

## 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

|                                                          |      |
|----------------------------------------------------------|------|
| Sweet prawn with raspberry and chili oil <sup>new</sup>  | 1750 |
| Sea scallop with mandarin and guacamole <sup>new</sup>   | 1870 |
| Sea trout tartare, cucumber, whitefish<br>caviar avocado | 1530 |
| Tuna tartare, avocado                                    | 1590 |
| Beef tartare, egg yolk gel                               | 1330 |
| Beef carpaccio, arugula pesto <sup>new</sup>             | 1550 |

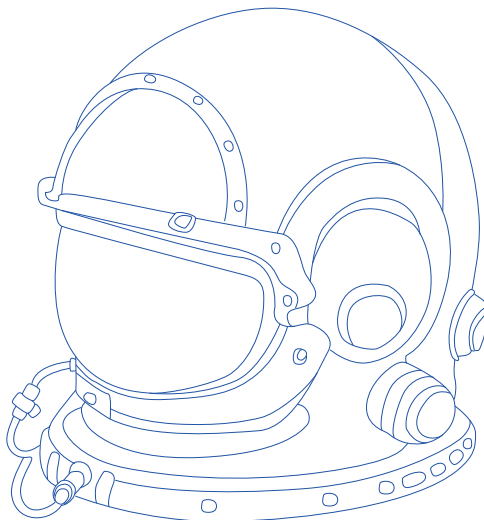
## OYSTERS

Your choice of sauce: apple mignonette, lemon  
(check with your waiter for availability)

1 pc 790

## SEA URCHIN

1 pc 670



## APPETIZERS & SALADS

|                                                                   |      |
|-------------------------------------------------------------------|------|
| Kamchatka crab salad <sup>best</sup>                              | 2850 |
| French green salad                                                | 1270 |
| Tomatoes, onions, soft cheese from Adigea                         | 1090 |
| Stracciatella with baked pepper and pistachio                     | 1390 |
| Rocket salad, artichokes, prawn, truffle cheese                   | 1850 |
| Herring over dark rye bread <sup>new</sup>                        | 1190 |
| Salmon 42°C, baked potato and leek,<br>fermented milk-based sauce | 2300 |
| Warm octopus salad <sup>new</sup>                                 | 2170 |
| Chicken liver parfait, blackcurrant,<br>beer bread toast          | 1090 |
| Wine appetizer plate <sup>new</sup>                               | 2750 |

## TARTINES

|                                                             |      |
|-------------------------------------------------------------|------|
| Tartine with Kamchatka crab                                 | 2100 |
| Tartine with salmon gravlax and cream cheese                | 1750 |
| Tartine with roast beef, baked<br>pepper, and tonnato sauce | 1350 |

## SOUPS

|                                                      |      |
|------------------------------------------------------|------|
| Scandinavian Skagen with<br>creamy broth and saffron | 1350 |
| Pumpkin soup with ginger and prawns <sup>new</sup>   | 990  |
| Porcini soup <sup>new</sup>                          | 950  |
| Borscht with red beans                               | 850  |

## PASTA & RISOTTO

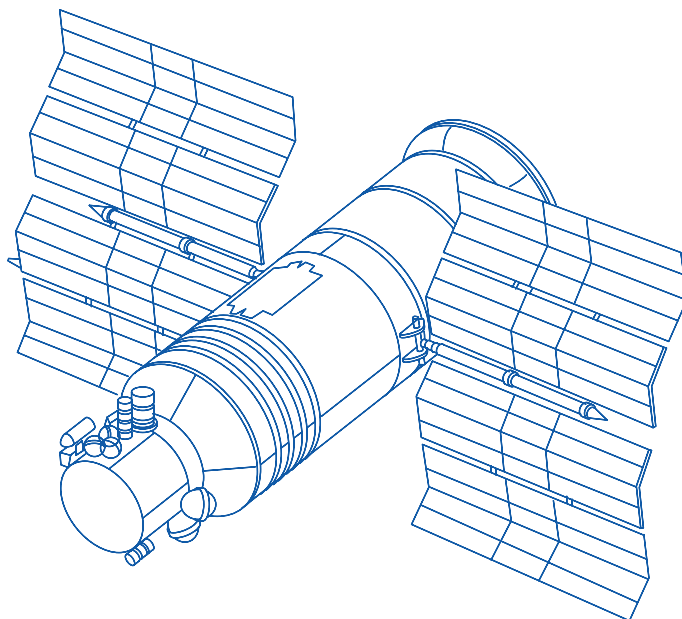
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|-----------------------------------------------------|------|
| Linguine with Argentinian prawns <sup>new</sup>     | 1890 |
| Risotto with porcini mushrooms<br>and parmesan foam | 1790 |
| Ravioli with chicken and truffle <sup>new</sup>     | 1730 |

## MAIN DISHES

|                                                                          |      |
|--------------------------------------------------------------------------|------|
| Grilled octopus with vegetable curry <sup>new</sup>                      | 3590 |
| Sakhalin sea scallop with cauliflower<br>and brown butter <sup>new</sup> | 2570 |
| Blue halibut, herbed and mashed baked potato                             | 2750 |
| Sea trout with sauteed green vegetables<br>and Béarnaise sauce           | 2590 |
| Cauliflower with truffle <sup>new</sup>                                  | 1150 |
| BBQ farm chicken, baby potatoes                                          | 1570 |
| Duck fillet with baked pumpkin and<br>mashed baked apples <sup>new</sup> | 1630 |
| Braised tongue à la Stroganoff                                           | 1950 |
| Braised beef cheeks, mashed celery,<br>black chanterelle mushrooms       | 2330 |
| Braised lamb leg, eggplant caviar                                        | 2590 |
| Beef striploin made on grill, tomato salsa,<br>chimichurri sauce         | 3750 |
| Bavette steak with pepper sauce and kale <sup>new</sup>                  | 2950 |

## SWEETS

|                                                   |     |
|---------------------------------------------------|-----|
| Bird cherry honey cake <sup>new</sup>             | 890 |
| Date pudding with banana ice cream <sup>new</sup> | 890 |
| Pavlova                                           | 890 |
| Planet №6                                         | 890 |
| Count's Castle Ruins                              | 890 |
| Petit fours (caramel, berry, pistachio)           | 890 |
| Selection of ice creams and sorbets               | 570 |



# 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

Restaurant & Bar

## 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

|                                                                                                                                                                                                                                                                                                                           |        |     |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|-----|
| <b>APEROL SPRITZ</b><br>Crispy mix-drink where a light bitter Aperol is mixed with a good portion of sparkling wine                                                                                                                                                                                                       | 280 ml | 990 |
| <b>KIR ROYAL</b><br>Aperitif cocktail based on black currant liqueur and dry sparkling wine                                                                                                                                                                                                                               | 100 ml | 990 |
| <b>CLOVER CLUB</b><br>Gin, lemon juice, and raspberry syrup. Sour and fragrant                                                                                                                                                                                                                                            | 100 ml | 990 |
| <b>AVIATION</b><br>Dry gin is vividly intertwined with cherry and violet liqueur. The balance is tilted towards the sour part                                                                                                                                                                                             | 100 ml | 990 |
| <b>ARNO</b><br>It seems there are simple ingredients: gin, dry vermouth and currant liqueur, but the balance is stunning                                                                                                                                                                                                  | 150 ml | 990 |
| <b>NEGRONI</b><br>Sweet, bitter, strong. Although you yourself know everything                                                                                                                                                                                                                                            | 120 ml | 990 |
| <b>DRY MARTINI</b><br>Dry, slightly bitter and very hard                                                                                                                                                                                                                                                                  | 80 ml  | 990 |
| <b>COSMOPOLITAN</b><br>Modern classics. Cocktail based on vodka, citrus liqueur, lemon and cranberry juice                                                                                                                                                                                                                | 120 ml | 990 |
| <b>MARGARITA</b><br>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 |
| <b>DAIQUIRI</b><br>Rum-based tropical cocktail with lime                                                                                                                                                                                                                                                                  | 100 ml | 990 |
| <b>DAIQUIRI HEMINGWAY</b><br>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

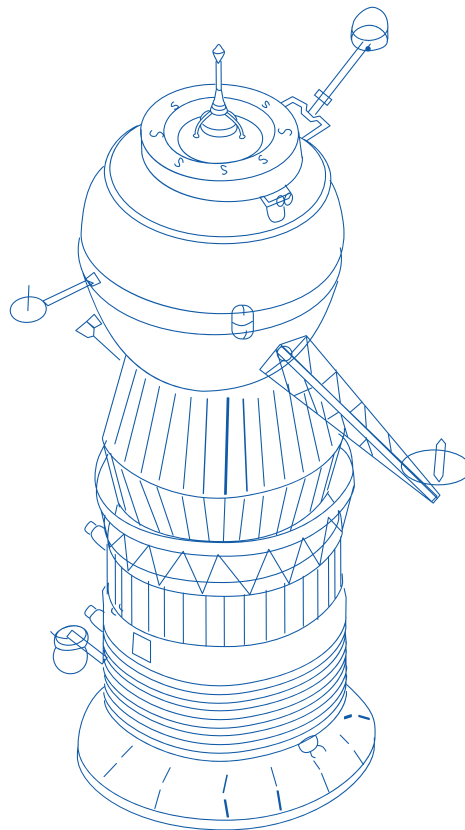
The most famous drink with coffee based on a portion of espresso, fortified with vodka, ennobled with coffee liqueur from Mexico

100 ml 990

## GRASSHOPPER

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

150 ml 990

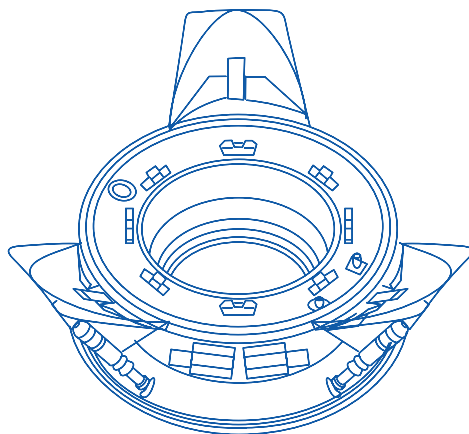


## APERITIF / DIGESTIVES

|                                  |        |     |
|----------------------------------|--------|-----|
| 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 |
|------------------------------|-------|------|

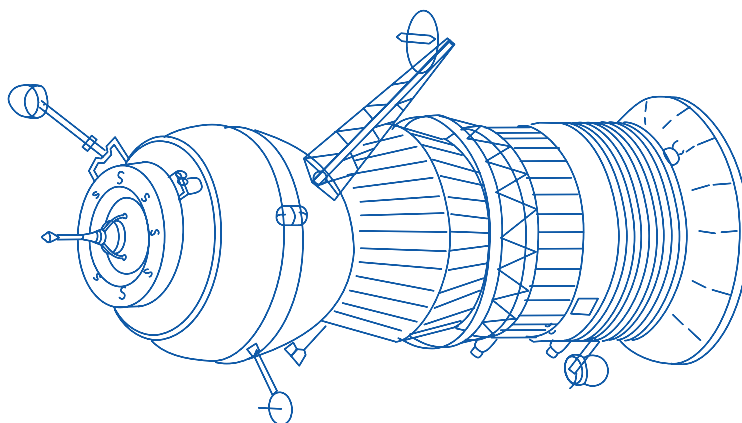
## RUM / CACHACA

|                                |       |      |
|--------------------------------|-------|------|
| 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 |
|------------|-------|-----|

## **Ireland**

|            |       |     |
|------------|-------|-----|
| The Pogues | 40 ml | 670 |
|------------|-------|-----|

|         |       |     |
|---------|-------|-----|
| Jameson | 40 ml | 750 |
|---------|-------|-----|

|                      |       |     |
|----------------------|-------|-----|
| Jameson Black Barrel | 40 ml | 790 |
|----------------------|-------|-----|

|           |       |     |
|-----------|-------|-----|
| Bushmills | 40 ml | 650 |
|-----------|-------|-----|

## **USA**

|          |       |     |
|----------|-------|-----|
| Jim Beam | 40 ml | 570 |
|----------|-------|-----|

|              |       |     |
|--------------|-------|-----|
| Jim Beam Rye | 40 ml | 690 |
|--------------|-------|-----|

|              |       |     |
|--------------|-------|-----|
| Jack Daniels | 40 ml | 750 |
|--------------|-------|-----|

|                          |       |     |
|--------------------------|-------|-----|
| Bulleit Bourbon Frontier | 40 ml | 850 |
|--------------------------|-------|-----|

## **Japan**

|                           |       |      |
|---------------------------|-------|------|
| Akashi Sherry Cask Finish | 40 ml | 1150 |
|---------------------------|-------|------|

|                                     |       |      |
|-------------------------------------|-------|------|
| Matsui The San-In ex-Bourbon Barrel | 40 ml | 1370 |
|-------------------------------------|-------|------|

|            |       |      |
|------------|-------|------|
| Nikka Days | 40 ml | 1890 |
|------------|-------|------|

## **LIQUOR**

|           |       |     |
|-----------|-------|-----|
| Cointreau | 40 ml | 730 |
|-----------|-------|-----|

|            |       |     |
|------------|-------|-----|
| Frangelico | 40 ml | 730 |
|------------|-------|-----|

|          |       |     |
|----------|-------|-----|
| Amaretto | 40 ml | 730 |
|----------|-------|-----|

|          |       |     |
|----------|-------|-----|
| Drambuie | 40 ml | 730 |
|----------|-------|-----|

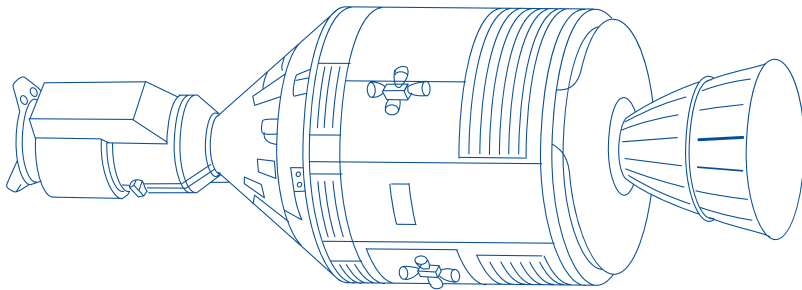
|         |       |     |
|---------|-------|-----|
| Baileys | 40 ml | 730 |
|---------|-------|-----|

## 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 |
|----------------------|--------|-----|

### Fresh squeezed juice

|                                                 |        |      |
|-------------------------------------------------|--------|------|
| Orange / Grapefruit / Lemon /<br>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 |

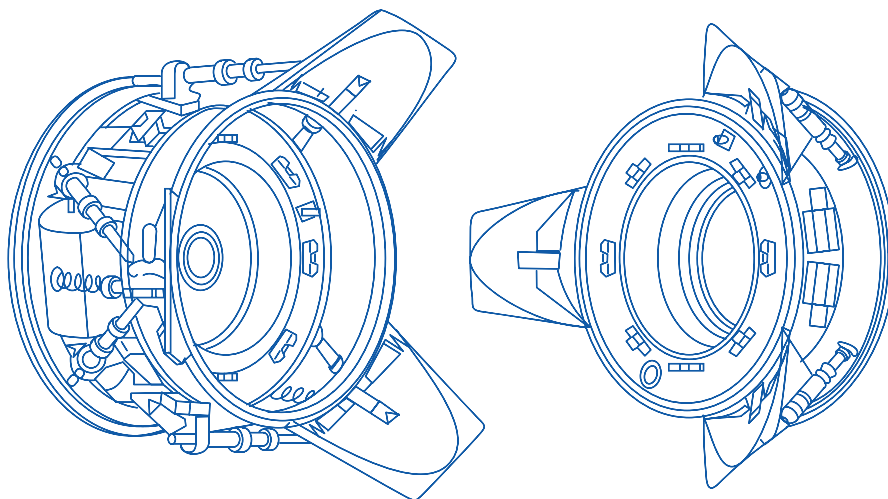
## HOMEMADE LEMONADES

|                      |        |     |
|----------------------|--------|-----|
| 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

|                                                        |        |     |
|--------------------------------------------------------|--------|-----|
| <b>NORDIC</b><br>Red smoothie with collagen            | 200 ml | 950 |
| <b>FOREST</b><br>Sassy water                           | 200 ml | 950 |
| <b>LEGEND OF BAIKAL</b><br>Tonka beans, strawberry     | 200 ml | 950 |
| <b>AXIOM</b><br>Tonka beans, strawberry                | 100 мл | 950 |
| <b>RESORT</b><br>Banana, non-alcoholic herbal vermouth | 100 ml | 950 |
| <b>BREATH</b><br>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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