

MENU





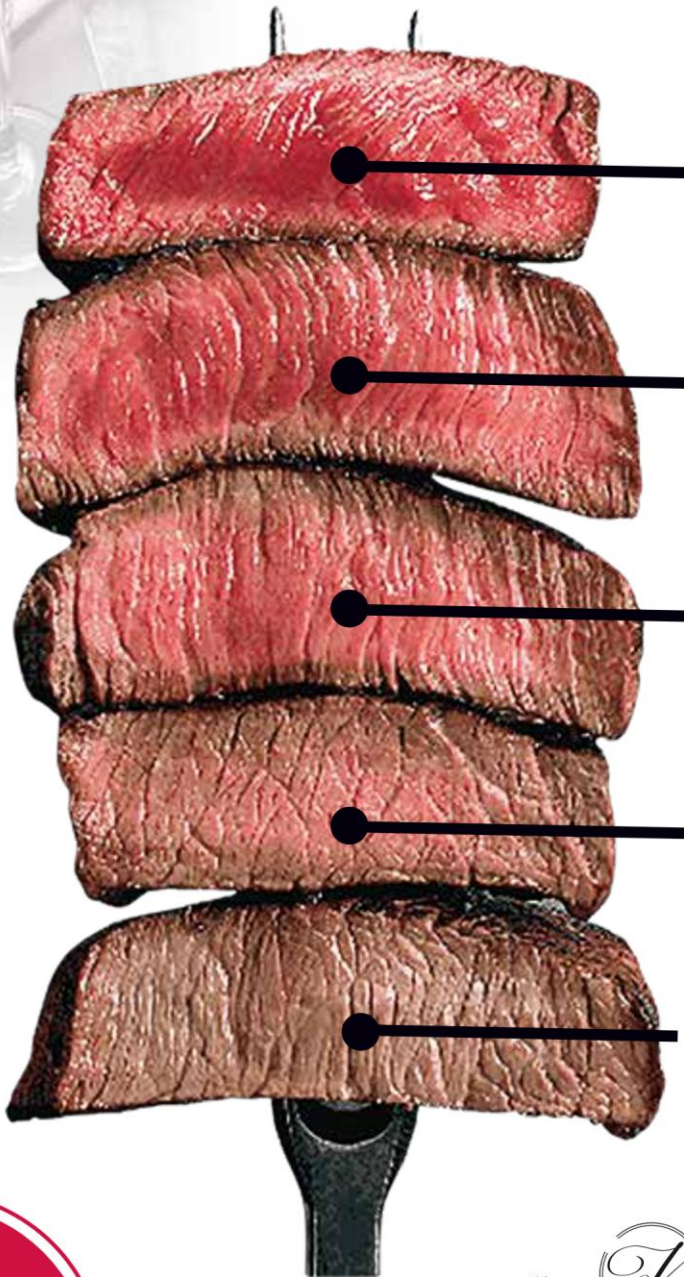
JOSPER MENU

Josper is the only solution in the kitchen of a modern restaurant that allows you to simultaneously take advantage of a barbecue and a traditional wood-burning stove, an analogue of a Russian stove. Thanks to the unique design of Josper, the cooked meat, fish, vegetables are amazingly tasty, fragrant and tender. Pure charcoal is used as fuel in josper. Steaks cooked in josper acquire a natural crust and continue to melt from the inside, while retaining all the juices.

We use a unique dry aged meat technology and mature the meat for more than 21 days to enhance the taste and aroma.

The aging chamber is a refrigeration equipment which has an ideally picked combination of the necessary conditions for humidity, temperature and air convection for a controlled fermentation process.

STEAK DEGREE OF DONENESS



Rare

45- 46

with blood - cool red center

Medium rare

50- 54°

lightly roasted -
warm red center

Medium

55- 58°

medium roasted -
warm pink center

Medium well

60- 64°

almost done -
slightly pink center

Well done

65- 70°

done - no pink center

JOSPER MENU

CLASSIC STEAKS

gr. RUB

RIBEYE

100 1000

STRIPLOIN

100 900

21 DAY DRY AGED STAKES

gr. RUB

COWBOY STAKE

100 1300

Cowboy steak is a bone-in ribeye steak. The meat has a distinct marbled structure and an incomparable rich flavor of beef.

PORTERHOUSE

100 1200

The largest steak consisting of two parts: a fragrant striploin and a tenderloin separated by a T-shaped bone. This stake has the largest amount of tenderloin.

T-BONE

100 1100

The juicy steak consisting of two parts: a fragrant striploin and a tenderloin separated by a T-shaped bone. More striploin, less tenderloin.

CLUB STAKE

100 1000

A fragrant bone-in steak for admirers of striploin. There is practically no tenderloin.

THE PRICE IS INDICATED FOR 100 GR. OF RAW MEAT!
SERVE WEIGHT DEPENDS ON THE STEAK DEGREE OF DONENESS.



Cowboy steak

JOSPER MENU

gr.

RUB

MAIN COURSES

SEAFOOD PAN ROAST

Assorted mussels, squids, fish, shrimps,
with cocozelle, batata and celery root in a creamy sauce

350

1350

SEA BASS FILLET WITH GRATIN AND BEURRE BLANC SAUCE

280

1200

GRILLED SALMON

150

1950

BBQ PORK RIBS

250

850

gr.

RUB

SIDES

GRILLED VEGETABLES

150

420

GRILLED CORN

150

450

BAKED COCOZELLE WITH PARMESAN CHEESE

150

420

TORN POTATOES

150

200



Quail Olivier Salad

Beef Tartare

Assorted Bruschetta

COLD ENTRÉES

gr.

RUB

Assorted Toppers

Chicken liver pâté, hummus and baba ganoush with wheat crouton

200 450

Vitello Tonnato

Thin slices of sous vide veal with tuna sauce.
Served with capers and pickled onions

140 690

Assorted Bruschetta

Bruschetta with avocado, salmon and roast beef

180 950

Beef Tartare

Beef tenderloin, pickled egg yolk, capers, baba ganoush, potato chips

190 950

Roast Beef with Grilled Vegetables

Roast beef tenderloin with grilled vegetables

190 1300





Roast Beef with Grilled Vegetables

COLD ENTRÉES

gr.

RUB

Salmon Tartare

Salmon fillet, avocado, pickled egg yolk

190 1200

Antipasti

Green and black olives, Camembert cheese, Parmesan cheese, Milano Salami, Chorizo, duck breast, Grissini

140 1250

Cheese and Berry Platter

Brie, Parmesan, Dorblu, Shawro, Mozzarella, strawberries, blueberries

250 1500



Salmon Tartare



Roast Beef and Pomegranate Salad

SALADS

gr.

RUB

Greek Salad

Fresh vegetables, brynza, olive oil

200 450

Quail Olivier Salad

Classic Olivier salad with grilled quail

220 650

Chicken Caesar Salad

Salad mix, Caesar sauce, Cherry tomatoes, croutons, Parmesan, chicken breast

260 690

Salad with Grilled Avocado, Fried Chicken Breast and Fresh Vegetables

Fresh vegetables with grilled avocado and chicken breast.

250 720

Shrimp Caesar Salad

Salad mix, Caesar sauce, Cherry tomatoes, croutons, Parmesan, tiger prawns

250 990

Roast Beef and Pomegranate Salad

Roast beef tenderloin, avocado, pear, pomegranate seeds, salad mix, Narsharab sauce

200 950

Tempura Prawns



HOT ENTRÉES		gr.	RUB
Fried Cheese with Tomatoes and Fig Marmalade		180	580
Slices of fried cheese with soaked cranberries and fig marmalade			
Crispy Eggplants		230	490
Fired crispy eggplants. Served with tomatoes, cashews, sweet and sour sauce			
Tempura Prawns		150	860
Deep fried breaded tiger prawns. Served with wasabi sauce			





Tom Yum Soup with Shrimp

SOUP	gr.	RUB
Stewed Young Oxtail Soup with Vegetables	300	580
Veal Borscht Classic Borscht Served with sour cream and cured pork fat sandwich	300/70/40	560
Norwegian Fish Soup Delicate fish soup with cream, cheese, halibut and cod	300	680
Vichyssoise Creamy leek soup. Served in a bun	450	720
Tom Yum Soup with Shrimp Thai classic Tom Yum soup with seafood Served with rice	300	890





Pasta with Mussels in Bisque Sauce and Dorblu

PASTA	gr.	RUB
Carbonara Pasta Spaghetti, cream sauce, bacon	280	630
Pasta with Wild Mushrooms Fettuccine with wild mushrooms and aspen mushroom caviar	300	690
Pasta with Mussels in Bisque Sauce and Dorblu Spaghetti with cuttlefish ink with Bisque sauce, mussels, Dorblu	300	790
Veal Mushrooms Fettuccine Fettuccine with beef tenderloin, oyster mushrooms and creamy meat sauce	300	890





Veal Mushrooms Fettuccine

MAIN COURSES

gr.

RUB

Meat Dumplings in Broth

Served with beef broth

200/50 460

Sea Bass Fillet with Bisque Risotto

200 950

Ramada Signature Light Burger

Juicy chicken cutlet on Brioche Bun with baked pepper sauce

450 650

Shrimp Cutlets with Mashed Potatoes

320 990

Ramada Signature Burger

Juicy beef cutlet on Brioche Bun. Served with coleslaw salad

450 860

Stewed Beef with Tomatoes and Baked Peppers

Veal tenderloin stewed in sour cream with tomatoes, baked peppers and potatoes

250 1050

Mussels in Blue Cheese Sauce

Fragrant mussels in blue cheese sauce. Served with crispy ciabatta

380 960

Duck Leg with Apple Puree, Spicy Pear and Red Wine Sauce

Stewed duck leg with delicate apple puree and red wine sauce

280 1100

Braised Veal Cheeks

Served with potato espuma with rosemary, spinach and mushroom caviar

310 1100

Dorado Fillet with Shrimp Mousse



MAIN COURSES

gr.

RUB

Dorado Fillet with Shrimp Mousse

250/30 1200

Juicy dorado fillet with shrimp mousse
Served with potatoes and beurre blanc sauce

Steamed Pike Perch

250 790

with Hazelnut Sauce and Cauliflower Puree**Filet Mignon**

300 2400

Served with potatoes and demi-glace sauce

SIDES

gr.

RUB

Mashed Potatoes

150 170

Steamed Basmati Rice

150 170

Fried New Potatoes

150 240

Grilled Vegetables

150 420

Bread Basket

100

Wheat bun, rye bun with green butter



Tangerine Panna Cotta

DESSERTS

serve. | gr.

RUB

Red Velvet

Red sponge cake, cream cheese,
decorated with meringue and a sprig of rosemary

100 290

Honey Cake

Honey sponge cake, sour cream and cheese cream,
decorated with physalis

100 360

Mango & Passion Fruit

Passion fruit puree mousse, mango jelly,
decorated with blueberries, meringue and puffed rice

100 290

Tangerine Panna Cotta

Cream, mashed mandarin, decorated with blueberries,
rosemary and mandarin segments

90 320

Classic Cheesecake

Shortbread savoiardi cookies base,
cream cheese (consisting of cottage cheese),
decorated with strawberries

180 440

Chocolate Cheesecake

Shortbread savoiardi cookies base, chocolate cream cheese
(consisting of cottage cheese), decorated with chocolate
and nut sauce and cubes of chocolate brownies

180 450

Pistachio-Raspberry

Pistachio sponge cake, pistachio mousse,
raspberry jelly, chocolate velour

100 420

Pavlov's Pistachio Dessert

Meringue, pistachio ganache, raspberry jelly,
cream cheese, decorated with strawberries

110 250

Pavlov's Tangerine Dessert

Meringue, tangerine ganache, cheese cream,
decorated with physalis

115 250

Movenpick ice-cream in Assortment

One ball

50 200



WATER	ml.	RUB
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Tassay sparkling/still	500	390
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Borjomi still	500	450
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SOFT DRINKS	ml.	RUB
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Assorted Freshly Squeezed Juice: orange, apple, grapefruit, carrot, celery	250	450
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Assorted Rich Juice: Apple, cherry, orange, tomato	250	290
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Assorted Sparkling Water: cola, orange, lemon-lime, tonic	330	320
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E-ON energy drink	330	350
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SOFT COCKTAILS	ml.	RUB
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French Kiss Blueberry and chocolate, sweet and sour	300	420
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Ramada Spritz (zero alc.) Apricot with a slight bitterness	300	420
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Sun of Rio Sweet and sour with mango and lemongrass	300	420
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SIGNATURE TEA	ml.	RUB
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Orange and Ginger Tea	400	550
Pomegranate and Currant Tea	400	550
Spicy Pumpkin Tea	400	550
Raspberry and Tarragon Tea	400	550

LEAF TEA	ml.	RUB
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Black Tea Earl Grey, Assam	400	420
Green Tea Sencha, Milk Oolong	400	420

COFFEE	ml.	RUB
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Espresso	50	200
Americano	130	220
Cappuccino	220	290
Latte	220	310
Raf	220	350

ALCOHOLIC COCKTAILS

ml.

RUB

Martini Fiero & Tonic Vermouth Martini Fiero, tonic, orange	300	550
Oakheart Cola Spicy Oakheart rum, cola, lime	250	550
Pornstar Vodka, vanilla syrup, lemon juice, passion fruit puree, sparkling wine	125	550
Clover Club Gin, raspberry puree, lemon fresh juice	125	550
Mango Belini Sparkling wine, mango puree, lemon fresh juice, sugar syrup	125	550
Campari Tonic Campari, tonic, orange	250	550
Gin and Tonic Gin, tonic, lemon	250	550
Aperol Spritz Aperol, sparkling wine, soda, orange	300	550
Mai Tai Spicy Oakheart rum, orange liqueur, almond syrup, lemon fresh juice	300	550

MARTINI

TASTE OF ITALIAN LIFE

**MARTINI
FIERO & TONIC
SET***3 cocktails
Martini Fiero & Tonic***RUB 1100**

*Martini Fiero & Tonic Set, Martini Fiero & Tonic

SPARKLING WINES

ml.

RUB

Prosecco Martini D.O.C. 187 1350
Italy, Veneto, dry 750 4500

Martini Asti D.O.C.G. 187 1350
Italy, Veneto, sweet 750 4500

Martini Prosecco D.O.C. Rose 750 4500
Italy, Veneto, rose dry

Prosecco Passaparola 750 5200
Italy, Friuli, dry

Grande Cuvee 1531 Cremant de Limoux 750 5900
France, Languedoc-Roussillon, brut

Cava Castell Llord 750 4200
Spain, Penedes, brut

CHAMPAGNE WINES

ml.

RUB

Champagne Lanson Le Black Label Brut 750 14500
France, Champagne, white brut

Chanoine Freres Reserve Privee Brut Rose 750 15500
France, Champagne, rose brut

WHITE WINES BY THE GLASS	ml.	RUB
Alma Romana Pinot Grigio Italy, Veneto, dry	125	550
Sauvignon Blanc Semillon Simonsig RSA, Stellenbosch, dry	125	600
Hans Baer Riesling Germany, Rheinhessen, semi-dry	125	600
RED WINES BY THE GLASS	ml.	RUB
Rigo Rigo Pinotage RSA, Western Cape, dry	125	550
Alma Romana Sangiovese Italy, Veneto, semi-dry	125	550
WHITE WINES	ml.	RUB
Nastl, Gruner Veltliner Klassik Austria, Lower Austria, Gruner Veltliner, dry	750	4800
Marques De Riscal Rueda Spain, Rueda, verdejo, dry	750	6500
Pfefferer Italy, Trentino-Alto Adige, yellow muscat, semi-dry	750	5500
Gavi Il Valentino Italy, Piedmont Cortese, dry	750	5800

WHITE WINES

ml.

RUB

Crab & More Chardonnay USA, California, chardonnay, semi-dry	750	3800
Petit Chablis Jean-Marc Brocard France, Burgundy, chardonnay, dry	750	11900
Trimbach Riesling France, Alsace, riesling, dry	750	11000
Paddle Creek Sauvignon Blanc New Zealand, Marlborough, Sauvignon blanc, dry	750	5500
Gewurztraminer Riesling France, Alsace, gewurztraminer, semi-dry	750	11000
Chenin Blanc Simonsig RSA, Stellenbosch, chenin blanc, dry	750	3800

RED WINES

ml.

RUB

Malbec Luigi Bosca Argentina, Mendoza, malbec, dry	750	6500
Hacienda Lopez de Haro Crianza Spain, Rioja, garnacha, graciano, tempranillo, dry	750	4200
Conti Serristori Chianti Italy, Tuscany, Colorino, sangiovese, canaiolo nero, dry	750	4100
Sante Rive Valpolicella Italy, Veneto, corvina veronese, molinara, rondinella, dry	750	4500



RED WINES	ml.	RUB
Giacomo Fenocchio Barolo Italy, Piedmont, nebbiolo, dry	750	15000
Cotes du Rhone, Guigal, France, Rhone valley, grenache, mourvedre, syrah, dry	750	8000
Laforet Bourgogne Pinot Noir France, Burgundy, pinot noir, dry	750	14000
Sassi Chiusi Italy, Tuscany, sangiovese, merlot, dry	750	9000

FORTIFIED WINES	ml.	RUB
Valdespino Fino Inocente Jerez	75	850
Valdespino Amontillado Contrabandista Jerez	75	1050
Osborne Ruby Port	75	800
Osborne Tawny Port	75	900

APERITIFS AND VERMOUTHS

ml.

RUB

Martini Bianco	100	490
Martini Rosso	100	490
Martini Extra Dry	100	490
Martini Fiero	100	490
Beluga Botanicals Pear And Linden	50	700
Fernet-Branca	50	700
Jägermeister	50	550
Hunting Berry Bitter	50	420
Hunting Herbal Bitter	50	420

VODKA

ml.

RUB

Beluga Transatlantic	50	390
Russian Standard Platinum	50	390
Onegin	50	420
Schmidt Supreme	50	430
Schmidt Cranberry	50	450
Schmidt Grapefruit	50	450

whiskey

ml.

RUB

Black Ram Bourbon Finish	50	480
Dewar's White Label	50	480
Dewar's 8 YO	50	550
Ballantine's Finest	50	550
Jim Beam	50	600
Jameson	50	650
Chivas Regal 12 YO	50	950
The Macallan 12 YO	50	2200
Heriose Le Classique	50	1400
Laphroaig 10 YO	50	1500
The Observatory 20 YO	50	1200

RUM

ml.

RUB

Barcelo Gran Anejo	50	550
Oakheart Original	50	450
Matusalem Solera 7	50	650

BRANDY AND COGNAC	ml.	RUB
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Torres 10 Gran Reserva	50	550
Martignac VS	50	1500
Martignac VSOP	50	1900
Martignac XO	50	5200
Camus VS	50	1600
Camus VSOP	50	1900

GIN	ml.	RUB
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Bombay Sapphire	50	550
Gin Mare	50	1100
Ukiyo Yuzu	50	1150
Sir Edmond Jin	50	1100

TEQUILA AND MEZCAL	ml.	RUB
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Mezcal Artisanal Noble Coyote Espadin	50	1250
Rooster Rojo Anejo Smoked Pineapple	50	1200

DRAUGHT BEER

ml.

RUB

Spaten**500 550**

BOTTLED BEER

ml.

RUB

El Capulco**450 450****Lowenbrau Dunkel****450 450****Franziskaner Hefe-Weiss****450 450****Stella Artois non-alc.****450 380**

