



Dear friends,

Step into our restaurant, a genuine corner of warmth and comfort infused with the delightful aroma of beloved dishes. Our team has crafted this space with deep affection and care, specifically for those who cherish the taste of true home cooking—those who fondly remember the rich flavor of a grandmother’s borscht, the delicate texture of a mother’s syrniki, and the simple joy of sharing a moment at the table with loved ones.

For some, comfort food is the hearty depth of a father’s fish soup; for others, it’s merely the satisfying crunch of a perfectly pickled cucumber. The true magic lies not just in the ingredients, but in the emotions the food evokes, and the treasured memories it brings flooding back.

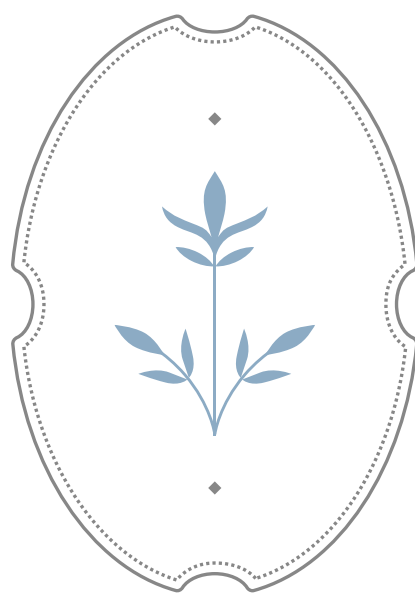
Our menu is more than a list of selections. It is a heartfelt journey into a world of flavors designed to warm your soul and nourish your heart. Within these pages, you will discover both timeless, classic recipes and thoughtful new interpretations of familiar favorites.

We meticulously select every ingredient with uncompromising care, and prepare every single dish with soul and intention, ensuring that it is filled with genuine warmth and kindness.

So please, settle into your seat, relax, and choose what truly resonates with your heart today. Allow yourself to be immersed in this moment of comfort and joy, and rediscover the authentic taste of true home cuisine.

*Welcome to our home,
welcome to the Villas’ Main Kitchen.*

*With Love,
Alexander Kobayakov.*



ALEXANDER KOPYAKOV TASTING SET



Pickled Cucumbers

in Kvass and Honey

Olivier Salad

with beef tongue and red caviar

Fish Coulbiac

with caviar sauce and braised cabbage

Krowka candy

Set of Three Infused Vodkas (nastoikas)

*honey with pepper, apple with cinnamon,
blackcurrant with mint*

Assorted tea

4 000 ₺

All prices are indicated in rubles.
If you have any food allergies, please inform your server.

STARTERS



Pickled cucumbers
in kvass and honey 400

Salmon spread
with red caviar and crisps 950

Herring with baked potatoes
and beetroot gel 580

Duck pâté with berry butter
and farmhouse croutons 950

Venison tenderloin tartare
with french fries and gruyère cheese 1450

CAVIAR



Pike 2 200

Red 2 500

Black 7 900/12 000

*Served with blini, sour cream, and whipped butter.
Please ask your server about the caviar weight.*



- Vegetarian friendly

ARTISAN BREAD BY CHEF BAKER ALFIYA



Kalach Bread <i>with whipped butter and Thursday salt</i>	400
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SALADS



Vinaigrette salad <i>with pumpkin and pickled milk-cap mushrooms</i>	590
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Olivier salad <i>with sheefish and pike caviar</i>	780
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Olivier salad <i>with beef tongue and red caviar</i>	780
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WARM APPETIZERS



Stuffed bell pepper <i>with tomato sauce</i>	590
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House-made dumplings <i>with sour cream</i>	580
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Fish coulibiac with caviar sauce <i>and braised cabbage</i>	900
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Red caviar <i>with french fries and butter</i>	950
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- Vegetarian friendly

SOUPS



Chicken broth with turkey <i>and house-made noodles</i>	690
Ukha (fish soup) with red caviar <i>and dill oil</i>	1 050
Borscht (beetroot soup) with beef ribs <i>with green pork lard</i>	950

FISH AND MEAT



Sheefish with wild oyster mushrooms <i>served on spelt</i>	1 350
Chicken thigh with mashed potato <i>and jus sauce</i>	990
Beef tongue with potato pancakes <i>and pickled cucumbers</i>	1 200

DESSERTS



Baked milk Cheesecake	720
Potato truffle cake 4.0	650
Honey cake <i>with sour cream</i>	650
Krowka candy	590
Smoked cherry sorbet	450

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BAR

APERITIFS



	50 ml
Abrau Liqueur 7 vegetables	400
Altai Cedar and Berries <i>Liqueur</i>	400
Tundra Bitter	400
Bugulma Premium Edition <i>Balsam/Bitter</i>	400
Borodinskaya Infusion <i>nastoyka</i>	400
Honey and Pepper Infusion <i>nastoyka</i>	400

HOME-MADE INFUSIONS



	150 ml
Set of three infused vodkas (nastoikas) <i>honey with pepper / apple with cinnamon / blackcurrant with mint</i>	150 ml
Apricot	400
Feijoa with green apple	400
Blackcurrant with mint	400
Apple with cinnamon	400
Lemon	400
Cowberry	400

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WARM DRINKS



Mountain Glühwein <i>red wine, cloudberry, blackcurrant, fireweed, Fernet Branca</i>	<i>200 ml</i>	900
Mriya Glühwein with Buckwheat Honey and Spices <i>red wine, fruit, spices, honey liqueur</i>	<i>200 ml</i>	900
Non-Alcoholic Glühwein with Pomegranate and Taiga Berries <i>pomegranate and grape juice, fruit, spices, drinks non-alcoholic aperitif Drinksome</i>	<i>200 ml</i>	450
Taiga tea <i>cowberry and raspberry mix, pine cone jam, pine needles, cowberry leaf</i>	<i>500 ml</i>	500
Strawberry-Feijoa tea <i>a warming mix of strawberry, feijoa and milk oolong tea</i>	<i>500 ml</i>	500
Ginger tea with buckwheat Honey and lemon	<i>500 ml</i>	500
Sea Buckthorn Tea with Mango	<i>500 ml</i>	500

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NON-ALCOHOLIC
COCKTAILS AND LEMONADES



Italian spritz <i>non-alcoholic aperitif</i> <i>Drinksome, non-alcoholic</i> <i>Sparkling wine Drinksome</i>	<i>240 ml</i>	700
Berry lemonade with fireweed <i>Mixed berries, lemon,</i> <i>fireweed soda</i>	<i>200 ml</i>	400
Strawberry-feijoa lemonade <i>trawberry, feijoa, milk oolong</i>	<i>200 ml</i>	400

COCKTAILS



Aperol Spritz <i>Aperol, soda, ZB Frizzante Brut</i> <i>(sparkling wine)</i>	<i>180 ml</i>	950
Long Island Iced Tea <i>Vodka, rum, gin, tequila,</i> <i>citrus liqueur, lemon, cola</i>	<i>200 ml</i>	950
Penicillin <i>Whisky, East India ginger</i> <i>liqueur, honey, lemon</i>	<i>120 ml</i>	900
Winter Cherry <i>Legendary Negroni with bright</i> <i>accents of cherry, almond, and citrus</i>	<i>120 ml</i>	900
Bloody Mary <i>Signature twist with Abrau</i> <i>✓ Vegetables Liqueur</i>	<i>170 ml</i>	900

RUSSIAN VODKA



	50 ml
Altai	400
Beluga Noble	600
Beluga Gold Line	950
Onegin	650
Sibirsky Express	650

WHISKY



	50 ml
Chivas Regal 12 Y.O	1 000
Jameson	700
Jack Daniel’s	900
Glenfiddich 12 Y.O	1 900
Macallan12 Y.O Y.O. Double Cask	3 900

CRIMEA BRANDY



	50 ml
Koktebel Reserve 5 Y.O.	450
Koktebel 7 Y.O.	600
Koktebel 15 Y.O.	1 000

COGNAC



50 ml

Courvoisier V.S. 1 500

Courvoisier V.S.O.P. 2 500

GIN



50 ml

Bombay Sapphire 950

RUM



50 ml

Cubana Cultura Black 400

Demon’s Share 7 Y.O. 1 100

Angostura 1919 1 600

TEQUILA



50 ml

Olmeca Blanco 750

Rooster Rojo Blanco 100% agave 1 200

BOTTLED BEER



Heidegger Hell	500 ml	600
Ausweiss	500 ml	600
Corona	330 ml	700
Tsingtao	330 ml	600

NON-ALCOHOLIC DRINKS



Rich Juice	200 ml	400
Cola	200 ml	350
Gardenist Premium Tonic	200 ml	450

MINERAL WATER



Edis <i>Sparkling / Still</i>	500/950 ml	690/990
Nedra <i>Sparkling / Still</i>	750 ml	990
Borjomi	500 ml	550

TEAS



	500 ml	
Tea assortment <i>black / bergamot / green / Jasmine / milk oolong / Crimean herbal / buckwheat</i>		450
Signature teas <i>sea buckthorn & rosemary</i>		500

COFFEE AND COFFEE DRINKS



Espresso	30 ml	220
Americano	200 ml	220
Cappuccino	200 ml	270
Latte	300 ml	320
Flat White	200 ml	370
Raf Coffee	300 ml	450
Cocoa	300 ml	350
Choice of Milk <i>almond / coconut / banana / lactose-free</i>	50 ml	50

FRESHLY SQUEEZED JUICES



	200 ml
Apple / carrot	500
Grapefruit	600
Apple / carrot	400