

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 790.-

SEA URCHIN

1 pc 670.-

SEA SCALLOP

Your choice of sauce: shiso sauce, ginger mayo

50 g 1390.-

Sea scallop with peach and chili oil ^{new}

1590.-

Sea trout tartare, cucumber, whitefish
caviar avocado

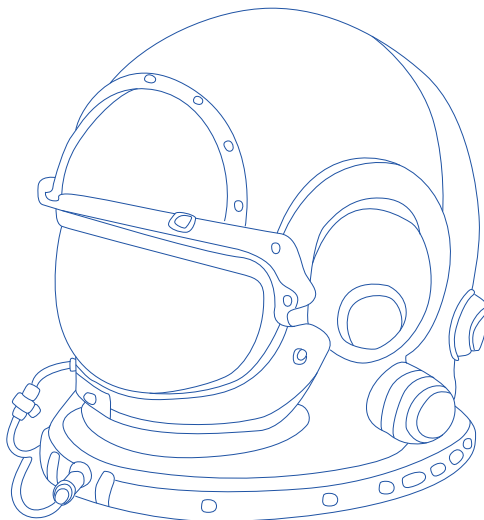
1370.-

Tuna tartare, avocado

1450.-

Beef tartare, egg yolk gel

1170.-



APPETIZERS & SALADS

French green salad	1230.-
Tomatoes, onions, soft cheese from Adigea	1070.-
Stracciatella with baked pepper and pistachio	1350.-
Kamchatka crab salad	2790.-
Salmon 42°C, baked potato and leek, fermented milk-based sauce	2100.-
Rocket salad, artichokes, prawn, truffle cheese	1790.-
Salad with hot smoked salmon and baked beet ^{new}	1350.-
Zucchini flowers with ricotta and romesco sauce ^{new}	990.-
Chicken liver parfait, blackcurrant, beer bread toast	970.-

TARTINES

Tartine with Kamchatka crab	1950.-
Tartine with salmon gravlax and cream cheese	1530.-
Tartine with tomatoes and stracciatella	1150.-
Tartine with roast beef, baked pepper, and tonnato sauce	1290.-

SOUPS

Scandinavian Skagen with creamy broth and saffron	1230.-
Gazpacho with goat cheese and avocado ^{new}	950.-
Kvass / kefir-based okroshka with roast beef ^{new}	790.-
Borscht with red beans	790.-

PASTA & RISOTTO

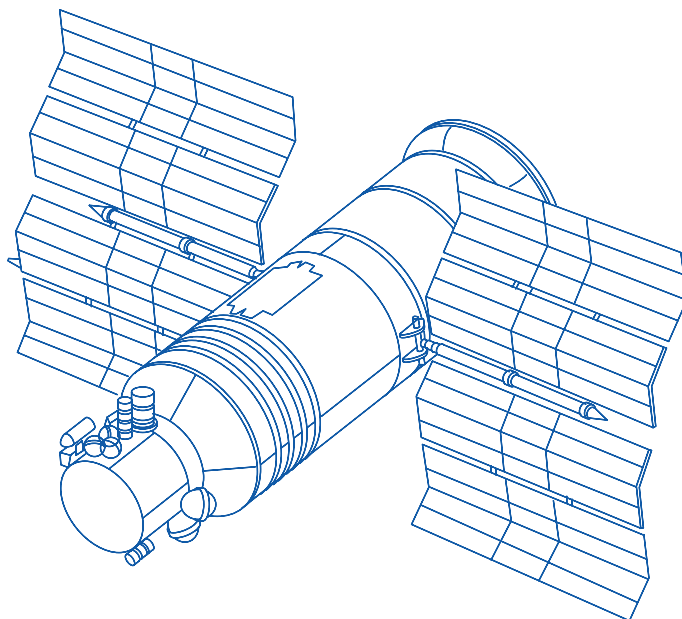
Risotto with porcini mushrooms and parmesan foam	1750.-
Ravioli with ricotta and chanterelle mushrooms ^{new}	1690.-
Linguine with crab ^{new}	2730.-
Pappardelle with braised rabbit	1370.-

MAIN DISHES

Baby cabbage steak with chanterelle mushrooms ^{new}	970.-
Grilled shrimp with zucchini	1390.-
Sakhalin sea scallop, green asparagus, and baby peas ^{new}	2790.-
Blue halibut, herbed and mashed baked potato ^{new}	2670.-
Sea trout with sauteed green vegetables and Béarnaise sauce	2350.-
BBQ farm chicken, baby potatoes	1270.-
Rostov duck, young beetroot, berry sauce	1770.-
Bavette steak with baked onion and carrot ^{new}	2850.-
Braised lamb leg, eggplant caviar	2590.-
Beef striploin made on grill, tomato salsa, chimichurri sauce	3350.-
Braised beef cheeks, mashed celery, black chanterelle mushrooms	2250.-
Braised tongue à la Stroganoff	1750.-

SWEETS

Pavlova	850.-
Planet №6	790.-
Strawberry sour cream cake ^{new}	790.-
Vanilla mousse with peach ^{new}	790.-
Count's Castle Ruins	790.-
Petit fours (caramel, berry, pistachio)	790.-
Selection of ice creams and sorbets	550.-



MILKY WAY

COCKTAILS

According to an ancient myth, the Milky Way is a road that leads from Olympus to Earth. Another myth suggests that it is milk split by Hera. Just around 100 years ago, the most powerful telescopes discovered that the Milky Way is one galaxy among many. That's the home of the Solar System.

We were inspired by the Milky Way to create a cocktail card based on quadrants and myriads of stars. Discover all four sections: Alpha, Beta, Gamma, and Delta. You're certain to find something you like here.

Try them all! The whole galaxy is at your disposal!

YURA

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ALPHA

ORION	140 ml	990.-
Blackcurrant syrup, aperitif, brandy, cherry juice		
PERSEUS	150 ml	990.-
Bourbon, pineapple liqueur, grapefruit juice, cinnamon syrup		
SAGITTARIUS	80 ml	1350.-
Akvavit, peach aperitif, lychee liqueur		

BETA

NX-01	150 ml	1350.-
Bourbon, Limoncello, mandarin puree, caramel syrup, lemon juice		
OLYMPUS	120 ml	990.-
Buckwheat vodka, honey syrup, lemon juice, ginger, quillaia extract		
KEEL	260 ml	990.-
Vodka, ginger and lemon juice, honey syrup, kvass		

GAMMA

IDRAN	140 ml	990.-
Lemongrass-ginger gin, lemon juice, homestyle syrup, prosecco		
QUADRA	130 ml	1350.-
Saffron schnapps, orange liqueur, lemon juice, kumquat, basil		
CORE	100 ml	990.-
Bourbon, dry vermouth, banana, banana milk, lemon juice		

DELTA

ASTRONAUT	120 ml	1350.-
Rum, cachaca, lemon, grenadine, cherry juice, egg white		
M-14	100 ml	990.-
Rum, passion fruit puree, orange juice, lemon juice, homestyle syrup, protein		
M-80	150 ml	990.-
Vodka, sake, lime/yuzu, elderberry, protein		

CLASSICS

APEROL SPRITZ

Crispy mix-drink where a light bitter Aperol is mixed with a good portion of sparkling wine

280 ml 990.-

KIR ROYAL

Aperitif cocktail based on black currant liqueur and dry sparkling wine

100 ml 990.-

CLOVER CLUB

Gin, lemon juice, and raspberry syrup. Sour and fragrant

100 ml 990.-

AVIATION

Dry gin is vividly intertwined with cherry and violet liqueur. The balance is tilted towards the sour part

100 ml 990.-

ARNO

It seems there are simple ingredients: gin, dry vermouth and currant liqueur, but the balance is stunning

150 ml 990.-

NEGRONI

Sweet, bitter, strong. Although you yourself know everything

120 ml 990.-

DRY MARTINI

Dry, slightly bitter and very hard

80 ml 990.-

COSMOPOLITAN

Modern classics. Cocktail based on vodka, citrus liqueur, lemon and cranberry juice

120 ml 990.-

MARGARITA

Tequila-based cocktail with lime juice and cointreau liqueur, which popularity has not faded since its appearance. One of Modern classics drinks. In 1952 it was included in the number of cocktails of the Association of Bartenders of the world, and February 22 became the Margarita Cocktail Day

100 ml 990.-

DAIQUIRI

Rum-based tropical cocktail with lime

100 ml 990.-

DAIQUIRI HEMINGWAY

A variation on the well-known Daiquiri, where rum and lime remain unchanged, but supplemented with wild cherry liqueur and fresh grapefruit juice

100 ml 990.-

OLD FASHIONED

One of the first cocktails that climbed up the bar Olympus 200 years ago. Bourbon softened with soda water, sweetness of cane sugar light bitterness of classic aromatic bitter

80 ml 990.-

ESPRESSO MARTINI

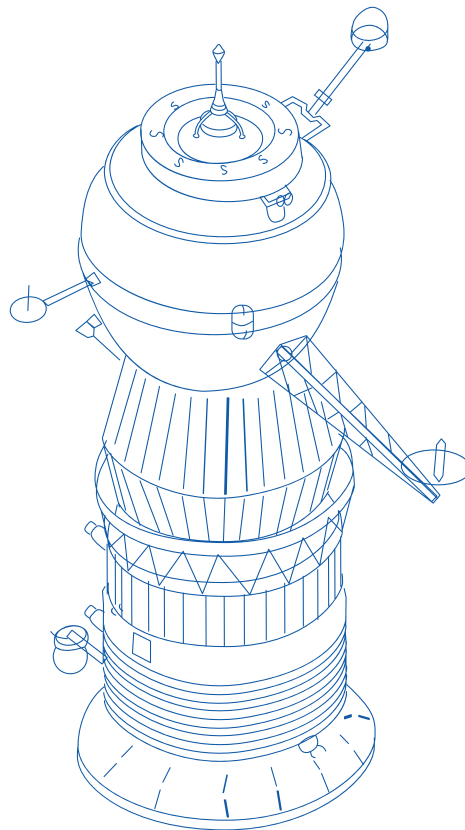
The most famous drink with coffee based on a portion of espresso, fortified with vodka, ennobled with coffee liqueur from Mexico

100 ml 990.-

GRASSHOPPER

An unexpected combination of menthol and cocoa liqueurs with cream. Well whipped, served without ice

150 ml 990.-

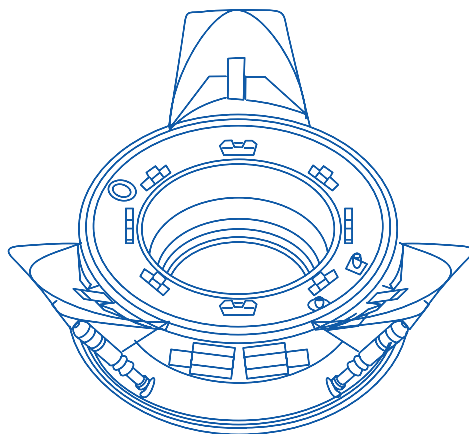


APERITIF / DIGESTIVES

Martini Riserva Speciale Ambrato	100 ml	830.-
Martini Riserva Speciale Rubino	100 ml	830.-
Martini Rosato	100 ml	850.-
Martini Extra Dry	100 ml	850.-
Luxardo Amaro Abano	40 ml	710.-
Aperol Aperitivo	40 ml	710.-
Campari Bitter	40 ml	590.-
Fernet Branca	40 ml	590.-
Branca Menta	40 ml	590.-
Jägermeister	40 ml	590.-
Becherovka	40 ml	710.-
Beluga Hunting	40 ml	590.-
Limoncello	40 ml	690.-

CALVADOS

De Maitre Pierre	40 ml	790.-
Boulard XO	40 ml	2090.-



BREAD WINE POLUGAR

Polugar Honey & Pepper	40 ml	750.-
Polugar Garlic & Pepper	40 ml	750.-
Polugar Juniper	40 ml	750.-
Polugar Brown Rye Bread with Caraway	40 ml	750.-
Polugar Horseradish	40 ml	750.-
Polugar Cherry	40 ml	850.-
Polugar Wheat	40 ml	850.-
Polugar Buckwheat	40 ml	970.-
Polugar Rye	40 ml	890.-

TEQUILA / MEZCAL

Noble Coyote	40 ml	890.-
Bruxo X	40 ml	950.-
Jose Cuervo Reserva 1800 Blanco	40 ml	990.-
Jose Cuervo Reserva 1800 Silver	40 ml	1050.-
Jose Cuervo Reserva 1800 Anejo	40 ml	1190.-

GRAPPA

Il Merlot di Nonino	40 ml	1100.-
Il Pirus di Nonino	40 ml	1990.-

COGNAC

France

Hennessy XO	40 ml	4390.-
Hennessy VSOP	40 ml	1990.-
Martignac VS	40 ml	970.-
Courvoisier XO	40 ml	4850.-
Courvoisier VSOP	40 ml	1550.-
Courvoisier VS	40 ml	990.-
Remy Martin XO	40 ml	3370.-
Remy Martin 1738 Accord Royal	40 ml	1550.-
Camus XO	40 ml	4550.-
Camus VSOP	40 ml	1550.-

Armenia

Ararat Nairi 20 Y.O.	40 ml	1750.-
Ararat Vaspurakan 15 Y.O.	40 ml	1390.-

ARMAGNAC

Darroze Bas-Armagnac 8 years	40 ml	1750.-
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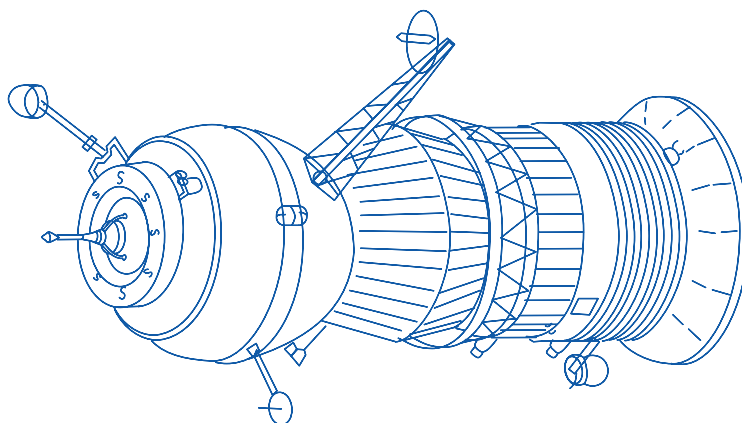
RUM / CACHACA

Zacapa XO	40 ml	2950.-
Zacapa 23	40 ml	1750.-
Plantation Pineapple	40 ml	690.-
Flor De Cana Extra Seco 4 Y.O.	40 ml	550.-
Cachaça 51	40 ml	730.-

WHISKY

Scotland

Auchentoshan American Oak	40 ml	890.-
Auchentoshan 12 Y.O.	40 ml	1190.-
Auchentoshan Three Wood	40 ml	1350.-
Glenfiddich 12 Y.O.	40 ml	1390.-
Glenfiddich 15 Y.O.	40 ml	2190.-
Macallan 12 Y.O.	40 ml	2250.-
Monkey Shoulder	40 ml	990.-
Chivas Regal 12 Y.O.	40 ml	1290.-
Chivas Regal 13 Y.O.	40 ml	1350.-
Chivas Regal 18 Y.O.	40 ml	2150.-
Talisker 10 Y.O.	40 ml	1550.-
Bruichladdich Port Charlotte 10 Y.O.	40 ml	2150.-
Smokehead	40 ml	1390.-



Wales

Aber Falls	40 ml	650.-
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Ireland

The Pogues	40 ml	670.-
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Jameson	40 ml	750.-
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Jameson Black Barrel	40 ml	790.-
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Bushmills	40 ml	650.-
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USA

Jim Beam	40 ml	570.-
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Jim Beam Rye	40 ml	690.-
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Jack Daniels	40 ml	750.-
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Bulleit Bourbon Frontier	40 ml	850.-
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Japan

Akashi Sherry Cask Finish	40 ml	1150.-
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Matsui The San-In ex-Bourbon Barrel	40 ml	1370.-
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Nikka Days	40 ml	1890.-
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LIQUOR

Cointreau	40 ml	730.-
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Frangelico	40 ml	730.-
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Amaretto	40 ml	730.-
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Drambuie	40 ml	730.-
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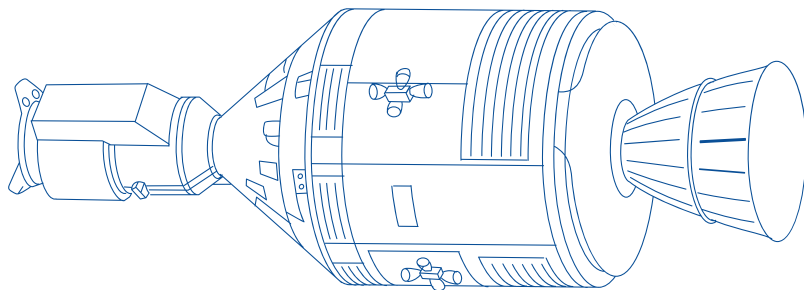
Baileys	40 ml	730.-
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VODKA

ONEGIN	40 ml	670.-
Beluga Noble	40 ml	650.-
Beluga Gold Line	40 ml	750.-
Schmidt Supreme	40 ml	590.-
Spelta	40 ml	1170.-

GIN

London #1	40 ml	1100.-
Botanist 22	40 ml	1070.-
Hendrick's / Lunar / Neptunia	40 ml	1250.-
Sir Edmond	40 ml	990.-
Matsui The Hakuto	40 ml	1190.-



BEER

Bottled Beer

Leffe Blonde	330 ml	790.-
Leffe Brune	330 ml	790.-
Spaten	450 ml	590.-
Stella Artois n/a	440 ml	450.-

SOFT DRINKS

Coca-cola	330 ml	550.-
Dobryj Orange	330 ml	550.-
Dobryj Lemon-Lime	330 ml	550.-
Tonic	330 ml	550.-
Rich Cola / Rich Cola without sugar	330 ml	550.-
Red Bull	250 ml	750.-

Juice

Assorted Rich juices	200 ml	550.-
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Fresh squeezed juice

Orange / Grapefruit / Lemon / Apple / Carrot	200 ml	750.-
Celery	200 ml	930.-
Pineapple	200 ml	990.-
Pomegranate	200 ml	1370.-

Mineral water

Legend of Baikal	330 ml	550.-
	500 ml	690.-
	750 ml	790.-

TEA

Assam	500 ml	850.-
Earl Gray	500 ml	850.-
Pu'er	500 ml	850.-
Sencha	500 ml	850.-
Jasmine	500 ml	850.-
Milky Oolong	500 ml	850.-
Tie Guan Yin	500 ml	850.-
Ginseng Oolong	500 ml	850.-
Chamomile	500 ml	850.-
Willow-herb	500 ml	850.-
Mint	500 ml	850.-
Thyme	500 ml	850.-
Herbal Selection	500 ml	850.-
Buckwheat	500 ml	850.-

TEA DRINKS

Sea Buckthorn	500 ml	890.-
Ginger	500 ml	890.-
Forester	500 ml	890.-
Berry Harvest	500 ml	890.-

HOT COCKTAILS

Mulled Wine with prunes	250 ml	850.-
Irish Coffee	250 ml	850.-

COFFEE

Ristretto	18 ml	390.-
Espresso	35 ml	390.-
Lungo	70 ml	390.-
Double Espresso	80 ml	450.-
Cappuccino	200 ml	490.-
Double Cappuccino	350 ml	590.-
Americano	180 ml	450.-
Double Americano	350 ml	590.-
Flat White	200 ml	650.-
Latte	200 ml	650.-
Matcha Latte	200 ml	650.-
Coffee with Ice Cream	200 ml	750.-
Classic Raf	200 ml	650.-
Hot Chocolate	150 ml	750.-
Cocoa	200 ml	750.-
Frappe	200 ml	650.-
Espresso Tonic	250 ml	650.-
Decaf	250 ml	450.-
Bumblebee coffee	250 ml	750.-

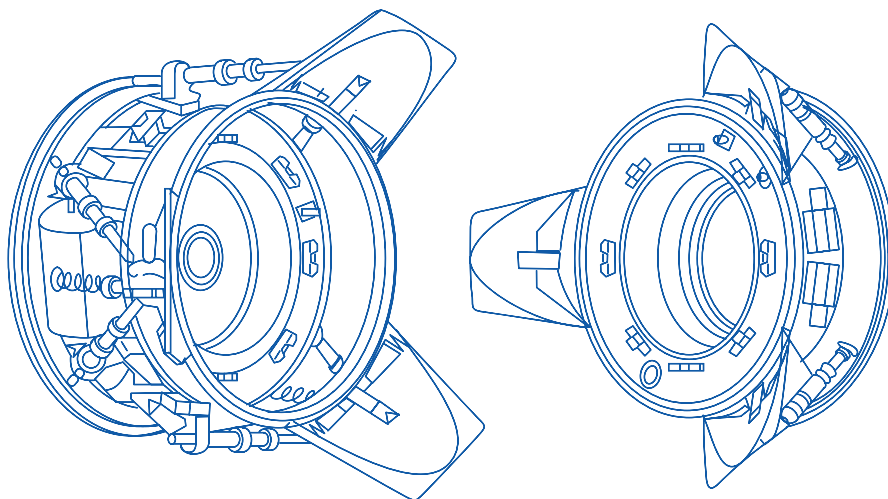
HOMEMADE LEMONADES

Berry	300 ml	670.-
Estragon	300 ml	670.-
Pear-Chamomile	300 ml	670.-
Citrus-Thyme	300 ml	670.-
Grapefruit-Ginger	300 ml	670.-
Strawberry-Sorrel	300 ml	670.-
Passion Fruit-Lychee	300 ml	670.-

NON-ALCOHOLIC COCKTAILS

NORDIC Red smoothie with collagen	200 ml	950.-
FOREST Sassy water	200 ml	950.-
LEGEND OF BAIKAL Tonka beans, strawberry	200 ml	950.-
AXIOM Tonka beans, strawberry	100 мл	950.-
RESORT Banana, non-alcoholic herbal vermouth	100 ml	950.-
BREATH Peach, tarragon, kaffir lime	100 ml	950.-

The detox drink series is jointly developed with RODINA Health and Longevity Club. All cocktails are based on Legend of Baikal mineral water, 99.9% ingredients It's natural.



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