



azimut

СИТИ ОТЕЛЬ
ВЛАДИВОСТОК

A close-up photograph of a restaurant dish. The main focus is a thick, rectangular piece of steak, perfectly grilled with distinct dark char marks. It is garnished with a single bright red chili pepper and fresh green herbs. The steak is served on a light blue ceramic plate with a subtle concentric line pattern. Surrounding the steak are various vegetables: a large, roasted red bell pepper, a yellow bell pepper, and slices of tomato. The background is dark and out of focus, showing a red pepper mill and a glass. The text 'RESTAURANT MENU' is overlaid in white, bold, sans-serif font at the bottom of the image.

**RESTAURANT
MENU**

BREAKFAST



Poached egg with far eastern sockeye salmon on wheat toast
200g / 273 kkal

650₽



Two-egg scrambled eggs with your choice of filling
Additives: bacon, ham, cheese, tomatoes
120 / 80 g / 192 kkal

350₽



Two-egg omelet with your choice of toppings
Additives: bacon, ham, cheese, tomatoes
200 g / 241 kkal

350₽



Syrniki with filling of your choice: sour cream or jam
120 / 30 g / 213 kkal

350₽



Oatmeal with milk or water of your choice
300 g / 260 kkal

250₽



High protein



Vegetarian



STARTERS



Scallop ceviche

Sea scallop, cucumber, green onion, onion, Dashi sauce, Poke sauce, microgreens

110 g / 78 kcal

1200₺

Lightly salted far eastern sockeye salmon

Sockeye salmon fillet, pickled daikon, cucumber, radish, cream cheese

190 g / 188 kcal

900₺

Olyutorsky herring with rye croutons

Olyutorsky herring fillet, pickled onions, rye croutons, creamy mustard sauce

220 g / 580 kcal

520₺

Three caviar

Lightly salted pollock roe, flying fish roe, herring roe, butter, baguette

165 g / 412 kcal

800₺

Bruschetta assortment

Bruschetta with tartare of lightly salted salmon, bruschetta with chicken liver mousse and onion jam, bruschetta with roast beef and Parmesan

165 g / 435 kcal

700₺



High protein

STARTERS

Beef tartare with croutons

Beef, black olives, red onion, capers, olives, sun-dried tomatoes, spices, egg, olive oil, baguette croutons

120 g / 238 kcal

850₺

Cheese Plate

Parmesan, Dorblu, Dutch Cheese, Maasdam, grissini, grapes, jam, walnut

200 g / 711 kcal

1100₺

SALADS



Warm seafood salad

Scallop, mini octopus, shrimp, squid, cucumbers, cherry tomatoes, leek, mixed greens, black olives, olive oil, lime juice, oyster sauce

190 g / 441 kcal

950₺



Far eastern salad

Potatoes, carrots, green peas, quail egg, pickled cucumber, apple, trout, octopus

190 g / 523 kcal

800₺

Caesar salad with lightly salted sockeye salmon

Mixed greens, Parmesan cheese, cherry tomatoes, quail egg, sockeye salmon fillet, signature Caesar dressing, wheat croutons

190 g / 376 kcal

950₺



High protein



Low-calorie

SALADS

Salad with roast beef and roasted vegetables

Roast beef, mixed greens, roasted bell pepper, quail egg, Parmesan cheese, olive oil

190 g / 275 kcal

700₺

Caesar salad with chicken

Mixed greens, Parmesan cheese, cherry tomatoes, quail egg, chicken thigh fillet, signature Caesar dressing, wheat croutons

190 g / 385 kcal

650₺



Fresh vegetable salad with quail egg

Tomato, cucumber, bell pepper, quail egg, served with your choice of sour cream or butter

190 g / 442 kcal

500₺



Salad with crispy eggplant in spicy-sweet caramel

Eggplant, tomatoes, red onion, spicy-sweet sauce

190 g / 488 kcal

500₺



Vegetarian



Spicy



Low-calorie



SOUPS

Traditional beef borscht

Beef broth, beef, sour cream, bread, lard, butter

300 / 60 g / 360 kcal

650P

Mixed meat solyanka

Broth, pork, beef, olives, black olives, onion, carrot, lemon, pickled cucumbers, tomato paste, chicken broth, sour cream, spices, fresh herbs

300 / 30 g / 388 kcal

700P



Tom Yum with seafood

Broth, tiger prawn, squid, champignon mushrooms, cherry tomatoes, lemongrass, ginger, lime, tom yum paste, coconut milk

400 g / 590 kcal

950P



Finnish fish soup

Broth, sockeye salmon, flounder, cod, leek, cherry tomatoes, cream, black pepper

300 g / 365 kcal

700P



Chicken broth with egg

Chicken fillet, egg, chicken broth, spices, herbs

280 g / 148 kcal

500P

Creamy mushroom soup with Parmesan

Mushrooms, carrots, onion, Parmesan cheese, cream, truffle oil, olive oil

280 g / 465 kcal

600P



Spicy



High protein



Low-calorie

DOUGH FOODS

Manti with beef and mushroom sauce

Beef, onion, spices, creamy mushroom sauce

300 g / 582 kcal

900₺

Ravioli with chicken and shrimp

Chicken, shrimp, onion, spinach, cream

240 g / 486 kcal

850₺



Salmon dumplings with Dashi sauce

Salmon fillet, onion, butter, herbs, dashi sauce

300 g / 474 kcal

950₺

Varenyky with potato and mushroom sauté

Potatoes, butter, fried pork belly with onions and champignons, sour cream

300 g / 509 kcal

550₺



High protein

HOT APPETIZERS



Far eastern flounder tempura

Flounder fillet, cucumber, daikon, Harbin sauce

160 / 60 / 30 g / 302 kcal

650₺

Squid rings in breadcrumbs with Tartar sauce

Squid rings, Tartar sauce

120 / 30 g / 271 kcal

750₺



Scallop in bacon with smoked cream mousse

Scallop, bacon, cream mousse

70 / 10 / 25 g / 228 kcal

1300₺



Tiger shrimp curry with honey

Tiger shrimp curry, honey

100 g / 145 kcal

1200₺

MAIN COURSES

Grilled beef with roasted vegetables

Sous-vide beef fillet, aromatic herbs, tomato chunks, zucchini, bell pepper, mushrooms, sesame sauce

100 / 100 g / 489 kcal

1100₺



High protein

MAIN COURSES

Beef stroganoff with mushrooms

Beef tenderloin, champignon mushrooms, onion, creamy sauce, mashed potatoes, pickled cucumbers

270 g / 608 kcal

900₺

Braised beef cheeks

Beef cheeks, mashed potatoes, aromatic herbs, truffle oil, Demi-glace sauce

320 g / 378 kcal

900₺



Turkey cutlets with mashed potatoes

Turkey cutlets, mashed potatoes, spinach

170 / 120 g / 593,6 kcal

850₺



Grilled chicken breast with zucchini

Chicken breast, zucchini, sweet chili sauce, cream, herbs

280 g / 340 kcal

800₺



Halibut fillet with green salsa

Skin-on halibut fillet, green salsa, cucumber, kiwi, olive oil

230 g / 380 kcal

1800₺



Far eastern sockeye salmon steak with tomato salsa

Sockeye salmon steak, tomato salsa, microgreens, your choice of grilled or steamed

270 g / 457 kcal

1200₺



High protein



Low-calorie



MAIN COURSES

Fried potatoes with scallops and onions

Kuril scallop, butter, potatoes, onion, garlic, pak choi cabbage, oyster sauce, herbs, lemon

280 g / 345 kcal

1500₺



Fried mussels in Tom Yum sauce

Mussels in shells, Tom Yum sauce, carrot, olives, celery, onion

300 g / 360 kcal

800₺

PASTA

Pasta Boscaiola

Fettuccine pasta, alpine sausage, mushrooms, green peas, microgreens, plant-based cream, mushroom broth, vegetable oil, Parmesan cheese, salt, pepper

270 g / 880 kcal

900₺

Penne with roast beef in tomato sauce

Penne pasta, beef roast beef, celery, onion, Parmesan cheese, tomato paste, vegetable cream, spices

320 g / 460 kcal

900₺



Fettuccine with seafood in a creamy Parmesan sauce

Fettuccine pasta, shrimp, squid, scallop, celery, onion, cream, oyster sauce, vegetable oil, Parmesan cheese

320 g / 709 kcal

1100₺



High protein



Low-calorie

WOK

Rice with seafood

Rice, shrimp, squid, scallop, cucumber, onion, bok choy, bell pepper, oyster sauce, sesame seeds

280 g / 340 kcal

1000₱

Udon with seafood

Wheat noodles, shrimp, scallop, squid, bell pepper, onion, bok choy, garlic, fish sauce, Teriyaki, sesame seeds

280 g / 325 kcal

950₱

Udon with beef and vegetables

Wheat noodles, beef tenderloin, onion, napa cabbage, bok choy, bell pepper, Teriyaki sauce, sesame seeds

280 g / 340 kcal

800₱

Chum salmon with vegetables in oyster sauce

Chum salmon fillet, bell pepper, onion, celery, bok choy, oyster sauce.

280 g / 284 kcal

850₱

Chicken with cashew nuts and vegetables

Chicken fillet, starch, cashew, red onion, bell pepper, celery, carrot, salt, soy sauce, chicken broth, sesame, sesame oil, sweet chili sauce, oyster sauce, microgreens

280 g / 527 kcal

800₱



High protein



SIDE DISHES



Steamed white rice

steamed white Rice, butter, salt

100 g / 208 kcal

200₺

French fries

French fries, refined oil, salt

100 g / 382 kcal

300₺



Cauliflower

Cauliflower, your choice of fried or steamed

100 g / 117 kcal

250₺



Grilled vegetables with Pesto sauce

Zucchini, bell pepper, tomatoes, cauliflower, Pesto sauce.

100 / 30 g / 93 kcal

450₺

Assorted bread rolls with butter

Bread rolls, butter

120 / 30 g / 455 kcal

150₺



Vegetarian

DESSERTS

San Sebastian

Basque cheesecake made from cream cheese and cream, with a caramelized crust

220 g / 465 kcal

550₺

Pavlova

A light meringue with whipped cream and seasonal berries

150 g / 339 kcal

500₺

Mille-feuille with strawberries

A puff pastry cake with a cream cheese filling, served with fresh strawberries and blueberries

160 g / 441 kcal

550₺

Triple chocolate cake

A mousse cake with fresh berries and chocolate topping

150 g / 531 kcal

560₺

Brownie with hazelnuts and orange chips

A chocolate dessert with hazelnuts and caramelized orange

150 g / 625 kcal

600₺



SAUCES

Homemade croutons

50 g / 98 kcal

50P

Ketchup

30 g / 56 kcal

50P

Mustard

30 g / 72 kcal

50P

Sour cream

30 g / 312 kcal

50P

BBQ

30 g / 70 kcal

80P

Tartar

30 g / 203 kcal

80P

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.

