

# NIGHT MENU

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## RAW

### Oysters

*Served on ice, with lemon and wine vinegar and shallot sauce, rye toasted bread and whipped butter.*

New Zealand / Japan 1 pc. / dozen 350 / 3500 R.

### Magadan prawns

*Served with lemon, salsa verde and cocktail sauce for 100 gr* 390 R.

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## FOR WINE

Olives 250 R.

Artichokes 320 R.

Bread, butter 90 R.

Smoked salmon, sour cream 420 R.

Burrata, baked eggplant, basil oil 420 R.

Gorgonzola, jam 320 R.

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## APPETIZERS

Chargrilled broccoli, stracciatella, date dressing 450 R.

Eggplant, sweet miso, greek yogurt 320 R.

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## GRILL

Grilled flounder, melted lemon butter 850 R.

BBQ whole wild seabass, almond 790 R.

Chargrilled chicken, harissa, yogurt 550 R.

Chargrilled prime beef strip-loin *for 100 gr* 690 R.

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## MEAT

Beef burger, cheese 590 R.

Double beef burger, cheese 890 R.

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## SIDES

Hand cut fat potato chips,  
parmesan, truffle oil 250 R.

Baked sweet potato, guacamole 270 R.

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## DESSERTS

Honey cake 290 R.

Peach cheesecake,  
poached peach, Greek yogurt 350 R.

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Dear friends, we include 10% service fee  
during night hours

WIFI: KuznyaGuest

Brand chef: Glen Ballis, Chef: Ruslan Zakirov

# KUZNYAHOUSE

PECTOPAH

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