



INTRODUCTORY SET

–THIS IS THE QUINTESSENCE OF GASTRONOMIC MASTERY
WHICH CHEF DMITRY PUPYSHEV
WANTS TO SHOW YOU

This set is designed to allow you to try dishes and drinks
that most vividly reflect the concept of the Ugli restaurant,
a way to enjoy the best gastronomic combinations in one dinner.



INTRODUCTORY SET

MEATROLL

TUNA CEVICHE

STEAK SALAD

**RIBS WITH HONEY CUCUMBERS
AND COUNTRY-STYLE POTATOES**

2500.-

WE RECOMMEND

AUTHOR'S TINCTURES

FAR EASTERN CRANBERRY	50 ml	195.-
LIMONCELLO	50 ml	195.-
RASPBERRY-MINT ON GIN	50 ml	195.-
SEA BUCKTHORN-ORANGE ON GIN	50 ml	195.-
CURRANT ON GIN	50 ml	195.-



STARTERS **meat**



ROAST BEEF

with Borodinsky croutons

150g

950.-

BEEF TARTARE

with parmesan mousse

150g

750.-

MARROW BONE

with ciabatta toast

270g

650.-

ROAST BEEF WITH RICOTTA

for chips from a bread drink

160g

650.-



BEEF CARPACCIO

air-fried chips with parmesan mousse

270g

950.-



DUCK PATE

with figs and brioche

220g

475.-

MEAT LOAF

with arugula and truffle

180g

595.-



fish and the sea

STARTERS

HERRING AND POTATOES

with lightly salted cucumbers and herbs

220g

395.-

TUNA CEVICHE

with crispy rice chips and
nutty kimchi sauce

150g

595.-

TUNA TARTARE

with avocado, arugula and sesame sauce

150g

595.-



SALMON TARTARE

with fermented plums

150g

795.-

SCALLOP CEVICHE

with cucumber dressing

100g

950.-



WE RECOMMEND

white wine

STARTERS

vegetables and cheeses



PICKLED VEGETABLES

cucumbers, cherry tomatoes, garlic, cabbage

230g

350.-

CHEESE SET

selection cheese, dates, crackers, honey

260g

650.-

SALTED MUSHROOMS CRISPY URAL

with onion and sour cream

160g

795.-

BAKED CAMEMBERT

with caramelized onions and spiced jam

200g

795.-

BAKED CAMEMBERT

in ponzu sauce with spicy tomato pulp

170g

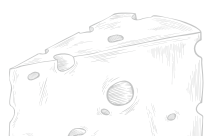
350.-

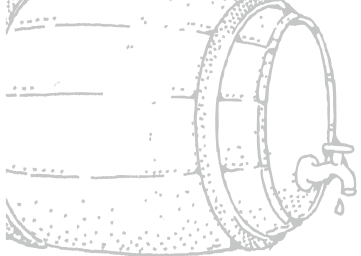
ASSORTED BREAD SPASHES

cheese, smoked eggplant, baked peppers,
served with bread tortilla

220g

595.-





for beer **STARTERS**

CHECHIL FREE

deep fried with cheese sauce

100g

450.-

BEER SET

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

260g

695.-

BLACK CHEESE BALLS

cheddar cheese with jalapeno

100g

450.-



CRISPY CHICKEN STICKS

chicken fillet in crispy breading,
with spicy sauce

190g

395.-

BEEF CHIPS

marbled brisket, prepared according
to a special recipe of the chef

50g

450.-



WE RECOMMEND

draft beer

SALADS meat and poultry



FAMOUS «UGLI»

with beef, chicken liver, mushrooms, onions, gherkins and a special creamy sauce

200g

695.-

STEAK SALAD

with vegas steak and fresh vegetables

200g

995.-

WITH MEAT TORTELLINI

signature salad from the chef

200g

875.-

CAESAR WITH CHICKENI

classic sauce with anchovies, chicken fried in teriyaki sauce

200g

595.-

WITH GRILLED TURKEY

with cream cheese, baked potatoes and red beans

260g

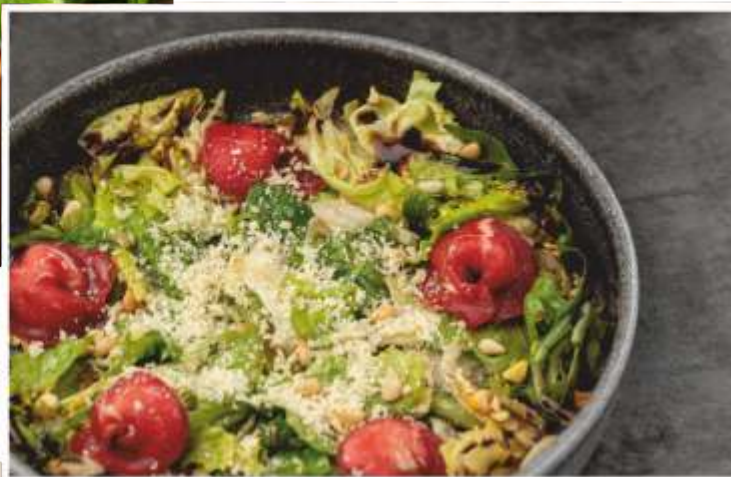
550.-

WITH ROAST BEEF

lettuce leaves, roasted peppers and creamy chili sauce

180g

795.-



fish and sea

SALADS



WITH WARM VANILLA SALMON

tender salmon cooked sous vide
in vanilla paste

170g

950.-

CAESAR WITH SHRIMP

classic salad with shrimp and
parmesan cheese

210g

850.-

MILLEFEUIL OUR CHEF'S SIGNATURE SALAD

on Borodinsky croutons with shrimps
and squid, avocado, grilled corn, cream
cheese and oyster sauce

200g

750.-



SALADS vegetables



FROM CRISPY EGGPLANT
in a spicy signature sauce

200g

450.-



BURRATA WITH RIPE TOMATOES

in pesto sauce

250g

795.-



GREEN SALAD

with seeds, chimichurri and avocado

160g

575.-



"CHARCOAL" GRILLED EGGPLANT

with ricotta and tomatoes

200g

575.-

POKE



WITH TUNA

240g

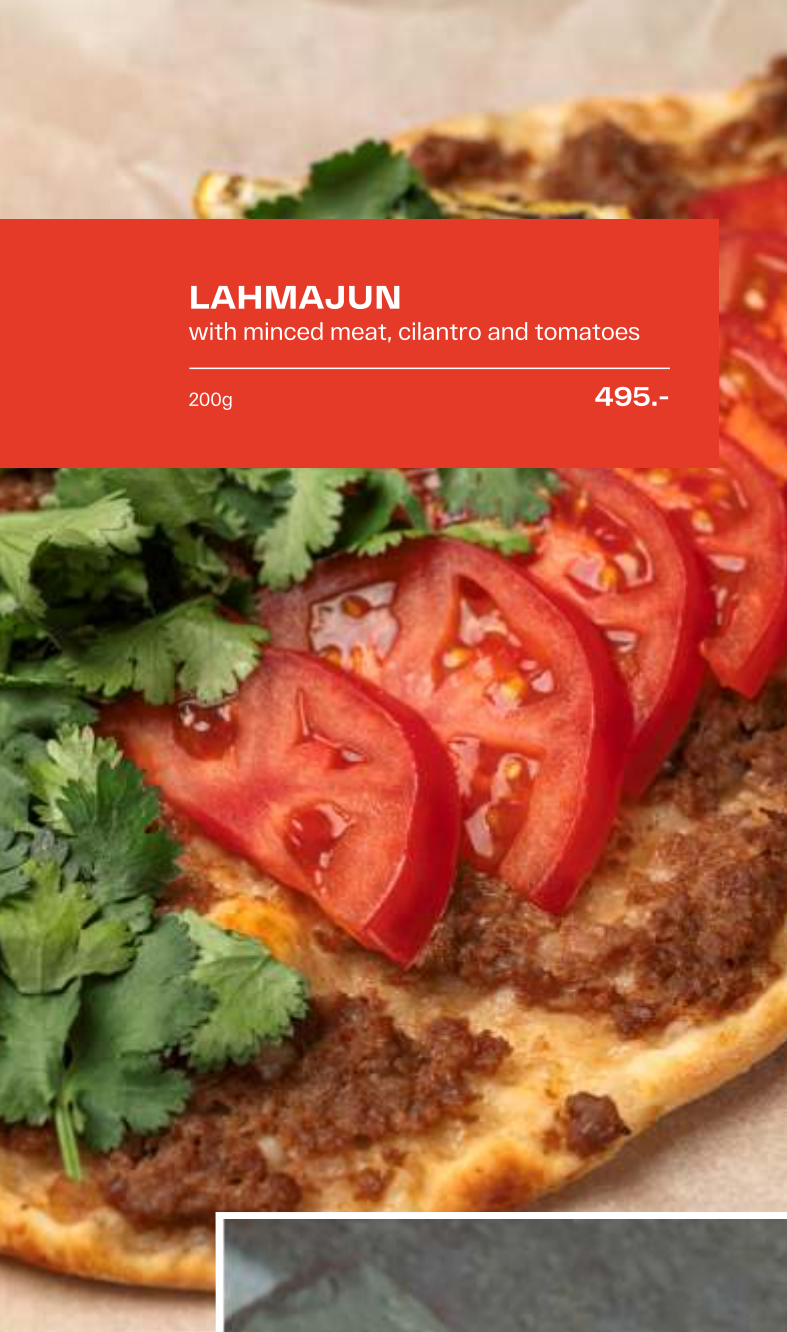
495.-

WITH SALMON

240g

725.-



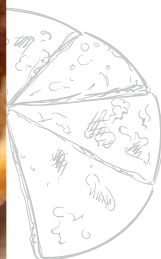
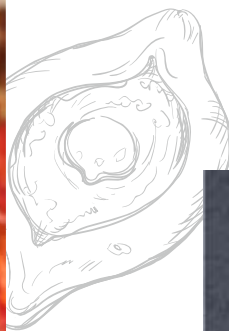


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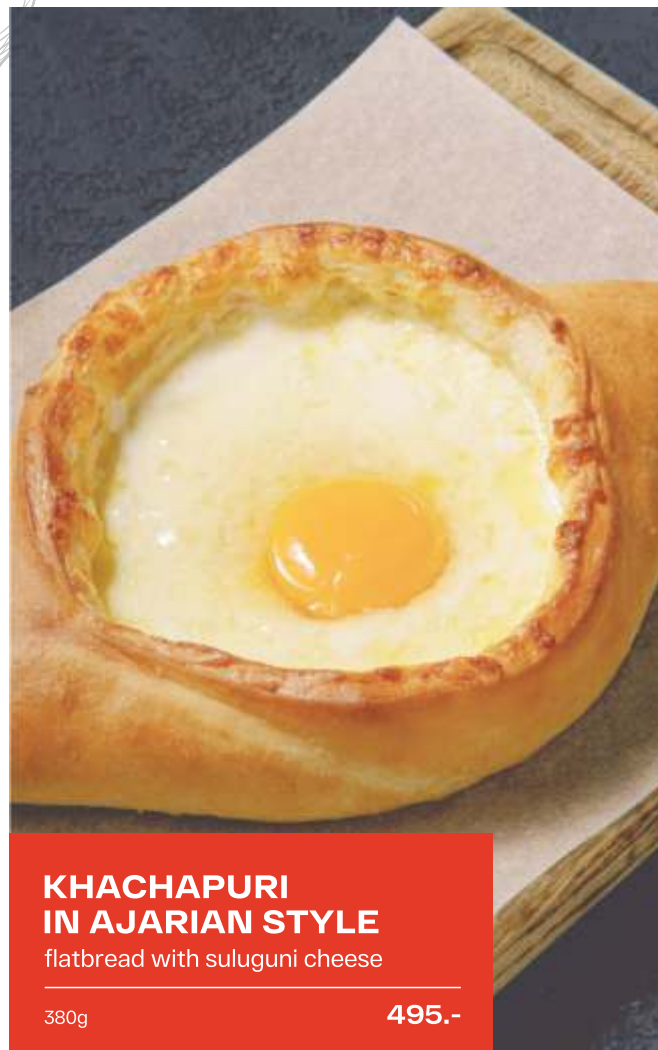
with minced meat, cilantro and tomatoes

200g

495.-



BAKERY



KHACHAPURI IN AJARIAN STYLE

flatbread with suluguni cheese

380g

495.-



ROYAL KHACHAPURI

with lots of cheese

500g

850.-

KHACHAPURI IN MINGRELI STYLE

flatbread with cheese
inside and out

350g

650.-

HOT BAGUETTE

with smoked butter

190g

195.-

KHACHAPURI IN MINGRELI STYLE

with Tambov ham

430g

850.-

PIES

WITH GREEN ONIONS AND EGG

40g **125.-**

WITH CABBAGE AND EGG

40g **125.-**

WITH MEAT AND RICE

40g **150.-**

WITH SALMON AND PIKE-PERCH

40g **195.-**

SOUPS



RAMEN WITH TAMBOV HAM

a rich soup with noodles, Tambov ham,
nori and egg. Our broth is cooked for 8 hours

320g

595.-

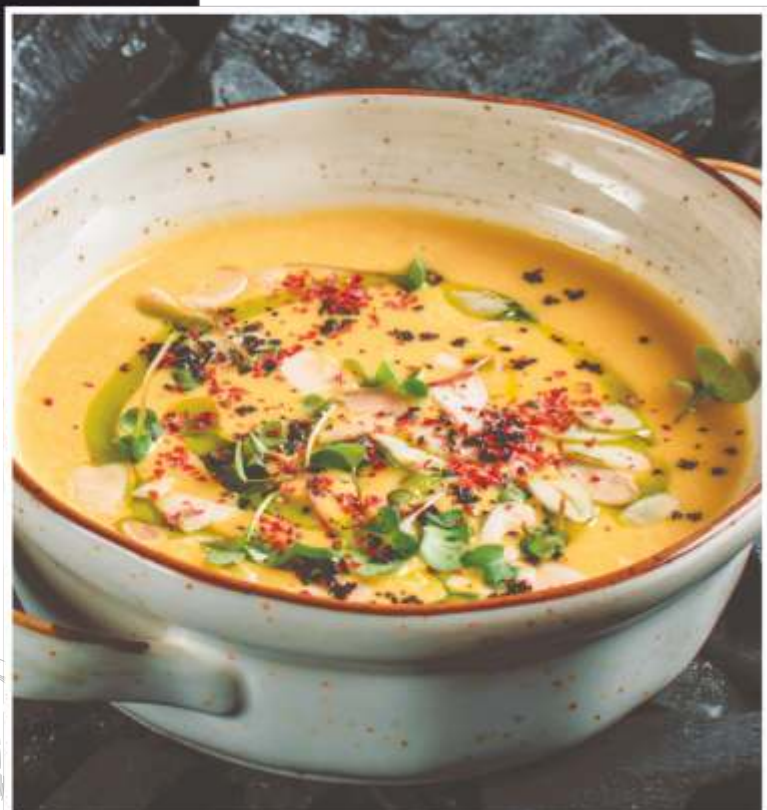


PUMPKIN-ALMOND CREAM SOUP

with stracciatella, pesto sauce
and almond petals

300g

450.-

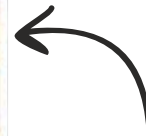




PIES

WE RECOMMEND

WITH GREEN ONIONS AND EGG	40g	125.-
WITH CABBAGE AND EGG	40g	125.-
WITH MEAT AND RICE	40g	150.-
WITH SALMON AND PIKE-PERCH	40g	195.-

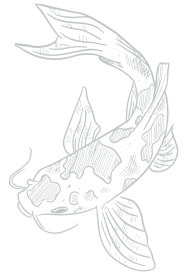


FISHING SOUP

with tomatoes and onions

300g

550.-



OKROSHKA WITH VEAL

on homemade bread drink with sour cream

350g

450.-

TOM YAM

with tiger prawns

400g

850.-



THICK BORSCH

served with croutons of Borodinsky bread, lard, garlic and sour cream

390g

595.-



STEAKS



TYPES OF ROASTING

SCAN THE QR-CODE AND SEE

PREMIUM

RIBEYE

CHOICE	100g	1050.-
PRIME	100g	1095.-
GRASS FED	100g	695.-

MINION

PRIME	100g	1195.-
CHOICE	100g	1050.-
GRASS FED	100g	750.-

NEW-YORK

CHATEAUBRIAN

100g 850.-

100g 1050.-

PEPPER STEAK

100g 1050.-

STRIPLOIN

categories CHOICE

100g 750.-

STRIPLOIN

categories PRIME

100g 850.-

PORTERHOUSE

on the T-bone

100g 975.-

T-BONE

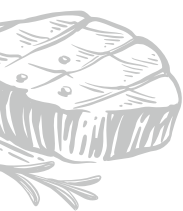
on the T-bone

100g 975.-

COWBOY

on the bone

100g 975.-





ALTERNATIVE

FLANK EDGE

100g 650.-

MACHETE

thin diaphragm

100g 650.-

VEGAS

scapular part

100g 595.-

OTHER MEAT

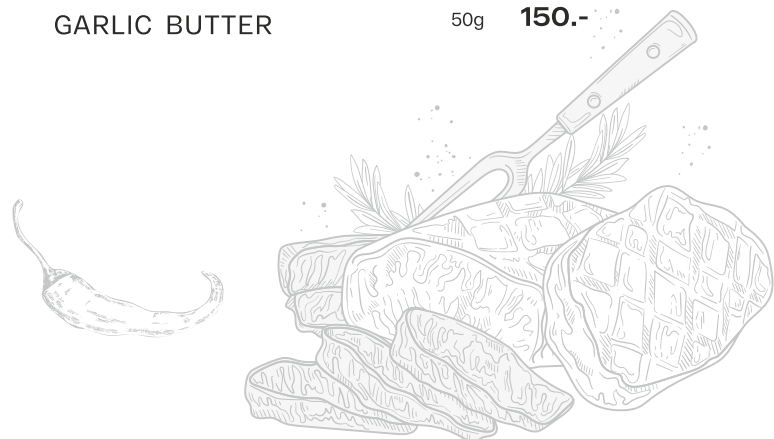
TURKEY FILLET

100g 325.-

AROMATIC OIL FOR STEAKS

BUTTER WITH DOR BLUE 50g 150.-

GARLIC BUTTER 50g 150.-



SIDE DISHES

TRUFFLE ROMANO

on the grill with parmesan

150g

750.-

BAKED POTATOES

150g

195.-

BAKED POTATOES

with mushrooms

150g

295.-

ROASTED ASPARAGUS

140g

595.-

TOMATO-MOUNTAINS

240g

495.-

GRILLED VEGETABLES

sweet pepper, zucchini, cherry tomatoes,
champignons

150g

365.-

MASHED POTATOES

200g

195.-

FRENCH FRIES

150g

225.-

FRENCH FRIES

with truffle parmesan

150g

325.-

DRANIK with tartar sauce

130g

325.-

SAUCES

SALSA

40g

100.-

BBQ

40g

100.-

PEPPER

40g

150.-

PESTO

40g

195.-

CHEESE

40g

150.-

LINGARBERRY

40g

150.-

CREAMY-PEPPER

40g

150.-

CREAMY-MUSHROOM

40g

150.-

BURGERS



FAMOUS «UGLI»

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

360g

695.-

CHEESEBURGER

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

360g

695.-

CHEESE BOMB

on a brioche bun with a whole camembert puck, honey-mustard dressing and fresh tomatoes

500g

1250.-

FAMOUS **BIG** «UGLI»

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

520g

950.-

HOT CHICKEN

juicy burger with spicy chicken thigh, relish sauce, cheddar cheese, tomatoes and onion fries

400g

595.-

BURGER WITHOUT A BUN?

we will cook any burger on a lettuce leaf

WE RECOMMEND

BEER ZUBR

500g

695.-

FRENCH FRIES

150g

225.-

CHEESE SAUCE

40g

150.-

TOMATO SAUCE

40g

60.-

HOT DISHES **meat**

VEGAS STEAK

with creamy rigatoni in creamy oyster sauce

310g

1250.-

TURKEY CUTLET WITH TRUFFLE PUREE

stuffed with cheese and bacon,
with mushroom tartar

350g

695.-

MACHETE STEAK WITH POTATOES

with chimichurri sauce and tomatoes

310g

1250.-



GRILLED CHICKEN THIGH

on a skewer with baked celery

320g

750.-

STEWED BEEF CHEEKS

with cauliflower cream and kimchi

290g

795.-



PORK RIBS

with honey cucumbers and country-style
potatoes

300g

995.-



FLANK STEAK WITH SHRIMP

with unagi sauce paired with mousse
of baked young carrots

270g

1350.-



DISHES

FOR THE COMPANY



MEAT SET FOR FIVE

striploin, grass-fed tenderloin, grass-fed ribeye, machete, flank, grilled vegetables, baked potato, salsa sauce, pickled cabbage

1800g

8950.-

MEAT SET FOR THREE

striploin, grass-fed tenderloin, flank, grilled vegetables, baked potato, salsa, pickled cabbage

1450g

6500.-



FISH SET FOR FIVE

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

1500g

7950.-

FISH SET FOR THREE

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

1100g

5500.-



HOT DISHES

fish and sea

SALMON FILLET ON LONG

with mashed potatoes and lemon

200g 1350.-

GRILLED FILLET DORADO

whole boneless fish served
with onion sauce

1pcs 1200.-

HALIBUT

with black rice and oyster sauce

230g 1650.-

SCALLOP SHASHLIK

grilled, with melted butter

100g 1750.-



GRILLED PRAWNS WITH MANGO-CHILI SAUCE

100g 750.-

SHRIMP CUTLETS

with mashed potatoes and
white English sauce

360g 795.-

SEAFOOD SAUTÉ

tiger prawns, squid, mussels in
creamy bisque sauce

350g 1250.-

TUNA

with zucchini paste in ginger teriyaki

170g 750.-



DESSERTS

BERRY TARTAR

under a chocolate dome with hot caramel

200g

695.-

HOMEMADE CAKE

with nuts, Belgian chocolate and cream of boiled condensed milk

145g

395.-

HOMEMADE CAKE

sparkling wine based

125g

450.-

HONEY CAKE

150g

395.-

PISTACHIO-RASPBERRY BASKET

40g

150.-



CLASSIC PANNA COTA WITH MANGO

150g

450.-

YOGURT CREAM WITH BERRY JAM

150g

450.-

CHOCOLATE-SOUR CREAM DESSERT WITH WALNUTS

150g

450.-

PISTACHIO MERINGUE ROLL

150g

450.-





STRAWBERRY TART

with delicate cheese cream

185g

795.-



CHOCOLATE-RASPBERRY DESSERT

110g

450.-



CHERRY CHEESECAKE

165g

425.-

NAPOLEON

110g

375.-

TARTLET BLACK FOREST

115g

450.-



MACAROON

SALTED CHOCOLATE 1 pcs 125.-

BLACK CURRANT 1 pcs 125.-

MINT-CHOCOLATE 1 pcs 125.-

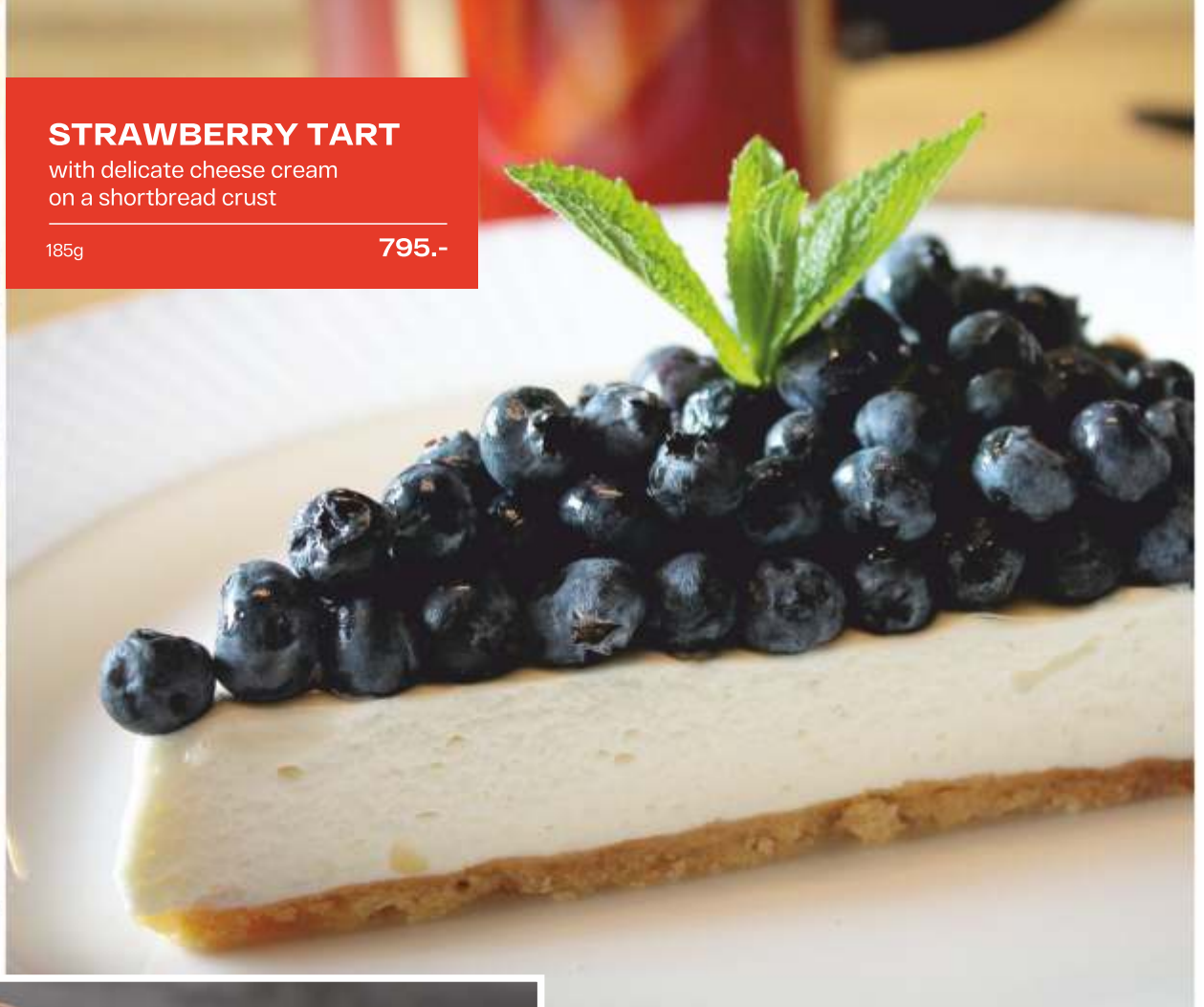
ORANGE 1 pcs 125.-

STRAWBERRY TART

with delicate cheese cream
on a shortbread crust

185g

795.-



PISTACHIO-RASPBERRY WITH MILK CHOCOLATE

115g

450.-

CHOCOLATE FONDANT

with vanilla ice cream

180g

550.-

CASHEW CAKE WITH CHOCOLATE AND COCONUT

115g

450.-

LIME SORBET

60g

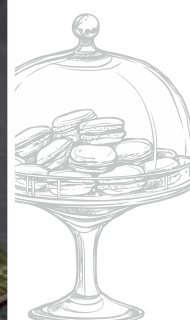
150.-

CRAFT ICE CREAM

CHOCOLATE 100g 195.-

VANILLA 100g 195.-

STRAWBERRY 100g 195.-



BANQUET HALL



Any special occasion in your life is a reason to gather your closest people around one table and have a heartfelt time enjoying delicious food and drinks with exceptional service and attention to detail:

- Separate hall, with a capacity of up to 35 people
- Musical equipment, light music, screen and projector
- Special prices for alcohol

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



BANQUET MENU



SITE



LOYALTY CARD