

ORTHODOX

RUSSIAN BAR



HEADING OUR OWN DIRECTION.
BELIEVING IN THE RIGHT CAUSE.

FOODPAIRING

Foodpairing is an art form of creating perfect couples in respect to aroma and taste, both in dishes and drinks.

This menu was developed in such a way, that you could truly appreciate the harmonious intricacies of cocktail and dish combinations.

Our recommendation is to start with cocktail and follow up with a snack.

Enjoy!

Herring tartar
with Antonovka saise

350

Goes well with: THE STREETLIGHT

Beet Aspic
with homemade sour cream
and horceraddish

300

Goes well with: THE NIGHT

Profitorole with Kamchatka crab
and corn

550

Goes well with: THE STREET

Chicken liver pate
with orange and mustard marmelade

300

Goes well with: A GENTLE CREATURE

Goat cheese with blubberies
on a cracker

350

Goes well with: UNCLE'S DREAM

JUST SNACKS



Russian eggs with red caviar

350

Beef with prunes on grain crisps

300

Vegetable Straws with Pesto sause

200

Sprat sandwich

200

Farm cheese set

800

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