

## MORE & MORE

seafood and wine

On the waves of service: 10% of the invoice amount will be included for service.

### NORTHERN FISH

Exclusively only in More&More

Muksun stroganina (thin slices of freshly frozen fish)	6300
Nelma stroganina (thin slices of freshly frozen fish)	6900
Sockeye salmon stroganina (thin slices of freshly frozen fish)	5200

### SALADS

Sweet tomatoes with smoked eel and stracciatella	8400
Stake salad from beef tenderloin with Vitello Tonato sauce	8700
Mimosa with smoked trout tartare	6100
Fresh burrata with assorted tomatoes in honey mustard dressing	6300
Tabouli salad with shrimps and squid	8000
Nicoise salad with smoked tuna, asparagus and mustard dressing	8300
Greek salad with feta cheese	6300

### COLD AND HOT APPETIZERS

Sea bass fish in Aji sauce with pear	5150
Tuna tartare with halibut caviar	9750
Salmon special tartare with red caviar	6800
Bruschetta with crab	7500
Bruschetta with smoked trout and stracciatella	7300
Quesadilla with crab and shrimp	8400
Holland herring	6300
Burgundy snails 6/12 pcs.	7300/13500
Crispy shrimp with aioli	5800
Assorted cheese	12100

### SOUPS

Ramen soup with dark egg and shrimps	6300
Oxtail soup with mushrooms	6500
Seafood Tom yum	8100
Northern fish ukha	7700

### CHEF SPECIAL

Qutab with spicy horse meat	6100
Dolma with crab and shrimp with tzatziki sauce	6750
Manti with shrimp and crab	4250
Salmon grand cheburek with stracciatella cheese	5850
Seafood grand shawarma	9850
Crispy tuna burger with chimichurri sauce	9550

### GLACIER

THE FISH CAN BE COOKED AS YOU WISH:

(in the style of sashimi, crudo, tartare, baked in salt, baked with vegetables, on teppan, in the style of aqua pazza, Thai style, grilled) for 100 grams)

Kamchatka crab (price for 100 grams)	12650
Lobster (price for 100 grams)	12850
Turbot (price for 100 grams)	7200
Red snapper (price for 100 grams)	4200
Sweetlips (price for 100 grams)	4200
Emperor fish (price for 100 grams)	4200
Barramundi (price for 100 grams)	4200
Magadanian sweet shrimps (price for 100 grams)	5100
Sea urchins	6200

### OYSTERS

Gillardeau No. 2 (France)	5700
Tsarskaya No. 2 (France)	5600
Itoshima (Japan)	5400
Murotsu (Japan)	5400

### SEAFOOD / FISH

Grilled scallops with fresh asparagus and pecorino cheese	14950
Shrimp in sauce with red curry, stracciatella	7850
Seafood grand saute (shrimp, scallops, clam and mussels) for 2 people	33500
Seafood grand saute (shrimp, scallops, clam and mussels) for 1 person	18500
Octopus tentacles with baked potatoes, tomatoes in Mediterranean style	16950
Dorado baked with capers and green olives	10250
Salmon steak, salsa tomatoes, curry sauce	10950
Sea bass in Vongole sauce	10750
Crispy panko sea bass fish with grilled potato and pesto-sorrel sauce	12950

### PASTA / RISOTTO

Orzo under tom yum sauce with shrimp	7750
Crab pasta in tomato sauce	7800
Black risotto with blue cheese and sea bass	8900
Tortellini with salmon and shrimp under caviar sauce	6750
Pasta with salmon and two types of caviar	7100

### CAVIAR BAR

Black Imperial 28 grams	67000
Black Imperial 57 grams	130000
Black Royal 28 grams	60000
Black Royal 57 grams	120000
Black Classic 28 grams	55500
Black Classic 57 grams	110000
Red recherched 30 grams	6700

### CRAB

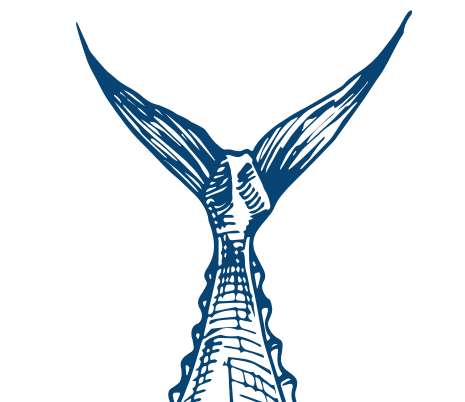
Avocado spicy crab	6900
Olivier salad with crab	7500
Kamchatka crab with shrimp and lemon dressing	12100
Qutab with crab, stracciatella and basil	4800
Crab phalanges with melted butter	16400

### MEAT / POULTRY

Veal tartare	6800
Horsemeat carpaccio with miso-yuzu sauce	5250
Veal cheeks with sweet potato puree	7150
Grilled chicken under Vongola	9900
Prime rib eye with smoked maldon salt (price per 350 g)	35500
Beef tenderloin under smoked mussel sauce	12950

### SIDE DISHES

Spinach with pine nuts	3700
Broccoli	3100
Mini baked potatoes/French fries/jasmine rice	1900
Grilled vegetables mix	4700
Asparagus	6500
Green mix with Yuzu dressing	6500



SUN GROUP  
restaurant company



## JAPANESE SPECIAL

### Sashimi

Salmon .....	4700
Tuna .....	4500
Scallop.....	7700
Eel.....	6900
Shrimp .....	4800

### Sushi/Sushi on fire

Salmon .....	2900/3000
Tuna .....	3600/3700
Scallop.....	4800/4900
Eel.....	3800/3900
Shrimp .....	2950/3050

### Rolls




Crispy roll with scallop sashimi with salmon .....	12350
Roll with sakhalin scallop, Salmon and ponzu sauce .....	10950
Tempura shrimp roll, avocado and citrus dressing .....	7100
Ikura roll with langoustine tartare .....	6950
Sea bass, asparagus and truffle dressing roll ..	8250
Sashimi roll with norwegian salmon and truffle cheese .....	9950
Sashimi roll with tuna and crab meat. ....	8950
Salmon roll on fire with kamchatka crab. .	8950
Shrimp and salmon tartare roll .....	7550
Hot roll with scallop .....	7950
Hot roll with salmon .....	6950
Hot roll with tuna.....	6900
Hot roll with scallop eel .....	6950
Smoked eel and shrimp tempura roll .....	8950

### Open Roll / Hand Roll

Salmon .....	2700
Tuna.....	3100
Scallop.....	4100
Crab.....	5450
Avocado .....	1900
Eel.....	4100



### DESSERTS

Lobster dessert .....	7850
Baklava with beery compote and halva ice cream .....	4490
 Bird's milk souffle with milk chocolate and berries .....	4950
Baked cheesecake with boiled condensed milk cream .....	5000
 Prague 2.0. ....	5700
Big eclair with melted cream, chocolate and nuts. ....	5100
 Fluffy vanilla cheesecake with cherry. ...	4950
Chocolate cube with anglaise sauce... ..	4300
Ice cream (chocolate, vanilla) .....	1700
Sorbet (mango).....	1700
Fruits and berries assorted (small) ...	11500
Fruits and berries assorted (big) .....	20200
Assorted fruit dessert (sharing plate) .	40500

### CAKES TO ORDER

Honey/carrot/chocolate ice cream  
/tropic/berry cheesecake/  
cherry chocolate cakes..... 17000\*

\*price is for 1 kg. The minimum pre-order price is 2 kg.

\*\*\*Assorted fruits and assorted fruits and desserts are included in the dessert menu  
but are not desserts

Paying with premium cards: Visa Signature and Visa Infinite,  
you get:

10% discount on the entire menu  
dessert of your choice - a compliment from the restaurant

