



MEAT
BLOK
RESTAURANT
ON THE ROOF
LENINGRAD CENTER

COLD STARTERS

Big green salad	1200
Cucumber salad with cilantro and cashews	750
Vinaigrette with sauerkraut	850
Country salad	850
Beetroot with sweet cherries and goat cheese mousse	850
Pickled milk mushrooms in sour cream	1100
Crayfish with avocado and tobiko. .	1900
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

SOUPS

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
Shrimp and crab croquettes with mango aioli.	1400
Flatbread with Karachay lamb and eggplant.	1700
Hand-molded pelmeni with beef . . .990	
Bone marrow with pickled cucumber	1300

NEW SEASON MENU

Sweet tomatoes with Yalta onion. . .	1500
Stracciatella with grapes and green apple jelly.	850
Big salad with shrimps and pineapple	1800
Salad with trout, potatoes and radishes	1200
Tuna tartar with baked peppers and fresh raspberries.	1500
Karelian trout tartare with avocado mousse	1400
Cucumber cold soup	750
Beetroot soup with lemongrass and pastrami.	650
Summer stew with zucchini and tomatoes	750
Potato pancakes with sour cream. . .	650
Sea bass with poppy seeds in a creamy sauce	1500
Ladoga pomeranian style zander. . .	1600
Crispy chicken with tzatziki sauce. . .	1200
Beef steak with Camembert cheese . .	1600
Rack of lamb with dried apricots and prunes.	2200
Honey cake with caramel ice-cream	650
Baba au rhum with raspberry and custard cream.	1200

MAIN COURSE NOT MEAT

Kamchatka crab cake with green peas.	2 400
Coho salmon with zucchini, sorrel and sun-dried tomatoes. . . .	1 900
Black cod with green vegetables. . .	2 300

ALMOST MEAT

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

STEAM AND STEWED MEAT

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 root vegetables	1800
Roasted shoulder of lamb (for company) 1200 g.	5900
Beef Back Ribs (for two).	3500

FRIED MEAT

Signature burger "Block"	1900
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 zp.	10900
T-bone steak 1100 zp.	12000
Steak "Muromets" 1200 zp.	12800

SAUCES

Creamy pepper	250
Black pepper.	250
Mushroom	250
Tomato with adjika.	250
Cranberry.	250

DESSERTS

Farm cheeses	2700
Assorted truffles	600
Grapefruit jelly	650
Violet panna cotta	850
Meringue roll with strawberry	650
Spicy "Smetannik" with raspberry sorbet	650
Ryazhenka cream with cured strawberry.	850
A block of creamy ice cream with seasonal berries.	750
Selection of homemade ice-cream and sorbets (1 ball).	380