

FOOD



BURGERS



Cheeseburger	4499
Mexican Burger	4499
Steakburger	4499

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	2199
Tiny cheburs each kind (6 pieces).	
Mini-cheburs with beef	2199
(6 pieces)	
Mini-cheburs with chicken	2199
(6 pieces)	
Potato chips	1799
Home-made chips with salsa sauce.	
Meat chips	2499
Jerks, dried to become chips.	
Jerks	2499
Horseflesh, despatched and dry-cured in English style.	
Smoked Duck Fillet	2499
A stunning duck fillet — no liposuction needed.	
Piggy's ears / smoked or grilled	2499
Well, hotsie-totsie with beer.	
Beer set	4499
Basic beer set: chechil cheese, nuts, different stuff.	
Smoked Platter	4999
Smoke, salt, and rich, bold flavors. Escolar, cured duck, zhaya, premium meat delicacies, and nachos with barbecue sauce — a platter that's practically asking for a pint of beer.	
Spicy Mixed Nut Platter	2499
Cheese Mixed Nut Platter	2499
Micro-sandwiches / 1 bite-size	2999
Mini-breads with beef, salmon, herring, jerks and chicken.	
Cheese faggot	1499
Ideal beer or wine snack, old-fashioned recipe.	
Cabanossys in puff pastry	2599
Mini-sausages in crispy dough.	
Lamb "seeds"	5599
Finely chopped lamb ribs, deep fried.	

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

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.	

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

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

Chicken fingers	2799
Chicken in batter with sauce.	

Chicken wings in honey sauce	3299
Marinated and grilled in honey sauce chicken arms in a goddamn serving.	

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

Grilled shrimps	4499
The plate of flawless grilled shrimps.	



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

Firecracker Shrimp	4499
A lively addition born after one unforgettable, noisy night when the chef decided to turn up the heat. Crispy shrimp tossed in sweet chili sauce — first comes the smile, then the fire.	

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	3999
Legendary dish of the legendary London.	

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

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.

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.

MEAT and WITH 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 8899
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.

Tender Bull 6899
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.

Sailor's Pasta 3999
A classic dish for those who appreciate honest, hearty food. Pasta with slow-braised beef and sautéed onions — simple, satisfying, and nothing unnecessary.

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 6599
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.

Salad with Breaded Feta 3499
Crispy on the outside — tender on the inside. Golden fried feta, battered eggplant, fresh greens mix, and a lemon dressing that brings it all together.

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 299

DESSERTS



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

BAR



**!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.**