



**All good steaks
come to us!**



STARTERS **meat**



ROAST BEEF

with Borodino bread croutons

150gr

850.-

BEEF TARTAR

with parmesan mousse

150gr

695.-

BRAIN BONE

with ciabatta toast

270gr

495.-

ROAST BEEF WITH RICOTTA

on kvass chips

160gr

650.-



CHICKEN RIET

with ciabatta

200gr

425.-



BEEF CARPACIO

on puffed chips with Parmesan mousse

160gr

725.-

DUCK PATE

with figs and brioche

220gr

465.-





fish and seafood STARTERS



HERRING WITH POTATOES

lightly salted cucumbers and herbs

220gr 395.-

TUNA CEVICHE

with crispy rice chips and nutty kimchi sauce

150gr 495.-

TUNA TARTAR

with avocado, arugula and sesame sauce

150gr 550.-



CITRUS SEEDS

with guacomole on kvass chips

150gr 950.-



РЕКОМЕНДУЕМ

белое вино



STARTERS **vegetables and cheese**



BAKED CAMEMBERT

with caramelized onions and spiced jam

200gr **625.-**

ZUCCHINI CARPACCIO

in ponzu sauce

170gr **350.-**

ASSORTED SNACKS

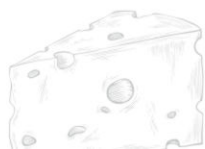
with brioche eggplant, shrimp
and roasted peppers

220gr **595.-**

RAMIRO TONATO PEPPER

in Baltic sauce

170gr **550.-**



PICKLED

cucumbers, cherry tomatoes, garlic
and cabbage, own salting

230gr **325.-**

CHEESE SET

selection of cheeses, dates, crackers, honey

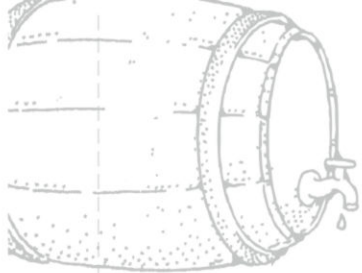
260gr **650.-**

SALTED CRISPY URAL MUSHROOMS

with onions and sour cream

160gr **750.-**





beer SNACKS

CHECHIL FRIES

with cheese sauce

100gr

365.-

BEER SET

squid rings, dried fish, onion rings, garlic
croutons, sour cream and garlic sauce

260gr

550.-

BLACK CHEESE BALLS

with red pepper

100gr

395.-



CRISPY CHICKEN STRIPS

with spicy sauce

190gr

395.-

BEEF MARBLED BRISKET CHIPS

prepared according to the chef's
special recipe

50gr

395.-



РЕКОМЕНДУЕМ

разливное пиво

SALADS **meat and poultry**



«COALS» SALAD

with beef, chicken liver, mushrooms, onions, gherkins and special cream sauce

200gr

625.-

SALAD WITH ROAST BEEF

with lettuce, roasted peppers and creamy chili sauce

180gr

725.-

SALAD WITH CHICKEN, baked grapes and Baltic sauce

240gr

595.-

SALAD WITH MEAT A LA TORTELLINI

Chef's signature salad

200gr

795.-

CAESAR WITH CHICKEN

classic sauce with anchovies and chicken fried in teriyaki sauce

200gr

550.-

WITH GRILLED TURKEY

with cream cheese, baked potato and red beans

260gr

475.-

STEAK SALAD

with fresh vegetables

220gr

750.-



fish and seafood SALADS



SALAD WITH WARM VANILLA SALMON and France sauce

200gr

950.-

CAESAR WITH SHRIMP

classic sauce with anchovies and shrimp
fried in wine and garlic

200gr

750.-

MILLEFEUILLE IS THE CHEF'S SALAD

On Borodino croutons with shrimp
and squid, avocado, grilled corn, plum
cheese and oyster sauce

200gr

695.-



SALADS **vegetables**



CRISPY EGGPLANT

in a spicy sauce

200gr

425.-



BURATTA

with tomatoes in pesto sauce

250gr

675.-

GREEN SALAD

with seeds, chimichurri and avocado

160gr

525.-



CHARCOAL GRILLED EGGPLANT

with ricotta and tomatoes

200gr

525.-



POKE

WITH TUNA

240gr

495.-

WITH SALMON

230gr

695.-



BAKERY

MEGRELIAN KHACHAPURI

flatbread with cheese inside and outside

350gr

550.-



ADJARIAN KHACHAPURI

flatbread with suluguni cheese

380gr

450.-

ROYAL KHACHAPURI

with a royal amount of cheese

500gr

625.-

MEGRELIAN KHACHAPURI

with Tambov ham

500gr

675.-

HOT BAGUETTE

with smoked butter

190gr

165.-

CHEBUREK

with minced meat served with salsa sauce

150gr

350.-

PIES

WITH ONION AND EGG

40gr **85.-**

WITH CABBAGE AND EGG

40gr **85.-**

WITH MEAT AND RICE

40gr **95.-**

SALMON AND PIKE PERCH

40gr **155.-**



SOUPS



RAMEN SOUP WITH TOMBOV HAM, nori and homemade noodles

320gr

495.-



PUMPKIN-ALMOND CREAM SOUP

with stracciatella, pesto sauce
and almond petals

300gr

365.-





PIES

RECOMMEND

WITH ONION AND EGG	40gr	85.-
WITH CABBAGE AND EGG	40gr	85.-
WITH MEAT AND RICE	40gr	95.-
SALMON AND PIKE PERCH	40gr	145.-



**FISH SOUP
OF THREE TYPES
OF FISH**

with cherry tomatoes and onions

300gr

465.-



TOM YAM
with tiger shrimps

400gr

750.-

BORSCH

served with Borodino bread croutons, lard, garlic and sour cream

390gr

475.-



STEAKS



TYPES OF ROASTING

SCAN QR CODE AND LOOK

PREMIUM

RIB-EYE

CHOICE	100gr	950.-
PRIME	100gr	1095.-
GRASS FED	100gr	695.-

MINION

CHOICE	100gr	1195.-
PRIME	100gr	975.-
GRASS FED	100gr	650.-

NY

100gr 750.-

CHATEAUBRIAND

100gr 975.-

PEPPER STEAK

100gr 950.-

STRIPLOIN CHOICE

100gr 725.-

STRIPLOIN PRIME

100gr 850.-

PORTERHOUSE

100gr 750.-

on T-bone

COWBOY RIB-EYE

100gr 895.-

on the bone





ALTERNATIVE

FLANK STEAK 100gr 595.-

MACHETE STEAK 100gr 595.-
thin diaphragm

VEGAS STEAK 100gr 550.-
blade part

OTHER MEAT

TURKEY FILLET 100gr 325.-

FLAVORED BUTTER FOR STEAKS:

BUTTER WITH DOR BLUE 50gr 125.-

GARLIC BUTTER 50gr 125.-



SIDE DISH

TRUFFLE ROMANO

on the grill with Parmesan

150gr 595.-

NEW POTATOES

150gr 185.-

NEW POTATOES

with mushroom stew

150gr 195.-

ROASTED ASPARAGUS

140gr 755.-

TOMATOES

240gr 425.-

GRILLED VEGETABLES

peppers, zucchini, cherry tomatoes,
champignons

150gr 295.-

MASHED POTATOES

200gr 175.-

FRENCH FRIES

150gr 195.-

FRENCH FRIES

with truffle parmesan

150gr 295.-

DRANIKI with tartar sauce

130gr 275.-

SAUCES

SALSA 40gr 65.-

BBQ 40gr 65.-

PEPPERY 40gr 135.-

PESTO 40gr 175.-

CHEESY 40gr 115.-

LINGONBERRY 40gr 95.-

CREAMY PEPPERY 40gr 145.-

CREAMY MUSHROOM 40gr 115.-

BURGERS



COALS

marbled beef cutlet, pickled cucumber, bacon, fried onions and creamy mustard sauce

360gr

650.-

CHEESEBURGER

marbled beef cutlet, pickled cucumber, cheddar cheese, cheese sauce

360gr

650.-

WITH TORN MEAT

on a brioche, coleslaw, pickled cucumbers

360gr

575.-

COALS **BIG**

two marbled beef cutlets, pickled cucumber, bacon, fried onions and creamy mustard sauce

520gr

825.-

HOT CHICKEN

juicy burger with chicken thigh, relish sauce and cheddar cheese

400gr

550.-

CHEESE BOMB

on a brioche with a whole puck of Camembert, honey mustard dressing and fresh tomatoes

500gr

875.-

РЕКОМЕНДУЕМ

ПИВО ЗУБР

500rp

450.-

КАРТОФЕЛЬ ФРИ

150rp

195.-

СЫРНЫЙ СОУС

40rp

115.-

КЕТЧУП

40rp

50.-



MAIN **meat** COURSES

STEAK VEGAS

with creamy rigatoni and mushrooms

350gr

950.-

TURKEY CUTLET WITH TRUFFLE PUREE

stuffed with butter and bacon, with mushroom tartar

350gr

595.-

MACHETE STEAK WITH POTATOES

with chimichurri sauce and tomatoes

310gr

950.-

UDON WITH FLANK

udon noodles, broccoli, onion, bell pepper in oyster and unagi sauces, with flank steak

270gr

895.-



STEWED BEEF CHEEKS

with cauliflower cream and kim chi cabbage

290gr

675.-

ASIAN STYLE CHICKEN

with sautéed vegetables

270gr

550.-

FLANK STEAK WITH CRIBS AND CARROT PUREE

270gr

1150.-





DISHES FOR A COMPANY

MEAT SET FOR FIVE PERSONS

striploin, grass-fed tenderloin, grass-fed rib-eye, machete steak, flank, grilled vegetables, new potatoes, salsa sauce, pickled cabbage

2500gr

8500.-

MEAT SET FOR THREE PERSONS

striploin, grass-fed tenderloin, flank, grilled vegetables, new potatoes, salsa sauce, pickled cabbage

1800gr

6500.-



FISH SET FOR FIVE PERSONS

two tuna steaks, pike perch, dorado, two salmon steaks, fried asparagus, grilled vegetables, white onion sauce

2500gr

7700.-

FISH SET FOR THREE PERSONS

tuna, pike perch, dorado, salmon, fried asparagus, grilled vegetables, white onion sauce

1800gr

5200.-



MAIN **fish and seafood** COURSES

SALMON STEAK

with onion sauce

100gr 850.-

CREAMY SHRIMP

in romaine leaf on carrot puree

300gr 845.-

GRILLED DORADO FILLET

boneless whole fish,
served with onion sauce

1 piece 995.-

HALIBUT

with black rice and oyster sauce

250gr 1250.-



GRILLED SHRIMP WITH CHILI SAUCE

100gr 650.-

SHRIMP CUTLETS

with mashed potatoes
and white English sauce

360gr 750.-

SEAFOOD SAUTÉ

tiger shrimps, squid, mussels in creamy
bisque sauce

350gr 1150.-

TUNA

with zucchini paste in ginger teriyaki

170gr 750.-



DESSERTS

BERRY TARTAR

under a chocolate dome
with hot caramel

200gr 575.-

HOMEMADE CAKE

with nuts, Belgian chocolate
and boiled evaporated milk

145gr 325.-

MANGO CANNOLI

with coconut

100gr 395.-

PUMPKIN MOUSSE

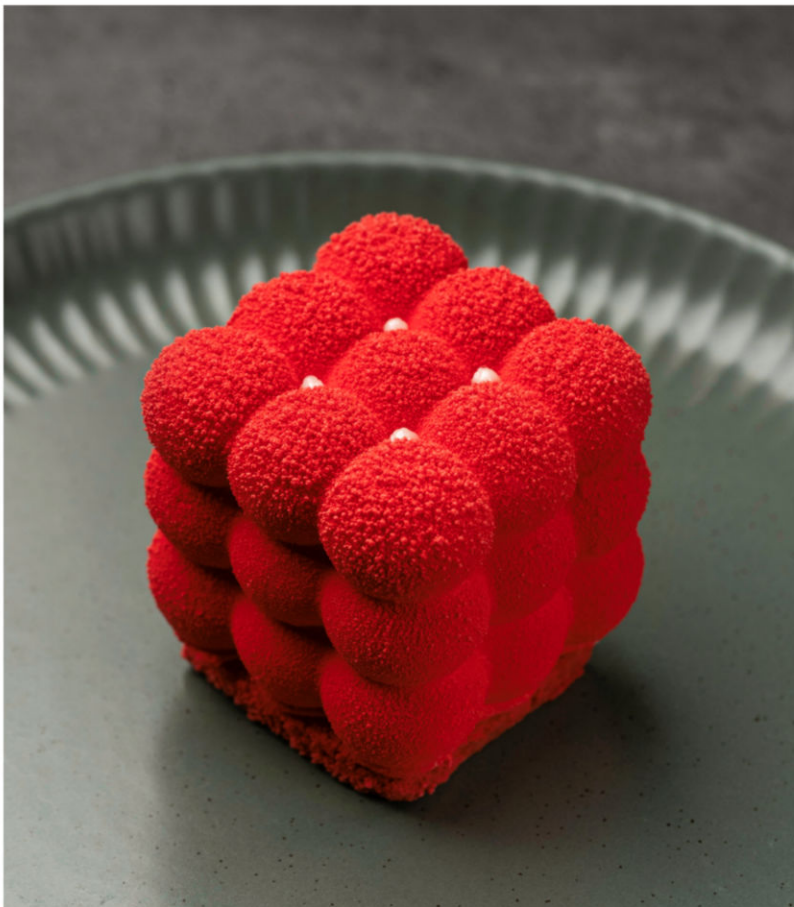
with candied fruits

95gr 350.-

CARROT ROLL

with cheese cream

180gr 425.-



BUBBLE CUBE DESSERT

with sparkling wine

125gr 425.-

HONEY CAKE

180gr 325.-

MINI TARTLET WITH CRANBERRIES

60gr 150.-

CLASSIC CREME BRULE

100gr 325.-

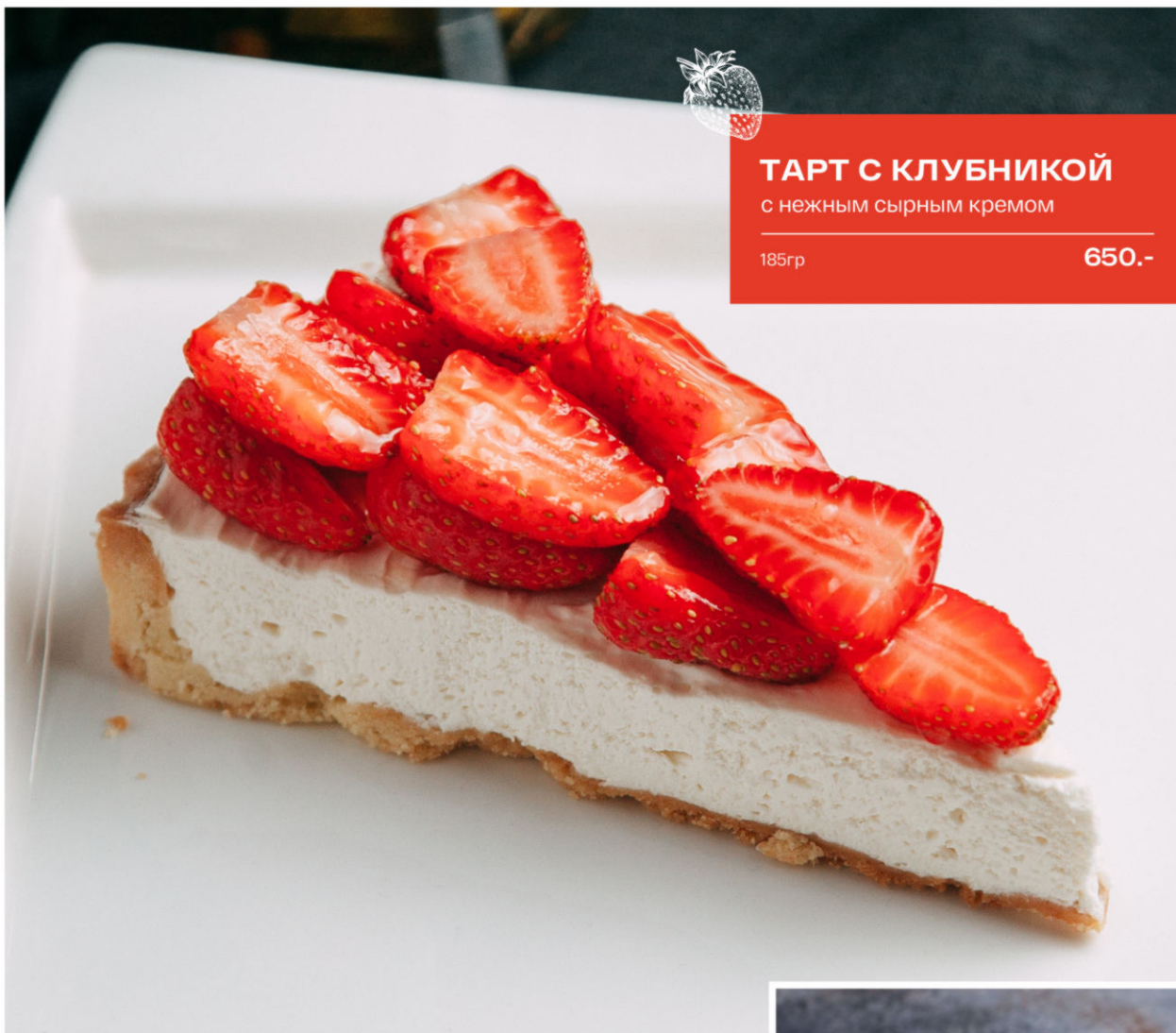


ТАРТ С КЛУБНИКОЙ

с нежным сырным кремом

185гр

650.-



CHOCOLATE-RASPBERRY DESSERT

110gr 395.-

CHEESECAKE WITH CHERRIES

140gr 350.-

NAPOLEON

110gr 325.-

BASKET OF PISTACHIO WITH RASPBERRIES

40gr 125.-

MACARON

SALTED CHOCOLATE	1 piece	95.-
BLACK CURRANT	1 piece	95.-
MINT-CHOCOLATE	1 piece	95.-
ORANGE	1 piece	95.-



BLUEBERRY TART

with cheese cream
on shortbread crust

185gr

550.-



MERINGUE ROLL WITH PISTACHIO

150gr

395.-

CHOCOLATE FONDANT

with vanilla ice cream

180gr

495.-

LIME SORBET

60gr

150.-

CRAFT ICE CREAM

CHOCOLATE	100gr	125.-
VANILLA	100gr	125.-
STRAWBERRY	100gr	125.-

LEMONADES

BOTANICA natural lemonades:

Guava detox 330ml	350.-
Mango kids 330ml	350.-
Apple Gastro 330ml	350.-
Calamansi 330ml	350.-

KIWI-BASIL

fresh kiwi, lemon, lime, mint, basil cordial

450ml	395.-
1000ml	695.-

LYCHEE-ELDERBERRY

elderberry cordial, lychee syrup, lemon, lime, mint

450ml	395.-
1000ml	695.-

CLASSIC

lemon, orange, mint

450ml	395.-
1000ml	695.-

STRAWBERRY-TARRAGON

strawberry, lemon, tarragon cordial

450ml	395.-
1000ml	695.-

SMOOTHIE

MANGO

mango puree, evaporated milk, peach juice

250ml	325.-
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BERRY-BANANA

black currant, banana, grapefruit juice

250ml	325.-
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TRIPLE BERRY-KIWI

black currant, strawberry, raspberry, kiwi

250ml	325.-
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GREEN

celery, cucumber, apple honey

250ml	325.-
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non-alcohol DRINKS

cold

FRESH JUICES

APPLE	250ml	295.-
ORANGE	250ml	395.-
PINEAPPLE	250ml	595.-
PEAR	250ml	475.-
GRAPEFRUIT	250ml	425.-
CARROT	250ml	225.-
CELERY	100ml	175.-

OTHER

ICE MOUNTAIN	500ml	195.-
NABEGHLAVI	500ml	325.-
Spring gastronomic water RUSSEQUELLE	500ml	325.-
JUICE IN ASSORTMENT	250ml	95.-
COCA-COLA	250ml	250.-



hot drinks

CLASSIC TEA

ASSAM	0,5 / 1l	250 / 450.-
SENGHA	0,5 / 1l	250 / 450.-
JASMINE	0,5 / 1l	250 / 450.-
MILK OOLONG	0,5 / 1l	250 / 450.-
EARL GRAY	0,5 / 1l	250 / 450.-
HERBAL	0,5 / 1l	250 / 450.-
PU-ERH	0,5 / 1l	250 / 450.-

COFFEE

ESPRESSO	50ml	95.-
DOUBLE ESPRESSO	150ml	165.-
AMERICANO	200ml	120.-
CAPPUCCINO	200 / 300ml	195 / 250.-
LATTE	220ml	225.-

AUTHOR'S TEAS

FOREST RASPBERRIES WITH GINGER

500ml 395.-
900ml 750.-

FRUITY WITH POMEGRANATE

500ml 395.-
900ml 750.-

ALPINE WITH CURRANTS

500ml 395.-
900ml 750.-





**HOMEMADE
WITH BLUEBERRIES**

500ml

395.-

900ml

750.-

**MOROCCAN
WITH ORANGE
AND MINT**

500ml

395.-

900ml

750.-

Scandinavian



COFFEE DRINKS

IRISH COFFEE

coffee, Irish whiskey, cream

220gr 385.-

MATCHA LATTE

matcha, almond milk

220gr 250.-

CITRUS RAF

coffee frothed milk, vanilla syrup, orange zest

220gr 250.-

FLAT WHITE

double ristretto, milk

220gr 225.-

CON PANNA

double ristretto, ice cream, whipped cream, grated chocolate, almond petals

120gr 295.-

PINK CAPPUCCINO

coffee, frothed milk

220gr 195.-

CAPPUCCINO WITH ALTERNATIVE MILK

220ml 250.-



BANQUET HALL



Any special date in your life is a reason to get together your closest people at one table and have a soulful time enjoying delicious dishes and drinks with exceptional service and attention to detail:

- Separate hall for up to 35 persons
- Equipment: light and music, screen and projector
- Special prices for alcohol

The banquet hall of our restaurant "Ugli" is ideal place for holding events of any format. Our managers are ready to show you the banquet hall and answer all your questions right now.



BANQUET MENU



WEBSITE



LOYALTY CARD

