



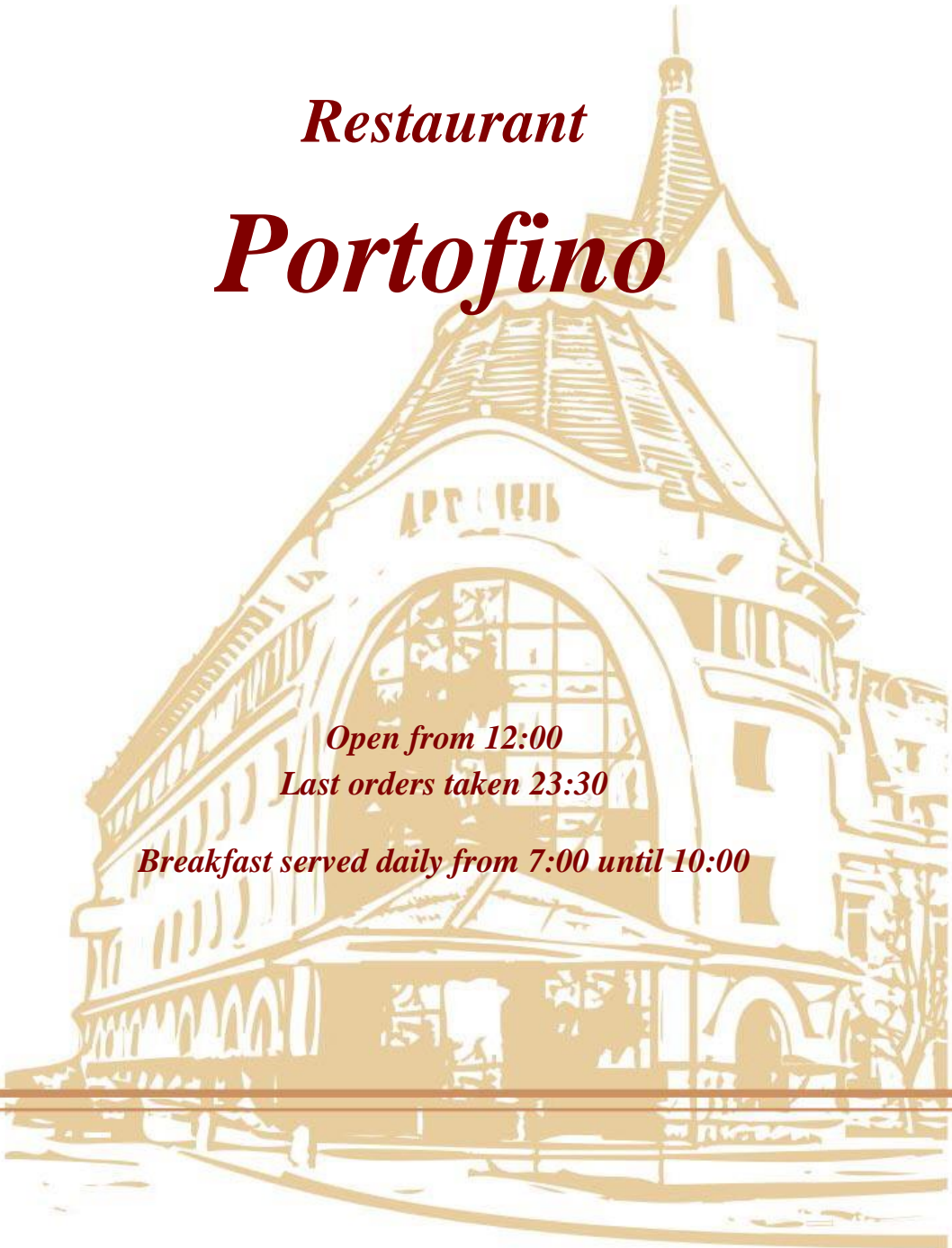
*Restaurant*

# *Portofino*

*Open from 12:00*

*Last orders taken 23:30*

*Breakfast served daily from 7:00 until 10:00*





## *Cold Appetizers*

### *Assortment of Fish*

915 r.

*Smoked trout, salted wild salmon, smoked eel, red caviar.*  
40/40/40/10

### *Assortment of Vegetables*

339r.

*Fresh vegetables, tomatoes, peppers and cucumbers with olive oil dressing.*  
100/100/50/10

### *Assortment of Cheeses*

972r.

*Parmesan, dor-bleu, goat, bri*  
50/50/50/50/20

### *Assortment of Meats*

658r.

*Fat, boiled beef tongue, boiled pork, chicken roll.*  
40/40/40/40/20

### *Red Caviar*

986r.

100/50/50

### *Assortment of Taimyr Venison*

710r.

*Carpaccio. Dry cured and cranberry venison*  
*Is served with arugula and fresh berries*  
90/30/30

### *Marinated mushrooms*

249r.

100/100

### *Russian snack*

345r.

*Fat with spicy mustard, garlic and greens*  
100/50/20/5

### *Pickles*

275r.

*Cucumbers, juicy tomatoes, sauerkraut,*  
*Ramson Made with a special recipe of our chef.*  
100/100/100/50/20



## *Salads*

***Classic Greek Salad*** **496 r.**  
*Fresh greens, cucumbers, tomatoes, red peppers, feta cheese and greek olives.  
Basilolive oil dressing.*  
275/40/15

***Classic Salad «Caesar» with chicken fillet*** **459 r.**  
80/100/40/15

***Salad «Caesar» with King Wild Salmon*** **575 r.**  
80/80/40/15

***Salad «Caesar» with shrimps*** **642 r.**  
50/75/40/15

***Warm Salad with Sea Scallops*** **798 r.**  
*With Calamari on a bed of iceberg lettuce and green apple, pineapple,  
accented with a vinaigrette sauce and parmesan cheese.*  
40/40/150/20

***Warm Seafood Salad*** **800r.**  
255/50/5

***Tomatos with Mozzarella under a pesto sauce*** **509r.**  
125/100/30/10

*The original* ***salad of kamchatskiy crab`s meat*** **1483r.**  
100/60/60/50







***Fish Soup «Margarita»***

*Italian Fish Soup, born on the shores of the Mediterranean.  
230/20*

485 r.

***Crème Verte***

*Cream Soup from white mushrooms  
190/10*

414 r.

***Classic Meat Soup “Solyanka”***

*250/20/20/10*

385 r.

***Geen Shee***

*250/30*

437 r.

***Chicken Noodle Soup***

*250/10*

316 r.

***Pumpkin soup***

*Served with bacon.  
180/20/10/5*

400 r.

***Hot appetizers***

***Julien with field mushrooms***

*Baked in crème-sauce mushrooms with «Edam» cheese and greens.  
140/3*

268r.

***Julien with white mushrooms***

*Baked in crème-sauce mushrooms with «Edam» cheese and greens.  
140/3*

389r.





## *Meat and Poultry Dishes*

- Veal fillet “Portofino”*** **956r.**  
*Tender veal fillet with our own “porto” sauce. Garnished with potatoes «Graten»*  
125/120/50
- Grilled chicken*** **485r.**  
*Served with mustard sauce*  
200/100
- Pork medallions wrapped in bacon*** **792r.**  
*served with juicy lettuce "Romano" combined with boiled potatoes, roasted on grills and sauce "Demi-Glace"*  
140/100/50
- Pelmeni «Original»*** **587r.**  
*With three sorts of meat and tomatoes.*  
300/100
- Pelmeni with Taimyr Venison*** **587r.**  
300/100
- Rack of lamb*** **849r.**  
*Grilled with potatoes. Served with sauce «Tkemali»*  
250/150/100/50
- Tenderloin from Venison with berry sauce*** **999r.**  
*Meat of Taimyr Venison has gentle taste, high content of vitamins and low caloric content. The taste of Venison is perfectly emphasized by Northern Berries: cowberry and blueberry. It is garnished by mashed potatoes.*  
100/100/100
- Specialty Burger with a beefsteak from Taimyr Venison*** **679r.**  
*Is served with French fries and the Barbecue sauce.*  
270/100/50
- Ribeye steak*** **1968r.**  
*The taste of the steak is juicy, bright, delicious meat. Ribeye steak is prepared from the dorsal part carcass. It shows the highest degree of marbling, so the steak turn unusually juicy and fragrant. Recommended preparation is medium (300gr)*





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### **Spaghetti “Karbonara”**

*Spaghetti De Cecco with bacon and Mushrooms under cream sauce and parmesan.*  
80/50/50/15

516 r.

### **Seafood spaghetti**

*Spaghetti De Cecco with seafood under a delicate “Pilletti” sauce.*  
80/130/110/10

786 r.

### **Pasta with Vegetables**

*“Papardelle” with White Mushrooms, cherry tomatoes, garlic under “Mutti” sauce.*  
100/150/70/10

521 r.

### **Past with Veal Fillet**

*Grilled Veal Fillet with fettuccini De Cecco under a delicate cream parmesan sauce.*  
100/110/90/50

962r.

### **Veal Risotto**

*Made from rice “Arborio” flavored with cleared tomatoes and parmesan cheese.*  
80/130/60/20/10

979r.

### **Seafood Risotto**

*Made from rice “Arborio” flavored with calamari, mollusks, shrimp and tomatoes.*  
80/180/30/10

868r.

## **Side Dishes**

### **French Fries**

100/10

192r.

### **Home Grilled Potatoes**

100/10

226r.

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### **Boiled Potatoes**

130/10/10

209 r.

### **Rice**, with a touch of sweet peppers and soy sauce

120/20/10

195 r.

### **Mushrooms** with grilled onions and sour cream

100/30/20

257 r.

### **Grilled Vegetables** (tomatoes, paprika, zucchini)

50/50/50

282 r.

## **Dishes of Fish and Seafood**

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### **Eel fillet with fried potatoes**

Eel from Sargasso Sea cooked with a classic recipe in honey soy sauce and garnished with home grilled potatoes and mushrooms.

125/150/10

834 r.

### **Dorado**

Seasoned with garlic, spices and olive oil. Moves with a lemon.

450/100

According to your desire the fish can be prepared:

On pair;

On a grill;

1099 r.

### **Tiger Shrimps**

Marinated in Cognac with lemon juice and olive oil

With a zesty cream sauce.

250/120

1059 r.

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## *Dessert*

### ***Ice Cream with Fruit***

150/90/30/5

345 r.

### ***Ice Cream with Nuts***

150/30/40/5

399 r.

### ***Sorbet Movenpick***

150/10

394r.

### ***Ice Cream Movenpick***

150/10

438 r.

### ***Mil Foe***

With mascarpone cream and fresh fruit

50/50/50/40/80/20

435 r.

### ***«Tiramisu»***

Classic recipe with fresh Maskarpon cheese

20/54/15

389 r.

### ***Cheesecake «Portofino»***

Genuine Philadelphia cream cheese is the secret to the great taste of our Cheesecake.

120/10

339 r.

### ***Chocolate pancakes «Magi noir»***

With vanilla ice-cream, sweet twill and chocolate sauce.

130/50/20

391 r.

### ***Chocolate sponge-cake***

Tender sponge-cake filled with hot chocolate served with vanilla ice-cream and Peach and raspberry's puree.

150/50/30

462r.





## ***FISH DELICACIES*** ***(Sakhalin and Kamchatka)***

### ***Fillet of a light-salted Quinnat***

878 r.

Combination of gentle fillet of a **king wild salmon**,  
marinated according to the company recipe, with red caviar  
and the «Sabadell» sauce

100/10/10/60/30

### ***Fillet of The Alyutor herring***

564r.

One of the most popular and refined species of a herring.  
Northern regions do it especially gentle.

Is served with boiled potatoes and the Crimean onion.

120/100

### ***Sakhalin Trumpetfish (mollusk)***

1312r.

Meat is considered a dietary product because of the low-caloric content.

Is served in gentle creamy sauce.

150/100

### ***Wild Quinnat***

1159r.

Stake of a king salmon, fried on grill.

Is served with wild rice and the fragrant Pesto sauce.

200/100/70

### ***Far East Smelts***

935r.

It is fried until golden brown, is served with cheese- mashed potatoes.

200/130



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## ***Ravioli with Quinнат (Wild King salmon)***

*Cooked according to the company recipe the Chief – cooks.  
Are served with the creamy Provansal sauce  
200/150/20*

**587 r.**

## ***Halibut***

*Combination of gentle taste of flitch to a lime  
and sauce from spinach.  
200/100*

**995r.**

## ***Edge shrimps***

*The rare species of shrimps, lives at a depth more than 500 meters.  
Shrimps are famous for gentle sweetish taste.  
300/50*

**1389r.**

## ***Sakhalin Scallops***

*Valuable sea delicious product.  
Is served in creamy and caviar sauce.  
120/100/10*

**1539r.**

## ***Far East Flounder***

*Meat of the Flounder - a source of full-fledged white, possesses valuable  
dietary properties and pleasant taste.  
Is served with the vegetable sauce.  
180/100*

**990r.**

## ***Krab-Keyk***

*Cutlets from meat of the Kamchatka Crab.  
Are served with juicy salad and creamy sauce.  
120/100/50*

**590r.**







## Spirits

Prices listed for 50 milliliters

### Aperetifs

<i>Martini Gran Lusso</i>	250r.
<i>Martini Bianco</i>	250 r.
<i>Martini Rosso</i>	250 r.
<i>Martini Rosato</i>	250 r.
<i>Martini Extra Dry</i>	250r.
<i>Campari</i>	320 r.

### Champagne

<i>Martini Asti DOCG</i> 0.75l	3000 r.
<i>Martini Brut</i> 0.75 l	3000r.
<i>Martini Rose Demi Sec</i> 0.75l	3000 r.
<i>Mondoro Asti DOCG</i> 0.75l	3000 r.
<i>Veuve Clicquot Ponsardin Brut/ Demi Sec</i> 0.75l	9500 r.
<i>Moet &amp; Shandon Brut Imperial / Demi Sec</i> 0.75l	9500 r.

### Vodka

« <i>Grey Goose</i> »	350 r.
« <i>Finlandia</i> »	240 r.
« <i>Finlandia</i> » Cranberry	240 r.
« <i>Finlandia</i> » Grapefruit	240 r.
« <i>Russian Standart Platinum</i> »	200 r.
« <i>Russian Standart</i> »	180 r.
« <i>Beluga</i> »	260 r.
<i>Grappa Friulana</i>	470 r.





## *Gin*

*Bombay Sapphire*

460 r.

## *Tequila*

*Tequila Olmeca (Gold, Silver)*

330 r.

## *Rum*

*Bacardi Superior*

300 r.

*Bacardi Black*

300 r.

*Bacardi Gold*

300 r.

*Bacardi 8 years*

550 r.

## *Whiskey*

*Macallan 18 years*

1550 r.

*Jack Daniel's Single Barrel*

780 r.

*Jack Daniel's*

400 r.

*Chivas Regal 12 years old*

550 r.

*Chivas Regal 18 years old*

900 r.

*Jameson*

330 r.

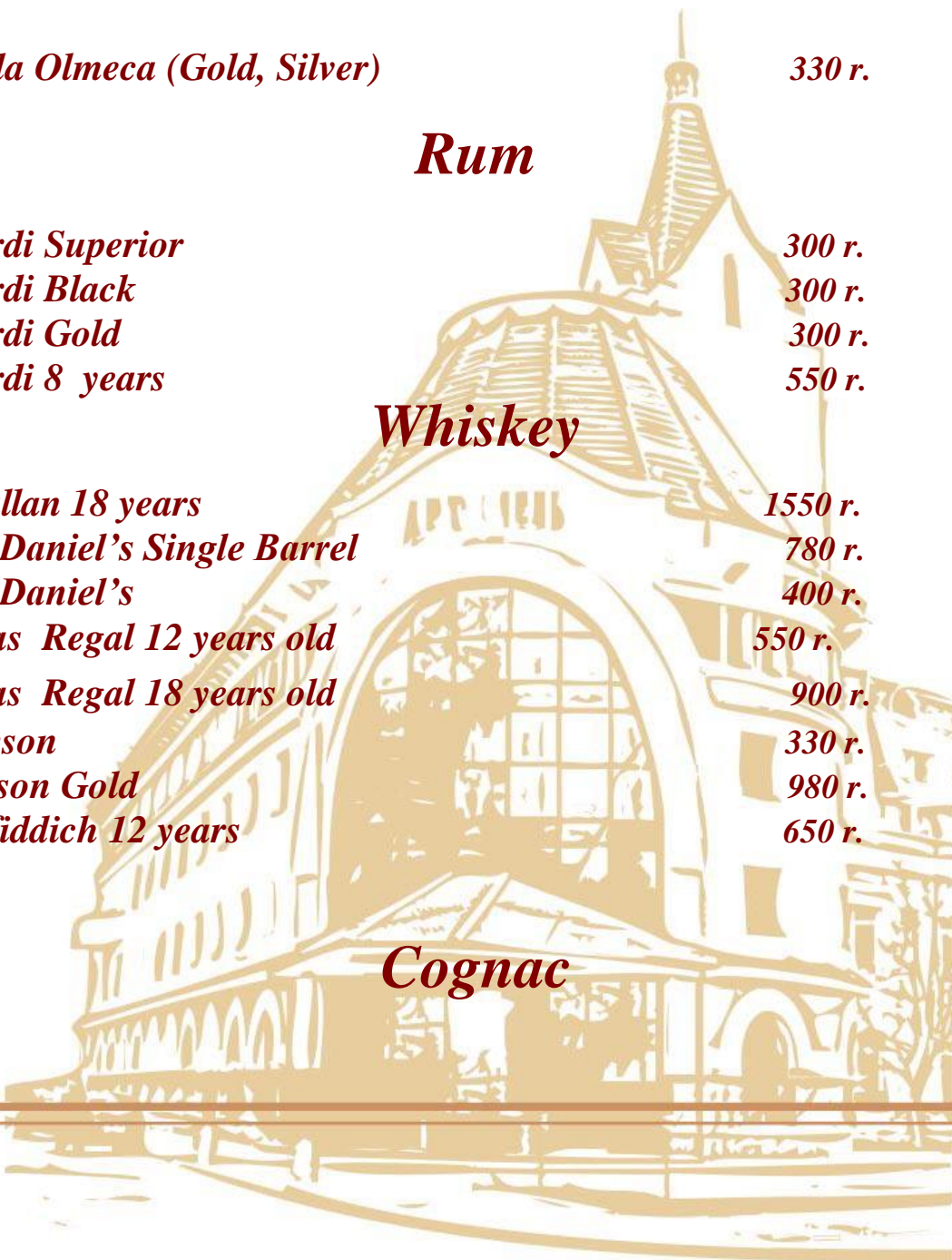
*Jameson Gold*

980 r.

*Glenfiddich 12 years*

650 r.

## *Cognac*





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*Martell V.S.O.P.*  
*Martell X.O.*  
*Hennessy V.S.O.P.*  
*Hennessy X.O.*  
*Remy Martin V.S.O.P.*  
*Remy Martin X.O.*

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900 r.  
2100 r.  
900 r.  
2100 r.  
900 r.  
2100 r.

## *Liquors*

*Kahlua*  
*Baileys Irish Cream*  
*Cointreau*  
*Blue Curacao*  
*Malibu*  
*Amaretto Venice*  
*Jagermeister*  
*Sambuca*

280 r.  
300 r.  
280 r.  
210 r.  
270 r.  
240 r.  
300 r.  
290 r.

## *Beer on Tap*

*Budweiser Lager Mug 1 litre*  
*Mug 0.5 litre*  
*Mug 0.4 litre*  
*Glass 0.3 litre*

560 r.  
290 r.  
230 r.  
190 r.

## *Non-alcoholic Beverages*

*Lemonade 0.250 litre*  
*Pepsi-cola, 7up, Evervess 0.25 litre*  
*Mineral Water Perrier 0.33 litre*  
*Mineral Acqua Russa 0.25 litre*  
*0.5 litre*  
*Mineral Water Narzan 0.5 litre*  
*Non-alcoholic beer 0.5 litre*

198 r.  
150 r.  
180 r.  
180 r.  
260r.  
120r.  
200r.

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ART HOTEL  
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*Juice 0.2 litre*

*120 r.*

<i>Freshly squeezed orange juice 0.25 litre</i>	<i>230 r.</i>
<i>Freshly squeezed grapefruit juice 0.25 litre</i>	<i>230 r.</i>
<i>Freshly squeezed apple juice 0.25 litre</i>	<i>230 r.</i>
<i>Freshly squeezed carrot juice 0.25 litre</i>	<i>230 r.</i>
<i>Freshly squeezed pineapple juice 0.25 litre</i>	<i>380 r.</i>
<i>Freshly selery 0.25 litre</i>	<i>240 r.</i>

## *Coffee*

<i>Espresso</i>	<i>150 r.</i>
<i>Ristretto</i>	<i>150 r.</i>
<i>American</i>	<i>150 r.</i>
<i>Coffee with cream</i>	<i>170 r.</i>
<i>Cappuccino</i>	<i>170 r.</i>
<i>Irish Coffee with whiskey, cream and chocolate</i>	<i>450 r.</i>
<i>Baileys Coffee</i>	<i>450 r.</i>
<i>Hot Chocolate</i>	<i>200 r.</i>
<i>Latte</i>	<i>220 r.</i>

## *Tea*

<i>English Breakfast</i>	<i>210 r.</i>
<i>Earl Grey</i>	<i>210 r.</i>
<i>Green Sencha</i>	<i>210 r.</i>
<i>East Sencha</i>	<i>210 r.</i>
<i>Jasmin flower</i>	<i>210 r.</i>
<i>Sage and mint</i>	<i>210 r.</i>
<i>Juicy berries</i>	<i>210 r.</i>
<i>Roibos strawberry and honey</i>	<i>210 r.</i>

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*Black tea with a thyme*

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*210 r.*

