

COCKTAILS AND MIXERS MENU

BERRY NEGRONI ————— 1000 rub

Gin The Botanist, Sweet Vermouth, Bitter
Infused with Seasonal Berries, Tonic / 190 ml

HANKY HIGBALL ————— 1000 rub

Gin The Botanist, Sweet Vermouth, Herbal Bitter,
Lemon Cordial, Soda Water / 190 ml

CRIMSON SAILS ————— 1000 rub

Gin The Botanist, Lemon Cordial,
Hibiscus Soda / 190 ml

MILKY GIMLET ————— 1000 rub

Gin The Botanist Infused with Milky Oolong,
Lemon Cordial / 110 ml

GIN-TONIC COLLECTION

Gin The Botanist Infused with ————— 850 rub
Milky Oolong / 190 ml

Gin The Botanist Infused with ————— 850 rub
Watermelon / 190 ml

Gin The Botanist Infused with ————— 850 rub
Lime Leaves & Mint / 190 ml

Gin The Botanist Infused with ————— 850 rub
Raspberry / 190 ml

Gin The Botanist Infused with ————— 850 rub
Tarragon & Lime / 190 ml

Gin The Botanist Infused with ————— 850 rub
Cardamom & Lavender / 190 ml

BOTTLE SETS

Gin The Botanist & Tonic ————— 13 000 rub

Vodka & Red Bull ————— 10 000 rub

Rum & Cola ————— 10 000 rub

*Price for 1 bottle of spirit and
unlimited soft beverages

BRIGHT G&T CLASSICS 800 rub

Rose Petals / 190 ml



Cinnamon & Orange / 190 ml



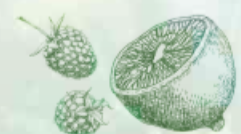
Rosemary & Pepper / 190 ml



Grapefruit Chips & Mint / 190 ml



Lemon & Berries / 190 ml



Tomato Cherry / 190 ml



THE BOTANIST

ISLAY DRY GIN

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If you have any concerns regarding food allergies, please alert your server prior to ordering.
All prices are in rubles, including 20% VAT.

BAR TAPAS MENU

COLD APPETIZERS

CHICKPEA & WHITE BEAN HUMMUS ————— 650 rub

Bean Salsa, Crudités, Sesame Crackers, 100 / 40 / 30 g   

SALMON RILLETTES ————— 750 rub



Smoked Salmon, Herb Sour Cream, Grilled Peppers, Red Caviar, 80 / 40 / 20 g

VIETNAMESE ROLL NEM CUON (V) ————— 550 rub

Fresh Vegetables, Sweet Chili Sauce, 4 pcs. / 100 / 30 g  

SNACKS


BEETROOT & GOAT CHEESE ARANCINI ————— 600 rub

Carnaroli Rice, Walnuts, Orange & Saffron Cream, 5 pcs. / 90 / 20 / 15 g  


CRISPY CALAMARI ————— 700 rub

Lemon, Tartar Sauce, 100 / 30 g

CHEESE CHURROS ————— 450 rub

Cheese Fondue, 150 / 40 g 

LOADED FRIES ————— 500 rub

Cheese Cheddar, Caramelized Onion, Jalapeno, 50 / 15 / 10 / 10 g 

BREAD & BUNS


COD SLIDERS ————— 800 rub

Mushy Peas, Mint, Crispy Onion, Lime, Tartar Sauce, 2 sliders / 30 / 15 g

CHICKEN TACOS ————— 700 rub



Roasted Peppers, Cheese Cheddar, Spicy Sauce Pico de Gallo, 150 / 40 / 30 g

SHRIMP TACOS ————— 900 rub


Pineapple & Chili Salsa, Crispy Quinoa, Sesame Mayonnaise, 150 / 40 / 30 g 

DESSERTS



CHEESE PLATTER ————— 1100 rub

Parmesan, Gruyère, Dorblu, Brie, Chèvre Cheese, Quince Marmalade, Walnuts, Truffle-Infused Honey. Recommended for 2 persons, 75 / 30 / 15 / 15 / 10 g  

CHOCOLATE TRUFFLE ————— 600 rub

Black, Gold, Silver, 3 pcs. / 60 g  With Alcohol (Brandy, Rum, Sherry)

FRUIT PLATTER ————— 750 rub

Seasonal Fruit Selection, 180 g  

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 Signature

 Gluten Free

 Contain Nuts

 Vegetarian