



A place with character

Photos of dishes



Instagram



Point app





Appetizer

Kraft spreads with pita	160/120g	159
Tuna and salmon carpaccio with sashimi sauce	120/50/30g	359
Norwegian herring with potatoes	280 g	159
Meat delicacies with smoked aioli	160/30g	299
European cheeses with truffle honey	250 g	299
Beef Tartare with Parmesan Biscuits	200 g	219
Goose pate with tomato relish	200/100g	159



Craft

Low-salt cucumbers with chili pepper	150 g	89
Duet of marinated lard	100/100/30g	169
Fresh vegetables with Tahini sauce	350/50 g	179
Basturma	50 g	89
Fried mozzarella with berry sauce	150/40 g	159
Squid rings with anchovy sauce	140/40 g	159



Bruschetta

With seared tuna and guacomole	140 g	219
With salmon and cream cheese	140 g	199
With roast beef and confit of roasted peppers	140 g	129
With tomato relish and truffle cream	130 g	139



Salads

Poke with salmon and Hamadari sauce Fresh salmon fillet, edamame beans, ginger, vegetables and rice seasoned with nut sauce	370 g	299
With roast beef and avocado cream Tender roast beef, pepper confit, guacamole and fresh vegetables dressed with lime sauce	250 g	249
Greek with olive hummus Fresh vegetables combined with light hummus and olives	300 g	159
Grilled salad with veal from Hosper Baked vegetables combined with veal from Hosper and salad mix	270 g	289
Caesar with chicken from Hosper Fried chicken fillet, quail eggs, cherry tomatoes, Parmesan cookies topped with Caesar dressing	300 g	209
Caesar with lime shrimp Grilled shrimp, cherry tomatoes, quail eggs, cookies with Parmesan seasoned with Caesar sauce	280 g	289
Vegetable with olive hummus Fresh vegetables combined with light hummus	350 g	179



Easy and healthy



Hummus with olives and vegetable tartar	200/80 g	129
Falafel with Tahini sauce	200 g	99
Hot spring roll with vegetables and mushrooms	100/30 g	149
Vegan burger with bean patty and Iceberg	290 g	169
Baked eggplant with tomato relish	280 g	199
Hot spring roll with banana and Nutella	100/30 g	179



Soups

Chicken broth with poached egg	400 g	105
Tom Yum Kung with rice	450 g	279
Tom Yum Kung with Funchoza	400 g	279
Okroshka with shrimps and squid	350 g	189
Okroshka on tuna chips with beef	350 g	159
Bread basket with green butter	180 g	65
Peeta from Hosper	2	19



Side dishes

Sweet potato fries with mango-chili sauce	130/40 g	139
French fries with smoked aioli and truffle	160/40 g	89
Mashed potatoes with Parmesan	220 g	79



Pasta and WOK

Spirulina pasta with glazed salmon	350 g	319
Spirulina paste with seared tuna and truffle	350 g	289
Fried rice with shrimp and Thai sauce	350 g	269
Paella with chicken and vegetables	380 g	189
Paella with seafood	380 g	299
Udon with beef and oyster sauce	380 g	239
Funchoza with chicken and Teriyaki sauce	350 g	239



Main dishes

Chicken in sweet and sour sauce with edamame beans	330 g	239
Chicken gumbao with rice and vegetables	350 g	189
Veal cheeks with puree in Porto sauce	400 g	219
Turkey cutlets and puree with Parmesan	400 g	229



Seafood

Seabass fillet with grilled zucchini and Romesco sauce	200 g	249
Grilled octopus with potatoes in the Mediterranean style	300 g	499
Calamari in citrus sauce	220 g	239
Tempura shrimp with sweet chili	130/40 g	229
Chilean mussels in a creamy sauce	300/45 g	229



Meat from the fire on coals

Lamb kebab	280/40 g	199
Pork and beef kebab	280/40 g	189
Chicken kebab	280/40 g	189
Neck meat in classic marinade	280/40 g	229
Neck meat in Asian marinade	280/40 g	239
Ribs in oyster sauce	350/40 g	299
Meat from chicken fillet	280/40 g	219
Chicken meat in citrus yogurt	270/40 g	209
Chicken breast with curry	280/40 g	199
Neck steak	250/40 g	259
Wings in citrus sauce	350/40 g	179
Filet mignon with asparagus	160/20 g	329
Rack of veal	200/50 g	329
New York steak wet aging for 14 days	100 g*	149
Ribeye steak wet aging for 14 days	100 g*	149
T-bone steak dry-aged for 21 days	100 g*	129
Assorted steaks	900/100 g	1199
Set of meat from a hoper	800/100 g	989
Grilled vegetables	250 g	179
Hosper corn with Parmesan	250 g	79
Baked young potatoes with green butter	250 g	79



Fish from the fire

Wild sea bass	240 g	349
Salmon steak	160 g	389
Langoustine with Thai sauce	5	299



Sauces

Barbecue	40 g	29
Porto	40 g	29
Tzatziki	40 g	24
Romesco	40 g	29
Smoked Aioli	40 g	19
Peppery	40 g	24
Tomato	40 g	24
Blue Cheese Sauce	40 g	29



Sushi



Sushi with eel	eel and walnut sauce	60 g	139
Sushi with salmon	fresh salmon, Thai Aioli and Unagi	80 g	129
Sushi with tuna	fresh tuna and wasabi sauce	80 g	129



Roll

Vegan roll	Avocado, cucumber, sweet pepper, tomato, iceberg, pear	270/40 g	179
Velvet with salmon	Fresh salmon, tamago omelette, green onion, cucumber, iceberg	300/40 g	199
Creamy crab	Fresh salmon, snow crab, cream cheese, avocado	250/40 g	199
Dragon with eel and salmon	Eel and salmon, tamago omelette, avocado, strawberries, Unagi sauce	250/40 g	279
Maguro with shrimp	Shrimp, fresh tuna, cream cheese, avocado, Sweet Chili sauce and mayonnaise	250/40 g	289
Nikai with shrimp and salmon	Fresh salmon, shrimp, tuna, cream cheese, cucumber, avocado	300/40 g	419
Tiger with shrimp	Tiger shrimp, cream cheese, cucumber, tomato, Chuka seaweed, Thai Aioli sauce	250/40 g	259
Unagi with caramel	Eel, tamago omelette, pear, avocado, cream cheese, nut sauce	300/40 g	349
Felix with a scallop	Sea scallop, tamago omelette, cream cheese, cucumber	250/40 g	229
Philadelphia with tuna and salmon	Fresh salmon and tuna, cream cheese, tomato, cucumber, iceberg	250/40 g	269
Philadelphia is classic	Fresh salmon, cucumber, cream cheese, Iceberg	250/40 g	249
Cheddar with tempura shrimp	Tiger prawns in tempura, snow crab meat, cream cheese, iceberg, Cheddar cheese	280/40 g	259

Without rice

With eel and mango	Eel, avocado, iceberg, mango, tomato, cream cheese, nut sauce	220/40 g	379
With salmon and crab	Fresh salmon, snow crab, cream cheese, cucumber, avocado	250/40 g	399



Sets

Set Aburi	Cheddar with tempura shrimp, Unagi with caramel, Creamy crab, Maguro with shrimp	1100 g	1049
Set Felix	Felix with a scallop, Tiger with a shrimp, Velvet with salmon	800 g	669
Set Kelly	Dragon with eel and salmon, Philadelphia with tuna and salmon	500 g	529



Desserts

Panna cotta with a raspberry ball	180 g	105
Chocolate fondant with basil ganache	120 g	119
Tiramisu with white and dark chocolate	150 g	129
Coconut chia pudding with mango and passion fruit	220 g	119
Cheesecake with berries	150 g	119
Lime Cheesecake	150 g	119
Cheesecakes with yogurt and strawberry mousse	180 g	159
Hot spring roll with banana and nutella	100/30 g	179
Macaroni	1 pc	46



Ice cream

With seasonal berries	150 g	119
With mango-passionate sauce	150 g	119
With coconut chia	150 g	119
With caramel and almonds	150 g	119





Lemonades



	250ml	1 l
Caramel pear	90	220
Coconut - raspberry	90	220
Yuzu - apricot	95	230
Flowering garden	90	220
Mint - elderberry	90	220



Drinks

Morse from cranberries	250 ml	35
Bon Aqua	still/ sparkling 330/500 ml	45
Coca-cola/Fanta/Sprite	250/330 ml	45
Schweppes tonic	250/330 ml	45
Juices	pasteurized 250 ml	40



Fresh

Orange	250 ml	120
Pineapple	250 ml	200
Grapefruit	250 ml	120
Apple	250 ml	85
Carrot	250 ml	85



Coffee

Espresso	35 ml	35
Americano	70 ml	35
Cappuccino	200 ml	55
Cappuccino	lactose free	60
Flat white	200 ml	60
Latte	350 ml	65
Capo Orange	300 ml	55
Matcha Latte	350 ml	70
Frappe	350 ml	65
Bumble coffee	300 ml	65
Ice matcha	300 ml	85

Alternative milk 50 ml 15



Fresh teas

Citrus with kaffir
Peach - basil
Orange - ginger
Raspberry - coconut
Spicy mango



Classic tea 450 ml 55



Bourbon

50 ml

Jack Daniel's Old №7	120
Wild Turkey	120
Wild Turkey 101	140
Wild Turkey RYE	160
Penny Packer	120
Rittenhouse Rye 4 y.o.	130

Canadian whiskey

Spicebox Pumpkin	140
Spicebox Chocolate	140
Spicebox Ginger Bread	140

Irish whiskey

The Pogues Blended	120
The Pogues Honey	120
The Pogues Single Malt	140
Gelston`s	120
Tullamore Dew Caribbean Rum Cask Finish	160

Scotch whiskey

anCnoc 12 y.o.	240
Aber Falls Single Malt	130
Cattos	110
Glenmorangie Original	280
Monkey Shoulders	260
Hankey Bannister Heritage	120

Cognac

Chateau de Montifaud VSOP	340
Chateau de Montifaud VS	220

Brandy

Torres 10 Double Barrel	140
Duruji Valley 7*	95
Agmarti 5*	90
Shustoff 5*	70

Rum

Botafogo Spiced	120
Botafogo Black	120
Botafogo Pineapple	120
Ron Abuelo 7*	125
Plantation Pineapple	170
Angostura 1919	220



Tequila

	50 ml
Sierra Silver	100
Sierra Antiguo Anejo	150
Meteoro 45%	220

Horilka

Grey Goose	120
Hortytsia De Luxe	55
Hortytsia Premium	40

Gin

Finsbury Platinum	95
Whitley Neill	105
Source	135
Magellan	135

Vermouth

Cinzano Antica Formula 1757	120
Branca Carpano Bianco/Dry/Rosso	80

Aperitifs and liqueurs

Aperol	90
Campari	95
Cynar	90
Fernet Branca	130
Jagermeister	110
Charis Irish Cream	85
Sambuca Soutini	85



Liqueur



Limoncello	35
Limoncello cream	35
Vishneva	35
Coffee	35
SET of liqueurs 200ml	130

Beer

Kronenbourg Blanc 1664	400 ml	85
Grimbergen Blonde	400 ml	85
Grimbergen Double-Ambree	400 ml	85
Cider	400 ml	85
Non-alcoholic	500 ml	85



Cocktails

CLASSIC



Hugo ①	220 ml	160
Sparkling wine, elderberry syrup, soda, lime, mint		
Aperol Spritz ②	160 ml	160
Sparkling wine, Aperol, soda		
Blood and Sand ③	160 ml	220
Johnnie Walker Red label whiskey, Hearing cherry liqueur, Martini Rosso, fresh orange and lemon		
Mai-Tai ④	180 ml	220
Plantation 3 rum and Original Dark rum, Cointreau orange liqueur, almond syrup, fresh lime, pineapple juice		
Cosmopolitan ⑤	110 ml	160
Khortytysya Premium vodka, Cointreau orange liqueur, cranberry and fresh lime		
Pina Colada ⑥	180 ml	180
Plantation 3* rum, pineapple juice, Pinacolada syrup, cream		
New York Sour ⑦	160 ml	190
Wild Turkey bourbon, fresh lemon, protein, Graham's Fine Ruby		
Old Fashioned ⑧	70 ml	190
Bourbon Rittenhouse Rye 4 y.o., Angostura bitter		
Negroni ⑨	100 ml	180
Gin Magellan, Campari, Cinzano Antica Formula 1757		
Boulevardier ⑩	120 ml	190
Wild Turkey bourbon, Campari, Cinzano Antica Formula 1757, Angostura bitter		
Whiskey Sour ⑪	125 ml	180
Whiskey Wild Turkey Bourbon, Angostura bitter, fresh lemon and protein		
Margarita Hibiscus ⑫	100 ml	190
Sierra Silver tequila, Cointreau orange liqueur, Hibiscus syrup, fresh lime		
God Father ⑬	70 ml	190
Scotch smoky Cask Islay whiskey, Amaretto liqueur		
Penicillin ⑭	140 ml	240
Johnnie Walker Red Label whiskey, Cask Islay whiskey, ginger syrup, honey syrup and fresh lemon		

AUTHOR'S

Sicilian ⑮	100 ml	190
Magellan gin, herbal liqueur, Sicilian orange syrup, fresh lemon		
Rolling Bunny ⑯	190 ml	220
Wild Turkey bourbon, Martini Extra Dry, Graham's Fine Ruby port, Angostura bitter, pineapple and fresh lime juice		
Amaretto Sour ⑰	120 ml	190
Wild Turkey Bourbon whiskey, Amaretto liqueur, fresh lemon and protein		
Kimchee Marry ⑱	230 ml	220
Tequila Siera Silver, Mezcal Meteoro, Kimchee sauce, Worcestershire sauce, Memphis barbecue bitter		
Kelly Spritz ⑲ 🍊	190 ml	170
Sparkling wine, Aperol, red orange syrup, orange juice		
UltraViolet ⑳	120 ml	180
Plantation 3* rum, violet liqueur, fresh lemon and protein		
Pedro Manhattan ㉑	90 ml	200
Wild Turkey bourbon, Barbadillo Cream Sherry, Angostura bitter		
Northern Light ㉒	100 ml	190
Magellan gin, herbal liqueur, elderberry syrup, fresh lime		
Kelly's Lover ㉓ 💋	150 ml	190
Magellan gin, Aperol, raspberry, fresh lemon and cream		
Banana Mama ㉔	140 ml	220
Khortytysya Premium vodka, banana liqueur, orange liqueur, melon syrup, cream		
Uncle Earl ㉕	140 ml	190
Plantation Original Dark rum, bergamot syrup, apricot liqueur, fresh lemon and protein		
Asian Poem ㉖	130 ml	190
Plantation 3* rum, yuzu puree, spicy mango syrup, fresh lemon and protein		



Wine card



50 ml



750 ml

Sparkling wines

Prosecco Spumante, Zonin (dry)	1100
Prosecco Superiore Valdobbiadene Civee (dry)	1400
Asti, Zonin (sweet)	990
Lambrusco bianco Secco, Decordi (dry)	500
Lambrusco Rosato Amabile, Decordi (semi-sweet)	500
Prosecco Frizzante Brut 125 мл (dry)	95

Cava

Cava El Miracle Brut Organic (dry)	1200
Cava Brut, Vicente Gandia (dry)	990
Cava Rose, Vicente Gandia (dry)	990
Cremant de Loire Brut (dry)	1400

Champagne

Brut, Champagne Barons de Rothschild	6000
Millesime Blanc de blancs, Adam-Jaeger	6000
Rose Brut, Adam-Jaeger	5000
Moet Chandon Brut Imperial	6500

White wine/France

Petit Chablis, William Fevre (dry)	2100
Chablis, Louis Moreau (dry)	2400
Sancerre, Domaine de Buissonnes (dry)	2600
Kiwi Cuvee, Chardonnay (dry)	50 750

White wine/ Italy

Soave, Zonin (dry)	50 750
Pinot Grigio Friuli, Zonin (dry)	50 750
Orvieto Classico seco (dry)	50 750
Vino Bianco amabile, Decordi (semi-sweet)	35 525

White wine/ Spain

El Pescaito Blanco, Vicente Gandia (dry)	40 600
Lozano, La Mancha Bodegas Lozano (dry)	40 600
Nebia, Vicente Gandia (dry)	60 900

White wine/Germany

The Bench, Sauvignon Blanc N/A (semi sweet)	50 750
Riesling Trocken, Abtei Himmerod (dry)	60 900



50 ml



750ml

White wine/New world wines

Sauvignon Blanc Spinning Top, New Zealand (dry)	80	1200
Chenin Blanc, South Africa (dry)	50	750
Chardonnay Reserva, Vegan Friendly Chili (dry)	55	850

Rose wine

Rose d'Anjou, France (semi-dry)	60	925
Kiwi Cuvee, Cabernet Franc (semi-dry)	50	750
Sun Gate Zinfandel, California, USA (semi-dry)	50	750

Red wine/France

Chateau Haut Madrac, Haut-Medoc (dry)	2100
Bourgogne Pinot Noir, Bouchard Pere&Fils (dry)	1950
Kiwi Cuvee, Malbec (dry)	50 750
Passo del Sud Tagaro (dry)	990

Red wine/Italy

Chianti, Ventiterre, Zonin (dry)	60 900
Valpolicella, Ventiterre, Zonin (dry)	70 1100
Primitivo, Ventiterre, Zonin (dry)	55 850
Bardolino, Decordi (dry)	50 750
Vino Rosso amabile, Decordi (semi-sweet)	35 525

Red wine/Spain

Bo Bobal, Vicente Gandia (dry)	60 900
El Pescaito Tinto, Vicente Gandia (dry)	40 525

Red wine/New world wines

Fusion Organic Malbec, Argentina (dry)	60 900
Cabernet-Sauvignon, Vegan Friendly Chili (dry)	50 750
Pinotage, Cape Spring, South Africa (dry)	50 750
Sun Gate, Zinfandel, California, USA (dry)	50 750

Wine/Portugal

Fine Ruby, Porto, Graham's (sweet)	100 1500
East India Fine Medium Rich, Madeira (sweet)	100 1500