



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

MORNING AT COFFEEMANIA

yolks & whites

Egg Benedict with Salmon / Turkey Ham 95

Fried Eggs / Omelet 50

Fried Eggs with Vegetables 90
with chili oil and herb yogurt

Shakshuka 95

Draniki with Crab 140
with an egg

Draniki with Salmon and Green Mix 130

fillings
for fried eggs
and omelet

mushrooms | bell pepper | spinach 11

tomatoes | cheese 20

marbled beef bacon | turkey ham 27

toasts

Swedish Toast with Salmon 95
and cream cheese with herbs

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

croissants

With Lightly Salted Salmon 85

With Turkey Ham, Tomatoes and Gruyere Cheese 80

Almond 35

Plain 30

cottage cheese
& milk

Lazy Cottage Cheese Vareniki with Strawberry 100
and coconut sauce

Vanilla Syrniki classic or with white chocolate sauce 90 / 110

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

Yogurt Strawberry & Raspberry 62

caviar

Sturgeon 410

blini (crepes)

Plain with Butter 48

Lightly Salted Salmon with Cream Cheese 85

porridges

Green Buckwheat with Poached Egg
and Parmesan 70

Oatmeal Gluten Free 60

Millet with Pumpkin 60

toppings
and sauces

walnuts | dried fruits 16

sour cream 16

strained berries with sugar:
raspberries, strawberries | wild strawberries 20 / 40
fresh blueberries | strawberries 25

STARTERS

Sturgeon Caviar 410

Swedish Toast with Salmon 95
and cream cheese with herbs

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

Young Zucchini with Sour Cream 90
and zucchini spread

SALADS

Eggplant & Stracciatella with Tomato Sauce 85

Muhammara with Perle Bread Toast 79

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

Zucchini with Feta Cheese 85
with marinated lemon sauce and pine nuts

Hummus with Baked Tomato 79
with a roti flatbread

Bora-Bora avocado, shrimp, cucumbers 120

With Crab, Avocado and Yuzu & Aioli 170

Olivier with quails / crabs 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

MAIN COURSES

meat Ribeye Cross Wagyu price per 100 g 120

Filet Mignon Cross Wagyu 230

Beef Stroganoff with Mashed Potatoes 200
and lightly salted cucumbers

cutlets Big Beef 130
with lingonberry sauce and mashed potatoes

Homemade Turkey / Rabbit 120
with mashed potatoes and freshly made lecho

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

Pozharsky 150
with porcini mushroom supreme sauce

poultry Lemon Chicken 120
with grilled romaine lettuce and herb yogurt

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 white rice

Turbot price per 100 g 160
with zucchini, spicy potatoes, and cherry tomatoes

Wellington with Salmon 250
puff pastry pie with creamed spinach
and mushroom sauce

Fried Rice with Seafood 150

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

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

Crispy Baby Squid 79
with Yakitori sauce

Grilled Salmon 130

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

Chicken Quesadilla 100

PASTA & RISOTTO

Spaghetti with Black Truffle 180

reshly made pasta, pelmeni and vareniki

Pappardelle with Crab in Bisque Sauce 210

Carbonara 90

with marbled beef bacon and turkey ham

Pelmeni with Beef and Chicken 90

Vareniki with Cherry 90

Tomato Risotto 95

with stracciatella

SIDE DISHES

Potatoes — at your choice:

french fries, mashed potato 35

french fries with truffle oil or parmesan 40

Japanese Akita Komachi Rice 35

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



KINGS OF THE TERRACE

- Raspberry Watermelon 74 / 95
- Iced Tea Jasmine & Lychee 44
- Tropical Matcha 47

ARTISANAL LEMONADES

- Cardamom 41/51
- Mango & Passion Fruit 43 / 55
- Apple & Fir Tree & Lemon 41 / 51
- Expensive 47 / 59

SMOOTHIES

- El Niño 55
with strawberry and lime
- La Niña 55
with mango and fresh mint
- Pear & Arugula 55
delicate and light, oat-based

yogurt Strawberry & Raspberry 62

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 48
- Pineapple or Watermelon 64

MINERAL WATER

still or sparkling Fillette 375 ml / 750 ml 32 / 37

COFFEE

black **Freshly Brewed Coffee** 42

we'll be happy to help you choose a variety and explain the brewing method

Espresso 26 / 37

Americano 32

with milk **Cappuccino** 40 / 45

Latte 44 / 49

Piccolo 37

Flat White 42

Raf **The Original** 44

Orange 44

Latte Singapore 42 / 51

soft, creamy caramel with a hint of lemongrass

Latte Halva 47

born at Coffeemanía 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

Espresso Tonic 44

Iced Americano 32

Bumble 42 / 47

Raspberry Coffee 55

Thai Coffee 47

Glacé 45

iced latte / Raf **Matcha** 45 / 47

Classic 42 / 49

Caramel 42 / 49

Iced Raf 44

Iced Raf MOSS 47

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

TEA WITHOUT TEA

Indonesia **Jasmine & Mango** 74

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 / 54
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

SELECTIVE TEAS

India **Assam Black Tea** 44

Nepal **Ilam Darjeeling Black Tea** 44

Emerald Bud Green Tea 44

China **Te Guan Yin Oolong** 44

flavored teas **Earl Grey** 44

Black Tea with Thyme 44

Moli Lui Cha with Jasmine 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, Decaf, or Single Origin 250 g 00

Espresso1 kg 00