We serve breakfast on weekdays until 12pm, weekends until 2pm

MORNING AT COFFEEMANIA

yolks & whites

Potato Omelette with Salmon 85
with truffle sour cream

Scrambled Egg 79
with tomatoes, avocado, spinach, and Gruyere cheese

Egg Benedict with Salmon / Veal Ham 95

Fried Eggs / Omelette 50

Fried Eggs with Chanterelles 75
and turkey meatballs with pesto sauce

Shakshuka 95

Dranik with Kamchatka Crab 140
with poached egg

Draniki with Salmon and Green Mix 130

fillings for fried eggs and omelet

mushrooms 20 bell pepper | spinach 10
tomatoes | cheese 20
marbled beef bacon | veal ham 30

sandwiches & toasts

Focaccia Al Pechino 85
with chicken, mozzarella, and pesto sauce

Avo Solo 65
all genius is simple: whole grain bread and avocado

Swedish Toast with Salmon and cream cheese with herbs 95

Avo-toast with a mix of salads and feta cheese mousse 90

Toast with Red Caviar 110

croissants

With Lightly Salted Salmon 75

With Veal Ham, Tomatoes and Gruyere Cheese 69

Almond 29

Plain 23

cottage cheese & milk

Classic Vanilla Syrniki 90

Airy Cottage Cheese Pudding 100
with blackcurrant jam, sour cream and pistachios

Stracciatella with wild strawberries mashed with sugar 90

Yogurt Strawberry & Raspberry

caviar

Sturgeon 410

blini (crepes)

Plain with Butter 48

Lightly Salted Salmon with Cream Cheese 85

Red Caviar and Cream Cheese 110

Minced Beef and Eggs 79

Cottage Cheese and Fresh Berries 79
with mango sauce and raspberry crumble

porridges

Green Buckwheat with Poached Egg and Parmesan 70

Oatmeal 60

toppings and sauces

pecan 20 dried fruits | apple | banana | sour cream 15
strained berries with sugar:
raspberries, strawberries | wild strawberries 20 / 40

fresh berries

blueberries | strawberries 25 raspberries 30

STARTERS

Sturgeon Caviar 410

Burrata with Juicy Tomatoes 95

Swedish Toast with Salmon 95
and cream cheese with herbs

Bluefin Tuna Tartare 150

Onze 140
salmon and avocado tartare

Beef Tartare 150
Parisian brasseries style, with quail egg yolk and french fries, Australian Tenderloin Cut

SALADS

Romano Caesar Roll 110
a new twist on the classic favorite roll

Spring Salad 70
with poached egg, radish, cucumbers and sour cream

Eggplant & Stracciatella with Tomato Sauce 85

Big Green Salad 120
with avocado, almonds and Asian dressing

Lady Beetroot 79
with feta cheese, cherry sauce and hazelnuts

Khabyurza 120
an all-time “Coffeemania” classic: watermelon, feta cheese, and pumpkin seeds

Greko Salad 100

Hummus with Baked Tomato 79
with a roti flatbread

Bora-Bora avocado, shrimp, cucumber 120

Kamchatka Crab, Avocado and Yuzu & Aioli 170

Olivier with quails / kamchatka crab 110 / 160

Caesar 100
with chicken breast and fried egg

SOUPS

Borsch 79
with beef, giant white beans and herbs

Chicken Noodle Soup 75
with rich Spanish chicken broth and homemade noodles

Mushrooms 79
with porcini mushrooms and sour cream

Okroshka with kvas / kefir 79

MAIN COURSES

meat

Entrecôte with Foie Gras Sauce 170
served with French fries

Bibimbap 170
One of the most iconic Korean dishes worldwide.
Our version feature filet mignon, kimchi, pickled cucumbers, and an omelet

Ribeye Cross Wagyu price per 100 g 120

Filet Mignon 230

Beef Stroganoff with Mashed Potatoes 200
and lightly salted cucumbers

Buckwheat Noodles 90
with beef and vegetables

Berlin-Style Liver 110
with sauteed spinach and apples

Granny's Homemade Zrazy 140
mashed potato zrazy stuffed with beef; served with sour cream, pickled cucumbers, herbs, and unrefined oil

cutlets

Big Beef 130
with lingonberry sauce and mashed potatoes

Homemade Turkey 120
with mashed potatoes and freshly made lecho

Chicken Kiev 250
juicy chicken cutlet from poultry with truffle oil;
served with mashed potatoes and iceberg lettuce
with gruyère cheese sauce

poultry

Schnitzel Milanese 150
with arugula, celery, apples and tomatoes

Chicken with Rice and Green Curry 140

Steamed Turkey 120
with potato and curry sauce

Lazy Kebab 130
turkey kebab with herb yogurt, served with roti flatbread

fish & seafood

Akami Tuna Fillet with Eggplant 170
and Spinach in Chia Seed Crust

Buckwheat Noodles 110
with shrimps and vegetables

Fried Rice with Seafood 150

Kamchatka Crab Cutlets 200
with wild rice, pine nuts, and chanterelle mushrooms

Salmon Poke 150
according to your choice: with quinoa, wild rice
or Japanese Takumi rice

Grilled Salmon 130

Grilled Teriyaki Salmon with Broccoli 190

BURGERS and more

Prince burger 170
with a cross wagyu beef cutlet, spicy braised brisket, caramelized onion and yogurt-mustard sauce;
served with coleslaw and french fries

we can serve burgers on iceberg lettuce instead of a bun upon request

Captain Barashek 160
lamb burger with tomatoes, cheddar, and red onion;
served with potato wedges or french fries

Afonya 160
beef cutlet with Cross Wagyu meat, cheddar, tomatoes, slightly-salted cucumbers;
served with potato wedges or french fries

Chicken Quesadilla 100

PASTA & RISOTTO

Spaghetti con Pomodoro 79

freshly made pasta, pelmeni and vareniki

Carbonara 90
with marbled beef bacon and veal ham

Pelmeni with Meat 90

Vareniki with Cherry 90

Shrimp and Asparagus Risotto 130
in tomato sauce

SIDE DISHES

Potatoes — at your choice:
french fries, mashed potato 35
french fries with truffle oil or parmesan 40

Japanese Takumi Rice 35

Grilled Vegetables 40
eggplants, bell pepper, zucchini, baked tomato

Buckwheat with Onion 35

Grilled Broccoli 40

Quinoa with Herbs 35

Wild Rice 85
with pine nuts and chanterelle mushrooms

Bowl with a Mix of Green Salads 40

Spinach 33

KINGS OF THE TERRACE

Kale & Pineapple 77
light and refreshing drink made with coconut water

Matcha & Strawberry 47

Raspberry Watermelon 74 / 95

Iced Tea Jasmine & Lychee 44

ARTISANAL LEMONADES

Ginger Spritz 55

Mango & Passion Fruit 43 / 55

Apple & Fir Tree & Lemon 41 / 51

SMOOTHIES

Fruit Mix 60
orange, strawberry, banana

La Niña 55
with mango and fresh mint

Pineapple & Basil 55
a summer flavor inspired by continents around the world

Yogurt Strawberry & Raspberry 62

NON ALCOHOLIC

cocktails **Corn Star Martini** 81

Bellini 81

Rossini 81

beer **Biere des Amis Blonde** 70

sparkling **Vintense Blanc de Blancs** 70 / 258

white wine **Vintense Terra Australis** 65 / 200

red wine **Vintense Les Galets** 65 / 200

FRESH JUICES

we have already mixed

Fresh Green 44 / 49
mint, lime & green apple

Green Mix 49
broccoli, apple, spinach & cucumber

Tomato & Cilantro 49

mix yourself or drink pure

Apple, Orange, Grapefruit, Carrot, or Celery
250 ml / 375 ml / 460 ml 44 / 66 / 88

Pineapple or Watermelon
250 ml / 375 ml / 460 ml 64 / 96 / 120

MINERAL WATER

still or sparkling

Fillette 375 ml / 750 ml 32 / 37

COFFEE

black
Freshly Brewed Coffee 42
we'll help you choose the perfect coffee and brew method: filter, hoop, or farmhouse style

Espresso 26 / 37

Americano 32 / 38

with milk
Cappuccino 40 / 45

Latte 44 / 49

Piccolo 37

Flat White 42

Raf
The Original 44

Salted Caramel 47

Orange 44

Date 47

Chicory 44

superstars
Latte Pistachio 60
no coffee — only pistachio and oat base

Latte Singapore 42 / 51
soft, creamy caramel with a hint of lemongrass

Latte Halva on coconut base, with toasted sesame 47

Spanish Latte hot or iced 59

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any of these drinks can also be made with decaf espresso without losing their delicious flavor

MATCHA, CHOCOLATE & TURMERIC

Raf MOSS 47

Matcha Latte 47

Turmeric Latte 42

Cocoa with Belgian Chocolate Ganache 47 / 55

ICED COFFEE

Cold brew 48

Iced Americano 32

Bumble / Matcha Bumble 47 / 65

Raspberry Coffee 55

tonic
Espresso / Matcha 44

iced latte
Matcha 45 / 47

Classic 42 / 49

Caramel 42 / 49

iced Raf
The Original 44

Salted Caramel 47

protein
Latte / Matcha 55

Choose your preferred milk: whole lactose-free, skim, or plant-based: coconut, almond, oat milk.

TISANES

Indonesia **Ginger** 74
spicy, honeyed, warming

Mango & Passion Fruit 58

Russia **Sea Buckthorn** 58
with passion fruit sauce, honey, sea buckthorn berries, and spices

Raspberry 74

Rosehip 47 / 70
with a drop of honey and a slice of orange

herbal & floral **Buckwheat** 44
tatar buckwheat grown in the mountainous regions of Taiwan

Chamomile 44

Herbal Collection 44

FLAVORED TEAS

black **Earl Grey** 44

Black Tea with Thyme 44

green **Moli Lui Cha with Jasmine** 44

SELECTIVE TEAS

India **Assam Black Tea** 44

Nepal **Ilam Darjeeling Black Tea** 44

China **Dragon Well Green Tea** 44

Te Guan Yin Oolong 44

COFFEEMANIA AT HOME

Coffee reveals its true taste when prepared with love, which is why it's so good here. You can experience it yourself by taking a bag home — to enjoy at work, on a trip, or simply in your own kitchen. Choosing the grind and brewing a delicious cup is easier than it seems: our baristas will gladly help you unlock the full potential of every bean.

Espresso 1 kg 550

DESSERTS

Rake honey, caramel, prunes 85

Honey Cake (Smetannik) 80
thin honey and caramel biscuits with delicate sour cream

Оникс white chocolate and aloe 79

Vanilla Éclair original recipe with Bourbon vanilla 69

Pecan 74
vanilla ganache, creamy caramel, crustilant, and pecan biscuit

Coffeemania Grand Cru 80
dark chocolate, coffee-nut Gianduja mousse, and coffee dacquoise

Panna Cotta with wild strawberries 79

Airy Cottage Cheese Pudding 100
with blackcurrant jam, sour cream and pistachios

gluten, sugar and lactose free, and vegan — **Matcha & Blueberry Chia Pudding** 85

gluten, sugar and lactose free, and vegan — **Keto Luxe** 79

sugar and gluten free — **Ketogenic Cheesecake** 80
blueberries, blackberries, strawberries

gluten free — **French Cake** baked apples, almond biscuit 74

Chateau chocolate and raspberries 75

vegan — **Raspberry Tart** 85
coconut cream with raspberry and fig coulis

FOR KIDS

Chicken Broth 50
with turkey meatballs and shell pasta

Blini (crepes) 48
Sauces of your choice: honey (15), berries strained with sugar: raspberry, strawberry (20) or wild strawberry (40)

Blini with Cottage Cheese 59
with mango sauce and raspberry crumble

Mini Pelmeni with Beef 65

Sausages for kids 69
with side dishes at your choice: mashes potatoes, wedges or french fries

Syrniki 69
Sauces of your choice: honey (15), berries strained with sugar: raspberry, strawberry (20) or wild strawberry (40)

Beef Meatballs in Tomato Sauce 65
with your choice of rice, spaghetti or mashed potatoes

Pasta “po-flotski” 58
shell pasta with veal stew and sour cream

Klyopa 69
two mini burgers: juicy beef patty, tomatoes, green salad, and cheese; served with potato wedges or french fries

Morozko 42
vanilla milkshake

Lemonade 35

Cocoa 43

Vanilla Cloud 30

Zayka vanilla éclair 69

Gloria chocolate, bananas, caramel 75