

GAGARINN

FOOD
HUB

MENU

B R E A K F A S T S

SERVED FROM 9:00 TO 11:00



ENGLISH

+COFFEE & CROISSANT

2 fried eggs, sausages, bacon, champignons, tomatoes, beans, toasted bread, pickled cucumbers, butter

430 250



AMERICAN

+COFFEE & CROISSANT

3 fried eggs, sausages, bacon, potato wedges, toasted bread, butter, ketchup, mustard

430 250



ODESSA

+COFFEE & CROISSANT

2 fried eggs, hummus with sunflower seeds, bryndza (traditional soft cow milk cheese), grilled pork sausage, tomatoes, cucumbers, smoked belly bacon, toast, herring butter

560 250



TURKISH

+COFFEE & CROISSANT

Hummus with sweet pepper, kalamata olives, feta cheese, tomatoes, cucumbers, smoked chicken and beef tenderloin, scrambled eggs, mozzarella, toast

520 250



FRENCH

+COFFEE & CROISSANT

Crispy toasted bread with poached egg, fried bacon, hollandaise sauce, spinach parboiled in white wine, cucumbers, cherry tomatoes, croissant, jam, butter

380 250



SCANDINAVIAN

+COFFEE & CROISSANT

Eggs Benedict, potato pancakes, quick-cured salmon, avocado, smoked sour cream, butter, lemon, cherry tomatoes

450 250

COLD STARTERS



BEER PLATE

*mixed dried meat:
beef, pork and duck, smoked suluguni,
served with pickled cucumbers,
red onions and crispy baguette*

340

220

MIXED SAULTED MEAT

juicy pork fillet, beef, duck, pork neck

200

220

MIXED HOMEMADE SALO (TRADITIONAL CURED PORK FAT)

spicy and saulted slabs of pork fatback served with mustard, garlic, horseradish and onions

210

95

MIXED NOBLE CHEESES

camembert, dorblu, mozzarella, parnigiano, walnuts, cashew nuts, apples and figs parboiled in wine, raisins, honey, kalamata olives, grissini and orange chips

350

260

QUICK-CURED HERRING

with potato wedges and crispy toasted bread

250/75

98

MIXED PICKLES

sour cabbage (blue and white), baby carrots, baby corn, mushrooms, cucumbers, potatoes, garlic

550

170

BLACK SEA SPRATS WITH POTATO WEDGES

290

105

SALMON TARTARE

on avocado, rucolla and capers bed with olive oil

220

240



BLACK SEA SPRATS

with boiled saffron potatoes, pickled onions and crispy toasted bread

280

95



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**SCALLOP
CEVICHE**

with fresh avocado, mango tartare and flying fish caviar

220 280

**DUCK
CARPACCIO**

dried duck meat stuffed with foie gras and pistachios

100/30 295

ANTIPASTI

sweet tomatoes, dried meat and feta cheese

BRUSCHETTA WITH TOMATOES

with spicy balsamic and olive oil

**BRUSCHETTA
WITH SPICY PARMA**

goat cheese, sun-dried tomatoes, balsamic

BRUSCHETTA WITH SALMON

served with red pepper sauce
on crispy toasted bread

180 89

180 69

130 99

180 175

SALMON CARPACCIO

cured in white balsamic, olive oil,
garlic and lemon

180 235

ASTRAKHAN PIKE CAVIAR

whisked with red onions, served
with delicate butter

210 290

VEAL TARTARE

with spicy capers, pickled cucumbers and
shallot onions, sauces: tabasco, worcestershire,
balsamic, mustard

170 190

TENDER CHICKEN PÂTÉ

served with crispy baguette, butter and
pickled cucumbers

250 98

**VEAL
CARPACCIO**

with rucolla, capers,
parmigiano, balsamic and olive oil

200 195

**DUCK
PÂTÉ**

with cognac, herbes de Provence, nutmeg
and cream, served with dried duck meat
and baguette

240 135



SALADS



SASHIMI SALAD

with salmon fillet, mixed salad, cucumbers and radish

220 160



SALAD WITH DRIED DUCK BREAST

with greens, sweet peach, dorblu, sun-dried tomatoes and citrus dressing

180 155



THAI SALAD

tender veal, vegetables, mixed greens, oyster dressing

250 225



DEL MAR

shrimps, cherry tomatoes, parmesano, olive oil dressing

170
225

CAESAR SALAD

tender chicken breast, iceberg salad, quail egg, parmesano, Caesar sauce

250
135



HOT STARTERS



MEDITERRANEAN SHRIMPS

baked in delicate phyllo dough with spicy tomato salsa

220 225



ACHARULI KHACHAPURI

tender airy dough with spicy suluguni, egg yolk and butter

300 90



BLACK SEA RAPA WHELKS

baked with parmesan, served with parboiled mushrooms, onions, delicate cream sauce and ciabatta

250 145



STEWED CONFIT DUCK LEG

served with confit potato slices and home-made smoked sour cream

280 185

MEGRELIAN KHACHAPURI

tender airy dough with soft suluguni

300 90

TURKISH LAHMACUN

airy dough with minced beef and lamb, tomatoes and red onions

535 199

PIDE KARADENIZ

Turkish flatbread made of tender dough, stuffed with minced veal and mozzarella

400 140

LAVASH WITH SULUGUNI

crispy lavash (Armenian flatbread) with soft suluguni, tomatoes and greens

180 69

BLACK SEA MUSSELS

baked in shell with delicate cream-cheese sauce, herbs and white wine

450 185

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SUPPES



PUMPKIN CREAM SOUP

with cream-cheese quenelle and dried pumpkin seeds

300/20 75

TOMATO SOUP WITH SEAFOOD

shrimps, squids, mussels, baby octopuses, vegetables

300

255



CHICKEN RAMEN

broth with grilled chicken fillet, served with vegetables and quail egg

500

98

MUSHROOM SOUP

with fragrant white mushrooms and vegetables

350 110

CHICKEN BROTH

with home-made noodles, quail egg, crispy crouton and cheese sauce

380 69

MISO SOUP

with miso paste, blue tofu, wakame seaweed, rice and onions

250 60

TOM YAM THALE

slow-cooked in coconut milk with mixed seafood: squids, shrimps, mussels, cherry tomatoes, Tom Yam paste, hondashi

300 165

BORSCH

traditional beetroot soup with beef and frigole, served with garlic donuts (pampushki)

380 80



HAKATA RAMEN

traditional Japanese soup with stewed pork, quail egg and vegetables, cooked on broth with spices

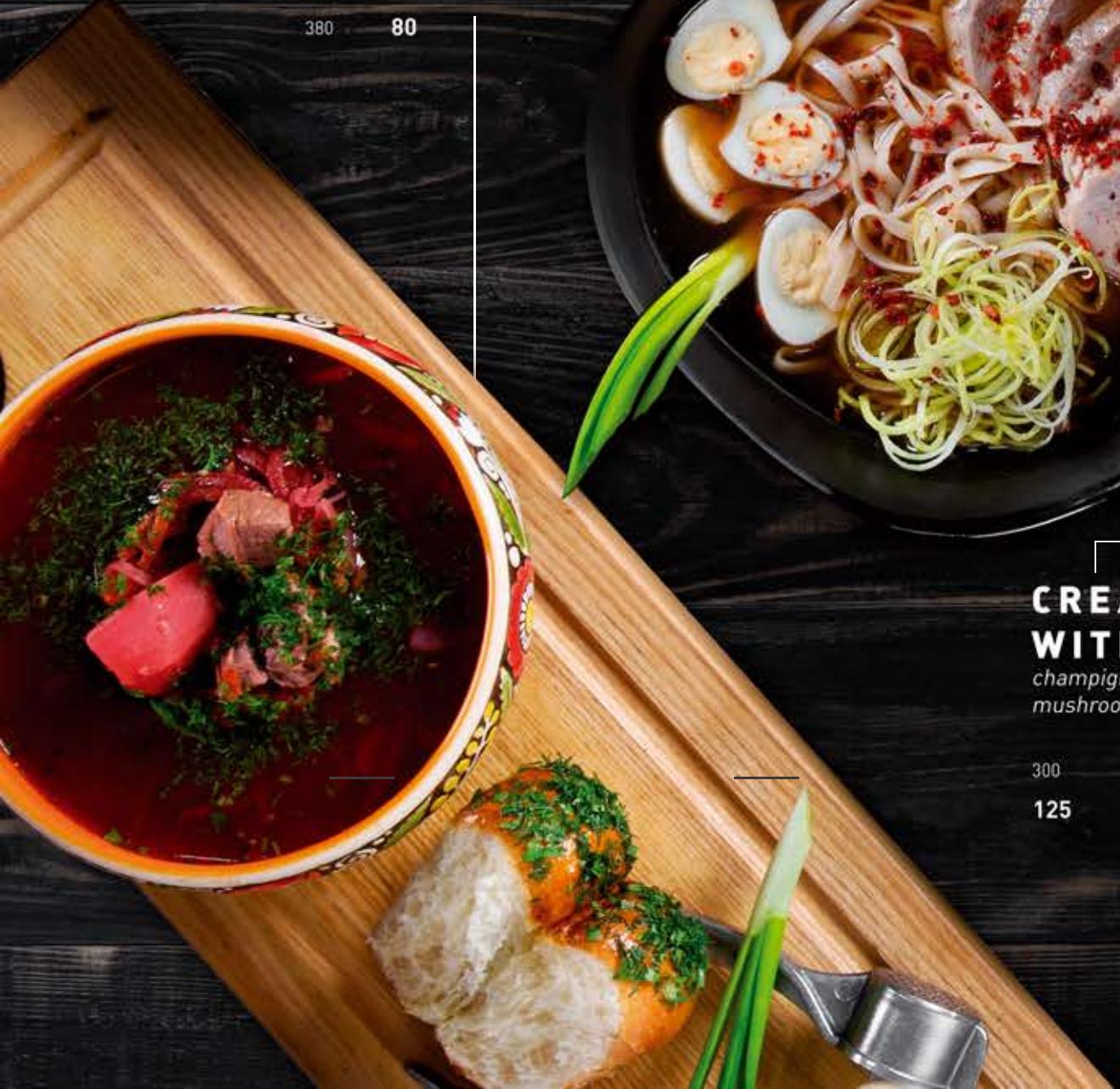
500 115

CREAM SOUP WITH MUSHROOMS

champignons, dried white mushrooms, delicate cream

300

125



FISH

RAINBOW TROUT

baked with vegetables
in cream-cheese sauce

110/115/50/30 255

PIKE PERCH FILLET

baked with parmesan
and vegetables

250/50/65 285

BLACK SEA GOBIES

fried, with crispy crust

250/50 270

PLAICE (FLATFISH)

100 298

SALMON FILLET

served in sauvignon
sauce

140/50/30/10 345

GRILLED MACKEREL

served in tartar sauce

250/50 145



**SOBA
WITH VEGETABLES**

Japanese buckwheat noodles
with grilled pepper, zucchini,
broccoli, carrots and cauliflower

300
135



**SOBA
WITH CHICKEN**

Japanese buckwheat noodles
with chicken, carrots and zucchini

300
147



**SOBA
WITH SHRIMPS**

Japanese buckwheat noodles served
with shrimps and tomatoes

250
190

FRESH RADISH SALAD

with green onions, cucumbers, quail egg
and sour cream dressing

250 85

CABBAGE SALAD

with greens and cucumbers

250/30 85

LENTIL SOUP

with potatoes, onions, carrots and tomatoes

300 75

TOFU SALAD

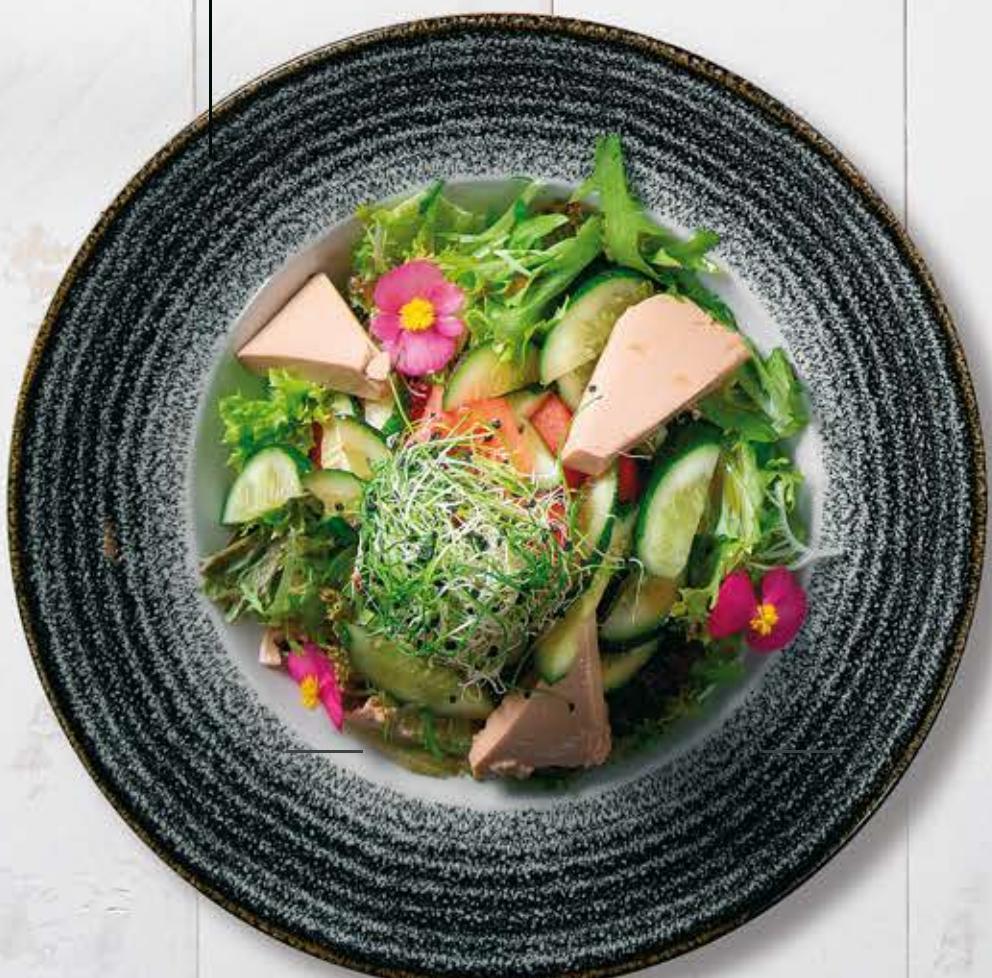
with cucumbers, tomatoes, mixed salad,
onion and tofu sauce

280
130

**FRESH
VEGETABLE SALAD**

with carrots, cucumbers, zucchini
and yoghurt dressing

250
85



JOSPER

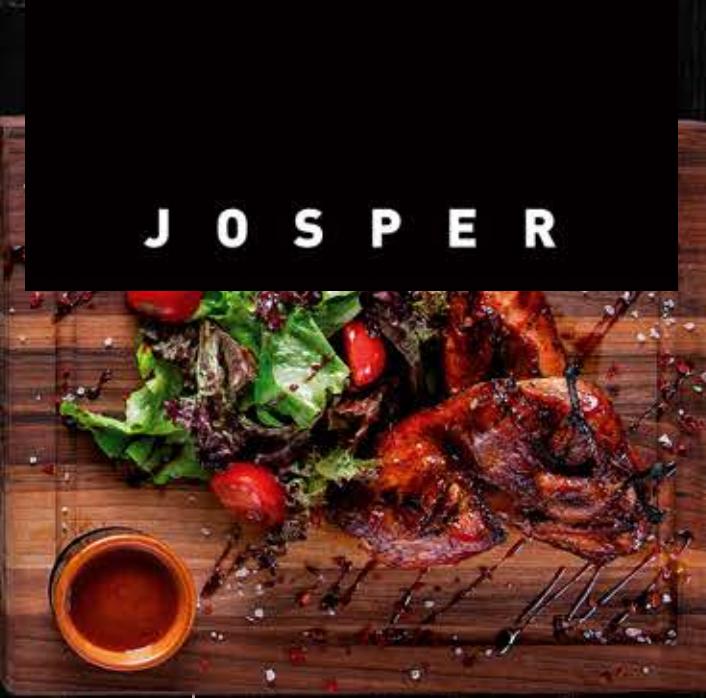


MUTTON SHOULDER

with chili and Satsebeli sauces, grilled zucchini, sweet pepper, tomatoes, onions, celery, mushrooms and Italian dressing

1300

999



QUAILS

marinated in Satsebeli, chili and teriyaki sauces, served with mixed salad

1.5 PC/80

245



CORN CHICKEN

marinated in Satsebeli sauce with mixed pepper and oil, served with zucchini, mushrooms, chili, sour tomatoes and garlic dressing

300

295



GRILLED VEGETABLES

zucchini, sweet pepper, tomatoes, mushrooms, celery and onions with Italian dressing

250

98

RIBEYE STEAK

served with sour tomatoes and chili pepper

100/20

145

JUICY PORK NECK STEAK

served with sour tomatoes and chili pepper

100/20

105



T-BONE STEAK

served with sour tomatoes and chili pepper

100/20

145



STRIPLOIN STEAK

served with sour tomatoes and chili pepper

100/20

145



NEW YORK STEAK

striploin cut served with sour tomatoes and chili pepper

100/20

145



COWBOY STEAK

beef rib steak served with sour tomatoes and chili pepper

100/20

99

FILET MIGNON

beef tenderloin marinated in teriyaki sauce, served with jacket potatoes and chili pepper

320

365



TURKEY FILLET SOUS-VIDE

served with cherry tomatoes, lettuce, corn cob, berry sauce and citrus dressing

300

185



CHICKEN-STEAK BURGER

sesame bun, chicken thigh cooked in jasper with tomatoes, pickled cucumbers, iceberg salad, mozzarella, teriyaki, BBQ and chili sauce, french fries, ketchup

405/100 145

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BEEF BURGER

sesame bun, beef patty, tomatoes, pickled cucumbers, iceberg salad, red onions, smoked beef, cheese, french fries, ketchup, sauce

435/100 180



TEXAS BURGER

sesame bun, pork & beef patty, iceberg salad, tomatoes, pickled cucumbers, onions coated with egg and breadcrumbs, bacon, cheese, french fries, ketchup, sauce

435/100 180

S



DUCK BURGER

smoked duck, duck fillet patty, iceberg salad, cheese, apple, french fries, ketchup, teriyaki and wasabi sauce

335/100 199

CRAFT SAUSAGES



baked with potatoes and tender mozzarella, served with BBQ sauce

CHICKEN

180/150/50 157

BEEF

180/150/50 230

PORK & BEEF

180/150/50 195

SHASHLIK

CHICKEN

roasted chicken fillet, served with jacket potatoes, crispy lavash, pickled onions and sour tomato

180/270 145

VEAL

roasted veal fillet, served with jacket potatoes, crispy lavash, pickled onions and sour tomatoes

150/270 310

PORK NECK

roasted pork neck, served with jacket potatoes, crispy lavash, pickled onions and sour tomatoes

180/270 225



LULAH KEBAB

MINCED CHICKEN

roasted with potatoes, crispy lavash, pickled onions and sour tomatoes

180/270 130

MINCED VEAL

roasted with potatoes, crispy lavash, pickled onions and sour tomatoes

180/270 155

MINCED LAMB

roasted with potatoes, crispy lavash, pickled onions and sour tomatoes

180/270 195

S I D E D I S H E S

FRENCH FRIES

200/300 65

RICE

150 49

BAKED POTATOES

with mushrooms and mashed garlic

250 62

TENDER MASHED POTATOES

200 49

B R E A D

BREAD BASKET

from our bakery: Volcano wheat bread, Olympus bread with cranberries, buckwheat bread

150 22

PIZZA



PARMA

Italian ham, mozzarella, parmesano,
fragrant rucolla

Ø30 CM 150



FOUR MEATS

smoked beef, pork, Italian sausages, smoked pancetta,
mozzarella, tomatoes, fragrant basil

Ø30 CM 158

HUNTER'S PIZZA

hunter's sausages, mushrooms, olives,
mozzarella, tomatoes

Ø30 CM 115

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QUATTRO FROMAGGI

dorblu, parmesano, classic and
marinated mozzarella

Ø30 CM 130

Ø30 CM 195

HAWAIIAN

delicate chicken fillet cooked in jasper
with corn, mozzarella and pineapple

Ø30 CM 130

Ø30 CM 175

CHICKEN

delicate chicken fillet, cooked in jasper
with corn, mozzarella and champignons

Ø30 CM 130

Ø30 CM 85

CAESAR

smoked chicken, juicy bacon, crispy iceberg salad,
fragrant parmesano and mozzarella with Caesar sauce

Ø30 CM 165

MARGARITA

classic pizza with tomatoes, mozzarella
and basil with tomato sauce

Ø30 CM 135





RISOTTO

cooked with mushrooms and parmigiano according to a traditional Italian recipe

300/30 160

FRUTTI DI MARE SPAGHETTI

squids, mussels, baby octopuses, shrimps in bisque sauce

350 252

ARRABIATA SPAGHETTI

with tomato sauce, chili and parmigiano

310 100

PASTA & RISOTTO

CARBONARA

with dried Pancetta bacon and parmigiano according to a traditional Italian recipe

300 115

PENNE

QUATTRO FORMAGGI

dorblu, parmigiano, mozzarella and soft cheese

300 129

FETTUCCINE

with delicate chicken fillet, fragrant mushrooms parboiled in cream with white wine

330 162





SOUS-VIDE DUCK MEDALLIONS

with foie gras and apples in sweet-spicy teriyaki sauce

130/50/50

380



OSSOBUCO IN TENNESSEE SAUCE

delicately braised veal shank with frigole, tomato salsa and chili pepper

550

280

H O T P A N S



CHICKEN HOT PAN

served with grilled vegetables in tender cream sauce

250

155



VEAL HOT PAN

served with grilled vegetables in sweet-sour sauce

250

280



VEAL COATED WITH BREADCRUMBS

served with parmesano, mushrooms and mozzarella

270

240



STEWED VEAL

cooked in its own juice, served with vegetables, chickpeas and crispy buckwheat crouton

250

145

R O L L S



GUNKAN SET <i>chilled salmon, eel, scallop, tobico caviar, nori</i>	250	180	NIGIRI WITH SMOKED EEL	80	45
			NIGIRI WITH SALMON	80	35
			NIGIRI WITH TIGER SHRIMP	80	40
SALADS					
HIYASHI WAKAME <i>hiyashi seaweed, soft satay sauce, fresh cucumbers</i>	140	95	SASHIMI WITH SALMON	100	115
SALMON SALAD <i>with California cheese, unagi sauce and olive oil</i>	170	215	SASHIMI WITH EEL	100	175

DESSERTS



BERRY CHEESECAKE

with delicate Philadelphia cream cheese and berry sauce

180

80



CHOCOLATE AND PISTACHIO FONDANT

sponge cake with pistachio filling in chocolate drizzle, served with berry sauce and vanilla ice-cream

190

85



NAPOLEON CAKE WITH SALTED CARAMEL

soft layer cake with custard and salted caramel filling

180

75



RAW AVOCADO CAKE

lime, pekan, dates, coconut milk, honey

120/30

135



CHOCOLATE SPHERE

made of white/black chocolate with crème brûlée, Baileys, cream and vanilla ice-cream, served with hot salted caramel

200

125



RAW BLUEBERRY CAKE

blueberries, dates, sunflower seeds, almonds, cashew nuts, orange, honey, cocoa butter

120/30

135



NUT-POPPY CAKE

nut-poppy sponge cake, caramel sauce, custard, chocolate glaze

180

75



GLUTEN-FREE CAKE

dried apricots, beetroot, chocolate, cocoa, corn flour, sugar

120/50

90

NAPOLEON CAKE (TRADITIONAL RECIPE)

soft layer cake with custard filling

180

70

SORBET LEMON/MANGO/WILD BERRY

100

55

ICE-CREAM VANILLA/PISTACHIO/MELON/STRAWBERRY/PEACH/CHOCOLATE

100

55