

# APPETIZERS

## MEAT / МЯСНЫЕ ЗАКУСКИ

TARTARE OF VEAL TENDERLOIN / 200 g 720 P

ТАРТАР ИЗ ТЕЛЯЧЬЕЙ ВЫРЕЗКИ

CARPACCIO OF VEAL TENDERLOIN / 130 g 650 P

КАРПАЧЧО ИЗ ТЕЛЯЧЬЕЙ ВЫРЕЗКИ



COPPA DRY-CURED PORK NECK / 50/30 g 420 P

КОППА (ШЕЙКА СВИНАЯ СЫРОВАЯ)

RAW SMOKED DUCK BREAST FILLET / 80 g 330 P

СЫРОКОПЧЕНАЯ ГРУДКА УТКИ

LAMB TONGUE 110 g 590 P

ЯЗЫЧКИ ЯГНЕНКА

MARBLE ROASTBEEF 130 g 510 P

РОСТБИФ ИЗ МРАМОРНОЙ ГОВЯДИНЫ

BLACK ANGUS TONGUE 130 g 490 P

ЯЗЫК ГОВЯЖИЙ

VEAL LIVER PATE 200 g 420 P

ПАШТЕТ ИЗ ТЕЛЯЧЬЕЙ ПЕЧЕНИ



RAW SMOKED PORK TENDERLOIN / 100 g 350 P

ВЫРЕЗКА СВИНАЯ СЫРОКОПЧЕНАЯ

SALTED PORK BELLY 70 g 290 P

ГРУДИНКА СВИНАЯ СОЛЕНАЯ

DISH OF MEATS 470 g 970 P

МЯСНАЯ ТАРЕЛКА

## FISH / РЫБНЫЕ ЗАКУСКИ

BARRAMUNDI TARTARE 230 g 980 P

ТАРТАР ИЗ БАРРАМУНДИ

SALMON TARTARE 250 g 890 P

ТАРТАР ИЗ ЛОСОСЯ

STROGANINA OF MUKSUN (WHITEFISH) 190 g 850 P

СТРОГАНИНА ИЗ МУКСУНА

## SLIGHTLY SALTED FISH / СОЛЕНАЯ РЫБА

SALMON / СЕМГА 180 g 890 P

HERRING / СЕЛЬДЬ 220 g 350 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

SEABASS / СИБАС 100 g 470 P

DORADO / ДОРАДО 100 g 450 P

NORTHERN RED SEABASS / МОРСКОЙ ОКУНЬ 100 g 290 P

MACKEREL / СКУМБРИЯ 100 g 250 P

### COLD SMOKING / ХОЛОДНОЕ КОПЧЕНИЕ

HALIBUT (TURBOT) / ПАЛТУС 80/30 g 650 P

# APPETIZERS


## VEGETABLES / ОВОЩНЫЕ ЗАКУСКИ

<b>VODKA DISH /</b> ТАРЕЛКА ПОД ВОДКУ	<b>480 g</b>	<b>590 P</b>
<b>SALTED MILK MUSHROOMS /</b> ГРУЗДИ СОЛЕННЫЕ	<b>230 g</b>	<b>650 P</b>

## CHEESE / СЫРЫ

<b>BLUE CHEESE / ARG</b> СЫР С ГОЛУБОЙ ПЛЕСЕНЬЮ «БЛЮ»	<b>40 g</b>	<b>240 P</b>
<b>LA PAULINA (PARMESAN) / ARG /</b> СЫР ЛА ПАУЛИНА	<b>40 g</b>	<b>230 P</b>

## SNACKS WITH BEER / К ПИВУ

<b>DISH WITH BEER /</b> ТАРЕЛКА К ПИВУ	<b>300 g</b>	<b>620 P</b>
 <b>LOMO (DRY-CURED PORK TENDERLOIN) /</b> ВЫРЕЗКА СВИНАЯ СЫРОВЯЛЕНАЯ	<b>50 g</b>	<b>250 P</b>
<b>CHICKEN JERKIES /</b> ЧИПСЫ ИЗ КУРИЦЫ	<b>50 g</b>	<b>280 P</b>
<b>BREAD CRACKERS /</b> ФИРМЕННЫЕ СУХАРИКИ	<b>50 g</b>	<b>100 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.*

**WHITE PEARL #2 / БЕЛЫЙ ЖЕМЧУГ №2** **1 pcs** **890 P**

White pearls are so-called special, "special" (speciale) oysters. Speciale are brought to "milk ripeness" by aging for several months in pools that are located directly in the sea and where they are fenced off from danger and stress.

"White Pearl" oysters are an unsurpassed type of specialty oysters; they are characterized by an exquisite sweetish smell and a bright marine aroma, subtle notes of hazelnut and fruit and berry motifs that fill the pleasant aftertaste of this seafood.

**FIN DE CLAIRE #3 / ФИН ДЕ КЛЕР №2** **1 pcs** **850 P**

Fin de Claire oysters are grown in special pools or cages called clairs (from the French claire – a pool for growing oysters, connected to the sea). These oysters have a greenish tint, a moderately salty taste with light notes of hazelnut and a fairly dense texture.

**KHASANSKAYA #2 / ХАСАНСКАЯ №2»** **1 pcs** **590 P**

The most difficult in terms of extraction, since it lives on the underwater rocks of Peter the Great Bay in the Sea of Japan at very great depths. This species is considered the most beautiful among wild oysters. The rounded wavy shape combines in an original way with the thin sink. The color of the valves ranges from pale light green to pinkish-violet. So the taste changes a little - from lightly salted to sweetish.

*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 530 P

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

**“¡HOLA, SEVILLA!” SALAD / САЛАТ «ОЛА СЕВИЛЬЯ!»** 300 g 790 P

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.

**BAKED BEETROOT AND FETA SALAD /** 200 g 390 P

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 390 P

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

## SEAFOOD / ИЗ РЫБЫ И МОРЕПРОДУКТОВ

**SEAFOOD SALAD / САЛАТ С МОРЕПРОДУКТАМИ** 390 g 990 P

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 750 P

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

**CAESAR WITH FISH / САЛАТ ЦЕЗАРЬ С РЫБОЙ** 310 g 690 P

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

**ENSALADA DE CAMARONES / ЭНСАЛАДА ДЕ КАМАРОНЕС** 250 g 710 P

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 510 P

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

**PATO ANEJO / САЛАТ ПАТО АНЬЕХО** 190 g 590 P

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



**ENSALADA DE COPPA / САЛАТ ЭНСАЛАДА ДЕ КОППА** 230 g 590 P

Dry-cured pork neck (coppa) with sauce of chili pepper, sesame oil, citrus and soy sauce.

Served with mix of avocado, lettuce, dried tomatoes, roasted green beans and honey-lemon-olive oil dressing.

**SALAD WITH ROASTBEEF / САЛАТ С РОСТБИФОМ** 250 g 610 P

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

**CAESAR WITH CHICKEN / ЦЕЗАРЬ С ЦЫПЛЕНКОМ ГРИЛЬ** 260 g 530 P

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

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

Grilled chicken, fresh vegetables, mayonnaise-based dressing.

# SOUPS / СУПЫ

## MEAT / МЯСНЫЕ

**COCIDO / СУП КОСИДО** 630 g 650 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 490 P

Traditional Russian meat soup of 5 kinds of meat.

## FISH / РЫБНЫЕ

**“УКНА” OF SALMON / УХА ИЗ СЕМГИ** 450 g 730 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 450 P

ТЫКВЕННЫЙ КРЕМ-СУП С КРЕВЕТКАМИ

## ПОМОРАН (LOCAL) / ПОМОРСКИЕ

**ПОМОРАН FISH “KALYA” / ПОМОРСКАЯ РЫБНАЯ КАЛЯ** 500 g 750 P

“Kalya” is a Nordic fish soup of several kinds of fish with salted (pickled) cucumbers.

Served with “kalitka” (pie) with potatoes.

**ПОМОРАН SOUP OF COD /** 600 g 590 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 510 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** 780 ₺

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** 780 ₺

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** 780 ₺

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** 780 ₺

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

**BLUE CHEESE / БУРГЕР С ГОЛУБЫМ СЫРОМ** 780 ₺

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

**MARBLE BEEF BURGER /** 130 g 330 ₺

БИФШТЕКС ИЗ МРАМОРНОЙ ГОВЯДИНЫ

**CHEDDAR / СЫР ЧЕДДАР** 40 g 150 ₺

**ROASTED BACON / ОБЖАРЕННЫЙ БЕКОН** 20 g 60 ₺

**DRIED TOMATO SALSA / САЛЬСА ИЗ ВЯЛЕННЫХ ТОМАТОВ** 30 g 100 ₺

**PICKLED JALAPENO / ПЕРЕЦ ХАЛАПЕНЬО** 20 g 40 ₺

**GARLIC SAUCE / ЧЕСНОЧНЫЙ СОУС** 30 g 50 ₺

**EL PEPINO SAUCE / СОУС ЭЛЬ ПЕПИНО** 30 g 50 ₺

# 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>RIBEYE PRIME / СТЕЙК РИБАЙ PRIME</b> Served on weight starting from 300 g	<b>100 g</b>	<b>1190 ₺</b>
<b>NEW YORK PRIME / СТЕЙК "НЬЮ ЙОРК" PRIME</b> Served on weight starting from 300 g	<b>100 g</b>	<b>780 ₺</b>
<b>MACHETE PRIME / СТЕЙК "МАЧЕТЕ" PRIME</b> Served on weight starting from 250 g	<b>100 g</b>	<b>690 ₺</b>

## DRY AGED MARBLE BEEF STEAKS

МРАМОРНАЯ ГОВЯДИНА СУХОГО ВЫЗРЕВАНИЯ

<b>SHORTLOIN PRIME / СТЕЙК ШОРТЛОИН PRIME</b> Appx weight 450-500 g <b>60 DAYS</b>	<b>100 g</b>	<b>1160 ₺</b>
<b>T-BONE PRIME / СТЕЙК ТИ-БОН PRIME</b> <b>60 DAYS</b> Appx weight 450-550 g	<b>100 g</b>	<b>1290 ₺</b>
<b>PORTERHOUSE PRIME / СТЕЙК ПОРТЕРХАУС PRIME</b> Appx weight 500-600 g <b>60 DAYS</b>	<b>100 g</b>	<b>1420 ₺</b>

*Please ask Your waiter to clarify availability of steaks because of long terms of ageing*

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

# GRILL / ГРИЛЬ МЕНЮ

## MEAT / МЯСО

<b>TIRA DE ASADO</b> / appx weight 400-650 g ТИРА ДЕ АСАДО	100 g	630 P
<b>VEAL TENDERLOIN STEAK</b> / on weight starting from 200 g СТЕЙК ИЗ ТЕЛЯЧЬЕЙ ВЫРЕЗКИ	100 g	750 P
<b>RACK OF LAMB</b> / on weight starting from 100 g КАРЕ ЯГНЕНКА	100 g	850 P
<b>LAMB TENDERLOIN</b> / on weight starting from 130 g ВЫРЕЗКА ЯГНЕНКА	100 g	670 P
<b>STEAK OF LAMB</b> / on weight starting from 200 g СТЕЙК ИЗ ЯГНЕНКА	100 g	670 P
<b>LAMB TONGUE</b> / on weight starting from 150 g ЯЗЫЧКИ ЯГНЕНКА	100 g	690 P
<b>PORK NECK STEAK</b> / appx weight 220-280 g СТЕЙК ИЗ СВИНИНЫ	100 g	290 P
<b>DUCK BREAST FILLET</b> / on weight starting from 270 g СТЕЙК ИЗ ГРУДКИ УТКИ	100 g	350 P
<b>CHICKEN BREAST FILLET</b> / on weight starting from 200 g СТЕЙК ИЗ КУРИНОЙ ГРУДКИ	100 g	280 P
<b>PORK TENDERLOIN</b> / on weight starting from 200 g СВИНАЯ ВЫРЕЗКА ГРИЛЬ	100 g	230 P
<b>PORK RIBS BBQ</b> / on weight starting from 200 g СВИНЫЕ РЕБРЫШКИ BBQ	100 g	240 P
<b>PORK RIBS</b> / on weight starting from 200 g СВИНЫЕ РЕБРЫШКИ ГРИЛЬ	100 g	220 P
<b>CHOPPED BEEFSTEAK</b> / БИФСТЕК Chopped marble beefsteak 100% Black Angus. Served with grilled potatoes and BBQ sauce.	250/210 g	790 P
<b>LAMB LULA KEBAB</b> / КЕБАБ ИЗ БАРАНИНЫ Grilled minced lamb skewer. Served with tomato sauce, pickled onions, fresh greens and Asado garnish (grilled vegetables).	300 g	970 P
<b>PORK LULA KEBAB</b> / КЕБАБ ИЗ СВИНИНЫ Grilled minced pork mini skewers. Served with grilled potato and BBQ sauce.	410 g	720 P
<b>BROCHETA OF CHICKEN BREAST FILLET</b> / БРОЧЕТА С КУРИНОЙ ГРУДКОЙ И ТОМАТАМИ 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.	350 g	590 P
<b>BROCHETA OF TENDERLOIN</b> / БРОЧЕТА С ВЫРЕЗКОЙ Beef tenderloin pieces grilled on a skewer with tomatoes, zucchini and tomatoes. Served with tomato sauce.	300 g	750 P

## DISH FOR A PARTY / ДЛЯ БОЛЬШОГО СТОЛА

<b>BIG GRILL OF MEAT</b> / БОЛЬШОЙ МЯСНОЙ ГРИЛЬ 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.	3000 g	6500 P
<b>SEAFOOD PARILLADA</b> / МОРСКАЯ ПАРИЛЛЯДА ГРИЛЬ For a company of 4-5 guests. Black tiger shrimps, vannamei shrimps, Pacific ocean squid, blue mussels with ali-oli and chimichurri sauces.	1600 g	4500 P

*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</b> / СТЕЙК ИЗ СЕМГИ Appx weight 200 - 400 g	100 g	590 P
<b>HALIBUT (TURBO) STEAK</b> / СТЕЙК ИЗ ПАЛТУСА Appx weight 200 - 400 g	100 g	460 P
<b>COD STEAK</b> / СТЕЙК ИЗ ТРЕСКИ Appx weight 250 - 350 g	100 g	250 P
<b>SEABASS</b> / СИБАС Appx weight 300 - 500 g	100 g	420 P
<b>DORADO</b> / ДОРАДО Appx weight 300 - 450 g	100 g	380 P
<b>FRIED SMELT</b> / КОРЮШКА ЖАРЕНАЯ	330 g	820 P

## SEAFOOD / МОРЕПРОДУКТЫ

FROM OUR AQUARIUM / ИЗ НАШЕГО АКВАРИУМА



<b>KING CRAB</b> / КАМЧАТСКИЙ КРАБ Appx weight 2000 - 3000 g	100 g	1390 P
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<b>KING CRAB PHALANGES</b> / ФАЛАНГИ КАМЧАТСКОГО Appx weight starting from 200 g	100 g	810 P
<b>SEA SCALLOPS</b> / МОРСКИЕ ГРЕБЕШКИ ГРИЛЬ	100 g	890 P
<b>PACIFIC OCEAN SQUID</b> / КАЛЬМАРЫ ГРИЛЬ	100 g	350 P
<b>VANNAMEI SHRIMPS SKEWER</b> / КРЕВЕТКИ - ГРИЛЬ НА ШПАЖКЕ	100 g	450 P
<b>ARGENTINA SHRIMP</b> / КРЕВЕТКА АРГЕНТИНСКАЯ	1 pcs	540 P
<b>SPANISH MUSSELS</b> / ИСПАНСКИЕ МИДИИ	100 g	310 P
<b>SPANISH MUSSELS IN WHITE WINE</b> / ИСПАНСКИЕ МИДИИ В БЕЛОМ ВИНЕ	420 g	750 P

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

# HOT DISHES / ГОРЯЧИЕ БЛЮДА

**PUCHERO ARGENTINO / ПУЧЕРО АРГЕНТИНО** 370 g 980 P

Veal tenderloin with roasted tomatoes, fresh herbs and chili pepper served on a hot frying pan with sizzling sauce.

**PAELLA VALENCIANA MIXTA /** 650 g 990 P

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.

**MEAT PAELLA / МЯСНАЯ ПАЭЛЬЯ** 740 g 930 P

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.

**FAJITAS / ФАХИТАС** 650 g 950 P

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.

**SLOW-COOKED BEEF CHEEKS /** 430 g 890 P

ЩЕЧКИ ГОВЯЖЬИ ТОМЛЕННЫЕ

Beef cheeks sous-vide. Served with mashed potatoes with prunes sauce.

**VEAL IN MUSHROOM SAUCE /** 310 g 790 P

ТЕЛЯТИНА В ГРИБНОМ СОУСЕ

Veal tenderloin pieces cooked with mushrooms in natural cream. Served with fried potato medallions with dill.

## ПОМОРАН DISHES / БЛЮДА ПОМОРСКОЙ КУХНИ

**POMORS FAVOURITE MEAL / ПОМОРСКАЯ ТРАПЕЗА** 450 g 1200 P

Northern halibut baked with potatoes and cheese in milk sauce. Served on a hot pan.

**PORCINI IN CREAM SAUCE /** 350 g 750 P

БЕЛЫЕ ГРИБЫ В СЛИВОЧНОМ СОУСЕ

Northern forest porcini sautéed with onions in natural cream. Served with fried potatoes on a hot pan.

## SIDES / ГАРНИРЫ

<b>ASADO</b> / САЛАТ – ГАРНИР АСАДО	200 g	380 P
Grilled eggplants, zucchini, tomatoes, bell peppers pieces. Served warm with balsamic and soy sauce dressing with fresh coriander.		
<b>GRILLED VEGETABLES MIX</b> /	220 g	330 P
ОВОЩИ ГРИЛЬ В МАСЛЕ С ТРАВАМИ Zucchini, tomatoes, bell peppers, potatoes with herbs and olive oil.		
<b>ESCABECHE OF EGGPLANTS</b> /	360 g	630 P
ЭСКАВЕЧЕ ИЗ БАКЛАЖАНОВ Eggplants baked with tomatoes, onions, bell peppers, chilli pepper, coriander, garlic and parmesan-style cheese. Served with dried tomatoes salsa.		
<b>“VERDURAS” RICE</b> / РИС «ВЕРДУРЕС»	240 g	290 P
Rice roasted with tomatoes, bell peppers, corn, green beans and onions.		
<b>MASHED POTATOES</b> / КАРТОФЕЛЬНОЕ ПЮРЕ	200 g	170 P
<b>FRENCH FRIES</b> / КАРТОФЕЛЬ ФРИ	120 g	210 P

## 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	100 g	120 P
<b>ZUCCHINI</b> / ЦУККИНИ	100 g	110 P
<b>CORN</b> / КУКУРУЗА	100 g	160 P
<b>MUSHROOMS</b> / ШАМПИНЬОНЫ	100 g	170 P
<b>BELL PEPPERS</b> / БОЛГАРСКИЕ ПЕРЦЫ	100 g	190 P
<b>TOMATOES</b> / ПОМИДОРЫ	100 g	120 P
<b>CUCUMBERS</b> / СВЕЖИЕ ОГУРЦЫ	100 g	80 P
<b>POTATOES</b> / ПЕЧЕНЬ КАРТОФЕЛЬ	100 g	90 P
<b>ONIONS</b> / ПЕЧЕНЬ ЛУК	100 g	60 P

## SAUCES / СОУСЫ



<b>PEPPER</b> / ПЕРЕЧНЫЙ	40 g	100 P
<b>CHIMMICHURRI</b> / ЧИММИЧУРРИ	40 g	100 P
<b>TOMATO</b> / ИСПАНСКИЙ ТОМАТНЫЙ	40 g	100 P
<b>ALI-OLI</b> / АЛИ-ОЛИ	40 g	100 P
<b>DRIED TOMATOES SALSA</b> / САЛЬСА ИЗ ВЯЛЕННЫХ ТОМАТОВ	30 g	100 P
<b>BBQ</b> / СОУС ВВQ	40 g	100 P
<b>JACK DANIEL'S</b> / ДЖЕК ДЕНИЕЛ'С	40 g	100 P
<b>CRANBERRY</b> / ИЗ СВЕЖЕЙ КЛЮКВЫ	40 g	100 P

## BAKERY / ВЫПЕЧКА

<b>EMPANADAS</b> / ЭМПАНАДАС <i>Argentina pie with filling of meat, onion and herbs.</i>	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	130 P

# DESSERTS / ДЕСЕРТЫ

<b>“ESHERA” / ДЕСЕРТ «ЭСФЕРА»</b>	<b>260 g</b>	<b>620 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> ДЕСЕРТ «СЕНЬОРА ФЕРНАНДЕС»	<b>170 g</b>	<b>490 P</b>
Season berries served with ice-cream and in a crispy waffle basket.		
<b>TIRAMISÙ / ТИРАМИСУ</b>	<b>130 g</b>	<b>380 P</b>
<b>CHEESE-CAKE “NEW YORK” / ЧИЗКЕЙК НЬЮ-ЙОРК</b>	<b>170 g</b>	<b>390 P</b>
Served with raspberry coulis.		

## ICE-CREAM / МОРОЖЕНОЕ

<b>ICE-CREAM</b>	<b>100 g</b>	<b>200 P</b>
<b>ADD TOPPINGS / ДОБАВИТЬ:</b>		
<b>CHOCOLATE / ШОКОЛАД</b>	<b>15 g</b>	<b>70 P</b>
<b>RASPBERRY COULIS</b> КУЛИ ИЗ СВЕЖЕЙ МАЛИНЫ	<b>30 g</b>	<b>60 P</b>
<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>70 P</b>
<b>BAYLEYS / ЛИКЕР БЕЙЛИС</b>	<b>30 g</b>	<b>290 P</b>

**ARGENTINA RESTAURANT "EL FUEGO"**

**INDIVIDUAL ENTREPRENEUR: LOZENKO TIMUR IGOREVICH**

**INDIVIDUAL NUMBER OF TAXPAYER (I.N.N.): 290218373677**

**STATE REGISTRATION PRINCIPAL NUMBER (O.G.R.N.): 318290100062828**

**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.**