIE WALKER BLACK	480P
JOHNNIE WALKER RED	300P
CHIVAS REGAL 18 Y.O.	790P
CHIVAS REGAL 12 Y.O.	480P
FAMOUS GROUSE	270P

AMERICAN WHISKEY

MAKER'S MARK	400P
WILD TURKEY 101	380P
JACK DANIEL'S	370P
JIM BEAM RYE	380P
JIM BEAM RED STAG	320P
JIM BEAM APPLE	320P
JIM BEAM HONEY	320P
JIM BEAM WHITE	320P

IRISH WHISKY

TULLAMORE DEW	320P
JAMESON	320P
BUSHMILLS	300P
KILBEGGAN	300P

VODKA

ONEGIN	290P
BELUGA	280P
ABSOLUTE	200P
FINLAND	200P
RUSSIAN STANDARD	140P

SCHNAPPS

WILLIAM'S AUSTRIA	400P
WILLIAM'S GERMANY	360P

GIN

SIPSMITH DRY	640P
BOMBAY SAPPHIRE	480P
ROKU JAPANESE CRAFT	350P
BROCKMANS	320P
BEEFEATER	300P
GORDONS	300P

GENEVEER

BOLS AMSTERDAM GENEVEER	260P
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TEQUILA

ESPOLON BLANCO	350P
OLMECA GOLD / BLANCO	330P
JOSE CUERVO BLANCO	300P
SAUZA BLANCO	300P

MEZCAL

VIDA	580P
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RUM

HAVANA CLUB ANEJO 7 ANOS	500P
BRUGAL XV	400P
BEACH HOUSE GOLD / WHITE	350P
BRUGAL ANEJO	250P
HAVANA CLUB ANEJO 3 ANOS	250P
BACARDI GOLD / WHITE / BLACK	250P
CAPTAIN MORGAN	250P
GOLD / WHITE / BLACK	

CACHACA

CACHACA 51	250P
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COGNAC

HENNESSY X.O.	1800P
HENNESSY V.S.O.P.	750P
HENNESSY V.S.	500P
COURVOISIER X.O.	1600P
COURVOISIER V.S.O.P.	600P
COURVOISIER V.S.	450P
REMY MARTIN V.S.O.P.	600P
REMY MARTIN V.S.	500P
MARTELL V.S.O.P.	600P
MARTELL V.S.	450P

OTHER BRANDY

GRAPPA	350P
ARARAT 5 STARS	350P
CALVADOS PERE MAGLOIRE	440P

APERITIFS

APEROL	250P
MARTINI VERMOUTHS	150P
BECHEROVKA	250P
CAMPARI	250P
FERNET BRANCA	350P
ABSINTH	400P

LIQUORS

JAGERMEISTER	250P
SAMBUCA	250P
AMARETTO	350P
LIMONCELLO	270P
KAHLUA	350P
BEILEY'S	250P
MALIBU	180P
DRAMBUIE	350P
FRANGELICO	300P
GRAND MARNIER	300P
CHARTREUSE	400P
GENEPI LE CHAMOIS	360P
AMARO NONINO	350P
AMARO AVERNA	250P

Our chef bartender strongly recommends you to try these liqueurs with ice as a digestif.

SOFT BEVERAGES

JUICE

APPLE
ORANGE
CHERRY
PINEAPPLE
PEACH
TOMATO
GRAPEFRUIT

250ml / 60₽

RED BULL 0,25l	200₽
COCA-COLA / SPRITE 0,25l	100₽
TONIC 0,25l	100₽
ICE MOUNTAIN STILL 0,5l	150₽
ICE MOUNTAIN CARBONATED 0,5l	150₽
PANNA 0,75l	280₽
SAN PELLEGRINO 0,75l	280₽

FRESH SQUIZED JUICE

CARROT
APPLE
PINEAPPLE
GRAPEFRUIT
SELERY

*We can mix several
flavors in one glass!*

250ml / 250₽

BERRY JUICE

250ml / 70₽

CRANBERRY

RASPBERRY

MILKSHAKES

250ml / 250₽

VANILLA

BANANA

RASPBERRY

STRAWBERRY

LEMONADES IN A JUG

MANGO + PASSION FRUIT

natural mango and passion fruit puree, lemon juice, sugar syrup and soda

1,0l / 320₽

BASIL + PEAR

pear, basil syrup, lemon juice, soda

1,0l / 320₽

TARRAGON

extract of tarragon, lemon, soda

1,0l / 350₽

TANGERINE + MINT

tangerines, mint, passion fruit syrup, lemon, soda

1,0l / 300₽

BRAMBLE + CINNAMON

bramble syrup, cinnamon syrup, lemon juice, soda

1,0l / 320₽

NON-ALCOHOLIC COCKTAILS

VIRGIN MOJITO

classic / strawberry / raspberry

300ml / 200₽

RED DRESS

orange, raspberry, cranberry juice

300ml / 180₽

APPLE JOY

peach juice, Apple, lemon, grenadine

300ml / 160₽

CREAM SODA

apple and vanilla syrup, lemon juice and soda

300ml / 150₽

BASIL LEMONADE

basil, lime, rose syrup, soda

300ml / 160₽

CUCUMBER LEMONADE

honey syrup, soda, orange, lime, cucumber

300ml / 150₽

Restaurant «Tochka» / Tochka, Ltd.

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When serving a banquet for 10+ person, the check will include additional payment for organizing the event and is 10% of the check.

This publication is an advertising material. The price list with the outputs, prices and energy value of dishes is located on the information Board and is available on demand.

July, 2020

@TOCHKA_REST

