

## YOUR WISH-LIST IN OUR MENU

As a response to multiple requests of our city guests  
we kindly offer You new peculiar chapter of our menu:

# ПОМОРАН (LOCAL) CUISINE ПОМОРСКАЯ КУХНЯ

Russian North is famous for its cuisine which is one of the few that has not been influenced by others and preserved the dishes of ancient Russian cuisine almost unchanged!

FOLLOWING ANCIENT TRADITIONS, WE OFFER YOUR ATTENTION  
DISHES AND APPETIZERS PREPARED BY THE POMORAN RECIPES

*Fish has always been the first and foremost ingredient of pomoran cuisine.*

*Pomors are fond of fish dishes. So they know how to and are pros in traditional boiling, salting, smoking, drying this product.*

LACK OF FISH IS WORSE THAN LACK OF BREAD  
pomor's proverb

## STROGANINA OF FISH / СТРОГАНИНА ИЗ РЫБЫ

*This unique method of conserving/cooking was invented by northern seashores nations.*

*Thin slices of frozen fillet of fish from ecologically clean northern regions.*

*Served on an ice plateau with "macanina" (salt and peppers mixture to dip)*

SOCKEYE SALMON STROGANINA / СТРОГАНИНА ИЗ НЕРКИ	100 g	470 ₺
MUKSUN STROGANINA / СТРОГАНИНА ИЗ МУКСУНА	100 g	590 ₺

## SLIGHTLY SALTED FISH / СОЛЕНАЯ РЫБА

*Slightly salted fish – it is one of the ancient methods of processing the product saving its unique natural taste. No modern technology is capable to repeat the taste of the product that our ancestors did. Traditional northern dish - slightly salted fish is an excellent snack to vodka!*

SALMON / СЕМГА	100 g	450 ₺
HERRING / СЕЛЬДЬ	150/100 g	190 ₺

## SMOKED FISH / КОПЧЕНАЯ РЫБА

CHUM / КЕТА	100 g	350 ₺
HALIBUT (TURBOT) / ПАЛТУС	100 g	410 ₺

# POMORAN (LOCAL) CUISINE

## ПОМОРСКАЯ КУХНЯ

### HOT APPETISERS AND DISHES


### ГОРЯЧИЕ ЗАКУСКИ И БЛЮДА

<b>FRIED SMELT / КОРЮШКА ЖАРЕНАЯ</b> Fresh sea smelt is unique fish. It is fried with flour and becomes a good hors d'oeuvre.	150 g	330 ₺
<b>POMOR'S FAVOURITE MEAL / ПОМОРСКАЯ ТРАПЕЗА</b> Halibut fillet baked with potatoes, milk and cheese. Served on a hot cast-iron pan.	420 g	590 ₺
<b>COD IN MILK / ТРЕСКА В МОЛОКЕ</b> Cod fillet baked with potatoes, tomatoes, onions, mushrooms in cream sauce. Garnished dish, served on a hot cast-iron pan.	520 g	470 ₺
<b>PORCINI IN NATURAL CREAM / ГРИБЫ В СЛИВОЧНОМ СОУСЕ</b> We kindly offer You porcini stewed with onions in natural cream. Served on a hot pan with baked potatoes.	290 g	460 ₺
<b>POTATOES ROASTED WITH PORCINI / КАРТОФЕЛЬ С БЕЛЫМИ ГРИБАМИ</b> Brownish potatoes, roasted with onion and fresh porcini. Served on a hot cast-iron pan	370 g	490 ₺
<b>KALITKA (PIE) WITH POTATO / КАЛИТКА С КАРТОФЕЛЕМ</b>	90 g	60 ₺
<b>KALITKA (PIE) WITH COWBERRY / КАЛИТКА С БРУСНИКОЙ</b> Kalitka – pomoran opened-face pie of unleavened dough with stuffing	90 g	60 ₺

ALSO AS FOR HOT DISHES IN "FISH & SEAFOOD MENU" CHAPTER WE OFFER YOUR ATTENTION TO THE NORTHERN FISH SUCH AS STERLET, COD, HALIBUT (TURBOT) THAT COULD BE COOKED BY SEVERAL METHODS

# COLD APPETIZERS

## ХОЛОДНЫЕ ЗАКУСКИ



<b>FISH DISH / РЫБНАЯ ТАРЕЛКА</b>	230 g	860 ₺
<b>MEAT DISH / МЯСНАЯ ТАРЕЛКА</b>	240 g	480 ₺
<b>DISH FOR VODKA / ТАРЕЛКА ПОД ВОДКУ</b> Pickled mushrooms, cherry tomatoes, garlic and cucumbers, sauerkraut. Served with baked potatoes	350 g	390 ₺
<b>VEGETABLE DISH / ОВОЩНАЯ ТАРЕЛКА</b>	400 g	350 ₺
 <b>PATE OF VEAL LIVER / ПАШТЕТ ИЗ ТЕЛЯЧЬЕЙ ПЕЧЕНИ</b>	120/30 g	250 ₺
<b>TARTAR OF VEAL TENDERLOIN / ТАРТАР ИЗ ТЕЛЯТИНЫ</b>	190 g	430 ₺
<b>TARTAR OF SALMON / ТАРТАР ИЗ ЛОСОСЯ</b>	150 g	510 ₺
<b>CARPACCIO OF VEAL TENDERLOIN / КАРПАЧЧО ИЗ ТЕЛЯТИНЫ</b>	150 g	390 ₺
<b>JAMON SERRANO GR / ХАМОН СЕРРАНО ГРАН РЕЗЕРВА</b>	50 g	450 ₺
<b>MARBLE ROASTBEEF / РОСТБИФ ИЗ МРАМОРНОЙ ГОВЯДИНЫ</b>	100 g	310 ₺
<b>BAKED PORK NECK / БУЖЕНИНА ИЗ СВИНОЙ ШЕИ</b>	100 g	210 ₺
<b>COUNTRY-STYLE LARD / САЛО ПО-ДОМАШНЕМУ</b>	100 g	190 ₺
<b>LAMB TONGUE / ЯЗЫЧКИ ЯГНЕНКА</b>	100 g	350 ₺
<b>PORK TONGUE / ЯЗЫК СВИНОЙ</b>	100 g	290 ₺

## CHEESE / СЫРЫ

<b>BLEU CHEESE / СЫР С ГОЛУБОЙ ПЛЕСЕНЬЮ «БЛЮ» / MAR</b> Soft blue cow's milk cheese with chunk cheese texture.	40 g	250 ₺
<b>GRUYERE / ГРЮЙЕР / CHE</b> Well-known swiss cheese from Gruere district (canton Fribourg) has spicy piquant aroma and first slightly fruity, then nutty notes.	40 g	240 ₺
<b>GOYA / ГОЙЯ / ARG</b> Hard aged (4-6 months) cow's milk cheese has salty and piquant taste with slight grassy notes.	40 g	150 ₺
<b>EMMENTALLER / ЭММЕНТАЛЛЬ / CHE</b> Well-known for its inside wide round holes, cow's milk cheese with piquant taste.	40 g	190 ₺
<b>FETA / ФЕТА / RUS</b>	40 g	90 ₺
<b>GOUDA / ГАУДА / RUS</b>	40 g	90 ₺

# COLD APPETIZERS ХОЛОДНЫЕ ЗАКУСКИ

## BEER SNACKS / ЗАКУСКИ К ПИВУ

	<b>DISH FOR BEER / ТАРЕЛКА К ПИВУ</b>	200 g	490 ₺
	<b>BBQ CHICKEN WINGS / КУРИНЫЕ КРЫЛЬЯ "БАРБЕКЮ"</b>	6/12 pcs	370/620 ₺
	<b>QUESADILLA / КЕСАДИЛЬЯ</b> Perfect snack to beer! We kindly offer You 4 types of quesadilla:		
	<b>WITH VEAL TENDERLOIN / С ТЕЛЯЧЬЕЙ ВЫРЕЗКОЙ</b> veal tenderloin, onion, cilantro, cheese, tortilla	160 g	220 ₺
	<b>WITH GRILLED CHICKEN / С ЦЫПЛЕНКОМ – ГРИЛЬ</b> chicken, bell pepper, tomato, onion, cheese, tortilla	160 g	190 ₺
	<b>WITH GREENS / С ЗЕЛЕНЬЮ</b> Greens, cheese, tortilla	120 g	150 ₺
	<b>WITH CHEESE / С СЫРОМ</b> Cheese, tortilla	110 g	150 ₺
	<b>VENISON JERKIES (CHIPS) / ЧИПСЫ ИЗ ВЯЛЕННОЙ ОЛЕНИНЫ</b>	50 g	340 ₺
	<b>DRIED SALMON JERKIES / ВЯЛЕННЫЕ ПАЛОЧКИ ИЗ ЛОСОСЯ</b>	40 g	190 ₺
	<b>SMOKED CHEESE / КОПЧЕННЫЙ СЫР К ПИВУ</b>	50 g	100 ₺
	<b>GARLIC BREAD / ЧЕСНОЧНЫЕ ХЛЕБЦЫ</b>	80/30 g	100 ₺
	<b>ROASTED PEANUTS / АРАХИС</b>	50 g	60 ₺
	<b>BREAD CRACKERS / СУХАРИКИ</b>	50 g	50 ₺

# SALADS / САЛАТЫ

## VEGETABLES SALADS САЛАТЫ ИЗ ОВОЩЕЙ

<b>“¡HOLA, SEVILLA!” SALAD / САЛАТ «ОЛА СЕВИЛЬЯ!»</b>	<b>350 g</b>	<b>490 ₺</b>
Unusual combination of baked paprika with roasted olives, sun-dried tomatoes and artichoke hearts, under raspberry vinegraitte dressing has southern-spain temper. Served with fried cheese.		
<b>“GUACOMOLE” SALAD / САЛАТ “ГУАКОМОЛЕ”</b>	<b>220 g</b>	<b>370 ₺</b>
Tender avocado with cherry tomatoes, red onions, chilli pepper and mixed greens. Served with olive oil dressing.		
<b>BAKED BEETROOT AND FETA SALAD САЛАТ С ПЕЧЕНОЙ СВЕКЛОЙ И СЫРОМ ФЕТА</b>	<b>180 g</b>	<b>270 ₺</b>
Baked beetroot with feta cheese, arugula, cedar nuts and parmesan cheese. Served with sesame oil dressing.		
<b>GREEK SALAD / ГРЕЧЕСКИЙ САЛАТ</b>	<b>250 g</b>	<b>340 ₺</b>
Mixed greens, fresh vegetables, Feta cheese, olives.		
<b>MIX SALAD / МИКС САЛАТ</b>	<b>190 g</b>	<b>280 ₺</b>
Fresh tomatoes, cucumbers, bell peppers, celery with mixed greens and leek, dressed with olive oil.		
<b>BALKAN TOMATO SALAD / САЛАТ ИЗ ТОМАТОВ ПО-БАЛКАНСКИ</b>	<b>260 g</b>	<b>220 ₺</b>
Tomatoes, black olives, red onion, Feta cheese, olive oil		

## FISH AND SEAFOOD SALADS САЛАТЫ ИЗ РЫБЫ И МОРЕПРОДУКТОВ

<b>SEAFOOD SALAD / САЛАТ С МОРЕПРОДУКТАМИ</b>	<b>300 g</b>	<b>720 ₺</b>
Shrimps, mussels, salmon, fresh vegetables, mixed greens and special dressing based on olive oil.		
<b>ARUGULA &amp; SHRIMPS SALAD САЛАТ РУККОЛА С КРЕВЕТКАМИ И АВОКАДО</b>	<b>280 g</b>	<b>670 ₺</b>
Roasted tiger shrimps with tender avocado, cherry tomatoes and arugula under olive oil and Balsamic sauce dressing.		
<b>CAESAR SALAD WITH FISH / САЛАТ ЦЕЗАРЬ С РЫБОЙ</b>	<b>300 g</b>	<b>470 ₺</b>
One of Caesar salad variations. Mixed greens, salmon, halibut, coho, fresh cucumbers, tomatoes, boiled eggs with original Caesar dressing salad with Parmesan cheese.		

# SALADS / САЛАТЫ

## САЛАТЫ ИЗ МЯСА И ПТИЦЫ MEAT AND POULTRY SALADS

<b>SALAD “EL FUEGO” / САЛАТ “EL FUEGO”</b> Tender veal liver in combination with grapefruit, fresh herbs and mixed greens. Served with dressing of sesame oil.	270 g	350 ₺
<b>DUCK WITH AVOCADO / САЛАТ ИЗ КОПЧЕНОЙ УТКИ С АВОКАДО</b> An exquisite combination of delicacies - uncooked smoked duck breast (magret) and blue cheese with avocado and tinge of pear. Served on mixed greens under olive oil and sesame dressing with almond crunchies.	250 g	490 ₺
<b>“JAMÓN DE SERRANO” SALAD / САЛАТ “ХАМОН ДЕ СЕРРАНО”</b> Combination of Jamón with sun-dried tomatoes, avocado, tender pea pods and mixed greens. Latin-American temper of the salad is brought out by fresh chilli pepper.	220 g	530 ₺
<b>SALAD WITH ROASTBEEF / САЛАТ С РОСТБИФОМ</b> Black Angus roastbeef with mixed greens, fresh vegetables and Chimichurri dressing.	250 g	390 ₺
<b>CAESAR SALAD WITH CHICKEN САЛАТ ЦЕЗАРЬ С ЦЫПЛЕНКОМ ГРИЛЬ</b> Mixed greens with grilled chicken, roasted bacon, fresh mushrooms, leek and tomatoes with original Caesar sauce, golden croutons and parmesan cheese.	270 g	350 ₺
<b>RUSSIAN SALAD / РУССКИЙ САЛАТ</b> Traditional Russian salad with smoked ham, grilled chicken, tomatoes, cucumbers and mayonnaise dressing.	270 g	250 ₺

# SOUPS, POTTAGES / СУПЫ, ПОХЛЕБКИ

## OF MEAT / МЯСНЫЕ

	<b>“ESTOFADO” OF BEEF TAILS</b> <b>СУП ИЗ БЫЧЬИХ ХВОСТОВ «ЭСТОФАДО»</b> Rich soup based on beef consome (richly flavored stock) with beef tail, veal cheek, potato, Argentina bread and Chimmichurri.	600 г	540 ₺
	<b>MEAT “SOLYANKA” / МЯСНАЯ СОЛЯНКА</b> Traditional Russian rich soup of 5 types of meat.	500 g	320 ₺

## OF FISH&SEAFOOD / РЫБНЫЕ

	<b>SOUP «CALDERETA» / ПОХЛЕБКА «КАЛЬДЕРЕТА»</b> Argentina fishermen’s rich soup with several kinds of fish and seafood on shrimp bisque.	400 g	590 ₺
	<b>SALMON “УКНА” (FISH SOUP) / УХА ИЗ СЕМГИ</b> Fish soup of salmon, tomatoes and onions. On Your decision cooked by traditional Suomi-Karelian recipe with natural cream.	400 g	450 ₺

## ПОМОР (LOCAL) / ПОМОРСКИЕ

	<b>ПОМОРAN POTTAGЕ OF COD / ПОМОРСКАЯ ПОХЛЕБКА ИЗ ТРЕСКИ</b> Traditional pomoran fish soup of cod fillet, potatoes, onion, carrot butter and milk. Served with kalitka (pie) with potato.	450 g	410 ₺
	<b>TRADITIONAL PORCINI SOUP / СУП ИЗ БЕЛЫХ ГРИБОВ</b> Rich soup of porcini from northern forests is cooked according to traditional pomoran recipe.	450 g	360 ₺

## BREAD / ХЛЕБ

	<b>MULTIGRAIN BUN / БУЛОЧКА МУЛЬТИЗЛАКОВАЯ</b>	40 g	40 ₺
	<b>ARGENTINA BREAD / АРГЕНТИНСКАЯ ЛЕПЕШКА</b> Crispy bread, baked to a national recipe, served with ali-oli sauce	70 g	50 ₺
	<b>TORTILLA / ТОРТИЛЬЯ</b> Tortilla – thin corn flour flapjack	30 g	30 ₺
	<b>GREEN BUTTER / ЗЕЛЕНОЕ МАСЛО</b> Butter with fresh herbs and a bit of garlic	30 g	50 ₺

# GARNISH / ГАРНИРЫ

## VEGETABLES / ОВОЩИ

*We kindly offer You order any of the following vegetable garnishes grilled, steamed or fresh in any combination You prefer (served on weight):*

<b>GRILLED VEGETABLES IN OLIVE OIL WITH HERBS</b> <b>ОВОЩИ ГРИЛЬ В МАСЛЕ С ТРАВАМИ</b> Grilled zucchini, tomatoes, bell peppers, fresh herbs, olive oil	220 g	230 ₺
<b>EGGPLANT ESCAVECHI / ЭСКАВЕЧЕ ИЗ БАКЛАЖАНОВ</b> Eggplants baked with tomatoes, bell peppers, onion, chilli and parmesan cheese. Served with Mexican salsa	220 g	390 ₺
<b>EGGPLANT / БАКЛАЖАН</b>	100 g	160 ₺
<b>ZUCCHINI / ЦУККИНИ</b>	100 g	110 ₺
<b>CORNCOBBS / КУКУРУЗА</b>	1 pcs	130 ₺
<b>MUSHROOMS / ШАМПИНЬОНЫ</b>	100 g	190 ₺
<b>BELL PEPPERS / БОЛГАРСКИЕ ПЕРЦЫ</b>	100 g	170 ₺
<b>TOMATOES / ПОМИДОРЫ</b>	100 g	90 ₺
<b>CUCUMBERS / ОГУРЦЫ</b>	100 g	80 ₺
<b>ONIONS / ЛУК</b>	100 g	50 ₺
<b>BAKED POTATOES / ПЕЧЕНЫЙ КАРТОФЕЛЬ</b>	100 g	60 ₺
<b>MASHED POTATOES / КАРТОФЕЛЬНОЕ ПЮРЕ</b>	200 g	70 ₺
<b>FRENCH FRIES / КАРТОФЕЛЬ ФРИ</b>	150 g	90 ₺
<b>RICE / РИС</b>	150 g	70 ₺

## SAUCES / СОУСЫ

<b>OF FRESH CLOUDBERRY / ИЗ СВЕЖЕЙ МОРОШКИ</b>	40 g	60 ₺
<b>OF FRESH CRANBERRIES / ИЗ СВЕЖЕЙ КЛЮКВЫ</b>	40 g	60 ₺
<b>CHIMMICHURRI / ЧИММИЧУРРИ</b>	40 g	60 ₺
<b>JACK DANIEL'S / ДЖЕК ДЕНИЕЛ'С</b>	40 g	60 ₺
<b>SPICY RED / ОСТРЫЙ КРАСНЫЙ</b>	40 g	60 ₺
<b>MEXICAN SALSA / МЕКСИКАНСКАЯ САЛЬСА</b>	40 g	60 ₺
<b>ALI-OLI / АЛИ-ОЛИ</b>	40 g	60 ₺
<b>BBQ SAUCE / БАРБЕКЮ</b>	40 g	60 ₺



# EL FUEGO SPECIAL

## DRY AGED MARBLE BEEF МРАМОРНАЯ ГОВЯДИНА СУХОГО ВЫЗРЕВАНИЯ

“With age comes flavor...”

“Вкус раскрывается с выдержкой...”

We kindly offer You dry aged marble beef steaks  
that have more intense and saturated taste  
than usual wet aged beef has.

Following modern gastronomic trends, El Fuego unites  
innovative technologies, scrupulous approach to the quality and taste of the product,  
and the principles of accessibility in the new meat menu.

<b>STRIPLOIN STEAK / PRIME / 40 DAYS / СТЕЙК СТРИПЛОИН</b>	<b>100 g</b>	<b>820 ₺</b>
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Recommended doneness «medium». Approximate weight 200-400 g

*Please ask Your waiter availability of steaks because of long terms of ageing.  
Note: Prices of all grill dishes are listed on the products in raw form.*

## BURGERS / БУРГЕРЫ

Our variant is a large meaty burger with different sides in brioche bun by our bakery.  
Burgers by El Fuego are truly natural, GMO's free.



<b>EL PEPINO BURGER / БУРГЕР ЭЛЬ ПЕПИНО</b>	<b>400 g</b>	<b>560 ₺</b>
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Marble beef burger with cucumber relish, tomato, cheddar cheese, bacon, pickled onions, “el pepino” sauce.  
Served with French fries and garlic sauce.



<b>BBQ PIMIENTO BURGER / БАРБЕКЮ ПИМИЕНТО БУРГЕР</b>	<b>400 g</b>	<b>560 ₺</b>
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Marble beef burger with grilled bell peppers, tomato, caramelized onions, cheddar cheese, barbecue sauce.  
Served with French fries and garlic sauce.



<b>RED HOT CHILLI BURGER / БУРГЕР РЕД ХОТ ЧИЛИ</b>	<b>400 g</b>	<b>560 ₺</b>
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Marble beef burger with pickled cucumber, bacon, pickled onions, cheddar cheese, jalapeno, chilli sauce.  
Served with French fries and garlic sauce.

# EL FUEGO SPECIAL

## STEAKS OF MARBLE BEEF / СТЕЙКИ ИЗ МРАМОРНОЙ ГОВЯДИНЫ

*We kindly offer You choose the cut, marbling of meat of Your steak,  
and also its weight and doneness.*

### RIBEYE STEAK / РИБАЙ СТЕЙК

PRIME (MB4+) 100 g 820 ₺

CHOICE (MB2+) 100 g 710 ₺

Grain fed. Recommended doneness MEDIUM. Served on weight starting from 200 g.

### "NEW YORK" STEAK / STRIPLOIN PRIME / СТЕЙК "НЬЮ ЙОРК

100 g 580 ₺

Grain fed. Recommended doneness MEDIUM RARE. Served on weight starting from 250 g.

### MACHETE STEAK PRIME (OUTSIDE SKIRT) / СТЕЙК "МАЧЕТЕ"

100 g 420 ₺

Grain fed. Recommended doneness MEDIUM. Served on weight starting from 150 g.

### SANTA-MARIA STEAK / TRI-TIP / САНТА-МАРИЯ СТЕЙК

100 g 270 ₺

Triangular muscle of bottom sirloin. Grain fed. Recommended doneness MEDIUM.

Served on weight starting from 200 g.

### CHOPPED MARBLE BEEF STEAK

250 g 590 ₺

### БИФШТЕКС ИЗ МРАМОРНОЙ ГОВЯДИНЫ

Recommended doneness MEDIUM.

## VEAL / ТЕЛЯТИНА

### VEAL TENDERLOIN STEAK / СТЕЙК ИЗ ТЕЛЯЧЬЕЙ ВЫРЕЗКИ

100 g 390 ₺

Recommended doneness MEDIUM RARE.

Served on weight starting from 200 g

**We kindly offer You choose free sauce to Your steak:  
RED SPICY OR SPANISH ALI-OLI**

*Note: Prices of all grill dishes are listed on the products in raw form.*

# GRILL MEAT MENU

## МЯСНОЕ МЕНЮ НА ГРИЛЕ

### LAMB / ЯГНЯТИНА

<b>LAMB STEAK / СТЕЙК ИЗ ЯГНЕНКА</b> Steak of lamb steak. Recommended doneness MEDIUM. Served on weight.	100 g	330 ₺
<b>LAMB RACK / КАРЕ ЯГНЕНКА</b> Grilled lamb rack. Recommended doneness MEDIUM. Served on weight.	100 g	590 ₺
<b>GRILLED LAMB TONGUE / ЯЗЫЧКИ ЯГНЕНКА ГРИЛЬ</b> Served on weight.	100 g	350 ₺

### PORK / СВИНИНА

<b>PORK STEAK / СТЕЙК ИЗ СВИНИНЫ</b> Grilled pork neck steak.	250 g	450 ₺
<b>PORK CHOP (CUTLET) / РУБЛЕНАЯ КОТЛЕТА ИЗ СВИНИНЫ</b> Large pork chop. Served with mashed potatoes, pickled cucumbers, sauerkraut and barbeque sauce.	270/230/30 g	550 ₺
<b>GRILLED PORK RIBS / СВИНЫЕ РЕБРЫШКИ ГРИЛЬ</b> Served on weight.	100 g	110 ₺
<b>PORK PINCHOS / ПИНЧОС ИЗ СВИНИНЫ</b> Pork pieces grilled on skewers. Served on weight.	100 g	160 ₺

### ПТИЦА / POULTRY

<b>GRILLED DUCK BREAST FILLET / СТЕЙК ИЗ ГРУДКИ УТКИ</b> Served on weight. Approximate weight 250-450 g.	100 g	330 ₺
<b>GRILLED CHICKEN BREAST FILLET / СТЕЙК ИЗ КУРИНОЙ ГРУДКИ</b> Served on weight. Approximate weight 200-350 g.	100 g	140 ₺
<b>“CORNICHON” CHICKEN / ЦЫПЛЕНОК «КОРНИШОН»</b> Small chicken (category «a cornichon») grilled whole.	450 g	590 ₺
<b>CHICKEN PINCHOS / ПИНЧОС ИЗ ЦЫПЛЕНКА</b> Chicken pieces grilled on skewers. Served on weight.	100 g	120 ₺

*Note: Prices of all grill dishes are listed on the products in raw form.*

# MEAT MENU / МЯСНОЕ МЕНЮ

## HOT DISHES / ГОРЯЧИЕ БЛЮДА

<b>FAJITAS / ФАХИТАС</b>	650/90 g	790 ₺
Mexican cuisine dish. Pork and veal tenderloin with eggplants, bell peppers, zucchini, tomatoes and onions. Served di flambé with tequila. One can roll the fajitas in tortilla adding greens, salsa or sour cream.		
<b>MEAT PAELLA / МЯСНАЯ ПАЭЛЬЯ</b>	560 g	640 ₺
Spanish cuisine dish. Veal tenderloin and liver, chicken breast fillet and pork neck with rice, vegetables and spices. Served on a pan – “Paellera” We kindly offer You order double, triple, etc. "Paellera" for Your party.		
<b>PUCHERO ARGENTINO / ПУЧЕРО АРГЕНТИНО</b>	370 g	690 ₺
Argentina cuisine dish. Veal tenderloin with roasted tomatoes, fresh herbs and chili pepper served on a hot frying pan with sizzling sauce.		
<b>VEAL IN MUSHROOMS SAUCE / ТЕЛЯТИНА В ГРИБНОМ СОУСЕ</b>	280/200 g	640 ₺
Russian cuisine dish. Veal tenderloin slices cooked with fresh mushrooms in natural cream. Served with fried potato.		
<b>“TCHASHUSHULI” PORK / СВИНИНА «ЧАШУШУЛИ»</b>	300 g	390 ₺
Georgian cuisine dish. Pork slices in hot and spicy tomato sauce with onion, garlic and chilli pepper. Served on a hot pan. One can choose piquancy level of the dish.		
<b>PORK SHANK / СВИНАЯ РУЛЬКА</b>	500/180 g	000 ₺
German cuisine dish Pork shank stewed and then baked in honey-mustard. Served traditionally with rustic potatoes, sauerkraut (pickled cabbage) and pickled cucumbers.		
<b>GRILLED PORK SAUSAGES / КОЛБАСКИ – ГРИЛЬ ИЗ СВИНИНЫ</b>	400 g	320 ₺
<b>GRILLED MARBLE BEEF SAUSAGES /</b>	400 g	390 ₺
<b>КОЛБАСКИ – ГРИЛЬ ИЗ МРАМОРНОЙ ГОВЯДИНЫ</b>		
Thick and tender grilled sausages. Served with mashed potato and mustard.		

## DISHES FOR A PARTY / БЛЮДА ДЛЯ БОЛЬШОГО СТОЛА

<b>BIG GRILL / БОЛЬШОЙ ГРИЛЬ</b>	2500 g	4600 ₺
A party (5-6) dish. It combines different kinds of grilled meat: marble beef steak, lamb tongue, lamb steak pork ribs, pork and chicken pinchos. Served with sauces: chimichurri , spicy red and jack daniel's		
<b>BIG GRILL OF FISH / БОЛЬШОЙ РЫБНЫЙ ГРИЛЬ</b>	2000 g	4300 ₺
A party (4-5) dish. It combines different kinds of fish: smelt, steaks of salmon, cod and halibut. Блюдо на 4-5 гостя.		
<b>PARILLADA MIXTA / ПАРИЛЛЯДА МИКСТА</b>	1000 g	2700 ₺
A party (2-3) dish. It combines marble beef steak, lamb fillet steak, lamb rack, pork ribs, pork steak and two sauces: spicy red and chimichurri.		

*Note: Prices of all grill dishes are listed on the products in raw form.*

# GRILLED FISH MENU РЫБНОЕ МЕНЮ НА ГРИЛЕ

## WHOLE FISH / РЫБА ЦЕЛАЯ

<b>STERLET / СТЕРЛЯДЬ</b> Approximate weight 500 - 1600 g	100 g	440 ₺
<b>LUBINA (SEA BASS MEDIT.) / ЛУБИНА (СИБАС)</b> Approximate weight 300 - 600 g	100 g	230 ₺
<b>TROUT / ФОРЕЛЬ</b> Approximate weight 250 - 500 g	100 g	190 ₺

## FISH STEAKS / СТЕЙКИ ИЗ РЫБЫ

<b>SALMON STEAK / СТЕЙК ИЗ СЕМГИ</b> Approximate weight 250 - 450 g	100 g	320 ₺
<b>HALIBUT (TURBOT) STEAK / СТЕЙК ИЗ ПАЛТУСА</b> Approximate weight 250 - 400 g	100 g	250 ₺
<b>COD STEAK / СТЕЙК ИЗ ТРЕСКИ</b> Approximate weight 250 - 350 g	100 g	160 ₺

## EL FUEGO SMOKEHOUSE ОТ КОПТИЛЬНИ EL FUEGO

*Please, ask Your waiter availability of smoked fish,  
You also could make a pre order of the smoked fish You would like*

<b>DORADA / ДОРАДА</b> Approximate weight 300 - 600 g	100 g	260 ₺
<b>LUBINA / ЛУБИНА</b> Approximate weight 300 - 600 g	100 g	280 ₺
<b>TROUT / ФОРЕЛЬ</b> Approximate weight 250 - 400 g	100 g	230 ₺

*Note: Prices of all grill dishes are listed on the products in raw form*

# OYSTER BAR / УСТРИЧНЫЙ БАР

*"El Fuego" guarantees quality of the product by tight grip of delivery duration, documentation, storing conditions, checkup schedule and other international requirements.*

**SPÉCIALES DELISEZ №2 / СПЕЦИАЛЬ ДЕЛИСЬЕЗ №2** 1 pcs 590 ₺

The oyster taste can be characterized by sweet-sea aroma, slight hazelnut scents and fruity notes in delicious aftertaste.

**PERLE BLANCHE №2 / БЕЛЫЙ ЖЕМЧУГ №2** 1 pcs. 580 ₺

"White Pearls" are so-called peculiar, special oysters. Speciale are brought up to "milky ripeness", taking them to sea claires where preserved from dangers and stresses.

**SPÉCIALE CASABLANCA №2 / СПЕСИАЛЬ КАСАБЛАНКА №2** 1 pcs 520 ₺

By French producer of "Gillardeau". These oysters are appreciated worldwide for the taste and greenish tint that points on the oysters' sophistication.

**ROYALE №2 / КОРОЛЕВСКИЕ №2** 1 pcs 530 ₺

Royal oyster all it's lifelong are held in claires. As the result it's taste has only slight sea notes and more strong but tender fruity notes with nutty hints.

## SEAFOOD / МОРЕПРОДУКТЫ

**BLACK TIGER PRAWN (16/20) / КРЕВЕТКИ ЧЕРНЫЕ ТИГРОВЫЕ** 1 pcs 220 ₺

**SPANISH MUSSELS IN SHELLS ИСПАНСКИЕ МИДИИ** 100 g 170 ₺

**CALAMARI / КАЛЬМАРЫ** 100 g 130 ₺

**OYSTER WITH MUSSELS / УСТРИЦА С МИДИЯМИ И КАЛЬМАРОМ** 90/25 g 530 ₺

Oyster baked in its shell with mussels meat and calamari in tender cream-and-cheese sauce

*We apologize for probable out-of-stock of an item because of changeable weather conditions in fish or seafood catch regions*

# DESSERT / ДЕСЕРТЫ

*We kindly offer You "El Fuego" confectioners' desserts.*

*We use only natural ingredients while cooking: natural chocolates, cream and butter, Cuban rum, Armenian cognac, there are no artificial ingredients, additives, flavor intensifiers.*

<b>DESSERT "SEÑORA DE FERNANDEZ"</b> <b>ДЕСЕРТ «СЕНЬОРА ФЕРНАНДЕС»</b> Season berries served with ice-cream and in a crispy waffle	<b>170 g</b>	<b>350 ₺</b>
<b>TIRAMISÙ / ТИРАМИСУ</b>	<b>130 g</b>	<b>250 ₺</b>
<b>CHEESE-CAKE "NEW YORK" / ЧИЗКЕЙК "НЬЮ-ЙОРК"</b> Served with raspberry coulis.	<b>170 g</b>	<b>250 ₺</b>
<b>PUMPKIN PIE WITH PRUNES AND NUTS</b> <b>ТЫКВЕННЫЙ ПИРОГ С ЧЕРНОСЛИВОМ И ОРЕХАМИ</b>	<b>170 g</b>	<b>190 ₺</b>
<b>RASPBERRIES WITH CREAM / МАЛИНА СО СЛИВКАМИ</b>	<b>150 g</b>	<b>250 ₺</b>
<b>ICE-CREAM WITH BAYLEYS</b> <b>МОРОЖЕНОЕ С ЛИКЕРОМ БЕЙЛИС</b>	<b>100/30 g</b>	<b>320 ₺</b>
<b>ICE-CREAM WITH RASPBERRY COULIS</b> <b>МОРОЖЕНОЕ С МАЛИНОВЫМ КУЛИ</b>	<b>150 g</b>	<b>250 ₺</b>
<b>ICE-CREAM WITH CHOCOLATE AND PINENUTS</b> <b>МОРОЖЕНОЕ С ШОКОЛАДОМ И КЕДРОВЫМИ ОРЕШКАМИ</b>	<b>120 g</b>	<b>250 ₺</b>

***Attention: data mentioned in this brochure is only informative and should not be considered as public offer. We kindly offer You if necessary examine menu, and also fiscal menu (price-list) on information desk of our restaurant.***