

MORNING AT COFFEEMANIA

yolks & whites	Potato Omelette with Salmon	85
	with truffle sour cream	
	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
toasts	Avo Solo	65
	all genius is simple: whole grain bread and avocado	
	Swedish Toast with Salmon	95
	and cream cheese with herbs	
	Avo-toast	90
	with a mix of salads and feta cheese mousse	
	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	Lazy Cottage Cheese Vareniki with Strawberry	100
	and coconut sauce	
	Classic Vanilla Syrniki	90
	Airy Cottage Cheese Pudding	100
	with blackcurrant jam, sour cream and pistachios	
	Stracciatella	90
	with wild strawberries mashed with sugar	
	Yogurt	
	• strawberry & raspberry	62
	• granola	62
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
	Stracciatella and with cinnamon apples	75
porridges	Green Buckwheat with Poached Egg and Parmesan	70
	Oatmeal	60
	Millet porridge with cinnamon apples	65
	caramel sauce, and pine nuts	
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

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

Young Zucchini with Sour Cream 90
and zucchini spread

SALADS

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

Baku-style salad 120
with juicy tomatoes and cold-smoked halibut

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

Gazpacho with Crab and Avocado 160

Okroshka with kvas / kefir 79

MAIN COURSES

meat

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

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

Pozharsky 150
with porcini mushroom supreme sauce

poultry

Schnitzel Milanese 150
with arugula, celery, apples and tomatoes

Chicken with Rice and Green Curry 140

fish & seafood

Black Cod 200
marinated in Japanese sauce, served with
Japanese Takumi rice

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

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

Bunny-Burger 150

mini burgers with rabbit fillet and young cucumbers

Chicken Quesadilla 100

PASTA

spaghetti Calamari and Tiger Shrimps 120

dressed with freshly made pesto

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
- potato filling 90

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

Mango & Passion Fruit 43 / 55

Apple & Fir Tree & Lemon 41 / 51

Expensive 47 / 59

SMOOTHIES

Fruit Mix 60

orange, strawberry, banana

El Niño 55

with strawberry and lime

La Niña 55

with mango and fresh mint

Pineapple & Basil 55

a summer flavor inspired by continents around the world

yogurt **Strawberry & Raspberry 62**

Granola 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 are happy to assist in the selection of coffee beans
and tell you about the method of brewing

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

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 47
born at Coffeemania in 2011, it instantly became
a timeless superstar

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

Spanish Latte 56
iced latte made with condensed milk and oat milk

Cold brew 48

Espresso Tonic 44

Iced Americano 32

Bumble 42 / 59

Raspberry Coffee 55

Thai Coffee 47

Glacé 45

iced latte Matcha 45 / 47

Classic 42 / 49

Caramel 42 / 49

iced Raf The Original 44

Salted Caramel 47

MOSS 47

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

TEA WITHOUT TEA

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

Alaska 85
marshmallow, “ice cream” mousse, and vanilla-orange cream

Rake honey, caramel, prunes 85

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

Baloo rich chocolate and hazelnut flavor 74

Firmá 79
signature dessert — coffee meringue, hazelnut crunch and coffee-chocolate cream

Vanilla Éclair original recipe with Bourbon vanilla 69

Panna Cotta with wild strawberries 79

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

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

Coconut Panna Cotta 79

FOR KIDS

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

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

Pozharskaya Cutlets 69
with mashed potatoes

Mini Pelmeni with Beef 65

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

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)

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

Gloria chocolate, bananas, caramel 75

Zayka vanilla éclair 69

Morozko 42
vanilla milkshake

Vanilla Cloud 30

Cocoa 43

Lemonade 35