

ZASEKA

Since 1978

MAIN MENU



IN THE SILENCE OF THE FOREST,
WHERE ONE CAN HEAR BIRDS SIGNING,
THERE STANDS A BEAUTIFUL CARVED
TOWER.

Legendary dishes since 1978

Contains honey 

If you have an allergy to any product, please inform the
waiter.



Lunch

From Monday to Friday

From 12:00 till 15:00

1400 ₰

(choose soup or a dessert)

Lunch 1

Fresh vegetables salad / *165g*

Borsch “Malorossiysky” / *345g / 30g*

Farm-grown chicken / *240g*

Sorbet / *50g*

Cranberry fruit drink "Mors" / *250g*

Lunch 2

Eggplant salad / *165g*

Green “Shchi” (cabbage soup) / *310g / 10g*

Farm chicken meatballs with mashed potatoes / *280g*

Sorbet / *50g*

Cranberry fruit drink "Mors" / *250g*

Lunch 3

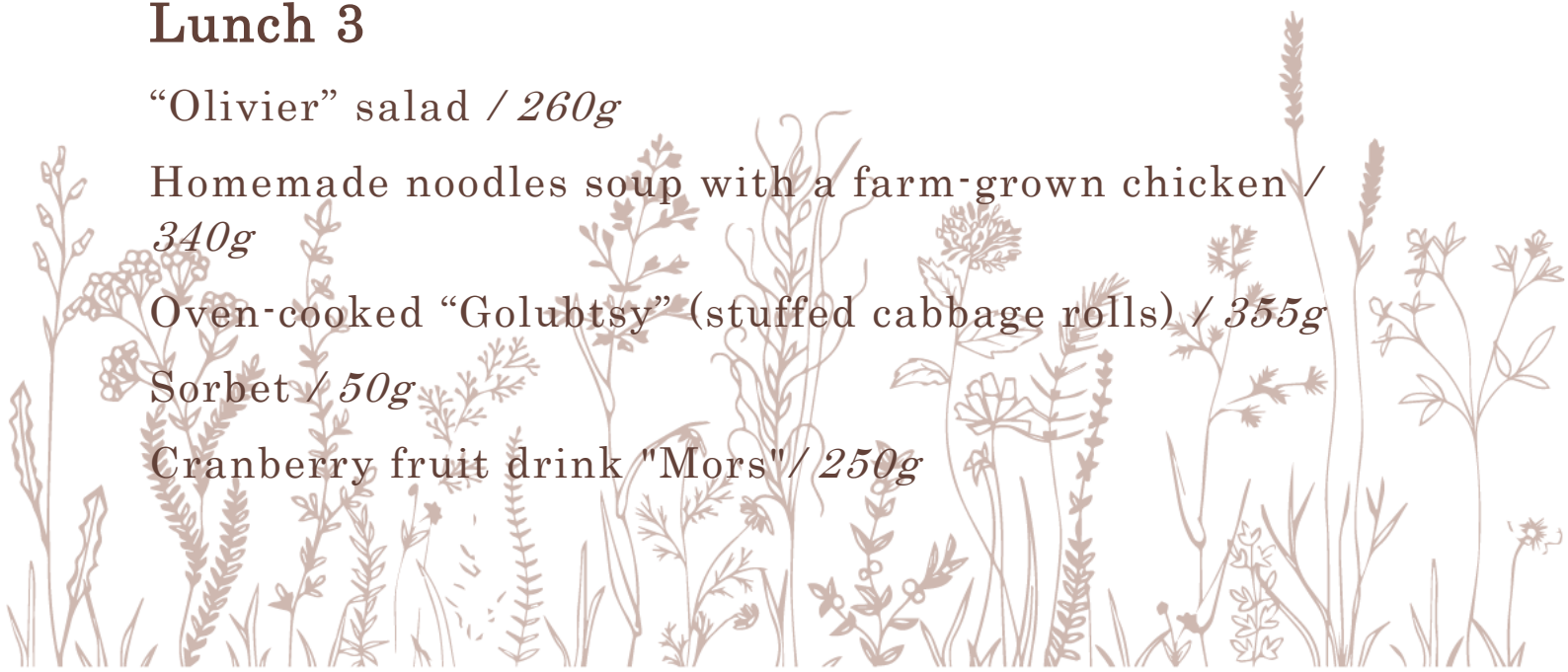
“Olivier” salad / *260g*

Homemade noodles soup with a farm-grown chicken / *340g*

Oven-cooked “Golubtsy” (stuffed cabbage rolls) / *355g*

Sorbet / *50g*

Cranberry fruit drink "Mors" / *250g*



Bread

Organic sourdough bread from our wooden oven which you can buy and take away.

White oven-baked yeast-free live
sourdough bread
1pce / 650g

300 ₺

«Borodinsky» oven-baked yeast-free live
sourdough bread / *400g*

250 ₺



Cold Appetizers

Goat cheese with gooseberry jelly, berry gel 750 ₺
and Parmesan chips /125g

Mini eclairs with lightly salted trout 590 ₺
and Prosecco jelly
Portion 2pc / 77g

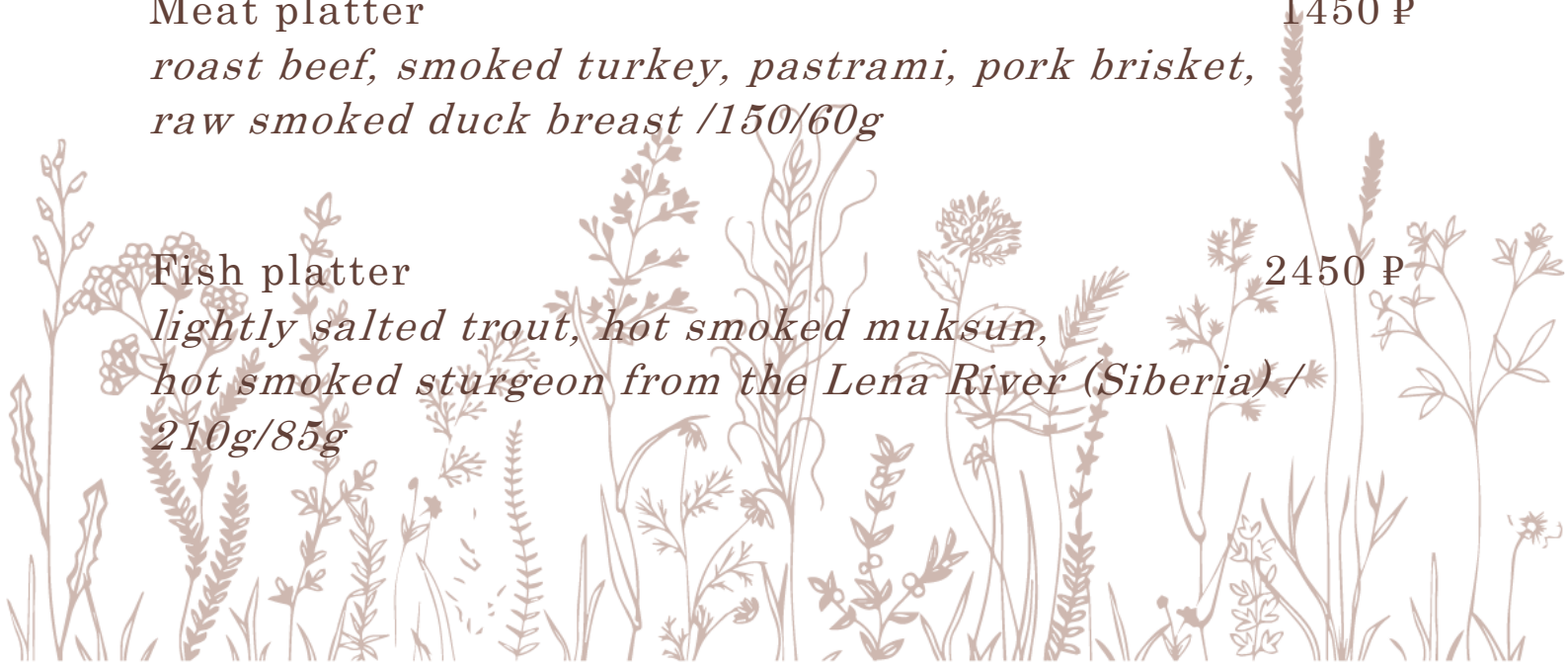
Spreads with three types of fish 1100 ₺
on baked wheat bread
225g/100g/20g

Specially salted Atlantic herring 590 ₺
with new potatoes and beetroot / 250g

Marbled veal tartare with cheese mousse 810 ₺
and brown bread croutons /120g

Meat platter 1450 ₺
*roast beef, smoked turkey, pastrami, pork brisket,
raw smoked duck breast /150/60g*

Fish platter 2450 ₺
*lightly salted trout, hot smoked muksun,
hot smoked sturgeon from the Lena River (Siberia) /
210g/85g*



Homemade pickles 490 ₺
Cucumbers, tomatoes, mushrooms, eggplant / 400g

Salty mushrooms 550 ₺
with oil / sour cream / 250g

Farmer's cheese board with jam and walnuts 1490 ₺
*Parmesan, Skanovsky, gorgonzola, camembert,
coffee cheese / 260g*



Salads

 Seafood Salad with Citrus Dressing /260g 980 ₱

Tiger prawns' salad with mango mousse
and a seasonal fruit /250g 850 ₱

 Green Salad with honey-mustard dressing /180g 580 ₱

Greek Salad /360g 850 ₱

Tomato with stracciatella, Ponzu sauce
with raspberries and pine nuts /190g 890 ₱

Crab and mango salad /200g 950 ₱

Romano salad with oven-baked eggs and crispy croutons

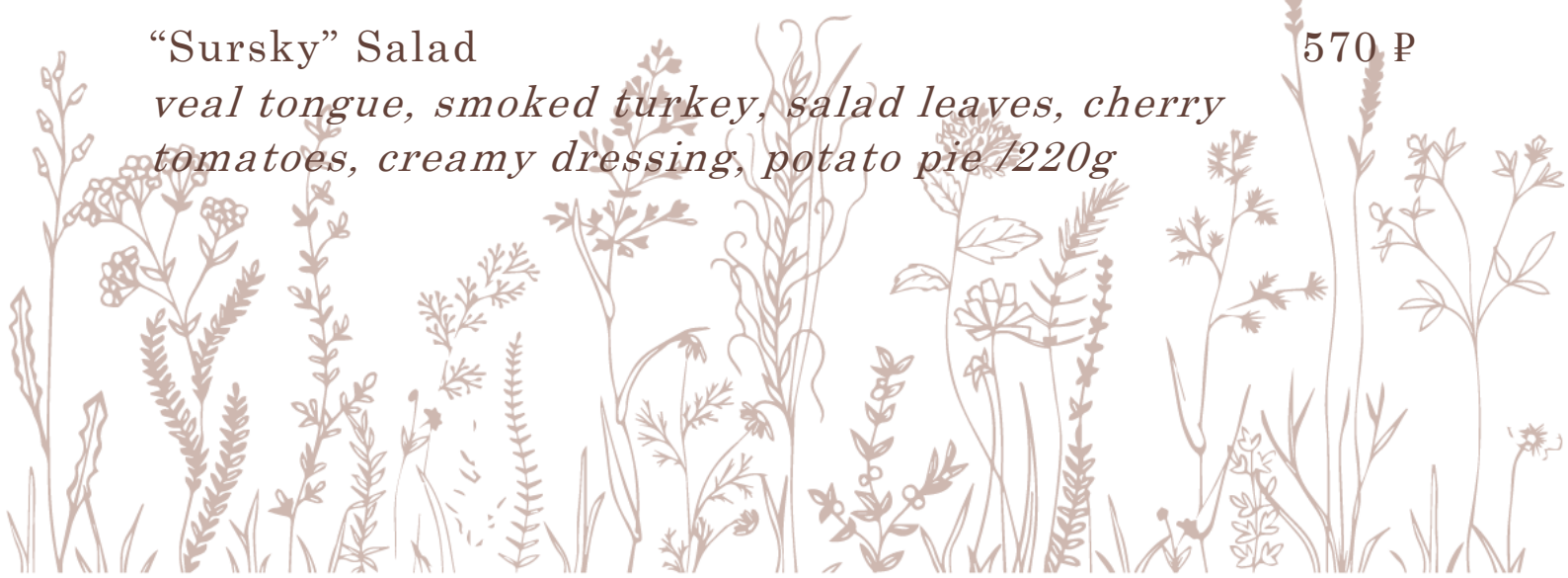
Smoked turkey /220g 650 ₱

Shrimps/180g 850 ₱

Trout /205g 850 ₱

“Sursky” Salad 570 ₱

*veal tongue, smoked turkey, salad leaves, cherry
tomatoes, creamy dressing, potato pie /220g*



“Olivier” salad with baked vegetables, baked egg, 680 ₺
veal and smoked turkey
260g

Salad with crispy eggplants, sweet tomatoes, 680 ₺
Stracciatella cheese, pickled oyster mushrooms / *285g*
(*contains peanuts*)

Pies

With cabbage and eggs / *50g* 150 ₺

With meat / *50g* 150 ₺

With porcini mushrooms / *50g* 150 ₺

With lamb / *50g* 150 ₺

Oven-baked open chicken pie /*900g* 1800 ₺
** 1 hour preparation for a group of 4-8 people*

Oven-baked open pastrami pie /*800g* 2200 ₺
** 1 hour preparation for a group of 4-8 people*



Hot appetizers

Russian pancakes with red caviar
and sour cream / *220g* 820 ₺

Mushrooms baked in sour cream sauce
following our 1978-year recipe / *165g* 590 ₺

Shrimps with tomato, garlic and basil / *170g* 980 ₺

Pelmeni and Vareniki (various Russian dumplings)

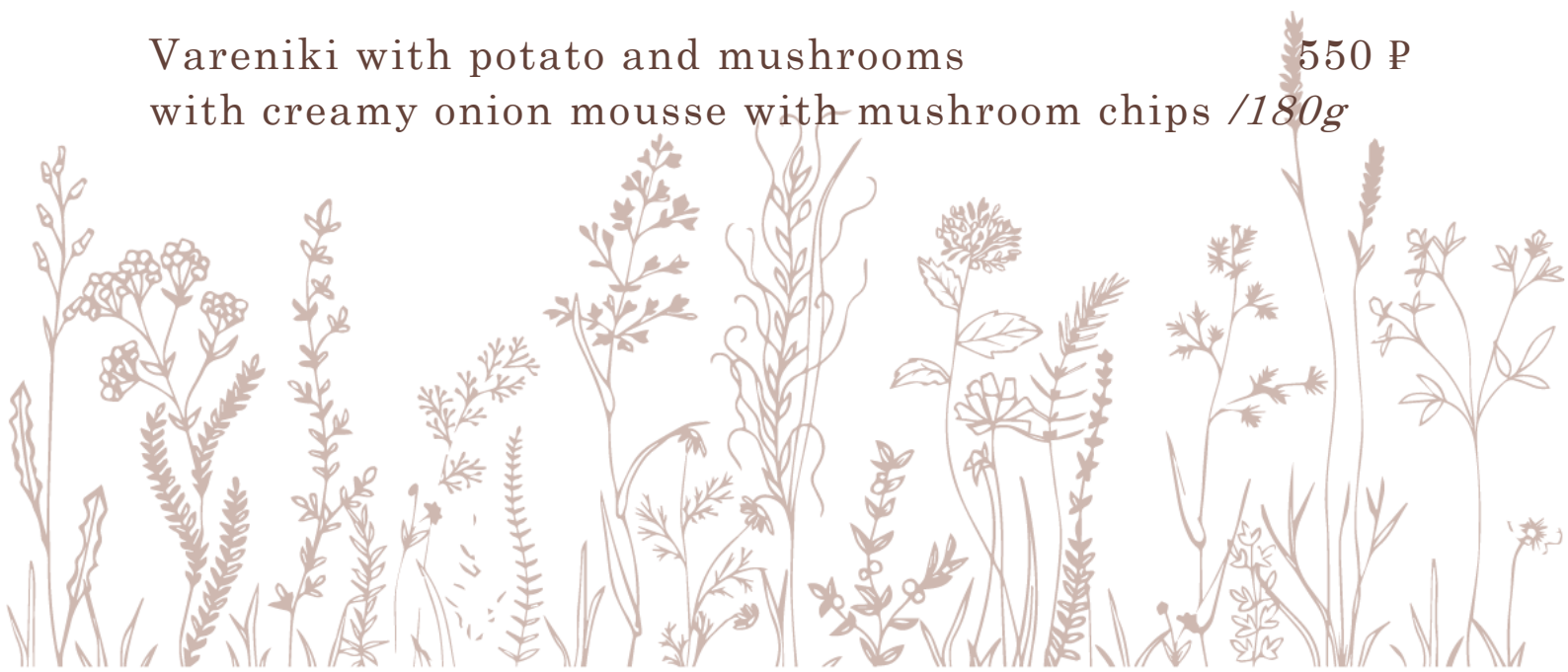
Pelmeni with meat 750 ₺
Veal / pork / lamb / 290g

“Kundyums” with duck in sour cream sauce / *290g* 850 ₺

“Kundyums” with cabbage and smoked beef brisket 750 ₺
oven-baked in sour cream sauce / *290g*

“Kundyums” with mushrooms and baked potherbs 850 ₺
in sour cream sauce / *290g*

Vareniki with potato and mushrooms 550 ₺
with creamy onion mousse with mushroom chips / *180g*



Soups

Borsch “Malorossiysky” 690 ₺

*with veal, cottage sour cream, crispy croutons with
homemade lard*

345g / 30g

Homemade noodles soup with farm-grown 440 ₺
chicken and baked quail egg /340g

Green “Shchi” (cabbage soup) with sorrel, 650 ₺
baked egg and monastery sour cream /310g / 10g

Amber fish soup made from three types of fish 920 ₺
(trout, codfish, muksun and a baked pie)
400g / 60g

Meat “Okroshka” /430g/30g 590 ₺



Meat and poultry

Ribeye steak (Miratorg) from marbled beef 1300 ₺
weight dish, price is for 100g
minimum weight starts from 350g

Striploin Steak (Miratorg) 750 ₺
weight dish, price is for 100g

T-bone steak (Miratorg) from marbled beef 990 ₺
weight dish, price is for 100g

Flank steak (Miratorg) with homemade pickles 725 ₺
weight dish, price is for 100g


Marbled brisket (Miratorg) with baby potatoes 790 ₺
weight dish, price is for 100g
** we prepare it on Thu, Fri, Sat from 6 p.m. on*

Oven-baked veal in a rye dough 1100 ₺
knapsack with potato wedges /380g


Beef stroganoff with porcini mushrooms 1200 ₺
and mashed potatoes /220g/120g /45g

Baked beef tongue with leek confit 1500 ₺
/160g/100g/45g



 Duck baked with apples, with salted lingonberries and pancakes 4500 ₺

This dish is for a group of 4-5 people, preparation time is 40 minutes 1pce /600g/300g


 Oven-baked duck leg 170g / 130g 1100 ₺

Oven-baked turkey drumstick in dough with Ponzu tomatoes /730g/60g 980 ₺

 21 day wet-aged PIC marbled pork steak (Miratorg) /190/100/40g 980 ₺

Chopped veal steak with potatoes and morel mushrooms 1200 ₺
240g /70g/35g

Chopped cutlet according to Pozharsky's recipe with mashed potatoes, creamy mushroom sauce and pickled oyster mushrooms / 300g 860 ₺

 Oven-baked pork ribs with potatoes and pickles 1500 ₺
1pce/250g/35g

Pork shashlik in lavash bread with pickles /250g/50g/30g 950 ₺



Oven-cooked “Golubtsy” (stuffed cabbage rolls) 820 ₺
in sour cream sauce / *355g*

Wine sauce baked lamb shoulder 4800 ₺
with grilled vegetables
1pce/370g/200g recommended for 2-4 people

Three-meat restaurant style Lula kebab with oven 890 ₺
baked flatbread /*245g/80g/30g*
Mutton, pork, chicken



Fish and seafood

Carp from the Russian oven with baked potatoes 1300 ₺
190g / 130g

Oven-baked Sura sturgeon steak 1980 ₺
with baked potatoe and Beurre Blanc sauce
/105g/115g/60g

Trout on oak-wood cut with baked potatoes, 1450 ₺
butter and herbs */365g*

Oven-baked cod fish with creamy 1200 ₺
mushroom sauce
130g / 95g

Salmon and cod fish cutlets with mashed potatoes, 880 ₺
sweet tomatoes and brown bread sauce
120g / 50g



Kids' Menu

Homemade noodles soup with farm-grown
chicken and baked quail egg

420 ₺

340g

Fettuccine with cheese

460 ₺

200g

Farm-grown chicken cutlets
with mashed potatoes

495 ₺

220g

Pelmeni with farm-grown chicken
and monastery sour cream /230g

495 ₺

French fries *120g*

350 ₺

Tomato sauce /30g

Milkshake

350 ₺

370g

Hot cocoa drink

290 ₺

250g




Desserts

Legendary “Syrniki” (fried Eastern-Slavic quark cheese pancakes) from the Russian oven
130g / 70g 590 ₺

Oven-baked Crème brûlée
with a seasonal fruit, salty caramel and vanilla ice cream / 170g 490 ₺

Pumpkin cheesecake
with fresh berries, salted caramel and vanilla ice cream / 255g 550 ₺

 Buckwheat honey cake “Medovik”
with cottage sour cream served with honey-orange jelly and honeycomb / 175g 550 ₺

Sagarti dessert
crispy meringue with vanilla cream, fresh berries and raspberry sauce / 170g 640 ₺

Oven baked Ryazhenka with meadow grass ice cream, wheat popcorn and honey chips
/140 / 40g 590 ₺

Millefeuille with strawberries / 210g 550 ₺

“Zaseka’s” legendary wafer rolls
370g 690 ₺



“Zaseka” sweets <i>70g</i>	490 ₺
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Sorbets <i>50g</i>	150 ₺
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Parfait	120 ₺
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<i>caramel sauce</i>	50 ₺
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<i>chocolate chips / 15g</i>	70 ₺
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<i>walnut</i>	
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<i>seasonal berries / 50g</i>	
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Gift-set of “Zaseka” sweets <i>160g</i>	1700 ₺
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Information for the consumer on
the nutritional energy value of the dish



Flower salon "Bouquet"

