HOUSE OF FULLER'S BITTERS & ALES

BURGERS

Cheeseburger 4399
Mexican Burger 4399
Steakburger 4399

All the burgers are cooked with love and respect. We use only natural meat, home-made buns and the freshest veggies. Burgers are served with potato chips.

FINGER FOOD

Assorted mini-cheburs / 2 bites-size 2099
Tiny cheburs each kind (6 pieces).

Mini-cheburs with beef 2099
(6 pieces)

Mini-cheburs with chicken 2099
(6 pieces)

Beer set 4299
Basic beer set: chechil cheese, nuts, different stuff.

Lamb "seeds" 4999
Finely chopped lamb ribs, deep fried.

Cheese plate 4999
Gauda, Parmesan, Cremetta, Blue cheese, raisins and nuts with honey.

Fuler's doner 3999
The freshest and the tastiest to the south of Stambul.

Chicken fingers 2799
Chicken in batter with sauce.

Chicken wings in honey sauce 3199
Marinated and grilled in honey sauce chicken arms in a goddamn serving.

Squid rings 2499
We can say something nifty, but that's just yummy.

Micro-sandwiches / 1 bite-size 2799
Mini-breads with beef, salmon, herring, jerks and chicken.

Potato chips 1799
Home-made chips with salsa sauce.

Secret snack 2999
Amazing with vodka, but shush... in decent houses it is spoken about in whisper.

Cheese balls 2499
Gauda and Mozarella cheese in crispy breading with tar-tar sauce.

Piggy's ears / smoked or grilled 2499
Well, hotsie-totsie with beer.

Meat chips 2499
Jerks, dried to become chips.

Jerks 2499
Horseflesh, despatched and dry-cured in English style.

Cheese faggot 1499
Ideal beer or wine snack, old-fashioned recipe.

Cabanossys in puff pastry 2399
Mini-sausages in crispy dough.

Grilled shrimps 4499
The plate of flawless grilled shrimps.

East Indian prawns 4999
Incredibly tasty with beer, probably delicious without it.

Chicken Seeds 3599
Fried chicken thighs in Szechuan sauce. Tastes better with beer, although it's also delicious without it.

Quesadilla Los Santos 3499
Chicken fillet, mushrooms, Gouda cheese and greens, fried and stewed in cream, served between two tortillas. Not classic Mexico, but we are not Mexicans.

Fish & Chips 3599
Legendary dish of the legendary London.

Breaded cheese 2499
Gouda cheese wrapped in Phila-pastry (not cheese, but a pastry similar to puff pastry, but softer) quickly deep-fried. Tender, tasty, good.

Spicy Fried Oyster Mushrooms 1999
Bold heat and deep, savory flavor.

Ciabatta with Chicken & Mushrooms 3999
Crispy ciabatta filled with juicy chicken and aromatic mushrooms — the perfect balance for those who value simplicity and taste. Tender meat, seared mushrooms, and hot bread — everything you need for a hearty, satisfying snack. Served warm, to heat both the stomach and the soul.

Smoked Duck Fillet 2499
A stunning duck fillet — no liposuction needed.

KZ Set 5299
Traditional kazy, air-dried horse meat, crispy fried chechil, tangy kurt, baursaks, and pistachios — perfect for long, heartfelt get-togethers.

Corn Ribs 2599
Golden, crispy corn ribs dusted with paprika and fragrant spices — an ideal fall companion to your pint.

Mussels in Wine Sauce 6499
Mussels gently simmered in white wine with cream and onions. The delicate sauce, with a subtle wine acidity, enhances the natural seafood flavor and pairs perfectly with a glass of beer or white wine.

SAUSAGES

Bavarian sausages 5199
Mixed beef and chicken sausages.

Mexican sausages 5199
Spiced beef sausages.

Swiss sausages 5199
Chicken sausages.

All the sausages are served with home-made cabbage "shukrut", potato, pickled red onions and mustard.

* service charge for table service is 10%
If you have any allergies to any product, please let us know.

MEAT

Just steak 8599
That's easy. Just meat. Just grilled.

Pepper steak 8799
Pepper. Fragrant. Great.

Delicate flyer 4499
The duet of a flyer and rustic-styled potato with mushrooms.

Chicken teriyaki with vegetables 4499
Grilled chicken fillet "suvid" with veggies, broccoli, cauliflower, cherry tomatoes, green beans and teriyaki sauce.

Ossie-Bukki in Bretons style 7799
Stewed beef shin, with bulgur peas and beans.

Fuller's pie 4199
English classical pie, served with mashed potato.

Stewed beef ribs 8699
Beef ribs stewed for 10 hours with spicy herbs and BBQ sauce.

Pork entrecote 5399
That much affectionate, that it makes our chief to cry every time he cooks it.

Chicken Schnitzel 4299
Golden chicken schnitzel coated in crispy panko breadcrumbs with a subtle hint of paprika and garlic. Served with fresh iceberg lettuce and our signature Caesar sauce. Perfect with a cold beer and good company.

Brisket 7999
Meat that takes its time. Beef slow-cooked for 9.5 hours with paprika and salt — juicy, aromatic, and gently smoky. Best enjoyed with a pint of ale.

Braised Beef with Mashed Potatoes 6699
Tender beef slow-braised with two varieties of mushrooms, served over creamy mashed potatoes and finished with fresh green onions. The perfect comfort dish for cooler weather.

YOU CAN NEVER HAVE TOO MANY SAUSAGES / 22999

An assortment of grilled and smoked chicken and beef sausages. Served with sauerkraut, roasted potatoes, cherry tomatoes, pickled cucumber, mustard, and horseradish. A large platter made for a big company.

SET FRIED / 7199

BBQ wings, chicken fingers, lamb "seeds", squid rings, potato wedges, two sauces. It's better to take two.

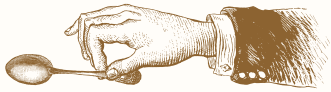
#MUCHMEAT / 24999

ALMOST 2 KILOS OF VARIOUS ANIMALS AND FLYERS,
like wings and tenderloins, sausages
+ grilled veggies + potatoes + 3 sauces.
We highly recommend to eat IT at least with three of you.

FISH

Salmon fillet 6199
Light-pink salmon, served with salad, grilled with garlic oil and fragrant chili pepper.

SOUPS



Hungarian goulash soup 3199
Will bring you back to life.

Ramen by B. Tsoy and V. Thay 3499
Sometimes there's nothing better than bowl of noodles with spices, meat and broth. It is believed, there is a tradition – to eat ramen in silence. Because it is so tasty, that there is no time to speak.

Country-style chicken noodle soup 2999
Clear chicken broth, homemade noodles, pepper, cilantro, dill and paprika. Well, it's delicious, no matter how you look at it - it's a soup with noodles and chicken!

SALAD

Salmon with creamette sauce 3999
Sweet salmon with gentle creamette cheese on a mix-salad pillow with lemon and honey sauce.

Arugula with shrimps 3999
Greatly grilled shrimps, lazily lying on arugula and lettuce, dressed with lemon sauce and balsamic jam.

Grill-salad 3999
Grilled veggies with mini-steaks. The symbiosis of simple products with two sauces makes magic. That's delicious.

Stonehenge salad 3499
Lettuce and sherry tomatoes, chick fillet and peaches, Parmesan and Louisiana sauce – everything is mixed up for this amazing salad. You've got to try it to make your mind up.

Veggie salad 2499
Evenly chopped cucumbers and tomatoes, ball pepper and onion. Dressing is up to you – sour cream, oil or mayo.

SIDE DISHES

Grilled veggies 1999
Fitonyash side dish 1799
Potato wedges (served with BBQ sauce) 1499
Baked potato with mushrooms and onion 1799
Buckwheat (available with mushrooms) 1499
Rice 999
Bread 199

DESSERTS

Ice-cream (per 1 ball) 799
Apple and cinnamon strudel 2299
Cheesecake 2299

* service charge for table service is 10%
If you have any allergies to any product, please let us know.

!THE CURRENT DRINKS MENU IS IN THE BAR

* According to Article 13 of the Law "On Advertising".
Advertising of alcohol is prohibited in the media.