

Black Caviar

RESTAURANT

OUR SIGNATURE CAVIAR SELECTION:

SIBERIAN STURGEON BLACK CAVIAR	50g	\$80
KALUGA ROYAL BLACK CAVIAR	50g	\$65
SIBERIAN STURGEON BLACK CAVIAR	100g	\$150
KALUGA ROYAL BLACK CAVIAR	100g	\$135
STORFET STURGEON (USA)	57g	\$160
ROYAL AMBER OSETRA	57g	\$180
RED ALASKA SALMON CAVIAR	100g	\$45
UNI (SEA URCHIN)	50g	\$64
PIKE CAVIAR	28g	\$35

SMALL PLATES / SHARING APPETIZERS

BALTIC HERRING FILLET (3 types, Baltic/Smoked, Scandinavian) Marinated Onion, Mini Potatoes and Cod Caviar	\$15	SALTED NAPOLEON made with Lithuanian bread, lard and Black Caviar	\$19
ORANGE SHRIMP Chili-Aioli Sauce (3pcs)	\$14	HOMEMADE GRAVLAX Cured Salmon Cold Cuts with Sour Cream, Hash brown and Capers	\$24
FRIED CALAMARI tartar sauce and crispy fries	\$15	BRUSCHETTA Smoked Baltic Sardine, Avocado & Tomatoes, Roasted Beef & Mustard	\$18
TUNA TARTARE Avocado, Lime, Fresh Ginger, Quail Egg topped with Red & Black Caviar and Black Truffle	\$25	FOIE GRAS PATE with local Orange Confit and Brioche	\$30
SALMON TARTARE With Bottarga and Red Caviar on the top	\$25	FRESH OYSTERS 1/2 dozen + add Black caviar	\$19 \$15
BURRATA With Crispy Eggplant and Tomatoes	\$24	HOMEMADE PICKLES Cabbage, Cucumbers, Onion, Mushrooms	\$17
		BEEF TONGUE Served with horseradish and Lithuanian mustard	\$19

CHEF SPECIAL

JUMBO SCALLOPS Black Truffles, Charcoaled Potatoes with a Wine reduction sauce and three types of Caviar	\$38
GRANDMA'S CHICKEN FRITTERS with barley, roasted carrots, cumin and Organic Tomatoes dressed with Sour Cream sauce	\$18
ROASTED VEAL CHEEKS Slow Cooked for 24 hours with red wine sauce and herbs, served with side of Mashed Potato	\$37

APPETIZERS AND SALAD

Green Salad Crispy Organic Garden Vegetables, Pea Sprouts, Almond Flakes and Charred Avocado. Dressed with Honey-Mustard and EVOO sauce.	\$17	Meat Sampler Freshly sliced Basturma, Lardo (Salo) and Smoked Duck	\$19
Olivier Salad Slow Roasted Duck fillet, Quail Eggs, topped with Black, Red and Pike Caviar	\$18	Cheese Sampler Caucasian Smoked Mozzarella Cheese, Parmesan, Grilled Halloumi with Fig Confit	\$19
Seafood Salad Arugula, Shrimp, Squid and Mussels mixed with Creamy Romuald Sauce, Mini Potatoes, Parmesan and Organic Cherry Tomatoes	\$21	Royal Caviar Selection Kaluga Royal Black 20g, Alaska Salmon 30g and Pike Roe 28g served with Blini pancakes and Chef Selected condiments over the Royal Ice Platter.	\$90
Greek Salad Garden Cucumbers, Heirloom Tomatoes, Olives with Feta cheese and EVOO Dressing.	\$17		

SOUP

SOUP OF THE DAY	\$9
PINKY LADY Cold refreshing soup with Roasted Beets, Kefir, Marbled Beef tenderloin and Veggies	\$16
UHA Traditional Norwegian Fish Soup with your choice of creamy or Vodka broth.	\$16

MAIN COURSE

FROM THE SEA:

WHOLE DOVER SOLE	\$58
Brown Butter Triple Fried Potatoes, Romano Hearts and Signature Tartare sauce with Herbs and Capers	
6 OZ BRANZINO FILLET	\$35
Pan Sired with Asparagus Potatoes and Velouté Sauce	
ATLANTIC SALMON FILLET	\$29
Served with Nero Venere Purple Rice with Shrimp and Salmon Caviar	
MUSSELS	\$20
with your choice of white wine or tomatoes sauce	
FISHERMAN POT FOR TWO	\$65
Large Pot with Chef Selected Seafood cooked in Marinara sauce with herbs and Pasta, baked under the dough in the oven. Perfect for Sharing.	

FROM THE LAND:

ANGUS BEEF STROGANOFF	\$28
Perfectly fried Black Angus Beef Tenderloin with Porcini mushrooms and Creamy Mash Potatoes	
16 OZ RIB EYE STEAK	\$55
Served with Pepper and Rosemary Sauce	
9 OZ FILLET MIGNON	\$42
Served with Asparagus, Charcoaled Tomatoes and Demiglace Sauce	
HALF CORNICHE HEN CHICKEN	\$18
With Sauteed Veggies and Tomatoe Sauce	
LAMB CHOPS	\$43
Australian Grilled Lamb with Mustard sauce and Veggies	
DUCK MAIGRE	\$36
with Foie Gras and Fig Confit	

VEGGIES

SIBERIAN STYLE NOODLES	\$19
Wild Assorted Mushrooms, Caramelized Onions Herbs with Homestyle Egg pasta and Creamy Truffle Sauce	
PAN FRIED POTATOES WITH MIXED MUSHROOMS	\$17
Served with Smoked Sour Cream and Barrel Salted Cucumber	

DESSERT

NAPOLEON CAKE

Thin Puff Pastry Layers, Mascarpone and Fresh Vanilla Cream topped with Homemade Strawberries Jam

\$10

“GRANDMA'S FLOWER POT”

Chef Secret Recipe Cake

\$14

ECLAIRS

Filled with Custard and Belgian Chocolate

\$14

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blackcaviarrestaurant

www.blackcaviarrestaurant.com

WiFi: Blackcaviar

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

**If you have chronic illness of the liver, stomach or blood or have immune disorders you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked

Black Caviar adds a 20% service charge to guests bills