



azimut

СИТИ ОТЕЛЬ
ВЛАДИВОСТОК

**RESTAURANT
MENU**

azimuthotels.com

BREAKFAST

Potato pancake with roast beef, tomatoes, and Asian sauce
160 | 20 g | 310 kcal

750P

Poached egg with salmon on a wheat toast and mixed salad
150 g | 280 kcal

700P

 Scrambled eggs | Omelette of two eggs with your choice of toppings
Add-ons: bacon, ham, cheese, tomatoes
120 | 80 g | 200 kcal

350P

 Syrniki with sour cream and seasonal berries
150 | 30 g | 360 kcal

550P

 Oatmeal porridge with seasonal berries, served with milk or water
250 | 30 g | 180 kcal

400P

 High protein content

 Low-calorie

COLD STARTERS



Lightly salted trout "Gravlax" with ciabatta

trout, ciabatta, herb butter

160 g | 320 kcal

850₽



Far Eastern sockeye salmon with avocado

sockeye salmon, avocado, cucumber, tomato, pesto sauce, dashi sauce

130 g | 210 kcal

700₽



Scallop tartare

scallop, cucumber, avocado, green onion, onion, dashi sauce, yuzu sauce

110 g | 130 kcal

1100₽

Beef tartare with croutons

beef, olives, red onion, capers, olives, sun-dried tomatoes, egg, baguette croutons

120 g | 250 kcal

850₽

Assorted bruschettas

bruschetta with salmon tartare and avocado, bruschetta with chicken liver mousse, bruschetta with roast beef and parmesan

165 g | 430 kcal

750₽

Olyutorskaya herring with potatoes, pickled onion and croutons

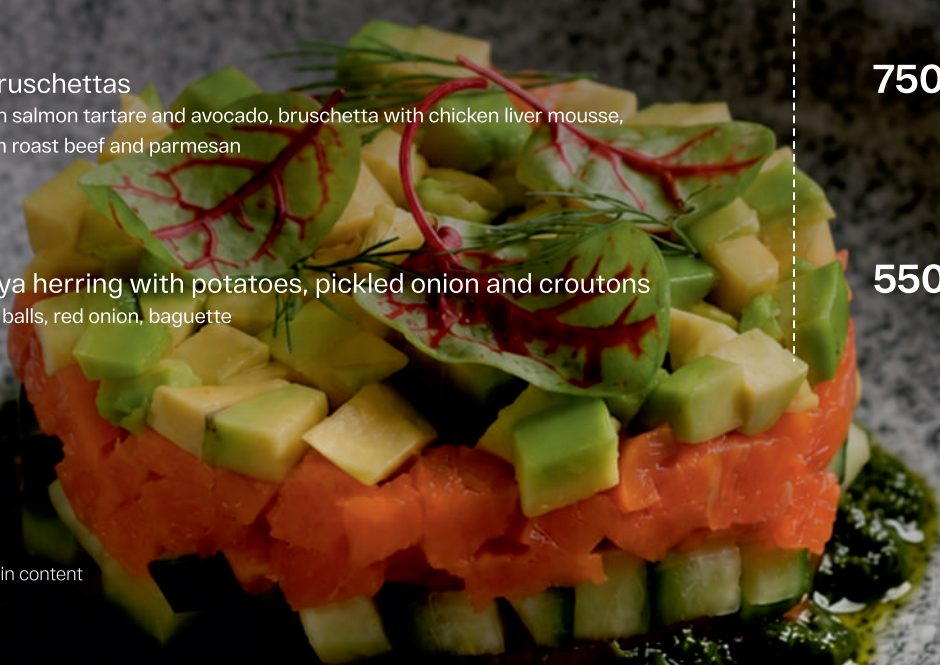
herring, potato balls, red onion, baguette

150 g | 380 kcal

550₽



High protein content



SALADS



With smoked greenling

mixed greens, greenling fillet, green beans, potato balls,
cherry tomatoes, black and green olives, vinaigrette dressing

160 g | 280 kcal

750₱



Warm salad with seafood

scallop, mini octopus, prawn, squid, cucumber, cherry tomatoes,
leek, mixed greens

190 g | 440 kcal

990₱

Warm salad with beef tongue and aioli sauce

beef tongue, carrot, onion, pickled gherkins, mixed greens, aioli sauce

160 g | 380 kcal

750₱

With roast beef and roasted vegetables

beef, mixed greens, bell pepper, zucchini, red onion,
olive oil, Caesar dressing

190 g | 280 kcal

820₱

Caesar with grilled chicken fillet | tiger prawn

Mixed greens, Parmesan, cherry tomatoes, chicken fillet | prawn, Caesar dressing,
wheat croutons

190 | 380 g | 360 kcal

700 | 950₱



High protein content

SALADS

Crispy aubergine with tomato, feta cheese, and Asian-style dressing
eggplant, tomato, feta, red onion, Asian sauce

190 g | 490 kcal

560₺

Vegetable salad with homemade adjika and sour cream

tomato, cucumber, bell pepper, celery, mixed greens, sour cream,
homemade adjika

160 g | 430 kcal

550₺



Big Green salad with Yuzu dressing

mixed greens, cucumber, zucchini, edamame beans, Yuzu dressing

150 g | 210 kcal

590₺



Low-calorie

SOUPS

Far Eastern ukha with homemade rasstegay
sockeye salmon, flounder, Pacific cod, leek, cherry tomatoes
300 | 60 g | 360 kcal

Mixed meat solyanka
pork, beef, green olives, onion, carrot, lemon, black olives, pickled cucumbers,
tomato paste, chicken broth, sour cream, fresh herbs
300 | 30 g | 420 kcal

 Tom Yum soup with seafood
tiger prawn, squid, champignon mushrooms, cherry tomatoes, lemongrass,
lime, Tom Yum paste, coconut milk
400 g | 590 kcal

 Traditional beef borsch
beef, sour cream, bread, salo
300 | 60 g | 360 kcal

 Chicken broth with egg and fresh herbs
chicken fillet, egg, chicken broth, fresh herbs
280 g | 150 kcal

Creamy mushroom soup with Parmesan
mushrooms, carrot, onion, plant-based cream, Parmesan,
truffle oil, olive oil
250 | 30 g | 470 kcal

760₽

720₽

990₽

680₽

500₽

650₽

 Spicy

 High protein content

 Low-calorie

HOT STARTERS

Far Eastern flounder tempura
flounder, cucumber, daikon, Harbin sauce
220 | 30 g | 300 kcal

700₽

Crispy breaded squid rings
squid, tartar sauce
120 | 30 g | 280 kcal

800₽

Scallop with crispy enoki mushrooms
scallop, enoki mushrooms, spinach, tobiko, Asian sauce
130 g | 210 kcal

1100₽

Beef burger with crispy potato chips
brioche bun, ground beef, potato chips, tartar sauce, bacon
300 g | 780 kcal

800₽



High protein content

HANDMADE DUMPLINGS

Seafood manti

squid, shrimp, onion, creamy sauce

250 g | 510 kcal

990₺

Manti with beef

beef, onion, creamy mushroom sauce

250 g | 560 kcal

950₺

Pelmeni with sockeye salmon

sockeye salmon, onion, butter, fresh herbs, dashi sauce

250 g | 470 kcal

950₺

Homemade potato vareniki with fried mushrooms

potato, butter, fried pork fatback with onion and spinach, fresh herbs, sour cream

250 g | 520 kcal

650₺

Homemade cherry vareniki with sour cream

cherries, sugar, butter, sour cream

250 g | 450 kcal

650₺



Halibut Fillet with Green Salsa

halibut fillet with skin, green salsa, cucumber, kiwi, olive oil

210 g | 320 kcal

1800₺



SEAFOOD AND FISH



Far Eastern Sockeye Salmon Steak

sockeye salmon steak with skin, broccoli, Parmesan sauce, microgreens

210 g | 460 kcal

1200₺

Seafood and Vegetables on Cast Iron

shrimp, scallop, squid, baby octopus, onion, carrot, bell pepper, soy sauce, ginger, garlic, sesame oil, cilantro

200 g | 360 kcal

1100₺

Halibut Fillet with Green Salsa

halibut fillet with skin, green salsa, cucumber, kiwi, olive oil

210 g | 320 kcal

1800₺

Fried Rice with Seafood

shrimp, scallop, squid, rice, onion, bell pepper, bok choy, garlic, teriyaki sauce, fish sauce, sesame

270 g | 340 kcal

1000₺

Squid and Mussels in Oyster Sauce on Cast Iron

squid, mussel meat, onion, carrot, celery, oyster sauce, sesame oil, soy sauce, cilantro, sesame seeds

200 g | 360 kcal

900₺



High protein content



Low-calorie

MEAT

Grilled Beef with Roasted Vegetables

sous-vide beef fillet with tomato, zucchini, bell pepper, mushrooms and sesame sauce
100 | 100 g | 490 kcal

1200₪

Beef in Asian Sauce on Cast Iron

beef diaphragm with bell pepper, onion, carrot, and celery,
bulgogi sauce, sesame oil, cilantro, sesame seeds
200 g | 560 kcal

1100₪

Beef Stroganoff with Mushrooms

beef, champignon mushrooms, onion, creamy sauce, mashed potatoes, pickled cucumbers
210 g | 600 kcal

950₪

Braised Beef Cheeks

Beef cheeks, mashed potatoes, aromatic herbs, truffle oil,
demi-glace sauce
320 g | 380 kcal

950₪

Turkey Cutlets with Spinach

turkey, onion, spinach, plant-based cream
200 g | 360 kcal

880₪

Teriyaki Chicken with Vegetables on Cast Iron

boneless chicken thigh, onion, carrot, celery, oyster sauce,
sesame oil, soy sauce, cilantro, sesame seeds
200 g | 320 kcal

780₪



Spicy



Low-calorie

PASTA

Fettuccine with Seafood

pasta with shrimp, squid, scallop, cream, oyster sauce, celery,
onion, Parmesan
270 g | 700 kcal

1100₺

Linguine with Roasted Tomatoes and Mini Mozzarella

pasta, tomatoes, mini mozzarella
270 g | 510 kcal

900₺

Penne with Chicken and Mushrooms

pasta, chicken fillet, mushrooms, onion, creamy sauce, Parmesan
270 g | 620 kcal

850₺

TO PAIR WITH WINE

Dry-Cured Meat Assortment

beef, cured ham, cervelat, olives, gherkins, grissini, microgreens
120 g | 360 kcal

1100₺

Cheese Platter

Dorblu, mini mozzarella, Maasdam, Dutch cheese, grissini, grapes, walnuts, honey
200 g | 700 kcal

1100₺

Fruit Platter

apple, pear, orange, grapes, seasonal berries
400 g | 220 kcal

900₺



Low-calorie

SIDE DISHES

Boiled Rice

100 g | 200 kcal

200₺

Grilled Vegetables with Pesto Sauce

100 | 30 g | 120 kcal

450₺

French Fries with Ketchup

100 | 30 g | 420 kcal

350₺

Potato Wedges with BBQ Sauce

100 | 30 g | 360 kcal

350₺

Bread Basket with Butter

bread rolls, butter

120 | 30 g | 450 kcal

150₺

ADD-ON

Homemade Croutons

50 g | 160 kcal

50₺

Mustard

30 g | 50 kcal

50₺

Ketchup

30 g | 50 kcal

100₺

Sour Cream

30 g | 60 kcal

100₺

BBQ Sauce

30 g | 40 kcal

100₺

Tartar

30 g | 90 kcal

100₺

DESSERTS

Meringue with Cream and Seasonal Berries

150 g | 340 kcal

560₺

Three Chocolates with Fresh Berries

150 g | 530 kcal

560₺

Berry Mille-Feuille with Tvorog Cream

160 g | 440 kcal

580₺

San Sebastian Cheesecake with Caramelized Crust

220 g | 470 kcal

580₺



In the descriptions of dishes, the ingredients included in their composition may not be indicated in detail. If you have allergies, check the detailed composition of the dishes with the waiter or manager. The information contained in this brochure is for informational purposes only. You can find the menu, as well as the full price list, on the consumer board. Serving of dishes may differ from that shown in the photo.

