

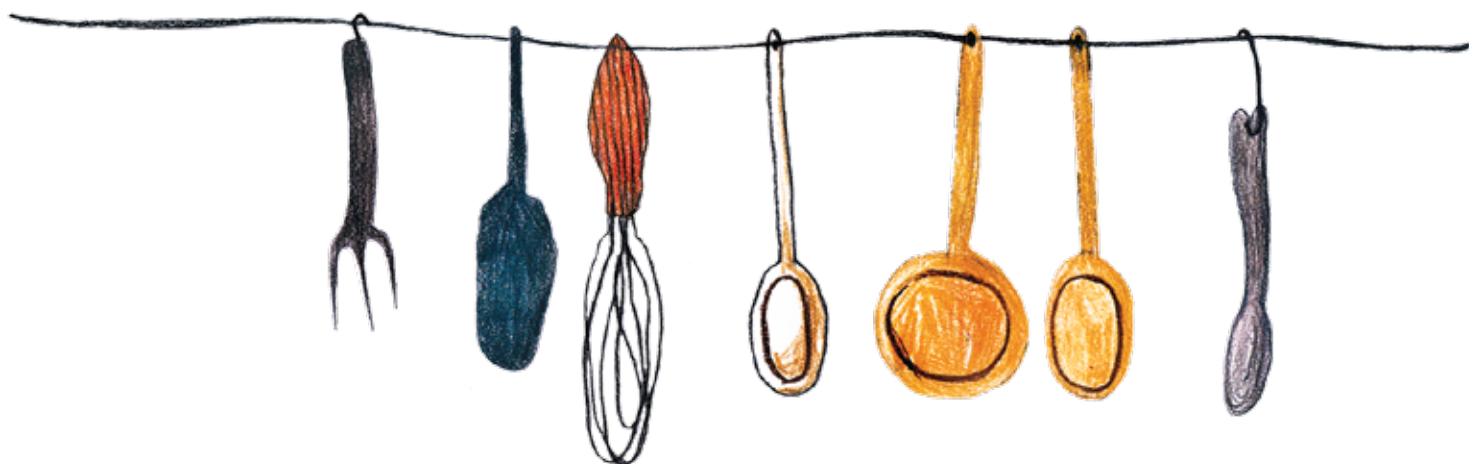
I RISTORANTI DEL MERCATO

di Eataly

La Carne features the best selection of meats directly from our butcher's counter, prepared the Italian way.

Il Pesce offers fresh seafood that we responsibly source and sell around the corner at our seafood counter.

In Salumi e Formaggi you will find the best selection of cured meats and cheeses from Italy and Russia.



LA CUCINA DI EATALY



One important characteristic that distinguishes Eataly from other markets is the large space for masterclasses. Inside this classroom, which we have named La Cucina di Eataly, masterclasses and courses about food will take place year round. Our La cucina di Eataly will become a meaningful place of learning for everyone. We hope to accomplish all this in our laboratory in a fun way. In addition, La Cucina di Eataly will regularly host beer and wine tasting classes, cooking classes, and opportunities for interaction among our customers, producers, and experts.

Sign up yourself, or give the ultimate experiential gift! Book your class by phone +7 495 665 96 55 or email events1@eataly.ru

ANTIPASTI E INSALATE

- Starters and salads -

INSALATA ALLA PARMIGIANA | 390P

Salad with grilled aubergines, spinach and cheese /215g

BARCETTA DI MELANZANE CON

RICOTTA E POMODORINI | 390P

Aubergines barchetta with ricotta and tomatoes /200g

BRUSCHETTA CON SALMONE E RICOTTA | 590P

Bruschetta with salmon, ricotta, taggiasche olives and pesto sauce /155g

VITELLO TONNATO | 590P

Thinly sliced veal loin with traditional tuna sauce and capers /225g



PROVOLONE CROCCANTE CON SALSA

AI LAMPONI | 490P

Provolone cheese fried in crispy breading. Served with raspberry sauce /230g

GAMBERI AL FORNO CON ZUCCHINE E FUNGHI | 1190P

Shrimps with zucchini and mushrooms roasted in bisque sauce /410g

INVOLTINI DI MELANZANE CON TONNO IN SALSA DI ARANCIA | 1190P

Aubergines and tuna fillet roll with orange sauce /377g

INSALATA TIEPIDA DI MARE CON FAGIOLINI | 1690P

Sea food salad with french beans /322g

IL PESCE

- Fish -

The freshest fish
from our sea counter

I PIATTI DEL MARE

- Dishes from the sea -

POLPETTINE DI PESCE IN CARPIONE | 590P

Fish polpettine with capers and onion /350g

RAVIOLONE AL BRANZINO E GAMBERI

CON STRACCIATELLA | 890P

Seabass and shrimps raviolone with stracciatella /344g

BURGER DI PESCE CON STRACCIATELLA | 990P

Fish burger with tomatoes, arugula and stracciatella. Served on black bun from our bakery with potato chips and arugula pesto sauce /503g

RISOTTO O TONNARELLI A SCELTA CON FRUTTI DI MARE | 990P

Your choice of risotto or fresh tonnarelli pasta with seafood Risotto/400g Tonnarelli/430g

MISTO DI PESCE ALLA GRIGLIA | 1290P

Mixed grilled fish and seafood - a selection of the daily catch /315g

FILETTO DI HALIBUT GRATINATO, CON PUREA DI CECI AL ROSMARINO | 1290P

Halibut fillet au gratin with chickpea puree with rosemary /400g

MERLUZZO ALLA NAPOLETANA | 1290P

Cod Napoletano with black polenta /380g

TRANCIO DI SALMONE CON ZUCCHINE E SALSA LIMONCELLO | 1290P

Salmon steak with zucchini and limoncello sauce /335g

POLPO ALLA GRIGLIA CON CAVOLFIORE | 1490P

Octopus with cauliflower cream /375g

FILETTO DI ORATA AL CARTOCCIO | 1490P

Dorada fillet en papillote with zucchini, tomatoes, green beans and taggiasca olives /320g

DALLA GRIGLIA

- Whole fish on the grill (price for 100g) -

ORATA | 300P

Dorada

SPIGOLA | 320P

Sea bass

TRIGLIA | 450P

Red mullet

DENTICE ROSSO | 450P

Red snapper

CALAMARO | 500P

Squid

GAMBERI | 500P

Shrimps

PESCE SPADA | 590P

Sword fish

CAPASANTA | 650P

Red sea bream

PAGRO | 650P

Scallops

ROMBO | 700P

Turbot

SEPIA | 790P

Cuttlefish

TONNO | 900P

Tuna



IL PESCE DEL GIORNO

Dish of the day by the chef,
ask your waiter



I CONTORNI

- Side dishes -

VERDURE STUFATE ALL'ACETO BALSAMICO E PINOLI | 250P

Stewed vegetables with balsamic vinegar and pine nuts /200g

CAVOLFIORE GRATINATO | 250P

Cauliflower gratin /231g

RISO SELVATICO CON OLIVE | 290P

Indian rice with olives /120g

GRIGLIATA DI ASPARAGI | 890P

Grilled asparagus /80g

LA CARNE

- Meat -

DAL JOSPER - Charcoal grill and an oven dishes -

The finest cuts directly
from our butcher's
counter

PIATTI DELLO CHEF - Chef's special dishes -

**SPIEDINO A SCELTA TRA: POLLO, MANZO
O AGNELLO | 690/690/790P**
*Chicken, beef or lamb kebab of choice
/360g/380g/320g*

**TAGLIATA DI MANZO CON RUGGOLA
E POMODORINI | 1390P**
Beef fillet tagliata with arugula /230g

T-BONE | 590P/100g
Premium T-Bone steak (not less than 600g)

TOMAHAWK STEAK | 990P/100g
Tomahawk steak (not less than 900g)

IL GIOTTO | 690P
*Burger with ricotta cheese, sundried tomatoes and basil,
served with potato chips /260g*

TAGLIATA DI POLLO CON SALMORIGLIO | 890P
Chicken fillet with salmoriglio sauce /410g

DENVER STEAK | 990P
Denver steak /255g

COSTOLETTE DI AGNELLO CON VERDURE | 1190P
Lamb chops with grilled vegetables /355g

PRIME BEEF RIB EYE | 1990P
Rib eye /422g



**ROTOLINO DI CONGLIO CON FRIARELLI
E PATATE | 690P**

Rabbit roll with friarelli and potatoes /360g

FILETTO DI MAIALE IN SALSA DI MELE E SENAPE | 690P
Pork fillet in apple and mustard sauce /270g

**COSCIA DI AGNELLO CON COUS COUS ALLE
VERDURE | 790P**

Lamb leg. Served with cous cous and vegetables /375g

TAGLIATA DI DENVER IMPANATA AI GRISSINI | 1190P
Denver tagliata breaded with breadsticks /330g

COSCIA DI ANATRA ALL'ARANCIA | 790P

Duck legs with orange sauce, served with mashed potatoes /410g

FILETTO DI MANZO AL BAROLO | 1590P

Beef sirloin with chanterelles cooked in Barolo wine /320g

I BURGER

- Burgers -

DI MANZO CON PROVOLONE | 690P

*Beef burger with Provolone cheese, pink tomatoes and Romano salad.
Served with potato chips and BBQ sauce /460g*

CON SALSICCIA E FRIARELLI | 690P

*Burger with pork, mozzarella and friarelli. Served with potato chips
and BBQ sauce /420g*

LA CARNE DEL GIORNO

*Dish of the day by the chef,
ask your waiter*



LE ZUPPE

- Soups -

PAPPA AL POMODORO | 390P
Tomato soup /250g

MINISTRONE DI VERDURE | 390P
Vegetable soup minestrone /330g

**CREMA DI SEDANO RAPA CON
STRACCIATELLA | 490P**
Celeriac cream soup with stracciatella /380g



CREMA DI ZUCCHINE CON RICOTTA E GAMBERI | 690P
Zucchini, shrimps and ricotta cream soup. Served with grissini /480g

**CREMA DI TOPINAMBUR CON CAPESANTE
AL CROCCANTE DI NERO DI SEPIA | 890P**
Jerusalem artichoke cream soup with black scallops /310g

CACCIUCCO ALLA LIVORNESE | 1590P
Cacciucco alla livornese /458g

I SALUMI E FORMAGGI

- Cured meats and cheeses -

I TAGLIERI

- Platters -

TRIS DI BRUSCHETTE | 390P

Mini bruschettes with prosciutto cotto, house made cheeses, artichokes, and sun dried tomatoes. Served on Mediterraneo bread from our bakery /170g

ANTIPASTO ALL' ITALIANA | 690P

Antipasto with prosciutto cotto, aubergines and ricotta /270g

TAGLIERE DI FORMAGGI | 790P

A selection of our favorite cheeses with jam and dried fruits /240g

TAGLIERE MISTO DI SALUMI E FORMAGGI | 790P

A selection of italian cured meats and cheeses. Served with jam and nuts /255g

TAGLIERE DI SALUMI | 1190P

A selection of our favorite cured meats with semi-dried tomatoes and artichokes /195g



DAL CASARO

- Homemade cheese dishes -

PROSCIUTTO CRUDO E FIOR DI LATTE | 590P

Prosciutto and mozzarella salad /180g

LA CAPRESE | 590P

Fresh mozzarella with tomatoes, basil and a extra virgin olive oil /315g

BURRATA CON CAVIALE ROSSO | 590P

Burrata with red caviar /200g

INSALATA CON POMODORI, PEPERONCINO, CIPOLLA ROSSA E OLIVE | 590P

Salad with tomatoes, chili pepper, red onions and olives /430g



INVOLTINI DI SPEK CON SQUACQUERONE | 690P

Spek and squacquerone roll /190g

PIATTO DEL CASARO | 890P

Cheese plate /325g

FONDUE | 1290P

Fondue /670g



- Great for sharing -

BURRATA E POMODORO | 1700P

Fresh burrata and tomatoes /960g

MOZZARELLA E POMODORO | 1700P

Fresh mozzarella and tomatoes /1.100g

I DOLCI

- Deserts -

PERA CAMELLO | 250P

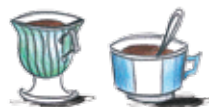
Pear caramel dessert /87 g

MOUSSE AI MIRTILLI CON CUORE DI GELSOMINO | 250P

Blueberries mousse with jasmine aroma /88g

CREMA MASCARPONE CON FRAGOLA | 300P

Mascarpone cream with strawberry /112g



TIRAMISÙ | 300P

Traditional Italian dessert with coffee soaked biscuits in mascarpone cream /115g

BROWNIE BANANA | 390P

Brownie banana /172g

TORTA DI FORMAGGIO | 390P

Cheesecake /250g

TARTELLETTA GRANDE ALLA FRUTTA | 490P

Big fruit tartlet /165g



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Prices are in rubles. This is an advertisement leaflet for information purposes only. Ask the manager for the official menu or you may take one at the info box.