

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

SNACKS

РЕСТОРАН НА ПОБЕРЕЖЬЕ
2015 у рыбака АЕВ

*photos may differ from the items shown on the menu



SHRIMP TEMPURA WITH CHILI LIME SAUCE 750P

150g

Tiger prawns are lightly battered and coated in panko, then fried to a crisp and served on parchment. Accompanied by two sauces—zesty chili lime and creamy yogurt lime—arranged in a yin-yang pattern and finished with toasted sesame seeds.



FISHERMAN'S SNACK 850P

200g

Toasted baguette spread with cream cheese, topped with three variations:

- lightly salted salmon with cherries and avocado
- tuna tartare with sweet chili soy sauce and tomato salsa
- red mullet tartare with soy sauce and onion, both garnished with salsa and sesame seeds.

All bruschettas are garnished with a slice of cucumber, a slice of radish, and microgreens.



SMØRREBRØD WITH ATLANTIC HERRING 450P

160g

Borodinsky bread fried in butter, topped with a smooth sauce of boiled egg whites, horseradish, and mayonnaise. Finished with Atlantic herring slices, pickled red onion, and dill.



LIGHTLY SALTED ANCHOVY WITH POTATOES AND ONIONS 550P

250g

Salt-marinated anchovies served with vinegar-marinated onions, boiled potatoes, and drizzled with unrefined oil. Finished with crispy fried potatoes and dill sprigs.



FRIED SULUGUNI CHEESE WITH CHERRY JAM 550P

150g/40g

Breaded and deep-fried suluguni cheese served on mixed salad with a cherry and rosemary berry sauce. Accompanied by homemade cherry jam and Worcestershire sauce.

ASSORTED HOMEMADE PICKLES 690P

300g

Assorted homemade pickles are a vibrant mix of crisp, tangy vegetables preserved with traditional spices and brine. They add a refreshing, savory bite and a touch of rustic homemade flavor to any meal.

PLAICE PATE 650P

150g

Golden-fried onion and flounder roe are simmered with butter and cream, then blended with mayonnaise into a smooth spread. Served with crispy baguette, lemon whipped cream, tomato salsa, and garnished with microgreens.



ASSORTED HOMEMADE CHEESES 950P

200g/70g

A piquant cheese platter featuring suluguni—the dense, salty pearl of Georgian cuisine—alongside tender Adyghe cheese, smoky balyk, and salty chechil. Fresh berries and cherry jam add sweet, tangy balance to the rich, layered flavors.



FRESH KUBAN VEGETABLES 650P

380g

A fresh mix of cucumber, tomato, bell pepper, and herbs including dill, parsley, cilantro, and green onions.



FRIED SHRIMP 1300P

200g

Shrimp sautéed in vegetable oil with soy, oyster sauce, chili, garlic, and a hint of lemon.



BOILED SHRIMP 1300P

200g

Seasoned with salt and dill seeds, served with a fresh lemon wedge.

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

HOME SMOKEHOUSE

РЕСТОРАН НА ПОБЕРЕЖЬЕ
2013 у рыбака АЕР

*photos may differ from the items shown on the menu



HOT SMOKED HORSE MACKEREL

100g

270P

Horse mackerel, marinated in salt and gently smoked over alder wood, offering a delicate, velvety aroma with hints of almond and fresh bread.



HOT SMOKED RED MULLET

100g

270P

Salt-marinated red mullet, smoked over alder wood to highlight its tender, sweet Black Sea flavor.

HOT SMOKED SHRIMP

150g/40g

1300P

Hot-smoked shrimp with a crispy golden exterior and tender, smoky, melt-in-your-mouth interior.

HOT SMOKED PORK RIBS

100g

490P

Pork ribs seasoned with salt, black pepper, chili, and garlic.



HOT SMOKED MACKEREL WITH NEW POTATOES

250g

790P

Slow-smoked alder mackerel with a golden crust, served with butter-fried baby potatoes and pickled onions. Juicy, rich, and flavorful with delicate smoky and woody notes.

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

TARTARE

РЕСТОРАН НА ПОБЕРЕЖЬЕ
2013 у рыбака АЕР

*photos may differ from the items shown on the menu

TUNA TARTARE

130g

950P

Served yin-yang style with tender tuna tartare and creamy guacamole. Drizzled with a zesty ginger-kimchi sauce, garnished with crispy Parmesan chips and fresh microgreens for a vibrant, flavorful balance.



BEEF TARTARE WITH TRUFFLE OIL

170g

950P

Beef tenderloin tartare features finely chopped beef mixed with pickled cucumbers, capers, and red onion, dressed in a blend of olive and truffle oils, oyster and Worcestershire sauces, seasoned with salt and pepper. Topped with a rich egg yolk, garnished with cherry tomatoes and microgreens, and served alongside crisp Borodinsky bread croutons.



SALMON TARTARE

130g

950P

Salmon tartare is shaped into a ring, seasoned with olive oil and salt, topped with a smooth guacamole quenelle, and surrounded by a zesty ginger dressing. Finished with a garnish of crisp orange slices for a bright, fresh touch.

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

SALADS

РЕСТОРАН НА ПОБЕРЕЖЬЕ
2013 у рыбака АБР

*photos may differ from the items shown on the menu



CRISPY EGGPLANT SALAD

750P

220g

A vibrant salad of crispy cornstarch-fried eggplant, juicy tomatoes, mixed greens, and crumbled suluguni cheese, drizzled with sweet chili sauce and garnished with fresh cilantro.



SALAD WITH GRILLED TUNA AND CRISPY EGG

850P

200g

Tuna marinated in soy, orange juice, sesame oil, and parsley is grilled to juicy perfection. Served with a breadcrumb-coated soft-boiled egg, crispy baby potatoes, cherry tomatoes, mixed greens, and sesame seeds, all dressed in zesty gremolata sauce.



SALAD WITH AVOCADO AND FRIED SHRIMP

950P

200g

Butter-fried shrimp and poached avocado combine with cherry tomatoes, cucumber, and orange segments in a fresh salad, dressed with zesty sesame sauce and garnished with sesame seeds and cilantro for a balanced, flavorful bite.



SEAFOOD SALAD

950P

240g

Pan-fried shrimp and mussels tossed in creamy soy sauce are combined with crisp iceberg lettuce, bell peppers, and cherry tomatoes, dressed in zesty Caesar dressing, and topped with Parmesan for a fresh, balanced seafood salad.



CAESAR SALAD WITH FRIED CHICKEN

750P

240g

Classic Caesar salad with grilled chicken features crisp iceberg lettuce, cherry tomatoes, Parmesan, and croutons, all tossed in creamy Caesar dressing. A flavorful, timeless American favorite with Italian roots.



CAESAR SALAD WITH SHRIMP

850P

240g

Caesar salad with tiger shrimp combines crisp iceberg lettuce, cherry tomatoes, Parmesan, and croutons, all tossed in rich Caesar dressing for a fresh, flavorful seafood twist on a classic favorite.



CAESAR SALAD WITH SALMON

950P

240g

Caesar salad with chef-cured salmon features crisp iceberg lettuce, cherry tomatoes, Parmesan, and crunchy croutons, all dressed in creamy Caesar sauce for a fresh, savory seafood twist.

SALAD WITH SHRIMP AND SQUID

950P

240g

Shrimp and squid salad with mixed lettuce, smashed cucumbers, cherry tomatoes, roasted pepper sauce, citrus soy dressing, green oil, sweet chili, and garlic.



SALAD OF KUBAN VEGETABLES WITH AROMATIC OIL OR WITH SOUR CREAM

650P

200g

A light, refreshing salad of tomatoes, cucumbers, bell peppers, and red onion, finished with your choice of sour cream or aromatic unrefined oil, and fresh dill or parsley.

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

SOUPS

*photos may differ from the items shown on the menu

РЕСТОРАН НА ПОБЕРЕЖЬЕ
2015 у рыбака AER



FISHERMAN'S FISH SOUP

400g

750P

Traditional fish ukha with trout, potatoes, and tomatoes in a rich red fish broth, finished with dill and fragrant herb butter.



CREAMY CLAM AND BACON SOUP

240g

690P

Creamy seafood soup with mussels, squid, shrimp, and rapana in a rich salmon broth, finished with crispy bacon, green butter, and fresh microgreens.



CHEESE CREAM SOUP WITH CRISPY SHRIMPS

300g

750P

Creamy cheese mousse soup with potatoes, carrots, onion, and garlic in chicken broth, topped with buttery shrimp and finished with Parmesan. Croutons served on the side.



TOM YUM SOUP

350g

950P

Creamy cheese mousse soup with potatoes, carrots, onion, and garlic in chicken broth, topped with buttery shrimp and finished with Parmesan. Croutons served on the side.



CHICKEN BROTH WITH HOMEMADE NOODLES

300g

650P

Comforting chicken noodle soup with tender sous vide chicken breast, homemade egg noodles, fresh herbs, and a peeled egg in a clear aromatic broth.

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

HOT DISHES / MUSSELS

РЕСТОРАН НА ПОБЕРЕЖЬЕ
2013 у рыбака АЕР

*photos may differ from the items shown on the menu



MUSSELS IN CREAMY SAUCE

300/30/90g

950P

Mussels in a creamy garlic sauce, finished with gremolata and Parmesan, served with lemon and grissini.



MUSSELS IN A CREAMY SAUCE WITH DOR BLUE 1200P

300/30/90g

Mussels in a creamy Dor Blue sauce, served with lemon, grissini, and fresh parsley.



TOM YUM MUSSELS

300/30/90g

950P

Mussels in a creamy Tom Yum sauce, finished with green butter and served with lemon and grissini.

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

AQUARIUM

*photos may differ from the items shown on the menu

РЕСТОРАН НА ПОБЕРЕЖЬЕ
2013 у рыбака АЕР

KHASANSKAYA/IMPERIAL OYSTER

1 piece

small **370P**

large **470P**

Wild Khasan oyster from the Russian Far East, with a silky, creamy texture and a fresh briny taste touched by mineral and subtle cucumber notes.

ANADARA

1 piece

800P

Anadara argentea, known as the "Bloody Mary" of the sea, is a rare bivalve with distinctive red, iron-rich blood and a bold marine character.

SET OF FAR EASTERN OYSTERS

6 pieces / 12 pieces

2550P / 4900P

A set of Far Eastern oysters features fresh, delicately briny oysters prized for their clean taste and tender texture. Served chilled, they offer a refined seafood experience with a pure ocean flavor.

SEA URCHIN

1 piece

450P

Sea urchin with a delicate, creamy texture and rich ocean flavor, prized for its vibrant roe and refined briny sweetness.

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

HOT DISHES / PASTA AND RISOTTO

*photos may differ from the items shown on the menu

DELICATE DUMPLINGS IN A CREAMY MUSHROOM SAUCE

220g

Delicate dumplings in a creamy mushroom sauce are tender, comforting, and rich in flavor. The velvety sauce, infused with earthy mushrooms, creates a warm and satisfying dish.

950P



COD WITH TOMATO AND MASHED POTATOES

270g

Tender cod in a light tomato sauce, served with creamy mashed potatoes for a balanced and comforting dish.

1200P

BEEF STROGANOFF ON A POTATO CROQUETTE

250g

Beef Stroganoff on a potato croquette is a rich and elegant dish combining tender beef in a creamy savory sauce with a crispy golden potato base. The contrast of velvety texture and delicate crunch makes it especially satisfying.

950P



PIKE AND PIKE-PERCH CUTLETS WITH CREAMY HORSERADISH SAUCE

200g

Tender pike and pike perch cutlets with a golden crust, served with creamy horseradish sauce, herb butter, and fresh pea microgreens.

750P



BAKED RAPANA WITH VEGETABLES IN A CREAMY SAUCE

300g/30g

Baked rapana with zucchini, mushrooms, leeks, cherry tomatoes, and baby potatoes in a creamy Parmesan sauce, finished with herbs, chives, green butter, and lemon.

1250P

BAKED RAPANA WITH VEGETABLES IN TOMATO SAUCE

300g/30g

Baked rapana with zucchini, mushrooms, leeks, cherry tomatoes, and baby potatoes in a rich tomato sauce, finished with Parmesan, herbs, chives, green butter, and lemon.

1250P



SPAGHETTI WITH SEAFOOD

270g

Spaghetti with shrimp, mussels, and squid in a delicate creamy fish broth sauce, finished with tomato concassé, green butter, and fresh microgreens.

950P



FARFALLE WITH SALMON IN A CREAMY CAVIAR SAUCE

270g

Farfalle with tender salmon in a creamy Parmesan sauce, finished with masago caviar for a delicate seafood touch.

950P



SPAGHETTI WITH SHRIMP AND FETA CHEESE

250g

Spaghetti with shrimp in a rich tomato and garlic sauce, finished with feta cheese and fresh basil.

950P



SQUID CARBONARA

270g

Squid Carbonara with tender squid, crispy bacon, and a creamy Parmesan sauce, finished with garlic and black pepper.

990P



SPAGHETTI CARBONARA

250g

Classic spaghetti carbonara with crispy bacon or pancetta, egg, and Parmesan in a rich, creamy sauce with garlic and black pepper.

750P



RISOTTO WITH PORCINI MUSHROOMS

270g

Creamy porcini mushroom risotto with Arborio rice, Parmesan, and a touch of truffle for a rich, earthy finish.

850P

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

BLACK SEA FISH

РЕСТОРАН НА ПОБЕРЕЖЬЕ
2015 у рыбака AER

*photos may differ from the items shown on the menu



BLACK SEA FISH PLATTER

2900P

portion

Crispy fried red mullet, garfish, horse mackerel, and anchovy, served with lemon, spicy aioli, and tartar sauce.



RED MULLET

280P

100g

Crispy butter-fried red mullet with garlic and lemon, golden on the outside and tender, sweet, and delicate within.



GARFISH

490P

100g

Crispy butter-fried garfish served on pita with lemon, delicately golden outside and tender within, with its signature subtle sweetness and fresh sea flavor.



HORSE MACKEREL

390P

100g

Crispy fried horse mackerel with garlic and lemon, golden on the outside and tender, flavorful within.



FLOUNDER KALKAN STEAK

790P

100g

Black Sea turbot, lightly fried and served on pita with lemon, prized for its tender white flesh, delicate flavor, and naturally light texture.

ANCHOVY

100g

280P

Crispy fried anchovy served with lemon and tartar sauce, golden on the outside and tender, delicate within.



BLUEFISH

950P

portion

Crispy bluefish fillet served with arugula, cherry tomatoes, balsamic cream, and gremolata sauce.

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

BARBECUE

*photos may differ from the items shown on the menu

РЕСТОРАН НА ПОБЕРЕЖЬЕ
2015 у рыбака 2018



CHARCOAL-GRILLED CHAMPIGNONS

250P

1 piece

Marinated champignons with garlic, homemade mayonnaise, and soy sauce.



POTATOES BAKED ON COALS

150P

1 piece

Charcoal-baked potatoes in foil, served with butter, dill, garlic, and Abkhazian salt.



TOMATO ON COALS

200P

1 piece

Grilled tomato, simply seasoned with salt and pepper.

BELL PEPPER ON COALS

200P

1 piece

Charcoal-roasted bell pepper, naturally sweet and smoky.

EGGPLANT ON COALS

170P

1 piece

Grilled eggplant, lightly seasoned with salt and pepper, finished with fragrant herb oil.



CHICKEN LULA KEBAB

650P

200g

Juicy minced chicken kebab with onion, bell pepper, and cilantro, served on warm pita bread.



CHICKEN BBQ

320P

100g

Juicy boneless chicken thigh marinated in adjika, homemade mayonnaise, and sour cream, served on pita with onions.



PORK BBQ

350P

100g

Juicy marinated pork bbq, grilled and served on pita with pickled white and red onions.



MEAT PLATTER FOR A COMPANY

3800P

1500g

Mixed grill with chicken, pork, marbled beef shashlik, lilyula kebab, and fire-roasted pepper, tomato, and eggplant.



MULLET ON THE GRILL

280P

100g

Crispy red mullet with garlic and spices, served with homemade mayonnaise, lemon, and green butter.



GRILLED SHRIMP

1200P

130/70g

Grilled tiger shrimp skewers, marinated with garlic and thyme, served with spicy aioli and a vibrant Asian sauce.



TROUT FROM THE FISHERMAN ON THE COALS

280P

100g

Tender baked trout with cheese, tomato, and onion, finished with lemon and herb butter.

SEA BASS

100g

Pan-seared sea bass with garlic, thyme, cherry tomatoes, and fragrant green oil.

500P

DORADO

100g

Pan-seared dorado with garlic, thyme, cherry tomatoes, and fragrant green oil.

550P



RAPANA

1500P

200g

Rapana on a skewer with sweet chili and oyster sauce.



SALMON BBQ

850P

100g

Grilled salmon bbq, simply seasoned and served on warm pita with lemon.

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

SIDE DISHES

РЕСТОРАН НА ПОБЕРЕЖЬЕ
2013 у рыбака АЕР

*photos may differ from the items shown on the menu



FRENCH FRIES

120g

Crispy golden French fries, lightly seasoned and finished with fragrant garlic oil.

290P



MASHED POTATOES

120g

Creamy mashed potatoes whipped with butter, milk, and cream.

350P



COUNTRY-STYLE POTATOES

120g

Country-style potatoes, golden and crispy, finished with salt and fragrant garlic oil.

290P

SWEET POTATO FRIES

120g

A rich tomato sauce simmered with aromatic spices, fresh garlic, and cilantro for a bold, vibrant finish.

390P

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

SAUCES



*photos may differ from the items shown on the menu

KETCHUP

50g

130P

TARTAR

50g

130P

BBQ

50g

130P

CHEESE

50g

130P

SHASHLIK (SATSEBELI)

50g

130P

A rich tomato sauce simmered with aromatic spices, fresh garlic, and cilantro for a bold, vibrant finish.

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

BAKERY

РЕСТОРАН НА ПОБЕРЕЖЬЕ
2013 у рыбака АЕР

*photos may differ from the items shown on the menu



KHACHAPURI SEAFOOD BOAT

380g

1100P

Khachapuri Seafood Boat with a creamy cheese base, shrimp, mussels, and squid in a golden crust, finished with garlic, parsley, and Parmesan.



KHACHAPURI BOAT WITH EGG

300g

650P

Khachapuri boat with homemade suluguni cheese, egg yolk, and butter in a golden, freshly baked crust.



KHACHAPURI NARTA

500g

750P

Freshly baked khachapuri with homemade suluguni cheese and butter in a soft, golden yeast dough.

NEW

SALMON BOAT

300g

890P

Khachapuri boat with salmon is a warm, freshly baked bread filled with rich melted cheese and topped with delicate slices of salmon. This dish combines comforting creamy texture with a refined, savory seafood touch.



BREAD BASKET

Freshly baked brioche and ciabatta, served with fragrant pepper oil.

250P

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

DESSERTS

*photos may differ from the items shown on the menu



NAPOLEON

180g

Classic Napoleon cake with delicate flaky pastry layers and smooth vanilla cream.

650P



BASQUE BURNT CHEESECAKE

180g

San Sebastian cheesecake with a creamy vanilla and lemon filling, finished with melted Belgian milk chocolate and flaked almonds.

750P



ANNA PAVLOVA

160g

Anna Pavlova with crisp meringue, silky mango cream, and delicate plombir cream for a light and elegant finish.

650P

ICE CREAM

150g

Three scoops of ice cream in chocolate, vanilla, and strawberry.

450P

JAM AND HONEY

50g portion

- Strawberry jam
- Persimmon jam
- Feijoa jam
- Raspberry jam
- Honey

120P

NEW

ICE CREAM IN A WAFFLE WITH BUCKWHEAT POPCORN

Playful dessert that pairs creamy, smooth ice cream with a crisp waffle shell and crunchy toasted buckwheat popcorn. The combination of textures makes it both light and irresistibly satisfying.

550P

IF YOU HAVE ANY ALLERGIES TO ANY FOODS, PLEASE INFORM THE WAITER

KIDS MENU

РЕСТОРАН НА ПОБЕРЕЖЬЕ
2013 у рыбака АЕР

*photos may differ from the items shown on the menu



CHICKEN CUTLETS

120g

350P

Tender chicken cutlets with a golden breadcrumb crust and a juicy, creamy center.



CHICKEN DUMPLINGS

120/40g

450P

Tender chicken dumplings served in aromatic broth with sour cream.



CHEESE BALLS WITH SAUCE

120/40g

390P

Golden cheese balls made with semi-hard cheese and suluguni, served with a creamy cheese sauce.



MACARONI AND CHEESE

170g

350P

Creamy fettuccine with butter and Parmesan in a simple, comforting mac and cheese style.