

Olivetto *Restaurant*

Salads and starters

CAESAR SALAD romaine lettuce leaves, seasoned with branded sauce, with aged parmesan slices, served with chicken breast or shrimps	900/950	SEAFOOD SALAD prawns, calamari, sun-dried tomatoes, arugula, kalamata olives, dressed with olive oil and white balsamic	1100	SET OF BRUSCHETTAS - tomatoes with basil sauce and young cheese with sea salt - brunoise of olives, olives and sun-dried tomatoes - lightly salted salmon, avocado and soft cheese	500
ARTICHOKE SALAD served with avocado, tomatoes and chicken breast cooked at low temperature	850	RED CAVIAR with sour cream, pancakes and separated egg	1100	HUMMUS with homemade flatbread	450
FISH PLATTER salted salmon, smoked salmon	700	CAPRESE SALAD mozzarella cheese and tomato salad dressed with pesto sauce	850	CRISPY EGGPLANTS with cheese and tomatoes	750
OCTOPUS CARPACCIO dressed with green oil and vegetables	750	WINE PLATTER camembert, aged parmesan, turquoise "Monte Bloon" cheese, assorted olives	750	MIXED SALAD fresh garden leaves with vegetables dressed with olive oil and dark balsamic vinegar	650
MUSSELS IN FRENCH served with french fries and baguette 200/300/400 g	800/1100/1400				

Main dishes

RIB EYE STEAK marbled beef with demi-glace sauce, accompanied by lettuce and fresh vegetables	2300	TUNA FILLET served with basque vegetables, arugula and passion fruit sauce	1300	PENNE with chicken breast and baby spinach in cheese sauce	900
CHICKEN A LA KIEV served with mashed potatoes with truffle oil and vegetables	1100	HALIBUT FILLET with deep fried, baby spinach, beetroot puree	1350	TAGLIATELLE WITH MUSSELS olive oil, sun-dried tomatoes, arugula	850
MARBLED BEEF A LA STROGANOV signature recipe with baked baby potato	1300	FRIED SALMON FILLET served with potato risotto and aromatic herbs	1500	SPAGHETTI truffle pasta with aged parmesan	900
CORNISH CHICKEN with fried potato wedges in garlic oil and with spicy tomato sauce	1150	RISOTTO WITH MUSHROOMS assorted with parmesan cheese slices, fragrant truffle oil	750	SPAGHETTI with fresh basil sauce and parmesan cheese	750

Pasta

Soups

BEEF GOULASH SOUP our signature recipe	650	RAMEN accompanied by wheat noodles, eggs, vegetables, fungi mushroom	550	PUMPKIN SOUP with coconut puree and sweet potato chips	550
BORSCHT WITH BEEF	600	UKHA with three types of fish	650	ONION SOUP accompanied by croutons and cheese	550
		TOM YUM with mushrooms and shrimps	900		

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Desserts

CHEESECAKE	650	ST.PETERSBURG SECRETS	550	PUMPKIN CUPCAKE (GLUTEN FREE)	500
ICE-CREAM OR SORBET (1 scoop)	250	HAZELNUT PRALINE CHOCOLATE BAR	500	PEAR "MELBA"	550
				RUSSIAN HONEYCAKE	450

Hot drinks

ESPRESSO 20/40 ml	250/450	LOOSE TEA 400 ml English breakfast Green sencha	450
AMERICANO 150/350 ml	250/450	FLAVOURED LOOSE TEA 400 ml Wild Cherry Jasmine Pearls Strawberry & Mango Milk Oolong	500
COCOA WITH MARSHMALLOW 350 ml	400	Rooibos Breakfast Chamomile Earl Grey	500
LATTE 350 ml	400	KARJALA TEA 400 ml freeze-dried raspberries, fermented willow-herb, dried bird cherry	500
CAPPUCCINO 200/350 ml	350/450		
RAF COFFEE 350 ml	450		
FLAT WHITE 350 ml	450		
MATCHA LATTE 270 ml	400		
PLANT MILK	100		

Cold drinks

ASSORTED LEMONADE 330 ml	300	TASSAY MINERAL WATER (STILL AND SPARKLING) 250/750 ml	300/600
ASSORTED BOTTLED JUICE 200 ml	300	FRESHLY SQUEEZED JUICE orange, grapefruit, apple, carrot 200 ml	550
TONIC EVERVESS 250 ml	300	FRESHLY SQUEEZED JUICE pineapple, celery 200 ml	650
EVERVESS GINGER ALE 250 ml	300		
RED BULL/RED BULL NO SUGAR 250 ml	400		