

# APPETIZERS

## MEAT / МЯСНЫЕ ЗАКУСКИ

<b>DISH OF MEATS</b> МЯСНАЯ ТАРЕЛКА	435 g	920 P
<b>LAMB TONGUE</b> ЯЗЫЧКИ ЯГНЕНКА	110 g	690 P
<b>TARTARE OF VEAL TENDERLOIN /</b> ТАРТАР ИЗ ТЕЛЯЧЬЕЙ ВЫРЕЗКИ	200 g	590 P
<b>CARPACCIO OF VEAL TENDERLOIN /</b> КАРПАЧЧО ИЗ ТЕЛЯЧЬЕЙ ВЫРЕЗКИ	130 g	530 P
<b>DRY-CURED PORK SPECK (LEG FILLET) /</b> СЫРОВАЛЕННЫЙ СВИНОЙ ШПЕК	80 g	420 P
<b>RAW SMOKED DUCK BREAST FILLET /</b> КОПЧЕНАЯ ГРУДКА УТКИ	80 g	310 P
<b>MARBLE ROASTBEEF</b> РОСТБИФ ИЗ МРАМОРНОЙ ГОВЯДИНЫ	130 g	330 P
<b>VEAL LIVER PATE</b> ПАШТЕТ ИЗ ТЕЛЯЧЬЕЙ ПЕЧЕНИ	200 g	360 P
<b>BLACK ANGUS TONGUE</b> ЯЗЫК ГОВЯЖИЙ	130 g	460 P
<b>SALTED PORK BELLY</b> САЛО СВИНОЕ	70 g	320 P

## FISH / РЫБНЫЕ ЗАКУСКИ

<b>BARRAMUNDI TARTARE</b> ТАРТАР ИЗ БАРРАМУНДИ	240 g	950 P
<b>SALMON TARTARE</b> ТАРТАР ИЗ ЛОСОСЯ	250 g	750 P

## SLIGHTLY SALTED FISH / СОЛЕНАЯ РЫБА

<b>SALMON / СЕМГА</b>	200 g	720 P
<b>HERRING / СЕЛЬДЬ</b>	220 g	310 P

## SMOKED FISH / КОПЧЕНАЯ РЫБА:

### HOT SMOKING / ГОРЯЧЕЕ КОПЧЕНИЕ

EL FUEGO SMOKEHOUSE / ОТ КОПТИЛЬНИ EL FUEGO  
SERVED ON WEIGHT / ПРЕДЛАГАЕТСЯ НА ВЕС / ОТ 300 ДО 600 g

<b>SEABASS / СИБАС</b>	100 g	430 P
<b>DORADO / ДОРАДО</b>	100 g	390 P
<b>ФОРЕЛЬ / TROUT</b>	100 g	310 P
<b>NORTHERN RED SEABASS / МОРСКОЙ ОКУНЬ</b>	100 g	250 P
<b>MACKEREL / СКУМБРИЯ</b>	100 g	170 P

### COLD SMOKING / ХОЛОДНОЕ КОПЧЕНИЕ

<b>HALIBUT (TURBOT) / ПАЛТУС</b>	100 g	460 P
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# APPETIZERS

## VEGETABLES / ОВОЩНЫЕ ЗАКУСКИ

<b>VODKA DISH / ТАРЕЛКА ПОД ВОДКУ</b>	<b>480 g</b>	<b>510 P</b>
<b>SALTED MILK MUSHROOMS / ГРУЗДИ СОЛЕННЫЕ</b>	<b>230 g</b>	<b>550 P</b>

## SNACKS WITH BEER / К ПИВУ

<b>DISH WITH BEER / ТАРЕЛКА К ПИВУ</b>	<b>350 g</b>	<b>650 P</b>
<b>BASTURMA OF BEEF / БАСТУРМА ИЗ ГОВЯДИНЫ</b>	<b>50 g</b>	<b>290 P</b>
<b>CHICKEN JERKIES / ЧИПСЫ ИЗ КУРИЦЫ</b>	<b>50 g</b>	<b>250 P</b>
<b>GARLIC BREADS / ЧЕСНОЧНЫЕ ХЛЕБЦЫ</b>	<b>130 g</b>	<b>170 P</b>
<b>BREAD CRACKERS / ФИРМЕННЫЕ СУХАРИКИ</b>	<b>50 g</b>	<b>100 P</b>
<b>PEANUTS / АРАХИС</b>	<b>50 g</b>	<b>130 P</b>

## CHEESE / СЫРЫ

<b>TOMME DE CHEVRE / RUS</b> СЫР ТОММ ИЗ КОЗЬЕГО МОЛОКА	<b>40 g</b>	<b>370 P</b>
<b>BLUE CHEESE / ARG</b> СЫР С ГОЛУБОЙ ПЛЕСЕНЬЮ «БЛЮ»	<b>40 g</b>	<b>230 P</b>
<b>LA PAULINA (PARMESAN) / ARG /</b> СЫР ЛА ПАУЛИНА	<b>40 g</b>	<b>190 P</b>
<b>GOUDA / RUS / ГАУДА</b>	<b>40 g</b>	<b>110 P</b>

# OYSTERS / УСТРИЧНЫЙ БАР

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

**BALIUJE #2 / БАЛЮЖЬЕ №2** **1 pcs** **750 ₽**

Baliuje is an oyster from warm seas of Namibia. The oyster has juicy and well-structured meat. Its taste can be characterized as sweet with milky-marine hints and light mineralized aroma.

Baliuje oysters have quality certificate and farm stamps with logo on shells. The stamps have only the oysters that are on the top of quality and taste season.

**CASABLANCA #2 / КАСАБЛАНКА №2** **1 pcs** **680 ₽**

Casablanca is an exotic Moroccan oyster with tender meat and intense sweet-salty taste and slight marine aroma. Greeny colour of the oyster shell takes place because of seaweed of the bays Dahla and Walidia where claires are located.

Upon the non-european-seas oysters Casablanca is one of the most titled. It has been brought up in Morocco from the middle of the 19<sup>th</sup> century. Nowadays Casablanca oyster has become "classical" as White Pearl and Fin de Claire.

**DUSS #2 / ДУСС №»** **1 pcs** **780 ₽**

Duss is an oyster from Dahla bay of western Sahara. The Moroccan farm location by peninsula protects the oysters from ocean waves. The seaside is famous for its white sandy shores and because of that the oysters' shells have peculiar light shades. These selected oysters are grown in sea cages with the lowest in-cage quantity. As the result the mollusks receive more nutrition and gain their dense muscle.

Duss oysters have good occupancy of white dense meat. Their distinctive feature is rather large "shank" which is obligatory to taste. While opened the oyster has bright iodine aroma and its taste surprises by meat density and nutty hints.

Moroccan Royal Palace kitchen orders these magnificent oysters.

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

# SALADS / САЛАТЫ

## VEGETABLES / ИЗ ОВОЩЕЙ

**GUACOMOLE SALAD / САЛАТ ГУАКОМОЛЕ** 220 g 450 ₺

Tender avocado with cherry tomatoes, red onions and mixed greens. Served with olive oil dressing.

**BAKED BEETROOT AND FETA SALAD /** 200 g 310 ₺

САЛАТ С ПЕЧЕНОЙ СВЕКЛОЙ И СЫРОМ ФЕТА

Baked beetroot with feta cheese, arugula, cedar nuts and parmesan cheese. Served with sesame oil dressing

**MIX SALAD / САЛАТ МИКС** 190 g 350 ₺

Tomatoes, cucumbers, bell peppers, celery, leek, mixed greens, olive oil.

## SEAFOOD / ИЗ РЫБЫ И МОРЕПРОДУКТОВ

**SEAFOOD SALAD / САЛАТ С МОРЕПРОДУКТАМИ** 390 g 890 ₺

Roasted shrimps, boiled squid, slightly salted salmon, fresh vegetables, cedar nuts, mixed greens, olive-oil based dressing.

**ARUGULA WITH SHRIMPS AND AVOCADO /**

САЛАТ РУККОЛА С ТИГРОВЫМИ КРЕВЕТКАМИ И АВОКАДО 250 g 690 ₺

Roasted shrimps, avocado, cherry tomatoes, arugula, cedar nuts, balsamic cream and olive oil dressing.

**CAESAR WITH FISH / САЛАТ ЦЕЗАРЬ С РЫБОЙ** 310 g 610 ₺

Slightly salted salmon, smoked halibut, smoked dorado, fresh vegetables, mixed greens, parmesan-style cheese, Caesar dressing.

**CAESAR WITH SHRIMPS / САЛАТ ЦЕЗАРЬ С КРЕВЕТКАМИ** 250 g 650 ₺

Roasted shrimps, avocado, cucumbers, parmesan-style cheese, mixed greens, mediterranean dressing.

## MEAT AND POULTRY / ИЗ МЯСА И ПТИЦЫ

**EL FUEGO / САЛАТ EL FUEGO** 230 g 410 ₺

Tender roasted veal liver, grapefruit, mixed greens, sesame, sesame and olive oil dressing.

**PATO ANEJO / САЛАТ ПАТО АНЬЕХО** 190 g 570 ₺

Dry-cured duck breast fillet, blue cheese, avocado, cucumbers, baked almond, mixed greens, sesame and olive oil dressing.

**JAMON DE SERRANO / САЛАТ ХАМОН ДЕ СЕРРАНО** 210 g 590 ₺

Dry-cured pork, dried tomatoes, avocado, roasted green beans, mixed greens, honey-lemon-olive oil dressing.

**SALAD WITH ROASTBEEF / САЛАТ С РОСТБИФОМ** 250 g 480 ₺

Black Angus roastbeef, fresh vegetables, mixed greens, parmesan-style cheese, chimichurri dressing.

**CAESAR WITH CHICKEN / ЦЕЗАРЬ С ЦЫПЛЕНКОМ ГРИЛЬ** 260 g 420 ₺

Grilled chicken, bacon, leek, tomatoes, mixed greens, croutons, parmesan-style cheese, caesar dressing.

**RUSSIAN SALAD / РУССКИЙ САЛАТ** 270 g 350 ₺

Grilled chicken, fresh vegetables, mayonnaise-based dressing.

# SOUPS / СУПЫ

## MEAT / МЯСНЫЕ

**COCIDO / СУП КОСИДО** 630 g 520 P

Cocido – traditional spanish thick soup. There is a lot of recipes of cocido but the cooking method is the same – slow cooking. Our soup consists of slow-cooked lamb, rich stock, chickpeas, potatoes, tomatoes, onions and sumac spice.

**MEAT SOUP “SOLYANKA” / МЯСНАЯ СОЛЯНКА** 550 g 460 P

Traditional Russian meat soup of 5 kinds of meat.

**CHICKEN STOCK / БУЛЬОН КУРИНЫЙ** 370 g 250 P

Served with egg and empanadas (pie with meat).

## FISH / РЫБНЫЕ

**“УКНА” OF SALMON / УХА ИЗ СЕМГИ** 450 g 670 P

Russian North fish soup. Salmon fillet, rich salmon stock, tomatoes, onion.  
Served on Your decision: with or without natural cream.

## VEGETABLES / ОВОЩНЫЕ

**PUMPKIN CREAM SOUP WITH SHRIMPS /** 380 g 370 P

ТЫКВЕННЫЙ КРЕМ-СУП С КРЕВЕТКАМИ

## ПОМОРАН (LOCAL) / ПОМОРСКИЕ

**ПОМОРАН SOUP OF COD /** 600 g 490 P

ПОМОРСКАЯ ПОХЛЕБКА ИЗ ТРЕСКИ

The soup is traditionally cooked by pomoran recipe – with milk, onions, potatoes and carrot butter. Served with “kalitka” (pie) with potatoes.

**SOUP OF PORCINI / СУП ИЗ БЕЛЫХ ГРИБОВ** 550 g 390 P

Pomoran villagers' recipe. Rich soup of porcini mushrooms from northern forests with potatoes, onions and sour cream. Served with “kalitka” (pie) with potatoes.

# BURGERS / БУРГЕР МЕНЮ

## EL PEPINO / БУРГЕР ЭЛЬ ПЕПИНО 690 Р

Marble beef, cucumber relish, tomatoes, roasted bacon, pickled onions, el pepino sauce, lettuce, cheddar and gouda cheeses. Served with French fries and garlic sauce.

## BARBECUE PIMIENTO / БУРГЕР БАРБЕКЮ ПИМИЕНТО 690 Р

Marble beef, grilled bell pepper, tomatoes, caramelized onions, barbecue sauce, lettuce, cheddar and gouda cheeses. Served with French fries and garlic sauce.

## RED HOT CHILLI / БУРГЕР РЕД ХОТ ЧИЛИ 690 Р

Marble beef, pickled onions and cucumbers, roasted bacon, pickled jalapeno, chilli sauce, lettuce, cheddar and gouda cheeses. Served with French fries and garlic sauce.



## EL CAMARON / БУРГЕР ЭЛЬ КАМАРОН 690 Р

Camarones (sgrimps), arugula, tomatoes, cucumbers, lettuce, pickled onions, ali-oli sauce. Served with French fries and garlic sauce.

## BLUE CHEESE / БУРГЕР С ГОЛУБЫМ СЫРОМ 690 Р

Marble beef, blue cheese, dried tomatoes salsa, arugula, ali-oli sauce. Served with French fries and garlic sauce.

## ADD TO YOUR BURGER / ДОБАВИТЬ В БУРГЕР

<b>MARBLE BEEF BURGER /</b> БИФШТЕКС ИЗ МРАМОРНОЙ ГОВЯДИНЫ	<b>130 g</b>	<b>280 Р</b>
<b>CHEDDAR /</b> СЫР ЧЕДДАР	<b>40 g</b>	<b>150 Р</b>
<b>ROASTED BACON /</b> ОБЖАРЕННЫЙ БЕКОН	<b>20 g</b>	<b>60 Р</b>
<b>DRIED TOMATO SALSA /</b> САЛЬСА ИЗ ВЯЛЕННЫХ ТОМАТОВ	<b>30 g</b>	<b>80 Р</b>
<b>DRIED TOMATOES /</b> ВЯЛЕННЫЕ ТОМАТЫ	<b>30 g</b>	<b>150 Р</b>
<b>PICKLED JALAPENO /</b> ПЕРЕЦ ХАЛАПЕНЬО	<b>20 g</b>	<b>40 Р</b>
<b>GARLIC SAUCE /</b> ЧЕСНОЧНЫЙ СОУС	<b>30 g</b>	<b>50 Р</b>
<b>EL PEPINO SAUCE /</b> СОУС ЭЛЬ ПЕПИНО	<b>30 g</b>	<b>50 Р</b>

# GRILL / ГРИЛЬ МЕНЮ

## WET AGED MARBLE BEEF STEAKS /

МРАМОРНАЯ ГОВЯДИНА ВЛАЖНОГО ВЫЗРЕВАНИЯ

*We kindly offer You choose the cut, marbling of meat of Your steak, and also its weight and doneness. (Served on weight, the prices for 100 g)*

<b>TENDERLOIN / СТЕЙК ТЕНДЕРЛОЙН</b> Served on weight starting from 200 g	100 g	920 P
<b>RIBEYE PRIME / СТЕЙК РИБАЙ PRIME</b> Served on weight starting from 300 g	100 g	1150 P
<b>NEW YORK CHOICE / СТЕЙК "НЬЮ ЙОРК" PRIME</b> Served on weight starting from 300 g	100 g	690 P
<b>MACHETE PRIME / СТЕЙК "МАЧЕТЕ" PRIME</b> Served on weight starting from 250 g	100 g	630 P

## STEAKS / СТЕЙКИ

<b>VEAL TENDERLOIN STEAK / on weight starting from 200 g</b> СТЕЙК ИЗ ТЕЛЯЧЬЕЙ ВЫРЕЗКИ	100 g	650 P
<b>LAMB TENDERLOIN / on weight starting from 130 g</b> ВЫРЕЗКА ЯГНЕНКА	100 g	690 P
<b>LAMB TONGUE / on weight starting from 150 g</b> ЯЗЫЧКИ ЯГНЕНКА	100 g	690 P
<b>STEAK OF LAMB / on weight starting from 200 g</b> СТЕЙК ИЗ ЯГНЕНКА	100 g	420 P
<b>PORK NECK STEAK / appx weight 200-280 g</b> СТЕЙК ИЗ СВИНИНЫ	100 g	260 P
<b>DUCK BREAST FILLET / on weight starting from 270 g</b> СТЕЙК ИЗ ГРУДКИ УТКИ	100 g	340 P
<b>CHICKEN BREAST FILLET / on weight starting from 200 g</b> СТЕЙК ИЗ КУРИНОЙ ГРУДКИ	100 g	230 P
<b>PORK TENDERLOIN / on weight starting from 200 g</b> СВИНАЯ ВЫРЕЗКА ГРИЛЬ	100 g	210 P
<b>PORK RIBS / on weight starting from 200 g</b> СВИНЫЕ РЕБРЫШКИ ГРИЛЬ	100 g	180 P

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

# GRILL / ГРИЛЬ МЕНЮ

## МЕАТ / МЯСО

<b>CHOPPED BEEFSTEAK /</b> БИФСТЕКС	<b>250/210 g</b>	<b>690 P</b>
Chopped marble beefsteak 100% Black Angus. Served with grilled potatoes and BBQ sauce.		
<b>LAMB LULA KEBAB /</b> КЕБАБ ИЗ БАРАНИНЫ	<b>300 g</b>	<b>750 P</b>
Grilled minced lamb skewer. Served with tomato sauce, pickled onions, fresh greens and Asado garnish (grilled vegetables).		
<b>PORK LULA KEBAB /</b> КЕБАБ ИЗ СВИНИНЫ	<b>410 g</b>	<b>590 P</b>
Grilled minced pork mini skewers. Served with grilled potato and BBQ sauce.		
<b>BROCHETA OF CHICKEN BREAST FILLET /</b> БРОЧЕТА С КУРИНОЙ ГРУДКОЙ И ТОМАТАМИ	<b>350 g</b>	<b>550 P</b>
Brocheta – is a Spanish variant of shashlik (skewer) cooked with vegetables. Tender chicken breast fillet pieces, grilled on a skewer with tomatoes and mushrooms. Served with ali-oli sauce.		
<b>BROCHETA OF TENDERLOIN PRIME</b> БРОЧЕТА С ВЫРЕЗКОЙ ПРАЙМ	<b>300 g</b>	<b>890 P</b>
Black Angus Prime tenderloin pieces grilled on a skewer with tomatoes, zucchini and tomatoes. Served with tomato sauce.		

## DISH FOR A PARTY / ДЛЯ БОЛЬШОГО СТОЛА

<b>BIG GRILL OF MEAT / БОЛЬШОЙ МЯСНОЙ ГРИЛЬ</b>	<b>3000 g</b>	<b>5600 P</b>
For a company of 5-6 guests. Steaks of marble beef, lamb, duck breast fillet, pork tenderloin, pork ribs, chicken breast fillet skewers with tomato, BBQ and ali-oli sauces.		
<b>SEAFOOD PARILLADA / МОРСКАЯ ПАРИЛЛЯДА ГРИЛЬ</b>	<b>1600 g</b>	<b>4200 P</b>
For a company of 4-5 guests. Black tiger shrimps, vannamei shrimps, Pacific ocean squid, blue mussels with ali-oli and chimichurri sauces.		

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



# FISH & SEAFOOD MENU

On Your choice seafood or fish could be cooked several ways:

LA BRASA (char-grilled),

LA PLANCHA (in flour on a spanish cast iron grill) or

STEAMED (please mention salting or spicing)

Please ask Your waiter about possibility of cooking method.

## FISH / РЫБА

<b>SALMON STEAK / СТЕЙК ИЗ СЕМГИ</b> Appx weight 200 - 400 g	100 g	690 P
<b>HALIBUT (TURBO) STEAK / СТЕЙК ИЗ ПАЛТУСА</b> Appx weight 200 - 400 g	100 g	300 P
<b>COD STEAK / СТЕЙК ИЗ ТРЕСКИ</b> Appx weight 250 - 350 g	100 g	220 P
<b>SEABASS / СИБАС</b> Appx weight 300 - 500 g	100 g	350 P
<b>DORADO / ДОРАДО</b> Appx weight 300 - 450 g	100 g	310 P
<b>TROUT / ФОРЕЛЬ</b> Appx weight 250 - 500 g	100 g	230 P
<b>BROCHETA OF SALMON / БРОЧЕТА С ЛОСОСЕМ</b> Tender salmon pieces grilled on a skewer with tomatoes. Served with ali-oli sauce.	320 g	790 P
<b>FRIED SMELT / КОРЮШКА ЖАРЕНАЯ</b>	350 g	590 P

## SEAFOOD / МОРЕПРОДУКТЫ

<b>VANNAMEI SHRIMPS SKEWER /</b> КРЕВЕТКИ - ГРИЛЬ НА ШПАЖКЕ	100 g	420 P
<b>BLACK TIGER SHRIMP / КРЕВЕТКА ТИГРОВАЯ</b>	1 pcs	270 P
<b>PACIFIC OCEAN SQUID / КАЛЬМАРЫ ГРИЛЬ</b>	100 g	280 P
<b>SPANISH MUSSELS / ИСПАНСКИЕ МИДИИ</b>	100 g	280 P
<b>SPANISH MUSSELS IN WHITE WINE /</b> ИСПАНСКИЕ МИДИИ В БЕЛОМ ВИНЕ	420 g	670 P

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

## HOT DISHES / ГОРЯЧИЕ БЛЮДА

<b>PUCHERO ARGENTINO / ПУЧЕРО АРГЕНТИНО</b>	<b>370 g</b>	<b>830 P</b>
Veal tenderloin with roasted tomatoes, fresh herbs and chili pepper served on a hot frying pan with sizzling sauce.		
<b>PAELLA VALENCIANA MIXTA /</b>	<b>650 g</b>	<b>970 P</b>
ПАЭЛЬЯ ВАЛЕНСИАНА МИКСТА Classic Valencian paella of chicken, white fish, shrimps, blue mussels, vongole, squid, rice, green beans, tomato, spices. Cooked and served on a paellera with traditional to Valencia socarrat (crust on a pan). For a party we can cook and serve double or triple paella on a large paellera.		
<b>MEAT PAELLA / МЯСНАЯ ПАЭЛЬЯ</b>	<b>740 g</b>	<b>760 P</b>
Veal and pork tenderloin, veal liver, chicken breast fillet, rice, vegetables, spices. Cooked and served on a paellera with traditional to Valencia socarrat (crust on a pan). For a party we can cook and serve double or triple paella on a large paellera.		
<b>FAJITAS / ФАХИТАС</b>	<b>650 g</b>	<b>830 P</b>
Pork tenderloin, chicken breast fillet, eggplants, zucchini, bell peppers, tomatoes. Served flambé with tequila. Tortillas, greens, salsa and sour cream as a side dish. On taste one can roll up fajitas in tortilla and add some sauces and greens.		
<b>VEAL IN MUSHROOM SAUCE /</b>	<b>310 g</b>	<b>630 P</b>
ТЕЛЯТИНА В ГРИБНОМ СОУСЕ Veal tenderloin pieces cooked with mushrooms in natural cream. Served with fried potato medallions with dill.		
<b>SLOW-COOKED BEEF CHEEKS /</b>	<b>430 g</b>	<b>890 P</b>
ЩЕЧКИ ГОВЯЖЬИ ТОМЛЕННЫЕ Beef cheeks sous-vide. Served with mashed potatoes with prunes sauce.		
<b>PORK SHANK / РУЛЬКА СВИНАЯ</b>	<b>1300 g</b>	<b>890 P</b>
Tender slow-cooked pork shank. Served with baked potatoes, horseradish sauce and mustard.		
<b>ESCABECHE OF EGGPLANTS /</b>	<b>360 g</b>	<b>590 P</b>
ЭСКАВЕЧЕ ИЗ БАКЛАЖАНОВ Eggplants baked with tomatoes, onions, bell peppers, chilli pepper, coriander, garlic and parmesan-style cheese. Served with dried tomatoes salsa.		

## POMORAN DISHES / БЛЮДА ПОМОРСКОЙ КУХНИ

<b>POMORS FAVOURITE MEAL / ПОМОРСКАЯ ТРАПЕЗА</b>	<b>450 g</b>	<b>790 P</b>
Northern halibut baked with potatoes and cheese in milk sauce. Served on a hot pan.		
<b>PORCINI IN CREAM SAUCE /</b>	<b>350 g</b>	<b>590 P</b>
БЕЛЫЕ ГРИБЫ В СЛИВОЧНОМ СОУСЕ Northern forest porcini sautéed with onions in natural cream. Served with fried potatoes on a hot pan.		
<b>PORCINI WITH BACON AND POTATOES /</b>	<b>370 g</b>	<b>620 P</b>
БЕЛЫЕ ГРИБЫ С КАРТОФЕЛЕМ И БЕКОНОМ Northern forest porcini roasted with potatoes, onions and bacon. Served on a hot pan.		

## SIDES / ГАРНИРЫ

<b>GRILLED VEGETABLES MIX /</b> ОВОЩИ ГРИЛЬ В МАСЛЕ С ТРАВАМИ Zucchini, tomatoes, bell peppers, potatoes with herbs and olive oil.	<b>220 g</b>	<b>320 P</b>
<b>“VERDURAS” RICE /</b> РИС «ВЕРДУРЕС» Rice roasted with tomatoes, bell peppers, corn, green beans and onions.	<b>240 g</b>	<b>270 P</b>
<b>MASHED POTATOES /</b> КАРТОФЕЛЬНОЕ ПЮРЕ	<b>200 g</b>	<b>150 P</b>
<b>FRENCH FRIES /</b> КАРТОФЕЛЬ ФРИ	<b>120 g</b>	<b>210 P</b>
<b>RICE /</b> РИС	<b>190 g</b>	<b>90 P</b>

## VEGETABLES / ОВОЩИ

We kindly offer You combine Your own mix of vegetables cooked on Your choice: grilled, steamed or raw. Served on weight. Prices are listed on the products in raw form.

<b>EGGPLANT /</b> БАКЛАЖАН	<b>100 g</b>	<b>100 P</b>
<b>ZUCHINI /</b> ЦУККИНИ	<b>100 g</b>	<b>90 P</b>
<b>CORN /</b> КУКУРУЗА	<b>100 g</b>	<b>120 P</b>
<b>MUSHROOMS /</b> ШАМПИНЬОНЫ	<b>100 g</b>	<b>140 P</b>
<b>BELL PEPPERS /</b> БОЛГАРСКИЕ ПЕРЦЫ	<b>100 g</b>	<b>150 P</b>
<b>TOMATOES /</b> ПОМИДОРЫ	<b>100 g</b>	<b>90 P</b>
<b>CUCUMBERS /</b> СВЕЖИЕ ОГУРЦЫ	<b>100 g</b>	<b>70 P</b>
<b>ONIONS /</b> ПЕЧЕНЬИЙ ЛУК	<b>100 g</b>	<b>50 P</b>
<b>POTATOES /</b> ПЕЧЕНЬИЙ КАРТОФЕЛЬ	<b>100 g</b>	<b>80 P</b>

## SAUCES / СОУСЫ

<b>TOMATO</b> / ИСПАНСКИЙ ТОМАТНЫЙ	40 g	80 P
<b>ALI-OLI</b> / АЛИ-ОЛИ	40 g	80 P
<b>CHIMMICHURRI</b> / ЧИММИЧУРРИ	40 g	80 P
<b>DRIED TOMATOES SALSA</b> / САЛЬСА ИЗ ВЯЛЕННЫХ ТОМАТОВ	30 g	80 P
<b>BBQ</b> / СОУС BBQ	40 g	80 P
<b>JACK DANIEL'S</b> / ДЖЕК ДЕНИЕЛ'С	40 g	80 P
<b>CRANBERRY</b> / ИЗ СВЕЖЕЙ КЛЮКВЫ	40 g	80 P

## BAKERY / ВЫПЕЧКА

<b>EMPANADAS</b> / ЭМПАНАДАС Argentina pie with filling of meat, onion and herbs.	100 g	170 P
<b>ARGENTINA BUN</b> / АРГЕНТИНСКАЯ ЛЕПЕШКА	70 g	70 P
<b>WHOLE MULTIGRAIN BUN</b> / БУЛОЧКА МУЛЬТИЗЛАКОВАЯ	50 g	70 P
<b>"KALITKA" PIE WITH POTATOES</b> КАЛИТКА С КАРТОФЕЛЕМ	90 g	150 P
<b>"KALITKA" PIE WITH COWBERRY</b> КАЛИТКА С БРУСНИКОЙ	90 g	150 P
<b>TORTILLA</b> / ТОРТИЛЬЯ	40 g	50 P
<b>GREEN BUTTER</b> / ЗЕЛЕНОЕ МАСЛО	30 g	80 P

# DESSERTS / ДЕСЕРТЫ

<b>“ESHERA” / ДЕСЕРТ «ЭСФЕРА»</b>	<b>260 g</b>	<b>550 P</b>
Chocolate sphere with ice-cream, fresh berries and nuts. Served with hot caramel sauce and Baileys melting the sphere.		
<b>DESSERT "SEÑORA DE FERNANDEZ" /</b>	<b>170 g</b>	<b>390 P</b>
ДЕСЕРТ «СЕНЬОРА ФЕРНАНДЕС» Season berries served with ice-cream and in a crispy waffle basket.		
<b>TIRAMISÙ / ТИРАМИСУ</b>	<b>130 g</b>	<b>320 P</b>
<b>CHEESE-CAKE “NEW YORK” / ЧИЗКЕЙК НЬЮ-ЙОРК</b>	<b>170 g</b>	<b>350 P</b>
Served with raspberry coulis.		
<b>PUMPKIN PIE WITH PRUNES AND NUTS /</b>	<b>170 g</b>	<b>250 P</b>
ТЫКВЕННЫЙ ПИРОГ С ЧЕРНОСЛИВОМ И ОРЕХАМИ		
<b>RASPBERRY WITH WHIPPED CREAM /</b>	<b>150 g</b>	<b>350 P</b>
МАЛИНА СО СЛИВКАМИ		

## ICE-CREAM / МОРОЖЕНОЕ

<b>ICE-CREAM</b>	<b>100 g</b>	<b>190 P</b>
<b>ADD TOPPINGS / ДОБАВИТЬ:</b>		
<b>CHOCOLATE / ШОКОЛАД</b>	<b>15 g</b>	<b>60 P</b>
<b>RASPBERRY COULIS</b>	<b>30 g</b>	<b>60 P</b>
КУЛИ ИЗ СВЕЖЕЙ МАЛИНЫ		
<b>CHOCOLATE SAUCE / ШОКОЛАДНЫЙ СОУС</b>	<b>30 g</b>	<b>60 P</b>
<b>CEDAR NUTS / КЕДРОВЫЕ ОРЕШКИ</b>	<b>4 g</b>	<b>50 P</b>
<b>WALNUTS / ГРЕЦКИЕ ОРЕШКИ</b>	<b>10 g</b>	<b>50 P</b>
<b>ALMONDS / МИНДАЛЬ</b>	<b>10 g</b>	<b>50 P</b>
<b>BAYLEYS / ЛИКЕР БЕЙЛИС</b>	<b>30 g</b>	<b>180 P</b>

**“EL FUEGO” BAR & GRILL**

**INDIVIDUAL ENTREPRENEUR: PYSHKINA GALINA DMITRYEVNA**

**INDIVIDUAL NUMBER OF TAXPAYER (I.N.N.): 290200912381**

**STATE REGISTRATION PRINCIPAL NUMBER (O.G.R.N.): 304290233600016**

**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.**