



NEW



MUST TRY

NORTHERN FISH

Exclusively only in More&More

Muksun stroganina (thin slices of freshly frozen fish)	6300
Nelma stroganina (thin slices of freshly frozen fish)	7450
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	6500
Bella Verde salad with baked chicken and semi dried tomatoes	6700
Fresh burrata with assorted tomatoes in honey mustard dressing	6500
Tabouli salad with shrimp and squid	8000
Nicoise salad with smoked tuna, asparagus and mustard dressing	8300
Greek salad with feta cheese	6800

COLD AND HOT APPETIZERS

Tuna tartare with halibut caviar	9750
Salmon special tartare with red caviar	6800
Bruschetta with crab	8950
Bruschetta with smoked trout and stracciatella	7300
Holland herring	6300
Burgundy snails 6/12 pcs.	7900/13900
Crispy shrimp with aioli	5950
Assorted cheese	12100

SOUPS

Ramen soup with dark egg and shrimps	6300
Oxtail soup with mushrooms	6750
Seafood Tom yum	8750
Northern fish ukha	7700
Okroshka soup with beef tongue	5400
Okroshka soup with smoked trout	6400

CRAB

Avocado spicy crab	6900
Olivier salad with crab	8200
Kamchatka crab with shrimp and lemon dressing	13950
Qutab with crab, stracciatella and basil	5200
Crab phalanges with melted butter	18950

MORE & MORE

seafood and wine

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

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	14900
Lobster	15900
Turbot	7750
Red snapper	5400
Sweetlips	5000
Emperor fish	5400
Barramundi	5400
Mussels (price per 100 gr.)	1950
Langoustines (price per 100 gr.)	7750
Magadanian sweet shrimps (price for 100 grams)	5100
Sea urchins	6200

OYSTERS

Gillardeau No. 2 (France)	6350
Tsarskaya No. 2 (France)	5750
Itoshima (Japan)	5550
Murotsu (Japan)	5550

SEAFOOD/FISH

Shrimp in sauce with red curry, stracciatella	7850
Seafood grand saute (shrimp, scallops, clam and mussels)	33500
Seafood saute (shrimp, scallops, clam and mussels) per 1 person	18500
Octopus tentacles with baked potatoes, t omatoes in Mediterranean style	18550
Dorado baked with capers and green olives	11250
Salmon steak, salsa tomatoes, curry sauce	11950
Sea bass in Vongole sauce	12750
Crispy panko sea bass fish with grilled potato and pesto-sorrel sauc	13950

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	7150



SPECIAL OFFERS

CHEF SPECIAL BY DMITRII DULOV

Qutab with spicy horse meat	6100
Dolma with crab and shrimp with tzatziki sauce	7400
Manti with shrimp and crab	4250
Salmon grand cheburek with stracciatella cheese	5850
Seafood grand shawarma	10500
Crispy tuna burger With chimichurri sauce	6750

PASTA/RISOTTO

Orzo under tom yum sauce with shrimp	7750
Gnocchi with truffle sauce and red caviar	6950
Orzo with saffron sauce and red langoustines	6980
Crab pasta in tomato sauce	8350
Black risotto with blue cheese and sea bass	9100
Paccheri alla bolognese with burrata	7350
Pasta with salmon and two types of caviar	7500

MEAT/POULTRY

Veal tartare	6800
Horsemeat carpaccio with miso-yuzu sauce	5250
Veal cheeks with sweet potato puree	7150
Grilled chicken under Vongola	6700
Prime rib eye with smoked maldon salt (price per 350 g)	37500
Beef tenderloin under smoked mussel sauce	12950

SIDE DISHES

Spinach with pine nuts	3700
Broccoli	3100
Mini baked potatoes/French fries /jasmine rice	2500/2100/2500
Grilled vegetables mix	4700
Asparagus	6800
Sweet potato fries with parmesan cheese	4250



SUN GROUP
restaurant company

JAPANESE SPECIAL

Sashimi

Salmon	4900
Tuna	4500
Scallop	7900
Eel	6900
Shrimp	4800

Sushi/Sushi on fire

Salmon	3100/3000
Tuna	3600/3700
Scallop	4950/5100
Eel	3800/3900
Shrimp	2950/3050

Open Roll / Hand Roll

Salmon	3000
Tuna	3100
Scallop	4100
Crab	6750
Avocado	1900
Eel	4100

Oshizushi

Mix of taste Oshizushi	10650
Oshizushi with salmon, kimchee flavoured sesame and smoked aioli	9250
Oshizushi with eel and unagi-truffle sauce	9750
Oshizushi with tuna, kimchee flavoured sesame and smoked aioli	7500

Rolls

Unagi glazed Rib eye roll with shiso dressing	9650
Crispy roll with scallop sashimi with salmon	12850
Avocado roll with Kamchatka crab and red caviar with ponzu sauce	9750
TEMPURA SHRIMP ROLL, avocado and citrus dressing	7100
Seared roll with smoked eel, foie gras and truffle cheese	7450
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
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



DESSERTS

Lobster dessert 2.0	5150
Grand pineapple	18750
Bird's milk souffle with milk chocolate and berries	4950
Panna-cotta with strawberry tartare and buckwheat popcorn	4350
Baked cheesecake with boiled condensed milk cream	5000
Tarta de queso	4650
Big eclair with melted cream, chocolate and nuts	5100
CHOCOLATE CUBE WITH ANGLAISE SAUCE	4600
Ice cream (chocolate, vanilla)	1700
Sorbet (mango)	1700
Mango cream ice cream with coconut sauce	3100
Caramel ice cream with crunchy pecans	3100
Coconut ice cream with yuzu-pineapple sauce (vegan)	3100
Fruits and berries assorted (small)	14500
Fruits and berries assorted (big)	23200
Assorted fruit dessert (sharing plate)	47500

CAKES TO ORDER

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

*price is for 1 kg. Minimum pre-order price is 2 kg.

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