

A Taste of the Arctic

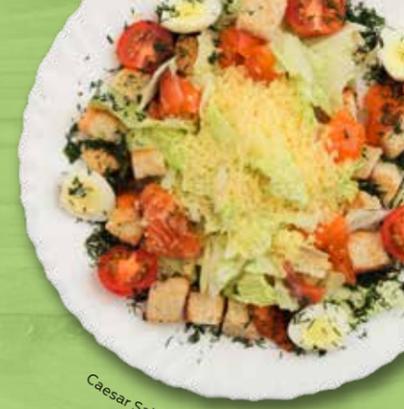
The most useful and tasty gifts of the North in this menu are specially for you



Salmon Steak with Seasonal Vegetables



Fish Pizza "Harbor-Style"



Caesar Salad with Salmon



SALADS

Seaweed Salad with Carrots (Korean) 180₽
Classic is timeless. Sea cabbage with carrots invigorates and gives strength (1/250)

Crab Salad "Stolichny Murmansk-style" 390₽
One of the richest salad dishes comprising of chicken, potatoes, peas, and boiled eggs under a specialty dressing and served with greens. Everything in line with the classical recipe, except we add subtle crabs :) (1/250)

Caesar Salad with Shrimps 390₽
What if Caesar loved seafood? A salad in his honor would be just like this one: quail eggs, cheerful cherry tomatoes, and shrimps (220/2)

Caesar Salad with Salmon 380₽
For salmon lovers, we have cooked a special salad: delicate cherry tomatoes and pak choi are perfectly combined with quail eggs. Everything's highlighted by salted salmon slices (220/2)

Salad "Pomor Catch" 520₽
Light salad turns into a celebration of tastes, when it's filled with crabs, scallops, shrimps, and fresh cucumbers. Healthy and tasty (1/260)

Seaweed Salad with Eggs 210₽
Sportsmen adore this salad: healthy boiled eggs combined with a real explosion of vitamins — sea cabbage, corn, and greens. Refill with health (1/250)

Venison Salad "Lovozerky" 250₽
Awesome salad for real hunters: meat nut from real venison, potatoes, vegetables, greens, and a piquant accent - fresh cowberries. A real forest treasure (220/1)

Chef's Specialty Crab Salad 380₽
Our chef knows how to serve Kamchatka crab properly — in a refined salad with fresh vegetables, eggs, and corn. Mouth-watering (1/240)

Salmon Sandwich 170₽
Fresh bread and northern salmon, decorated with greens - a time proved recipe. Worth a try (25/10/30/2)

SECOND FISH COURSES

Potato Flapjacks with Salmon 240₽
A familiar dish with baked potatoes, onions, and fragrant salmon is turned into an exquisite delicacy (200/50/2)

Sea Julien 240₽
Especially for you, we combined three flavors in one recipe: crab, scallop, and shrimps. Refined seafood is best combined with cheese and tomatoes (1/130)

Seafood Pasta "Acritical" 460₽
In this pasta we combined the best seafood: subtle crab, squid, scallops, and shrimps — with cream cheese and parmesan. A bit of piquant garlic and this masterpiece is ready (1/360/20)

Shrimp Omelet "Murmansk Native's Breakfast" 200₽
An unusual northern breakfast from choice — cut eggs and boiled shrimps. The best way to diversify your morning (1/230)

Salmon Pasta "Polar" 430₽
Do you like salmon as much as we do? Appetizing pasta with broccoli, cream and airy cream cheese. Essential ingredients — garlic and parmesan (1/360/20)

Salmon Steak with Seasonal Vegetables 450₽
Salmon steak boasts of an unrivaled taste. We supplemented it with Mediterranean spices and seasonal vegetables (1/150/100)

Cod in Cream 290₽
A good fish needs no supplements! We took the freshest cod and cooked it with tomatoes and subtle cream. Enjoy :) (1/260)

Cod & Salmon in Cream Sauce 370₽
Perfect combination of salmon and cod in an appetizing sauce made from cream, tomato, and cheese. Juicy shrimps give this sea-inspired composition the final flourish (1/280)

Russian-Style Cod 250₽
A real Russian dish: cod with potatoes, cheese, and mayonnaise. Tomato, onions, and lemon — there's everything for your appetite (1/300)

SECOND MEAT COURSES

Venison Pasta "Bolognese" 440₽
Juicy deer meat, tomato sauce, cream cheese, fragrant parmesan, and, of course, a bit of garlic. Try a dish with an Italian flavor. Piacere appetito (1/350)

Roast Meat "Deer's Force" 430₽
A dish for real men. Appetizing roast venison with juicy gravy. Feel yourself like a hunter (1/300)

Grilled Venison "Lapland" 350₽
Venison is considered one of the most delicious dishes - and our cooks know how to cook it in an unequalled manner (150/100/1)

Venison Meatballs in Cream Sauce with Seasonal Vegetables 360₽
Very subtle and tasty dish: venison in light cream sauce garnished with seasonal vegetables. Don't fail to try it (100/100/10/1)

HOT APPETIZERS

Salmon Stuffed Pancakes 290₽
Appetizing salmon pancakes — for those knowing a lot about fish (1/150)

Pizza "Titovsky Shore" 580₽
You'll find the following delicious seafood in this pizza: crab, scallop, and juicy shrimps. Thanks to a fresh flavor of oregano you'll literally find yourself walking along the seashore (1/480)

Fish Pizza "Harbor-Style" 540₽
One needs more than just perfectly cooked fish for this pizza. Salmon and cod covered with exquisite cheese and pizza sauce accompanied by fresh tomato slices (1/420)

Chef's Specialty Crab Pizza 510₽
Want to taste our best pizza? It boasts of crab, hot cheese, specialty pizza sauce, fresh tomatoes, and our chef's secret skills. Recommended (1/440)

Boiled Shrimps in Shell 300₽
Royal meal. Boiled shrimps are so good that everyone wants to eat them with zest (1/200)

SOUPS

Salmon Cream Soup 310₽
Subtle cream soup from salmon: a delicacy that's hard to resist (1/300)

"Czar's" Ukha 330₽
A real Czar's ukha. Rich salmon, champignons, and airy cream. Did we forget something? Oh, yes, our crabs of course (1/300)

"Northern" Ukha 260₽
This dish is prepared in line with the Northern people traditions: cod and salmon are cooked with potatoes and local spices and a generous portion of onion. Delicious (1/300)

DESSERT

Dessert Pancakes 350₽
Can there be anything more delicious than an Appetizing pancake with subtle curd cheese and cowberries? (1/230/50)

Pancakes with Cowberry Sauce 175₽
A soulful masterpiece for aficionados: made in-house subtle pancakes and cowberry sauce. It grants a truly indulgent experience (1/150/30)

Chef's Specialty Dessert "Aurora Borealis" 290₽
Subtle cream cheese with cowberry sauce and lightest cream. All one needs to do is to add some winter accents — fresh blueberries and raspberries - and enjoy it (1/160)

Fruit Drink "Northern Berry" 60₽
Nothing quenches thirst better than a glass of fresh fruit-drink made from local cowberries. If you do not believe it, just try it yourself (1/200)

Cowberry Sauce 60₽
This sauce can highlight both sweet desserts, and some meat dishes. Ask your waiter (1/40)

*Have a pleasant dining experience,
and bring your favorite drink with you.*

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