

# 888 MENU

DISH		PRICE (P)
<b>Potato pancakes with lightly salted salmon and poached egg</b>	280 g	880
<b>Egg Benedict with bacon</b> <i>on wheat toast with hollandaise sauce and fried bacon</i>	170 g	880
<b>Egg Benedict with salmon</b> <i>on wheat toast with hollandaise sauce and lightly salted salmon</i>	220 g	880
<b>Millet porridge</b> <i>with caramelized pumpkin</i>	280 g	880
<b>Oatmeal with blackberry mousse and banana</b> <i>cooked with coconut milk</i>	230 g	280
<b>Rice porridge with mango and coconut</b> <i>cooked with coconut milk</i>	280 g	280
Recommended porridge toppings:		
<b>Pine nuts or pistachios</b>	30 g	88
<b>Fresh cut berries</b> <i>(strawberries, blueberries, banana)</i>	50 g	88
<b>Tuna bowl</b> <i>with avocado, zucchini, quinoa, spinach and broccoli</i>	280 g	880
<b>Avocado, poached egg and quinoa</b> <i>on multigrain bread</i>	200 g	880
<b>Fluffy egg white omelette</b> <i>with fresh broccoli and cherry tomatoes</i>	170 g	280
<b>Shakshuka</b> <i>with warm ciabatta</i>	250/30 g	880
<b>Omelette</b> <i>two eggs, black truffle and cheese</i>	160 g	880
<b>Three sunny-side-up eggs</b> <i>with tomatoes and fried bacon</i>	195 g	280
<b>Two scrambled eggs</b> <i>on ciabatta with lightly salted salmon</i>	250 g	880
Recommended toppings for eggs:		
<b>Lightly salted salmon</b>	50 g	280
<b>Fried bacon</b>	50 g	88
<b>Cheese/champignon/tomatoes/broccoli floret</b>	50 g	88
<b>Crepe with salmon</b>	210 g	880
<b>Crepe with beef filling</b>	180/40 g	880
<b>Granola</b> <i>with Greek yogurt and blackberries</i>	190 g	280
<b>Cottage cheese griddle cakes</b> <i>served with thick sour cream or condensed milk</i>	145 g	280
<b>Chicken quesadilla</b> <i>with mushrooms and salsa</i>	340/40 g	880
<b>Marbled roast beef</b>	140 g	880
<b>Hummus</b> <i>with crispy tortilla</i>	230 g	880
<b>Beef tartare</b> <i>with parmesan mousse</i>	115 g	880
<b>Salmon ceviche</b>	230 g	880
<b>Chicken liver pate</b> <i>with dried apricots, prunes and pumpkin seeds</i>	135/40 g	880
<b>Smoked beetroot</b> <i>with parmesan mousse and pine nuts</i>	180 g	880
<b>Atlantic salmon smorrebrod</b>	200 g	880
<b>Halibut smorrebrod</b>	220 g	880
<b>Crispy eggplant</b> <i>with chili and stracciatella</i>	160 g	880
<b>Cheese platter with homemade jam</b> <i>Parmigiano-Reggiano, Gruyere, Ricotta al forno, Camembert, Dorblu</i>	75/30/10 g	880
<b>Zucchini pancakes</b> <i>with salmon and sour cream</i>	220/30 g	880
<b>Roasted pumpkin</b> <i>with ricotta and tahini sauce</i>	240 g	880
<b>Mozzarella cheese sticks</b> <i>with aioli sauce</i>	290 g	880
<b>Bread basket with homemade butter</b> <i>artisan whole-grain bread, Borodinsky bread, ciabatta</i>	200/60 g	880
<b>Green salad with edamame</b>	310 g	880
<b>Tuna salad</b> <i>with wasabi</i>	310 g	880
<b>Poached egg and salmon salad</b>	310 g	880
<b>"Bora Bora" salad</b> <i>with tiger shrimps and avocado</i>	220 g	880
<b>Black Angus</b> <i>warm roast beef, grilled vegetables</i>	320 g	880
<b>Burrata and tomatoes</b>	375 g	880
<b>Smoked halibut and Baku tomatoes salad</b>	250 g	880

BREAKFAST (MON-FRI: 08:00 - 12:00; SAT-SUN: ALL DAY)

APPETIZERS

SALADS

DISH		PRICE (P)
<b>Rich mushroom soup</b> <i>with grilled ciabatta</i>	380/35 g	880
<b>Borscht</b> <i>with garlic bun and pork salo</i>	340/70 g	880
<b>Tom Yum</b> <i>with shrimps, mussels and calamari</i>	390 g	880
<b>Chicken soup with wontons</b> <i>made with gluten-free flour</i>	300 g	280
<b>Creamy pumpkin soup</b> <i>with shrimps</i>	290 g	880
<b>Signature burger</b> <i>with chopped beef, bacon and fried egg</i>	450 g	880
<b>Duck leg confit,</b> <i>quinoa and coconut milk</i>	210/130 g	880
<b>Chicken tapaka,</b> <i>fresh vegetables and green herbs</i>	450 g	880
<b>Salmon steak</b> <i>3 minutes on a grill, guacamole and broccoli florets</i>	130/130 g	880
<b>Zander with zucchini</b> <i>and shrimp sauce</i>	250 g	880
<b>Halibut</b> <i>couscous and coconut-lime mousse</i>	260 g	880
<b>Eel with stracciatella</b> <i>and quinoa</i>	200 g	880
<b>Pad thai</b> <i>with tiger shrimps, chicken and peanuts</i>	280 g	880
<b>Wasabi shrimps</b>	120 g	880
<b>Filet mignon steak</b> <i>*weighted raw</i>	150 g*	880
<b>Machete steak</b> <i>*weighted raw</i>	200 g*	880
<b>Rib-eye steak</b> <i>*weighted raw</i>	300 g*	880
<b>Grilled vegetables</b>	150 g	280
<b>Guacamole with a broccoli floret</b>	150 g	880
<b>Zucchini and champignons</b>	150 g	880
<b>Mashed potatoes</b>	150 g	880
<b>Coconut milk quinoa</b>	150 g	280
<b>Carbonara</b> <i>with quail egg</i>	250 g	880
<b>Fettuccine</b> <i>with veal and white mushrooms</i>	250 g	880
<b>Salmon ravioli</b>	330 g	880
<b>Veal cheeks,</b> <i>sautéed mushrooms and smoked sour cream tortellini</i>	250 g	880
<b>Tuna poke bowl</b>	260 g	880
<b>Crispy shrimp poke bowl</b>	260 g	880
<b>Salad "Tenderness"</b>	140 g	280
<b>Pelmeni with northern pike filling</b>	150/300 g	880/820
<b>Pelmeni with two kinds of meat and sour cream</b>	150/300 g	880/820
<b>Homemade beef patties with mashed potatoes</b>	230 g	880
<b>Golubtsi in sour cream sauce</b>	220 g	880
<b>Mini-eclairs with custard filling</b>	55 g	880
<b>Cottage cheese sugar cookies</b>	70 g	880
<b>Bird-cherry cake</b>	120 g	280
<b>Honey layer cake "Medovik"</b>	110 g	280
<b>Mango and passion fruit mousse</b>	120 g	280
<b>Mille-Feuille</b>	160 g	880
<b>Chocolate fondant</b>	75/50 g	880
<b>Salted caramel cream cheese</b> <i>with prunes</i>	145 g	880

SOUPS

MAIN DISHES

SIDE DISHES

PASTA

POKE BOWLS

NAINA IOSIFOVNA'S RECIPES

NAINA IOSIFOVNA'S DESSERTS

DESSERTS

For more info do not hesitate to contact our staff.

CAFÉ 1991  
Yekaterinburg, Boris Yeltsin st.3  
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Till 23:00

	ALCOHOL DRINKS ↓	NETTO WEIGHT ↓	PRICE (P) ↓
WHISKEY	Dewar's White Label <i>Scotland</i>	40 ml	290
	Dewar's 8 y.o. <i>Scotland</i>	40 ml	350
	Chivas Regal <i>12 y.o. Scotland</i>	40 ml	450
	Highland Park, Viking Honour <i>12 y.o. Scotland</i>	40 ml	490
	The Macallan Triple Cask <i>12 y.o. "Fine Oak" Scotland</i>	40 ml	720
	The Macallan Sherry Oak <i>18 y.o. Scotland</i>	40 ml	2400
	Jameson <i>Ireland</i>	40 ml	350
	Jim Beam <i>USA</i>	40 ml	350
	Jim Beam Double Oak <i>USA</i>	40 ml	400
	Jack Daniel's Tennessee Fire <i>USA</i>	40 ml	430
	Jack Daniel's Honey <i>USA</i>	40 ml	430
GIN, RUM, TEQUILA	Gin Bombay Sapphire	40 ml	350
	Rum Bacardi Carta Blanca	40 ml	300
	Rum Bacardi Gran Reserva <i>8 y.o.</i>	40 ml	350
	Rum Bacardi Oakheart Original	40 ml	300
	Rum Zacapa <i>23 y.o.</i>	40 ml	380
	Tequila Patrón Silver	40 ml	380
VODKA	Tequila Patrón Reposado	40 ml	420
	Vodka Belaya Berezka	40 ml	190
	Vodka Beluga Noble	40 ml	240
	Finist	40 ml	250
COGNAC	Grey Goose Original	40 ml	270
	Martel VS	40 ml	460
	Martel VSOP	40 ml	560
LIQUEUR (BRANDY)	Courvoisier VSOP	40 ml	590
	Ararat <i>5 y.o.</i>	40 ml	280
	Limoncello Strega di Sorrento	40 ml	280
	Chartreuse Jaune	40 ml	380
	Chartreuse Verte	40 ml	380
	Jägermeister	40 ml	280
	Becherovka Lemon	40 ml	280
	Becherovka	40 ml	280
	Pere Magloire VSOP	40 ml	460
	Barbero-Dolcetto	40 ml	300
VERMOUTH (GRAPPA) (KALVADOS)	Martini Bianco	50 ml	280
	Martini Extra Dry	50 ml	280
	Martini Rosso	50 ml	280
	Martini Fiero	50 ml	280
	Martini Riserva Ambrato	50 ml	440
	Martini Riserva Rubino	50 ml	440
BITTERS	Fernet Branca	40 ml	280
	Aperol	40 ml	250
	Bitter Campari	40 ml	280
PORT WINE	Kopke Fine Ruby Porto	40 ml	420
	Kopke Fine Tawny Porto	40 ml	420
CLASSIC COCKTAILS	Bombay-Tonic	400 ml	390
	Fiero Tonic	350 ml	300
	Aperol Spritz	350 ml	350

	ALCOHOL DRINKS ↓	NETTO WEIGHT ↓	PRICE (P) ↓
BOTTLED BEER / DRAUGHT BEER	Heineken 0,3	300 ml	280
	Heineken 0,5	500 ml	380
	Jaws Nuclear Laundry	500 ml	380
	Jaws Lager	500 ml	380
	Jaws Oatmeal Stout	500 ml	380
	Jaws Citrazen	500 ml	380
	Jaws My Apricot Morning	500 ml	280
	Maisels's Weisse Original	500 ml	380
	Maisels's Weisse alcohol free	500 ml	380
	Bayreuther Hell	500 ml	360
MULLED WINE	Mulled red wine	300 / 600 ml	380 / 550
	Mulled white wine	300 / 600 ml	380 / 550
	Non-alcoholic mulled wine	300 / 600 ml	250 / 450
COFFEE AND COFFEE-BASED DRINKS (WATER)	SOFT DRINKS	NETTO WEIGHT ↓	PRICE (P) ↓
	Baikal <i>sparkling or still</i>	530 ml	360
	Turmeric latte with almond milk	220 / 400 ml	220 / 400
	Matcha latte with almon milk	220 / 400 ml	220 / 400
	Espresso	25 ml	180
	Americano	150 ml	180
	Cappuccino	220 / 400 ml	190 / 360
	Cappuccino with almon milk	220 / 400 ml	250 / 450
	Latte	220 / 400 ml	190 / 360
	Latte with almond milk	220 / 400 ml	250 / 450
	Raf coffee	200 ml	230
	Cocoa with marshmallows	200 ml	220
	Assam	400 ml	180
	Pu'er tea	400 ml	200
	Earl Grey	400 ml	180
	Sencha	400 ml	180
	Milk Oolong	400 ml	180
	Chamomile	400 ml	180
	Morgentau	400 ml	180
Buckwheat	600 ml	220	
CLASSIC TEAS	Orange-ginger	600 ml	220
	Moroccan	600 ml	220
	Sea buckthorn	600 ml	220
	Berry	600 ml	220
	RICH juice <i>apple / orange / tomato / cherry</i>	200 ml	180
	Citrus lemonade	200 / 400 ml	190 / 300
	Berry lemonade	200 / 400 ml	190 / 300
	Mors <i>cranberry-lingonberry / sea buckthorn</i>	200 ml	80
	Apple	200 / 300 ml	190 / 280
	Apple-celery	200 / 300 ml	190 / 280
FRESH PRESSED JUICE	Orange	200 / 300 ml	190 / 280
	Carrot	200 / 300 ml	190 / 280
	Coca-Cola / Coca-Cola Zero / Coca-Cola Cherry	330 ml	150
MILKSHAKES / SPARKLING DRINKS	Ubenc	250 ml	150
	Classic vanilla	300 ml	250
	Chocolate	300 ml	250
	Strawberry	300 ml	250