














BREAKFASTS
#awakening

APERITIFS AND SNACKS
#anticipation

SALADS
#provocation

	Pancakes like grandma's with butter	290
	Pancakes with salmon, cream cheese and Hollandaise sauce	690
	Pancakes with red caviar	1100
	Cottage cheese pancakes with two types of jam, sour cream and seasonal berries	680
	Oatmeal porridge	390
	Millet porridge	390
	Rice porridge	390
	French croissant	240
	Croissant with cheese	450
	Croissant with cheese and turkey ham	490
	Croissant with salmon, cream cheese and Romaine lettuce	650
	Croissant with fluffy omelette, avocado and tomatoes	650
	Croissant with almond mousse	350
	Croissant with chocolate mousse	320
	Potato pancakes with salmon, arugula, poached egg and garlic-balsamic sauce	850
	Eggs (two) of your choice: fried egg/omelet/scramble	220
	Two-egg omelette with shrimp, green onions and sweet chili sauce	690
	Caprese omelette with two eggs, mozzarella cheese and fresh basil	700
	Fried egg with mushrooms and turkey meatballs in basil sauce	510
	Benedict with turkey ham and poached egg on toast with Hollandaise sauce	690
	Shakshuka with sweet peppers	500



	Cheese plate with acacia honey, walnuts and grapes	1750
	Parmesan, Mozzarella, Cheddar, Brie	
	Caucasian cheese plate with grapes	890
	Chanakh, Chechil, Sulguni, Sheep Cheese	
	Assorted Italian delicacies	1200
	Parma ham, chorizo, Milano salami, olives, arugula, sun-dried tomatoes, capers	
	Homemade cured pork fat with mustard, green onions and rye bread toasts	390
	Atlantic salted and spicy herring	420
	Served with crispy Borodinsky bread croutons and marinated onions	
	Giant olives and Kalamata olives	390
	Assorted pickles and marinades	500
	Sauerkraut, salted tomatoes, salted cucumbers, pickled garlic, pickled hot peppers, ramps	
	Beer set	1200
	BBQ chicken wings, hunter sausages, calamari rings, onion rings, garlic croutons, barbecue sauce	
	Chicken wings with vegetable crudité's and barbecue and sweet chili sauces	550
	Garlic croutons with sour cream-garlic sauce	390
	Club sandwich with fried farm chicken fillet, egg, vegetables on toast with Caesar sauce	590
	Bread basket	300
	Buckwheat bread, rye bread and multigrain wheat bread. Served with two types of butter	

	Salad with Kamchatka crab and octopus, baby spinach and mango-citrus sauce	1400
	Caesar with fried egg	720/850
	With farm chicken or tiger shrimps	
	Green salad with avocado, vegetable carpaccio, lettuce leaves, chia seeds, and almond flakes, served with signature sauce	890
	Mix of avocado, tiger shrimps, crispy cucumbers, and green onions with arugula	990
	With wine vinegar and olive oil	
	Olivier with Kamchatka crab	1200
	With quail egg, red caviar and a slice of lemon	
	Vinaigrette with sauerkraut, herring and aromatic oil	550
	Served with Borodinsky bread toasts	
	Mixed salad with fried beef tenderloin, arugula and sesame oil	990
	Country-style salad with fresh farm radishes, cucumber, dill and egg with Greek yogurt	550
	Greek-style vegetable salad	790
	Tomatoes with mozzarella, basil, balsamic cream, arugula, pine nuts and smoked paprika	850
	Olivier with farm chicken, red caviar and quail egg	690
	Salad of ripe tomatoes and red onions with aromatic basil	690
	Salad with Kamchatka crab, juicy tomatoes, and avocado, served with mint sauce	1200

You can add it to the dishes:

Turkey ham 40g	100	Salmon 40g	430
Bacon 40g	200	Bulgarian pepper 40g	100
Greens 20g	100	Jam 40g	150
Champignon mushrooms 40g	100	Butter 40g	150
Tomatoes 40g	100	Condensed milk 40g	100
Cheese 40g	130	Altai honey 40g	100
Red caviar 20g	450	Sour cream 40g	100
Extra egg 1 pcs	100	Sauces 50g: adjika/barbecue/ketchup/mayonnaise/satsebeli/soy/cheese/Caesar/sour cream	100
Avocado 40g	250		

SOUPS
#warmingUp

	Borscht with veal	600
	Served with cured pork fat, sour cream, garlic, green onions, and Borodinsky bread	
	Mushroom cream soup with a hint of truffle and borodinsky croutons	550
	Chicken soup with egg noodles	450
	Creamy fish soup with salmon, cod, vegetables and aromatic herbs	950





MAHKKI
RESTAURANT



HOT DISHES
#obsession

Grilled salmon with seared vegetables, served with teriyaki sauce and sesame seeds	1600
Pike patties with marinated vegetables and cherry tomatoes, served with balsamella sauce	850
Grilled/steamed salmon steak	1300
Grilled/steamed dorado	1100
Grilled/steamed sea bass	1100
Soba noodles with tiger shrimps and braised vegetables, topped with sesame seeds in Thai soy sauce	850
Fried rice with seafood and seasonal vegetables in kimchi sauce	990
Ribeye steak with pepper sauce and pink sea salt	3400
 Juicy beef cutlets with potato mousse and nachos chips Served with wild berry sauce	950
 Steamed beef tenderloin with roasted seasonal vegetables and bulgur	900
 Chicken Kiev cutlets with vinaigrette-style garnish, Parmesan and iceberg lettuce	890
 Fillet mignon with marsala sauce and pink sea salt	3400
Dumplings with Black Angus marbled veal, with butter and farm sour cream	650
 Turkey beef stroganoff with porcini mushrooms, potato mousse and pickled barrel cucumber With crispy onions and parsley	900
 Turkey cutlets with mashed potatoes and tomato-pepper salsa	790
 Chicken schnitzel in almond flakes with curry sauce	750

PASTA AND MORE
#DolceVita

 Fettuccine with porcini mushrooms in a creamy truffle sauce	950
Spaghetti in a creamy sauce with bacon and turkey ham à la Carbonara	790
Fettuccine with salmon in a light creamy tomato sauce	1100
Pizza Margarita	750
 Spaghetti with ripe tomatoes and fresh basil	750
Fettuccine with Kamchatka crab, octopus and white wine sauce	1500

SIDE DISH
#simply

 Baked vegetables with parmesan cheese Cauliflower, broccoli, carrots	390
 Potato wedges	350
 French fries	350
 Mashed potatoes	310
 Grilled vegetables Eggplant, zucchini, tomato, bell pepper	550
 Basmati rice stewed with ginger and lime	390



DESSERTS AND FRUITS
#secretPassion

 Yogurt raspberry mousse with champagne coolies	450
 Anna Pavlova with seasonal berries and almond petals	590
 Matcha Tiramisu	390
 Chocolate-orange clafouti with candied fruits, Cointreau liqueur and ice cream	590
 Bowl of seasonal fruits	1650
 Slicing seasonal fruits	890
 Assorted seasonal berries	1700
 Pineapple	1500
 Ice cream/sorbet	190

The descriptions of dishes may not indicate in detail the ingredients included in their composition. If you have allergies, please check. Detailed composition from the waiter or manager.
The information contained in this leaflet is for informational purposes only. With the menu as well as the full price list you can check out in the consumer corner.

Serving of dishes may differ from those shown in the photo in the online menu. Prices are indicated in Russian rubles excluding VAT.

The cost of delivery to the room is 200 rubles.

 — Halal
 — Vegetarian dishes



Онлайн меню



Сайт



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Москва, Николаямская ул.,
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