

## GASTROBAR

## Saint - Petersburg



Web Menu

## STARTERS

|  |  |   |
|--|--|---|
| Vegetable salad .....750<br>with herb dressing                             | Beef tartare with wood .....750<br>ear mushrooms                   | Green salad .....650<br>with sesame dressing                                |
| Burrata with truffle .....850<br>sauce                                     | Yellowfin .....850<br>tuna ceviche                                 | Tuna with sesame aioli .....750   |
| Swedish bread .....950<br>with smoked salmon                               | Duck confit salad .....750<br>with bean sprouts                    | Vegetable salad .....790<br>with sour cream<br>and pike caviar • <b>new</b> |
| Oxtail with parmesan .....590<br>mousse                                    | Chicken liver pâté .....590<br>with prunes and cashew nuts         | Roasted beetroot salad .....550<br>with pecans • <b>new</b>                 |
| Stracciatella with toasted .....650<br>tartine and herb sauce • <b>new</b> | Beef tartare with corn chips .....790<br>and Pecorino • <b>new</b> | Duck leg ragout .....650<br>with white mushrooms • <b>new</b>               |

## SOUPS

Bread - 350

|                                  |  |                                      |
|----------------------------------|--|--------------------------------------|
| Langoustine<br>bisque<br>- 650 - | Scandinavian tomato soup<br>with minced meat • <b>new</b><br>- 650 - | Spicy duck<br>noodle soup<br>- 590 - |
|----------------------------------|--|--------------------------------------|

|   |   |
|---|---|
| Pike perch with .....850<br>gnocchi and spinach • <b>new</b>  | Chicken thigh with .....750<br>oyster mushrooms<br>and smoked puree • <b>new</b>  |
| Flatbread with lamb .....790<br>and yogurt • <b>new</b>       | Veal cheeks .....890<br>with sweet potato<br>and spelt • <b>new</b>               |
| Lamb with eggplant .....890<br>and herbs • <b>new</b>         | Duck breast with .....890<br>porcini mushrooms<br>and potato terrine • <b>new</b> |
| Cabbage in cheese .....650<br>and truffle sauce               | Orzo pasta .....850<br>with veal cheeks   |
| Chicken liver .....750<br>with porcini                        | Perch with broccoli .....790<br>and smoked butter                                 |
| Scallops .....950<br>with buckwheat<br>and smoked duck breast | Potatoes .....750<br>in lemon sauce<br>with pike caviar                           |
| Squid with nero .....850<br>venere rice                       |   |

## MAIN DISH

## BEVERAGES

|   |               |
|---|---------------|
| Honey Day n/a .....450<br><i>Honey, orange, rosemary, soda</i>                            | non-alcoholic |
| Two dramas n/a .....450<br><i>Passion fruit, vanilla, cardamom, gorgonzola, egg white</i> |               |

|                         |        |
|-------------------------|--------|
| Espresso .....250       | coffee |
| Americano .....300      |        |
| Cappuccino .....350     |        |
| Latte .....390          |        |
| Espresso tonic .....390 |        |
| Lavender raf .....450   |        |

|                                 |     |
|---------------------------------|-----|
| Black Tea / Earl Grey .....390  | tea |
| Green Tea with Jasmine .....390 |     |
| Herbal Tea .....390             |     |

|                               |          |
|-------------------------------|----------|
| Jasmine / Aloe .....390       | cold tea |
| Hibiscus / Pineapple .....390 |          |

|   |            |
|---|------------|
| Cranberry .....550<br>with ginger and thyme             | hot drinks |
| Sea buckthorn .....550<br>with passion fruit and ginger |            |

|  |  |
|--|--|
| Homemade lemonades 350мл .....390<br><i>Spiced cherry<br/>Lemon, rosemary, sage<br/>Pear, quince, lemongrass</i> |  |
|--|--|

|                                |  |
|--------------------------------|--|
| Evervess Tonic 250 мл .....390 |  |
| Coca-Cola 330 мл .....390      |  |
| Krasota water 750 .....250     |  |

## DESSERTS

|   |  |
|---|--|
| Chocolate ganache<br>with blackcurrant<br>- 590 -   | Yuzu panna cotta<br>with grapefruit<br>- 590 - |
| Prunes with salted caramel<br>and pecans<br>- 650 - | Passion fruit<br>with gorgonzola<br>- 650 -    |

# DUO

GASTROBAR

*Dubai*

Instagram



Website



## DUBAI HILLS

+ 971 526 86 62 49  
Dubai hills, Business Park 4

## CREEK HARBOUR

+ 971 527 56 76 63  
Address Grand Creek Harbour,  
Tower 2