



MEAT
BLOK
RESTAURANT
ON THE ROOF
LENINGRAD CENTER

COLD STARTERS

Big green salad	1200
Cucumber salad with cilantro and cashews	750
Vinaigrette with mushrooms	850
Country salad	850
Beetroot with cherries and goat cheese mousse	850
Pickled milk mushrooms in sour cream	1100
Crayfish with avocado and tobiko	1800
Sugudai from Siberian muksun	1700
Lake trout with zucchini fritters	1100
Salad with cod liver	1450
Lightly salted coho salmon with mashed potatoes	1600
Chicken pate with black currant and onion jam	850

Tartar of marbled beef::

- with pickled cucumber
and Dijon mustard 1100
- with smashed pepper
and Parmesan 1100
- with truffle ball
and bourbon jelly 1200

Beef carpaccio with Dijon mustard	1400
Steak salad with grilled beef, tomatoes and sweet pepper	2500
Dry-aged roast beef with nut juice	1400
Ox tail jelly	950

SOUPS

Asparagus cream soup with tiger shrimps	1300
Seafood soup "Tom Yum"	1200
Northern fishes ukha	950
Borscht with soft smoked beef	850

SIDE DISHES

Steamed buckwheat	300
Grilled vegetables	820
Roasted potatoes with herbs and garlic	530
Steamed asparagus	1300
Mashed potatoes	
- classic	450
- with truffle oil	650
Creamed spinach	690

HOT STARTERS

Crispy eggplants with tomato and cilantro	1200
Ravioli with potatoes	1100
Northern shrimp croquettes with farm yogurt	1400
Pumpkin pancakes with Kamchatka crab	1500
Spicy chili chicken with peanuts	950
Flatbread with Karachay lamb and eggplant	1700
Hand-molded pelmeni with beef	990
Bone marrow with pickled cucumber	1300
Pelmeni with oxtails and currant	1200

MAIN COURSE

NOT MEAT

Kamchatka crab cake with green peas	2400
Coho salmon with zucchini, sorrel and sun-dried tomatoes	1900
Ladoga pike perch with cauliflower risotto	1850
Black cod with green vegetables	2300

ALMOST MEAT

Chicken, baked in herbs with lemongrass	1450
Duck leg confit with pear and parsnip mousse	1450
Roast with Rostov duck	1600
Chicken cutlets with porcini sauce	1500
Pheasant cutlets with cowberry sauce	1850

STEAM AND STEWED MEATS

Beef cheeks with pea mousse and carrots	1650
Marble beef Stroganoff	2200
Stewed calbi beef ribs with mashed potatoes	3900
Beef tongue with pearl barley	1800
Beef tenderloin medallions with asparagus	3500
Stewed beef brisket with sauerkraut mousse	1800
Roasted shoulder of lamb (for company) 1200 g.	5900
Beef Back Ribs (for two)	3500

FRIED MEAT

Signature burger "Block"	1550
Steak "Ribeye" 500 g.	7900
Steak "Farm-Style" 900 g.	9900
T-bone steak 1100 g.	11500
Steak "Muromets" 1200 g.	12500
Filet mignon with boletus sauce	4100
Chateaubriand with bisque sauce and black caviar	5600
Quasimodo steak with cranberry sauce	4900
Steak "Angleterre"	3200
Steak "Machaon"	2600
Steak "Picanha"	2500
Steak "Café de Paris"	2800
Steak "Spadron"	2800
Steak "Flank" with creamy pepper sauce	2700

DRY AGED STEAK

Steak "Farm-Style" 900 <i>zp.</i>	10900
T-bone steak 1100 <i>zp.</i>	12000
Steak "Muromets" 1200 <i>zp.</i>	12800

DESSERTS

Farm cheeses	2700
Ice cream with bacon and smoked ganache	300
Assorted truffles	600
Grapefruit jelly	650
Violet panna cotta	850
Profiteroles with homemade boiled condensed milk and custardm	750
Chocolate and coffee biscuit with buttercream and pistachios	750
Meringue roll with strawberry	650
Spicy "Smetannik" with raspberry sorbet	650
Ryazhenka cream with cured strawberry	850
Vanilla cream with pear and Borodino ice cream	650
Selection of homemade ice-cream and sorbets (1 ball)	380