

РЕСТОРАН ®
 ЧЕСТНЫХ ЦЕН

MENU



ABOUT THE MENU

The menu of the Restaurant of Fair Prices is based on traditional dishes and hits of world cuisines in a modern interpretation with the main emphasis on the grill and everything connected with it! It was also important for us to please not only lovers of meat, but also not to leave hungry lovers of fish and seafood! And now it is your turn to try and give the honest rate how much we coped with this task!

SERGEY TRIBYNSKIY
BRAND CHEF

 @sergey_tribynskiy

ABOUT THE CONCEPT

The basis of the Restaurant of Fair Prices format is the idea of refusal from a standard pricing process to a fair and transparent pricing system.

This allows our guests to choose dishes and drinks from the menu, based only on their own preferences and a great desire to constantly try something new, refusing to choose at a price that in most cases is overpriced in restaurants without any reason.

This approach makes it possible to cope with a difficult task: to dispel the myths that going to a restaurant is an expensive pleasure, and food and drinks at affordable prices can be tasty and of high quality. And to be honest, take a bracelet and do not deny yourself anything!

THREE CALIFORNIAS

CALIFORNIA WITH SALMON, CALIFORNIA WITH EEL,
CALIFORNIA WITH SHRIMP, 2 BAKED SUSHI WITH SALMON, 2
BAKED SUSHI WITH MUSSELS, 2 BAKED SUSHI WITH EEL

1067,84 ₱ | 870 g ⌚ 15 min





BONITO

WITH EEL, BONITO, AVOCADO AND TOBIKO CAVIAR

181,23 ₱ | 170 g

🕒 15 min



SPICE UNAGI

WITH EEL, AVOCADO, SPICY SAUCE AND CUCUMBER

226,35 ₱ | 210 g

🕒 15 min



BAKED ROLL

WITH SALMON, SHRIMP, TOBIKO CAVIAR AND CHEESE SAUCE

211,45 ₱ | 220 g

🕒 15 min



YAKUZA

WITH SALMON, EEL, AVOCADO AND CREAM CHEESE

152,68 ₱ | 190 g

🕒 15 min



EEL TAMAGO

WITH EEL, CREAM CHEESE AND TAMAGO OMELETTE

218,80 ₺ | 220 g

🕒 15 min



PHILADELPHIA

WITH SALMON, CREAM CHEESE AND CUCUMBER

186,42 ₺ | 210 g

🕒 15 min



THREE PHILADELPHIAS

PHILADELPHIA, PHILADELPHIA BAKED WITH CHEESE SAUCE,
PHILADELPHIA TEMPURA


524,28 ₺ | 645 g

🕒 25 min



LANGOUSTINE, SALMON, EEL


WITH LANGOUSTINE, SALMON, EEL AND SPICY SAUCE

251,62 ₺ | 240 g  15 min



WARM ROLL

WITH SCALLOPS, SALMON, AVOCADO AND CHEESE SAUCE

200,26 ₺ | 240 g  15 min



HOT ROLL


WITH SHRIMP, SALMON AND FRESH CUCUMBER

167,48 ₺ | 240 g  15 min



EBI MANGO

WITH SHRIMP, MANGO SPICY SAUCE AND TAMAGO OMELETTE

166,54 ₺ | 230 g  15 min



TORI UNAGI

WITH EEL, KOREAN CHICKEN AND SPICE SAUCE

122,35 ₺ | 90 g | 2 pc 🕒 15 min



SALOMON SUSHI

WITH AVOCADO AND TOBIKO CAVIAR

128,74 ₺ | 90 g | 2 pc 🕒 15 min



TUNA SUSHI

WITH RED CAVIAR AND SESAME

128,52 ₱ | 90 g | 2 pc 🕒 15 min



SHRIMP SUSHI

111,21 ₱ | 70 g | 2 pc 🕒 15 min



BAKED SUSHI WITH SALAMON

106,38 ₱ | 100 g | 2 pc 🕒 15 min

BAKED SUSHI WIRH EEL

166,54 ₱ | 100 g | 2 pc 🕒 15 min

**WOULD YOU LIKE
TO ORDER FROM
THE RESTAURANT
OF FAIR PRICES TO
YOUR HOME OR
OFFICE?**

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JUST SCAN QR-CODE WITH A CAMERA OF YOUR
CELL PHONE AND ORDER A FOOD DELIVERY FROM
THE RESTAURANT OF FAIR PRICES TO YOUR HOME
OR OFFICE.

Ресторант
Ческы
Цен



CHICKEN LIVER PATE

WITH PEAR CHUTNEY AND CROUTONS

158,20 ₺ | 160/50 g ⌚ 10 min





TUNA AND SALMON TARTARE

IN CRISPY DOUGH HORNS

234,68 ₱ | 170 g ⌚ 10 min



BEEF TARTARE

WITH GORGONZOLA MOUSSE AND GRILLED CIABATTA

211,58 ₱ | 170 g ⌚ 10 min

BRUSCHETTA WITH SMOKED BEEF

WITH BAKED PEPPERS, SUN-DRIED TOMATOES, CREAM SAUCE
AND ARUGULA

172,82 ₱ | 180 g

🕒 20 min



BRUSCHETTA WITH

WITH FRIED TOMATOES, STRACCIELLA AND BASIL

238,85 ₺ | 180 g ⌚ 20 min





FISH PLATTER

SALMON, OIL FISH, SMOKED TUNA TYHECI

330,57 ₺ | 160 g ⌚ 15 min



CHEESE PLATTER

GORGONZOLA, CAMEMBERT, CACIOTTA

314,58 ₺ | 260 g ⌚ 10 min



JERKY PLATTER

SUJUK, BASTURMA, CHICKEN PASTRAMI

206,73 ₺ | 120 g ⌚ 10 min



NORWEGIAN HERRING

WITH MINI POTATOES AND AROMATIC OIL

94,09 ₺ | 200 g ⌚ 10 min



EGGPLANT ROLLS

WITH CREAM CHEESE, WALNUTS AND CILANTRO

98,63 ₺ | 160 g ⌚ 15 min



BEEF CARPACCIO

WITH SUN-DRIED TOMATOES AND BASIL-HOLLANDAISE SAUCE

194,11 ₺ | 120 g ⌚ 10 min

PASTRAMI SALAD

WITH ALABAMA SAUCE AND CEREAL CHIPS

186,36 ₱ | 215 g ⌚ 15 min





SALAD WITH SMOKED TURKEY AND GOJI

WITH AVOCADO, MANGO AND EXOTIC SAUCE

168,65 ₺ | 190 g ⌚ 15 min



NEW ROAST BEEF SALAD

WITH RIPE TOMATOES AND BAKED EGGPLANTS

168,16 ₺ | 200 g ⌚ 15 min



CRISPY EGGPLANT SALAD

WITH FRIED CHEESE, PEANUTS AND CILANTRO

153,88 ₱ | 210 g ⌚ 15 min



EEL SALAD

WITH PHILADELPHIA CHEESE AND FRESH VEGETABLES

275,38 ₱ | 200 g ⌚ 15 min



CAESAR

WITH CHICKEN AND BRIOCHE CHIPS

136,88 ₱ | 210 g ⌚ 15 min



CAESAR

WITH TIGER PRAWNS AND BRIOCHE CHIPS

212,12 ₱ | 200 g ⌚ 15 min



SALAD WITH TUNA

WITH BEANS, CAPERS AND PASSION FRUIT SAUCE

234,86 ₱ | 250 g ⌚ 15 min

JULIENNE

WITH SEAFOOD AND LIME

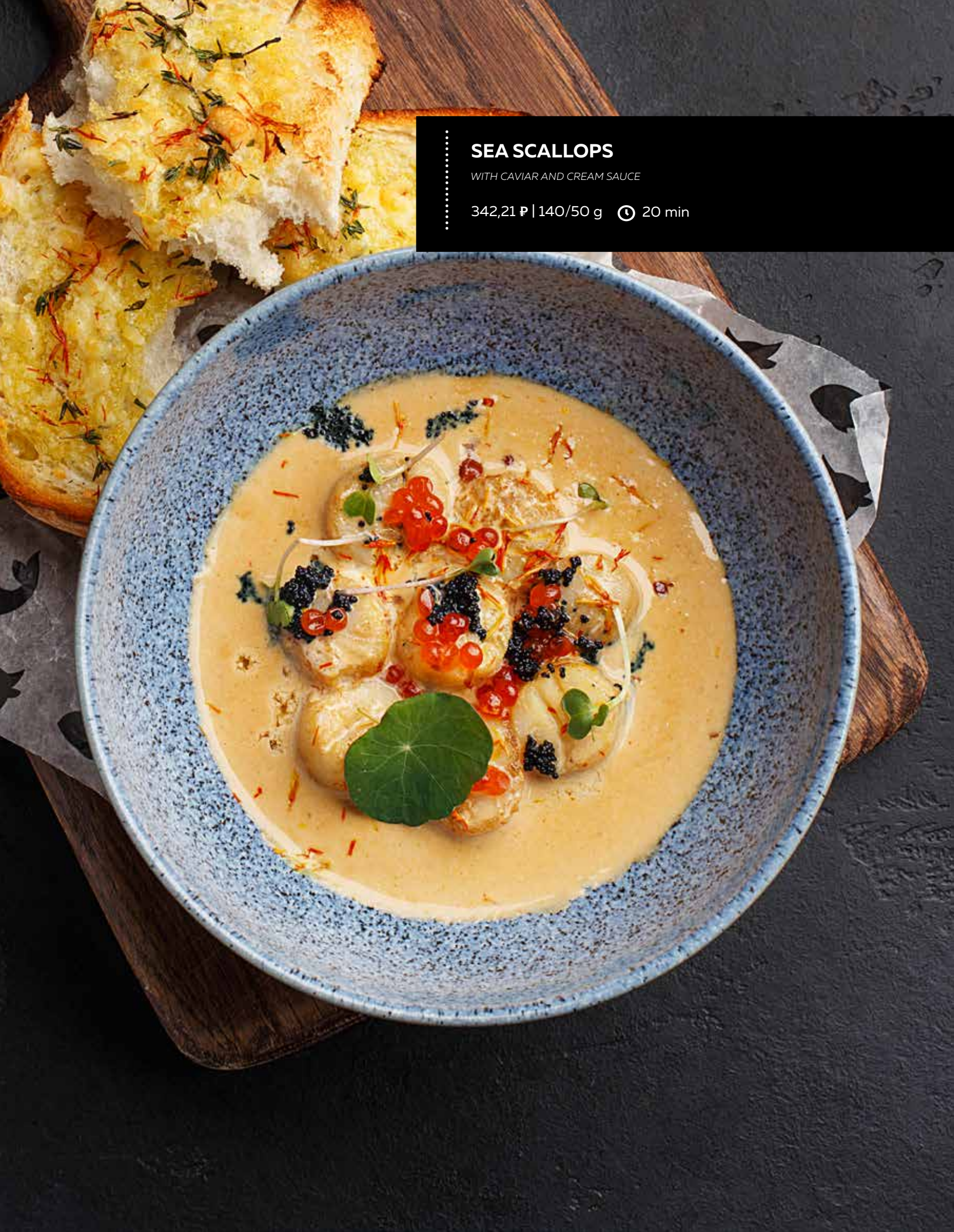
189,84 ₱ | 100/10 g ⌚ 20 min



SEA SCALLOPS

WITH CAVIAR AND CREAM SAUCE

342,21 ₺ | 140/50 g ⌚ 20 min





PRAWNS A LA PARMESANO

WITH SUN-DRIED TOMATOES AND GRILLED BAGUETTE

373,52 ₱ | 250/80 g ⌚ 25 min



CRIMEAN MUSSELS

IN CREAM SAUCE WITH GORGONZOLA

298,55 ₱ | 350 g ⌚ 20 min



CRISPY EGGPLANTS

WITH CILANTRO AND ROASTED PEANUTS

97,36 ₱ | 140 g ⌚ 20 min



GARLIC TOAST

64,37 ₱ | 180/30 g ⌚ 15 min



FRIED SHRIMPS TO BEER

213,87 ₱ | 200/20 g ⌚ 20 min



ASSORTED FRIED CHEESE

246,64 ₱ | 140/30 g ⌚ 20 min




FRIED SQUID RINGS

129,23 ₱ | 140/30 g ⌚ 15 min

PHO BO 

WITH PASTRAMI AND EGG NOODLES

165,35 ₺ | 370 g  15 min





FAIR BORSCHT

WITH LARD, SOUR CREAM AND RYE BREAD

124,10 ₺ | 300 g ⌚ 15 min



FINNISH UKHA

WITH PIKE PERCH, SALMON, POTATO AND LEEK

186,22 ₺ | 300 g ⌚ 15 min



THAI SOUP



WITH SEAFOOD AND COCONUT MILK

211,86 ₺ | 250/70 g ⌚ 15 min



MUSHROOM SOUP

WITH THREE TYPES OF MUSHROOMS AND TRUFFLE SOUR

144,36 ₺ | 270 g ⌚ 15 min

SEAFOOD PLATTER

RED KING CRAB, SCALLOPS, COMMANDER SQUID, TIGER
PRAWNS, CRIMEAN MUSSELS

1985,65 ₱ | 1200/200 g ⌚ 25 min





GRILLED TUNA

WITH AVOCADO AND CREAMY PONZU

346,48 ₱ | 265 g ⌚ 25 min



FRIED PIKE PERCH

WITH CAULIFLOWER PUREE AND OYSTER SAUCE

287,15 ₱ | 270 g ⌚ 25 min



AUSTRALIAN LANGUSTINES

WITH ASIAN SAUCE AND CILANTRO

398,62 ₱ | 350 g ⌚ 25 min



GRILLED SALMON STEAK

189,63 ₱ | per 100 g of raw

⌚ 25 min

GRILLED SEAFOOD

DORADO FILLET, SQUID, LANGOUSTINES, SQUID TENTACLES,
CAPERS, LIME AND ALABAMA SAUCE

796,14 ₺ | 400 g ⌚ 25 min





PASTA WITH SEAFOOD

IN CREAM SAUCE WITH SUN-DRIED TOMATOES

229,65 ₱ | 300 g ⌚ 20 min



GRILLED DORADO

88,55 ₱ | per 100 g of raw weight ⌚ 20 min



SEAFOOD IN TOM YUM SAUCE

WITH FRIED RICE AND VEGETABLES

268,54 ₱ | 300 g ⌚ 25 min



SQUID TENTACLES

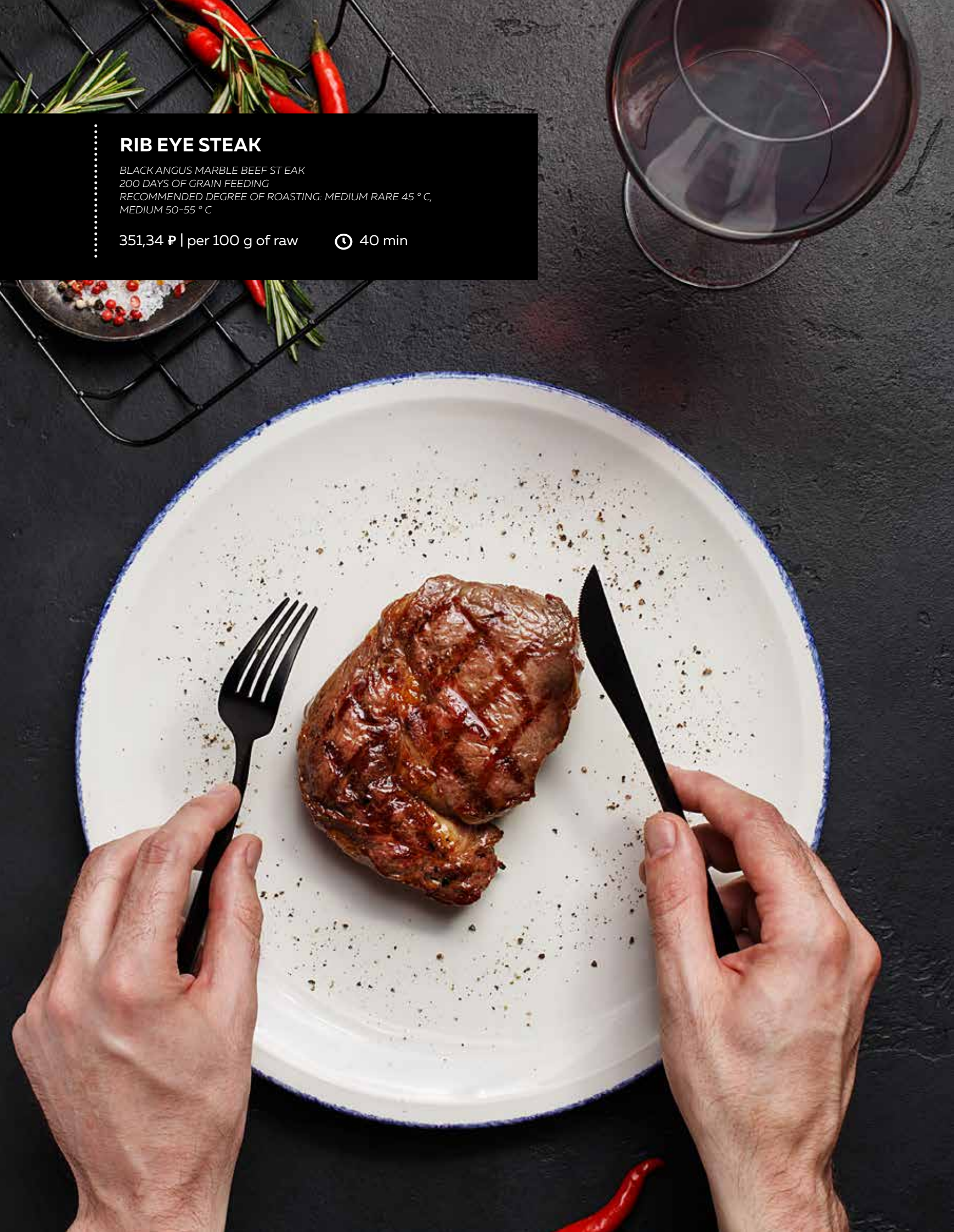
WITH SMOKED PEPPER SAUCE AND MASHED POTATOES

265,38 ₱ | 230 g ⌚ 25 min

RIB EYE STEAK

BLACK ANGUS MARBLE BEEF STEAK
200 DAYS OF GRAIN FEEDING
RECOMMENDED DEGREE OF ROASTING: MEDIUM RARE 45 ° C,
MEDIUM 50-55 ° C

351,34 ₺ | per 100 g of raw ⌚ 40 min





STRIPLOIN STEAK

BLACK ANGUS MARBLE BEEF STEAK. 200 DAYS OF GRAIN FEEDING.
RECOMMENDED DEGREE OF ROASTING: MEDIUM 50-55 ° C

262,80 ₱ | per 100 g of raw ⌚ 40 min



BUTCHER'S STEAK

THIN DIAPHRAGM. GRAIN FEEDING.
RECOMMENDED DEGREE OF ROASTING: MEDIUM 50-55 ° C

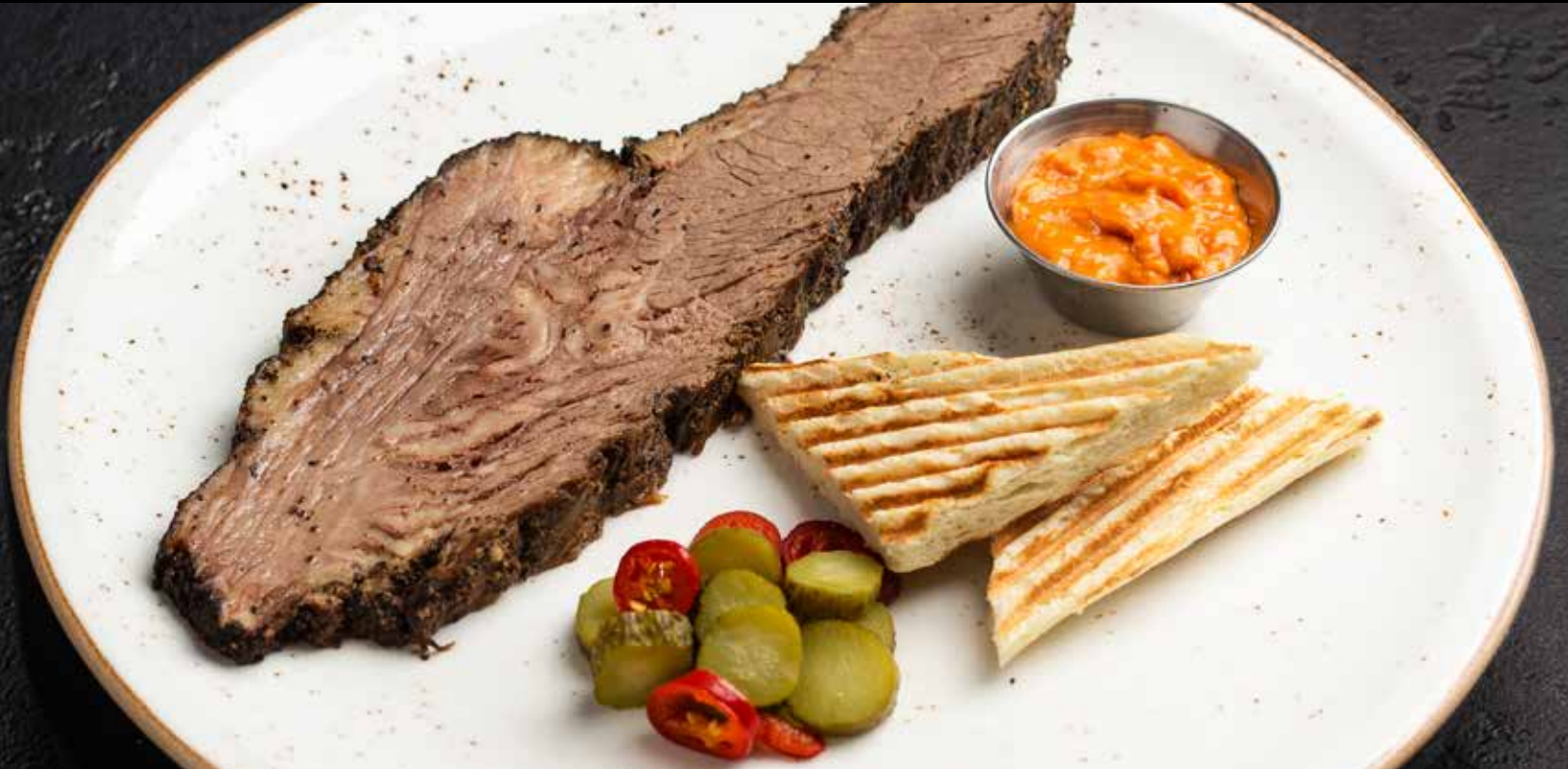
441,85 ₱ | 300 g ⌚ 40 min



STEWED BEEF

IN PEPPER DEMI-GLACE AND POTATO-SPINACH PUREE

258,68 ₺ | 300 g ⌚ 25 min



BEEF BRISKET


WITH GRILLED BAGUETTE, JALAPENO AND BBQ SAUCE

465,28 ₺ | 300 g ⌚ 25 min



CARBONARA WITH PASTRAMI

WITH SUN-DRIED TOMATOES AND PARMESAN

228,86 ₱ | 280 g  25 min



BEEF KEBAB

ON A FLAT BREAD WITH HOMEMADE AJIKA AND GREENS

199,24 ₱ | 240 g  25 min



GRILLED COMBO

BEEF KEBAB, PORK RIBS, PORK NECK STEAK, CHICKEN FILLET,
GRILLED SAUSAGES, SEASONAL VEGETABLES, SMASHED
CUCUMBERS AND JALAPENO WITH ALABAMA, RELISH AND
HOMEMADE AJIKA SAUCES

968,80 ₱ | 1100 g ⌚ 30 min



GRILLED PORK RIBS

WITH HONEY-MUSTARD SAUCE AND VEGETABLE GARNISH

124,36 ₺ | за 100 g ⌚ 25 min

MINIMUM PORTION WEIGHT 200 GR, SIDE DISH WEIGHT 120 GR



PORK CHAR SIU

WITH ASIAN MARINADE AND VEGETABLE SALAD

239,66 ₺ | 240 g ⌚ 25 min



CHICKEN ALABAMA BURGER

WITH CHICKEN AND MUSHROOMS AND ALABAMA SAUCE

167,82 ₱ | 350 g ⌚ 25 min



CHEF BURGER

WITH BEEF AND PORK CUTLET

187,55 ₱ | 300 g ⌚ 25 min

BURGER WITH TORN PORK

WITH RELISH SAUCE AND CHEDDAR CHEESE

185,68 ₱ | 310 g ⌚ 25 min



PERFECT TO BURGER

FRENCH FRIES

WITH PARMESAN AND TRUFFLE AIOLI

73,18 ₱ | 150/30 g



DUCK LEG

WITH MASHED POTATOES AND BATAT CHIPS

298,68 ₺ | 300 g ⌚ 25 min





**GEDZA
WITH BEEF**

WITH BLACK PEPPER SAUCE

177,58 ₺ | 180/30 g

**GEDZA
WITH SHRIMPS**


WITH PORK AND KIMCHI CABBAGE

188,65 ₺ | 180/30 g

**GEDZA
WITH SEAFOOD**

SQUID, MUSSELS, SALMON

197,56 ₺ | 180/30 g

 15 min



**FRIED GEDZA
WITH BEEF**

WITH BLACK PEPPER SAUCE

177,58 ₺ | 140/30 g

**FRIED GEDZA
WITH SHRIMPS**


WITH PORK AND KIMCHI CABBAGE

188,65 ₺ | 140/30 g

**FRIED GEDZA
WITH SEAFOOD**

SQUID, MUSSELS, SALMON

193,35 ₺ | 140/30 g

 15 мин

CHICKEN ALABAMA

WITH POTATOES AND ALABAMA SAUCE

268,14 ₺ | 350 g ⌚ 25 min





GRILLED CHICKEN BREAST

IN CREAMY-GARLIC SAUCE WITH MINI POTATOES

165,95 ₱ | 260 g ⌚ 25 min



KOREAN BBQ CHICKEN

WITH VEGETABLE SALAD AND ASIAN PONZU

179,63 ₱ | 230 g ⌚ 25 min



🕒 10 min

SAUCES

HOMEMADE AJIKA

19,78 ₺ | 30 g

MAYONNAISE

10,21 ₺ | 30 g

SWEET CHILI

14,35 ₺ | 30 g

JALAPENO 

28,29 ₺ | 30 g

GREEK YOGHURT

19,03 ₺ | 30 g

SMOKED PEPPER

29,36 ₺ | 30 g

PASSION FRUIT

53,96 ₺ | 30 g

ALABAMA

14,35 ₺ | 30 g

BBQ

18,73 ₺ | 30 g

TARTAR

28,29 ₺ | 30 g

BALSAMIC

19,09 ₺ | 30 g

SPICY

11,26 ₺ | 30 g



BREAD

CIABATTA WITH SMOKED BUTTER

96,24 ₺ | 140/30 g

🕒 15 min

CRISPY GRILLED BAGUETTE

56,19 ₺ | 160 g



🕒 15 min

GARNISH

FRENCH FRIES

73,18 ₺ | 150/30 g

GRILLED CORN

88,65 ₺ | 170 g

THAI SALAD MIX

46,26 ₺ | 150 g

LETTUCE MIX

76,38 ₺ | 100 g

SMASHED CUCUMBERS

52,16 ₺ | 150 g

GRILLED VEGETABLES

88,92 ₺ | 150 g

BLACK TIRAMISU

WORDS WILL NOT HELP, YOU HAVE TO TRY AND BE SURE TO
TAKE A PHOTO FOR YOUR INSTAGRAM ACCOUNT

199,58 ₺ | 160 g ⌚ 15 min





I WANT TO MALIBU!

COCONUT MOUSSE, MALIBU ICE-CREAM, CHOCOLATE CRUMBLE
WITH HAZELNUTS

152,16 ₺ | 130 g ⌚ 15 min



IT'S JUST A BOMB!

PISTACHIO BISCUIT, APRICOT COMPOTE,
PISTACHIO MOUSSE

162,44 ₺ | 120 g ⌚ 15 min



RED VELVET

BRIGHT-RED CHOCOLATE BISCUIT UNDER
A WHITE CREAM

106,32 ₺ | 100 g ⌚ 15 min



BROWNIE NUTS & CHOCOLATE

CHOCOLATE BISCUIT WITH NUTS AND A SCOOP OF VANILLA ICE
CREAM

142,11 ₺ | 220 g ⌚ 15 min



THREE CHEESES

GORGONZOLA, CAMEMBERT AND MASCARPONE WITH
NECTARINE COMPOTE AND WALNUT CRUMBLE

153,29 ₺ | 150 g ⌚ 15 min

NEW CHEESECAKE

PERFECT DESSERT FOR YOUR STORIES IN INSTAGRAM. CREAM CHEESE MOUSSE WITH ELDERBERRY, WITH RASPBERRY AND APPLE JAM AND CRUMBLE

118,35 ₺ | 120 g ⌚ 15 min



SPECIAL ICE CREAM

60 G / 1 SCOOP IN A HORN ⌚ 15 min

SWEETENED CONDENSED MILK	28,15 ₺
COCONUT	56,86 ₺
RASPBERRY	47,54 ₺
MOJITO	62,54 ₺
SEA BUCKTHORN	37,23 ₺
PLOMBIR	33,63 ₺





#NOTANAPOLEON

WITH STRAWBERRY IN A RASPBERRY SAUCE

119,35 ₺ | 140 g ⌚ 15 min



PAVLOVA DESSERT

THE MOST FAVORITE DESSERT OF OUR GUESTS

149,23 ₺ | 170 gr ⌚ 15 min



РЕСТОРАН[®]
ЧЕСТНЫХ ЦЕН

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