

# Black Caviar

RESTAURANT



# Menu

# Our Signature Caviar Selection:

Try our unique caviar collection. The symbol of our restaurant. Each type of caviar is served with Show Presentation, selection of toppings and freshly baked mini pancakes.

## SIBERIAN STURGEON BLACK CAVIAR

Light to dark gray beads are of medium size and have a tender structure that melts in the mouth, uncovering a subtle, nutty flavor with notes of sea breeze.

\$ 89	50g
\$ 169	100g

## KALUGA BLACK CAVIAR *Royal*

Top rated caviar in the World is perfect choice for a caviar lover or a special occasion. Kaluga's creaminess and nutty undertones extend throughout an elegant, mild finish.

\$ 79	50g
\$ 155	100g

## *Royal* AMBER OSETRA

Large, firm and delicious amber pearls are the characteristics of this exclusive Caviar. Selected for our Royal Guests to indulge in.

\$ 180	57g
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## RED ALASKA SALMON CAVIAR

The bright orange or red beads of the caviar are visually appealing, and add an element of elegance to any dining experience.

\$ 45	100g
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## PIKE CAVIAR

Pike caviar is considered a valuable caviar, which was originally used as a delicacy to honor guests. This caviar is a soft amber shade with a pleasant salty taste.

\$ 35	28g
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# Nastoyka Shots & Caviar Sets

- |          |   |       |          |  |       |
|----------|---|-------|----------|--|-------|
| <b>1</b> | Baltic Herring Fillet Toast + Truffle Vodka           | \$ 15 | <b>2</b> | Borodino Bread Garlic Toast & Salo + Beluga Shot         | \$ 15 |
|          | 30g Alaska Caviar Crêpe Taco + Dirty Martini Cocktail | \$ 19 |          | 15g Kaluga Caviar Crêpe Taco + Glass of French Brut Rose | \$ 45 |

# Sharing Appetizers

**BALTIC HERRING FILLET** \$ 17  
Marinated Onion, Mini Potatoes, olives

**COCONUT SHRIMP** \$ 18  
Chili-Aioli Sauce (4pcs)

**TUNA TARTARE** \$ 28  
Avocado, Lime, Fresh Ginger, Quail  
Egg topped with Red & Black Caviar  
and Black Truffle

**SALMON TARTARE** \$ 25  
with Red Caviar and Crab Crackers

**SEAFOOD SALAD** \$ 27  
Arugula, Lobster Meat, Shrimp, Salmon and  
Scallops mixed with Creamy Romuald Sauce, Mini  
Potatoes, Parmesan and Organic Cherry Tomatoes

**CHEF SPECIAL  
& ESCARGOT** \$ 27  
Roasted with Garlic Butter and herbs.  
Comes with Grilled Ciabatta

**FRIED CALAMARI** \$ 15  
Tartar sauce and crispy fries

**BURATTA** \$ 24  
With Crispy Eggplant and Tomatoes

**FOIE GRAS PATE** \$ 39  
with local Orange Confit and Brioche

**FRESH OYSTERS** \$ 22  
1/2 dozen + add black caviar ... \$15

**HOMEMADE PICKLES** \$ 17  
Cabbage, Cucumbers, Onion, Mushrooms.

**BEEF TONGUE** \$ 19  
Served with horseradish and  
Lithuanian mustard



*Seafood  
Tower*

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# Appetizers & Salad

## AVOCADO GREEN SALAD \$ 17

Crispy Organic Garden Vegetables, Pea Sprouts, Almond Flakes and Charred Avocado. Dressed with Honey-Mustard and EVOO sauce.

## GARDEN VEGETABLES \$ 15

Organic Tomatoes, Mini Cucumbers, Red Onion, Pea Sprouts. Dressed with Sour Cream or EVOO by your choice.

## OLIVIER SALAD \$ 18

Slow Roasted Duck fillet, Quail Eggs, topped with Black, Red and Pike Caviar

## STRACCIATELLA & TOMATOES SALAD \$ 22

Organic Ripe Tomatoes, Farm Stracciatella Cheese with Arugula, Strawberries and Aged Balsamic

## CHEESE SAMPLER \$ 24

Aged Parmesan, Gorgonzola Dolce D.O.P., Sharp Cheddar with Honey, Berries and Nuts

## BEEF CARPACCIO \$ 22

Marbled Beef Slices with Arugula Parmesan Cheese and Truffle Oil

## GREEK SALAD \$ 17

Garden Cucumbers, Heirloom Tomatoes, Olives with Feta cheese and EVOO Dressing.

## MEAT SAMPLER \$ 24

Freshly sliced Basturma, Lardo (Salo) and Danish Bacon

## ROYAL CAVIAR SELECTION \$ 89

Kaluga Royal Black 20g, Alaska Salmon 40g and Pike Roe 28g served with Blini pancakes and Chef Selected condiments over the Royal Ice Platter.

## MUSSELS \$ 20

with your choice of white wine or tomatoes sauce



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## Chef Special



### JUMBO SCALLOPS

\$ 48

Black Truffles, Charcoaled Potatoes with a Wine reduction sauce and three types of Caviar

### SEAFOOD TOWER

\$ 97

0.5lb of Colossal Shrimp, Stone Crab Claws, ½ Dozen of Fresh Oysters with Orange Aioli and Cocktail Sauce

### GRANDMA'S CHICKEN KATLETAS

\$ 27

Mash Potatoes, roasted carrots, cumin and Organic Tomatoes dressed with Sour Cream sauce

### ROASTED VEAL CHEEKS

\$ 37

Slow Cooked for 24 hours with red wine sauce and herbs, served with side of Mashed Potato

### GRECHOTTO

\$ 18

Risotto Style Buckwheat with Parmesan Truffle and Herbs Sauce



*Jumbo Scallops*

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## ◆ Soup

### THE BORSH

\$ 16

Traditional Slavic Soup made with Tender Beef, Beets, and Veggies. Comes with Salo Spread and Garlic Pampushka Bread

### CHICKEN FLORENTINE

\$ 15

Roasted Chicken Broth, Spinach, Cream, Pasta, Potatoes

### NORWEGIAN UHA

\$ 16

Traditional Norwegian Fish Soup with Atlantic Salmon, Tomatoes and Cream. Served with Pike Caviar Bruschetta's.

### CREAMY MUSHROOM

\$ 18



*Creamy  
Mushroom*



# ◆ Main Course

## From the sea

CHILEAN SEABASS STEAK \$ 58

Celery Root Puree, Grilled Bok Choi

6 OZ BRANZINO FILLET \$ 39

Pan Sired with Asparagus Potatoes and White Wine Reduction Sauce

ATLANTIC SALMON FILLET \$ 32

Served with Nero Venere Purple Rice with Shrimp and Salmon Caviar

LOBSTER RAVIOLI \$ 38

Chef Special Creamy Marinara Sauce with herbs

SEAFOOD PASTA \$ 38

Chef Selected Seafood cooked in Marinara or Creamy sauce with herbs.

PERUVIAN GRILLED OCTOPUS \$ 29

Rocotto sauce, Mini Potatoes, Chorizo and Smoked Paprika

## Veggies

PAN FRIED POTATOES WITH MIXED MUSHROOMS \$ 24

Grand Mama recipe Panfried Potatoes with Mixed Wild mushrooms and Caramelized Onions

ROASTED CAULI FLOUR \$ 24

with creamy Thyme Sauce and Aged Parmesan

## From the land

ANGUS BEEF STROGANOFF \$ 48

Perfectly fried Black Angus Beef Tenderloin with Porcini mushrooms and Creamy Mash Potatoes

16 OZ RIB EYE STEAK \$ 55

with Pepper Chimichurri and Napoli

8 OZ FILLET MIGNON \$ 42

Served with Asparagus, Charcoaled Tomatoes and Demiglace Pepper Sauce

WHILE CHICKEN TABAKA \$ 24

With Sautéed Veggies, Garlic Oil and Tomato Sauce

LAMB CHOPS \$ 43

Australian Grilled Lamb with Mustard sauce and Veggies

DUCK MAIGRE \$ 36

with Foie Gras and Fig Confit

GNOCCHI \$ 32

with Dy Aged Pancetta & Truffle Sauce

## Sides

ASPARAGUS ROASTED WITH PARMESAN CHEESE \$ 10

GRILLED VEGGIES \$ 10

MASH POTATOES \$ 10

FRENCH FRIES \$ 10

SAUTÉED SPINACH \$ 10



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inst: [@blackcaviarrestaurant](https://www.instagram.com/blackcaviarrestaurant)  
[www.blackcaviarrestaurant.com](http://www.blackcaviarrestaurant.com)

\*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