

WELCOME TO YURA!

You're in the very heart of Moscow, on the crossroads of Strastnoy Boulevard and Tverskaya Street. What will your meal be like?

Look around: pastel colors, warm woods, and live plants are balanced out by "cold" textures, such as white marble, metals, and glass. Vintage doors are used to divide or unite dining halls, while the panoramic windows overlook the historic districts of Moscow.

This balance of combinations finds its way into the menu. We use fruits, vegetables, herbs, and honey produced at the Sokolsky Farm as well as our very own meats and stock items. All dishes are based around the "garden to table" principle. We value clear flavours, natural ingredients, seasonal produce, and minimal thermal processing.

YURA is all about uniting the finest local produce and love for what we do.

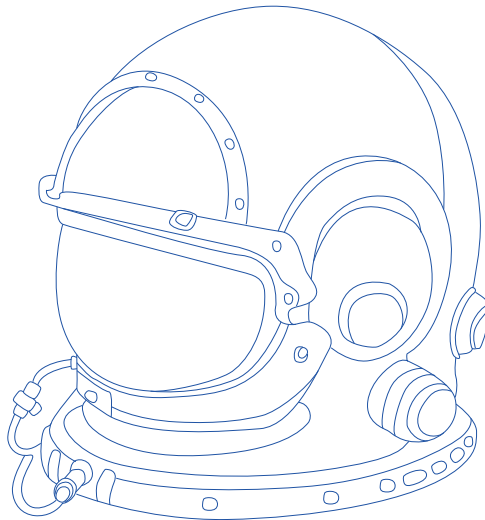
YURA

Restaurant & Bar

MENU

RAW

OYSTERS Your choice of sauce: apple mignonette, lemon (check with your waiter for availability)	1 pc	650.-
SEA URCHIN	1 pc	550.-
SEA SCALLOP Your choice of sauce: shiso sauce, ginger mayo	50 g	970.-
Sea scallop ceviche, grapefruit, avocado		1250.-
Sea trout tartare, cucumber, whitefish caviar avocado		1290.-
Tuna tartare, avocado ^{new}		1330.-
Beef tartare, egg yolk gel		990.-



APPETIZERS & SALADS

Stracciatella with prosciutto ^{new}	1250.-
French green salad	990.-
Tomatoes, onions, soft cheese from Adigea	970.-
Kamchatka crab salad	1850.-
Salmon 42°C, baked potato and leek, fermented milk-based sauce	1790.-
Rocket salad, artichokes, prawn, truffle cheese	1630.-
Chicken liver parfait, blackcurrant, beer bread toast	790.-

SMØRREBRØDS

White smørrebrød with Kamchatka crab	1250.-
Smørrebrød with lightly salted salmon gravlax, young horseradish, and green asparagus	1190.-
Smørrebrød with lightly-salted herring and smoked cheese	790.-
Smørrebrød with roast beef, remoulade sauce, lightly-salted cucumber, and crispy onion	850.-

SOUPS

Scandinavian Skagen with creamy broth and saffron	990.-
Creamy pumpkin soup with ginger ^{new}	650.-
* Add prawns	35 g 450.-
* Add crab	30 g 470.-
Borscht with red beans	650.-

PASTA & RISOTTO

Ravioli with pumpkin and saffron ^{new}	970.-
Risotto with porcini mushrooms and parmesan foam ^{new}	1390.-
Linguine with Kamchatka crab ^{new}	1890.-
Mafaldine with braised cheeks and pecorino	970.-

MAIN DISHES

Baked cauliflower, gorgonzola mousse	750.-
Grilled octopus, bok choy, baked pepper cream	2390.-
Sea bass fillet, zucchini, tiger prawns	1470.-
Greenland halibut, vegetable curry, tomatoes ^{new}	1890.-
Sea trout with sauteed green vegetables and Béarnaise sauce	1950.-
BBQ farm chicken, baby potatoes	990.-
Duck fillet, figs, baked potato puree ^{new}	1750.-
Bavette steak, French fries, truffle ^{new}	1930.-
Beef striploin made on grill, tomato salsa, chimichurri sauce	2790.-
Braised lamb leg, eggplant caviar ^{new}	1890.-
Braised tongue à la Stroganoff	1470.-

SWEETS

Pavlova	690.-
Planet №6	690.-
Poppy seed cheesecake with cherry sauce	690.-
Count's Castle Ruins	690.-
Apple pie, baked milk ice cream ^{new}	690.-
Petit fours (caramel, berry, pistachio)	690.-
Selection of ice creams and sorbets	290.-

