

Salads



КАФЕ
Веранда
& Парке

Dear guests, I am glad to welcome you in our city and in our restaurant. As you, probably, already noticed very few Russians speak English. But I should tell that all our waiters learned it in University or school, but have almost never practiced it. So please be patient and they will speak.

Thank you for coming and enjoy you meal!

manager Anna Orlyenok

Summer grill menu

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| 1. Chicken shashlik* , 290 gr. | 290 r. |
| (served with lavash (type of bread), marinated onions, home-made tomato sauce and vegetables) | |
| 2. Pork shashlik , 320 gr. | 390 r. |
| (served with lavash, marinated onions, home-made tomato sauce and vegetables) | |
| 3. Lamb shashlik , 350 gr. | 590 r. |
| (served with pomegranate sauce, lavash, marinated onions and vegetables) | |
| 4. Grilled tongue of the calf , 270 gr. ^R | 410 r. |
| (served with spicy sauce and grilled potatoes) | |
| 5. Salmon shashlik , 280 gr. | 490 r. |
| (fillet of salmon served with the mix of lettuces) | |

*Caucasian variant of grilled meat



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| 1. With sun dried tomatoes , 200 gr. | 260 r. |
| (vegetarian salad with avocado, cherry tomatoes, mix of lettuces, sun dried tomatoes, fried sunflower seeds) | |
| 2. Squid with pesto , 210 gr. | 290 r. |
| (squid fried with aromatic herbs and olive oil, mini potatoes, sweet pepper, zucchini, celery, capers, olives) | |
| 3. With duck breast under strawberry sauce , 140 gr. | 340 r. |
| (duck fillet, philadelphia cheese, arugula, flakes of Grana Padano, aromatic strawberry sauce) | |
| 4. With tiger shrimps and orange sauce , 230 g | 410 r. |
| (tiger shrimps, corn lettuce, cherry tomatoes, avocado, orange, olive oil) | |
| 5. With home-salted salmon , 235 gr. ^S | 440 r. |
| (rucicola, cherry tomatoes, avocado, broccoli, salmon with sauce based on linden honey) | |
| 6. "Caesar" with salmon steak , 240 gr. | 490 r. |
| (grilled salmon steak, romano lettuce, croutons, parmesan) | |
| 7. "Caesar" with chicken , 230 gr. | 330 r. |
| (chicken fillet, romano lettuce, croutons, parmesan cheese) | |
| 8. Turkey and avocado salad , 230 gr. ^S | 340 r. |
| (oven baked turkey, mozzarella, tomatoes, cucumbers, mix of lettuce under light yogurt and basil based sauce) | |
| 9. Thai salad with beef , 180 gr. | 410 r. |
| (beef Sirloin marinated in ginger, lime and coriander, cucumbers, tomatoes, red onion, parsley, olive oil) | |
| 10. With roast beef and warm potatoes , 230 | 340 r. |
| (tender pieces of veal with baked potatoes, mix of lettuces, cherry tomatoes, marinated onion and special light sauce) | |
| 11. Warm salad with tongue of the calf , 210 | 360 r. |
| (boiled tongue of the calf, zucchini, cherry tomatoes, celery, lettuce in light mustard sauce) | |
| 12. Warm bacon and champignon salad , 180 ^S | 360 r. |
| (bacon, champignons, cheese gruyère, cherry tomatoes with sauce based on worcestershire) | |

ALL DISHES FROM OUR MENU ARE SERVED TO TAKE AWAY

Appetizers

- 1. Variety of home-made pickled vegetables "With Vodka"**, 200 gr. ^R **190 r.**
(pickled tomatoes, cucumbers, mushrooms, zucchini, cabbage)
- 2. Tongue of the calf with horseradish**, 100 gr. ^R **340 r.**
- 3. Three types of home-made lard**, 100 gr. ^R **190 r.**
- 4. Herring with boiled potatoes**, 180 gr. **290 r.**
- 5. Vetello tonnato**, 135 gr. **360 r.**
(veal abked with aromatic herbs served with sauce made of tuna, capèers and white wine)
- 6. Variety of fresh vegetables**, 450 gr. **330 r.**
- 7. Variety of cheese**, 210 gr. **620 r.**
(gorgonzola, feta, camembert, gouda served with honey)
- 8. Variety of fish**, 270 gr. **690 r.**
(smoked salmon, escolar, red caviar)
- 9. Aubergine rolls with fresh tomatoes**, 220 ^R **190 r.**
- 10. Aubergine rolls stuffed with cheese**, 220 ^R **290 r.**

With Beer

- 1. Variety of croutons** (for two), 210 gr. **170 r.**
(rye bread, fried with garlic, chips, grissini)
- 2. Rye bread croutons with bacon**, 80 gr. **190 r.**



Hot Appetizers

- 1. Chicken or mushroom julienne**, 80 gr. ^R **190 p.**
(cultivated mushrooms or chicken fillet baked with smetana, cream and cheese) **290 p.**
- 2. Salmon julienne**, 70/50 gr. ^S **270 p.**
(served in a puff pastry basket with parmsan chips and spinach sauce)
- 3. Spring rolls with vegetables**, 150/30 gr. **270 p.**
(fried vegetables: mushrooms shiitake, celery, zucchini in a thin layer of pastry served with citrus sauce)
- 4. Baked giant mussels**, 150/30 gr. **290 p.**
(baked in the breading with sauce based on fresh lemon and orange juices)
- 5. King shrimps tempura**, 135/40 gr. ^S **450 p.**
(fried crumbed king shrimps served with light garlic sauce)

Soups

- 1. Gaspacho with shrimps in marmalade**, 280 ^S **170 r.**
(cold tomatoe soup, shrimps, rye chips, confi of cherry tomatoes)
- 2. Cream-soup of baked sweet pappers**, 200 ^S **170 r.**
(sweet peppers, celery, carrots, feta cheese)
- 3. Seafood soup**, 200 gr. ^S **270 r.**
(king shrimps, mussel, squid, broth out of perch served with garlic rye bread)
- 4. "Parmantier"**, 250 gr. **170 r.**
(potatoe soup-purée with garlic emulsion and bacon)
- 5. Champignon cream soup**, 250 gr. **190 r.**
(champignons, spices, onoin, cream, croutons)
- 6. Soup of the day**, 250 gr. ^R **120 r.**
(Mon. - solyanka soup (based on various type of meat including sausages), Tue. - soup out of mushrooms, Wed. - chicken soup, Thu. - borscht, Fri. - shchi)

Garnishe

- 1. Baked potatoes**, 230 gr. ^R **90 r.**
(potatoes baked with rosemary and thyme served with smetana sauce)
- 2. Grilled potatoes**, 200 gr. **90 r.**
- 3. French fries**, 150 gr. **90 r.**
- 4. Grilled vegetables**, 140 gr. **160 r.**
- 5. Grilled zucchini**, 120 gr. **90 r.**

Desserts*



Meat/Fish

- 1. Hamburger "Veranda", 290 gr. 370 r.**
(mixed veal and pork hamburger served with french fries, ketchup and special sauce)
- 2. Fettuccine with salmon in cream sauce, 280 310 r.**
(salmon fillet, tomatoes, parmesan, cream)
- 3. Pasta Arrabiata, 310 gr. 290 r.**
(spagetti, tomatoes, parmesan, aubergines)
- 4. Chicken roll with bacon, 250 gr. 340 r.**
(served with cheese sauce and baked potatoes under creamy sauce based on cheese)
- 5. Pork ribs with citrus sauce, 240 gr. 350 r.**
(ribs marinated in ginger, grenadine, anise and honey served with sauce made of fresh lemon and orange juices)
- 6. Beef sirloin with Porto sauce, 320 gr. ^S 580 r.**
(beef sirloin, baked mini potatoes, arugula, sauce made out of Porto)
- 7. Veal cheeks, 280 gr. ^{R S} 580 r.**
(veal cheeks stewed with herbs served in gravy of beans, sweet papper, aubergines)
- 8. Pork loin with smoke, 400 gr. ^S 550 r.**
(pork loin on a bone with fried potatoes and cabbage salad served on smouldering birch branches)
- 9. Salmon steak, 230 gr. 450 r.**
(served with spinach sauce)
- 10. Halibut with mango and Martini sauce, ^S 450 r.**
160 gr.

- 1. Cake "Veranda", 110 gr. 250 r.**
(shortbread dough, belgian chocolate, walnut, tequila, caramel)
- 2. Meringue with fresh fruits, 160 gr. 160 r.**
(delicate meringue, seasonal fruits, hazelnut, whipped cream)
- 3. Chocolate tart with liquide filling, 120 gr. ^S 170 r.**
(served with cherry sauce)
- 4. Envelope with bananas, 300 gr. 180 r.**
(bananas fried with chocolate rolled in crispy pastry, served with vanilla ice cream)
- 5. Variety of chocolate truffles, 55 gr. ^S 190 r.**
(five candies with different tastes)
- 6. Fruit salad, 160 gr. 190 r.**
(variety of seasonal fruits)
- 7. Ice cream, 180 gr. 165 r.**
(vanilla, chocolate, strawberry, cherry, mango, pistachio and other)
- 8. Home-made lemon sorbet, 60 gr. 70 r.**
(served with mint syrup)

Honey-souflé Peroni, 30 gr. 140 r.
bioproduct of Belgorodskaya region, won a premium as a "best product of a year 2014 and 2015" we propose 10 different tastes: paprika, milk, cotton, apricot and others. Very soft and delicate!



* all deserts are made by our cooks

^S our special

^R dish represents typical russian cuisine

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Business lunch

weekdays 12:00-15:00, beverage is included
(black tea/americano/homemade blackcurrent mors/lemonade)

Soup + salad +main meal = 330 rub.



Dear guests,
if you have comments or advices about the service or food,
please, write to Anna orlenok.anna@762272.ru