

M E N U

O₂ | lounge

REFRESH

SEAFOOD

Sturgeon caviar / 50 g	16 000
Oyster / 1 piece	950
Sea urchin / 1 piece	800
Sea bass ceviche citrus, cilantro	1 400
O2 ceviche * tuna, mango salsa	1 500
Salmon tartare guacamole, tomato, kiwi	1 500
Octopus carpaccio vegetable salsa, olive oil	1 900
Hamachi crudo passion fruit, fennel, sesame, ponzu sauce	2 700

Seafood platter for two oysters, sea urchins, crab phalanx, shrimps, O2 ceviche, hamachi crudo	15 000
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HIGHLIGHT

JOSPER

Rack of Lamb / 100 g	1 400
Rib-eye / 300 g	4 700
Tenderloin / 200 g	3 200
Porterhouse / 100 g	1 600
Lobster / 100 g	4 000
Octopus / 100 g	2 400
Langoustine * / 100 g	1 500
Crab phalanx / 100 g	
thermidor sauce	3 000
setoise sauce	3 000
butter with truffle	3 900

** The Chef recommends*

All prices are in rubles, including 20% VAT.

INTRIGUE

COLD APPETIZERS

Crab salad seasonal fruits, tomato, lettuce, avocado mousse	2 750
Roast beef salad pickled mushrooms, tomato, lettuce, truffle sauce	2 000
Green salad mango, peas, asparagus, pomelo, salad	1 200
Smoked burrata tomato tartare, basil	1 300
Foie gras trio creme brulee, terrine, tartlet	1 900
Beef tartare tuna chips, potato pie	1 450
Duck jamon	1 100
Eclair / 2 piece	
brie cheese and pear	1 150
crab and avocado	1 700
stewed beef and pickled pumpkin	1 200

EXPLORE

HOT APPETIZERS

Ravioli with crab red caviar, stracciatella sauce	2 200
Langoustines in grape leaves concasse tomatoes, pomegranate bisque	2 500
Pie with tails stewed in kvass * onion demi-glace, sour cream	1 700

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If you have any concerns regarding food allergies, please let us know.
The menu is an advertising product. Detailed price list will be offered to you upon request.

TRAVEL

SOUPS

Creamy cauliflower soup with smoked eel * cream, crispy baguette slice	1 000
Consommé with farm duck and Jerusalem artichoke oyster mushrooms, parsley	1 000
Artichoke soup with truffle truffle oil	1 100

DISCOVER

MAIN DISHES

Sea bass fennel, tomatoes, olives, basil	3 000
Cod black rice, leek velouté, orange oil	2 500
Chicken potato tapenade, artichoke, black olives, sauce "Piquillos"	1 550
Duck confit spelled risotto and cranberry sauce	1 500
Beef rib * eggplant, black garlic, pomegranate	1 550
Venison tenderloin three carrot textures	2 500
O2 burger marbled beef, pickled cucumber, ranch sauce	2 000
Spaghetti with truffle fresh truffle, parmesan sauce	1 900
Pasta with seafood shrimps, squid, sea bass	1 800

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ACCENT

GARNISH

Smoked potato puree	600
Asparagus	1 300
Sweet potato fries	500
Broccoli *	750
Baked vegetables	700
Homemade bread served with butter	450

INDULGE

DESSERTS

Artisan cheese	1 900
Napoleon diplomat cream, berries	1 100
Baked mango honey crumble, hay ice cream	1 000
Raspberry with chili * biscuit, almond milk ice cream	1 300
Gianduja praline with hazelnuts, pear compote, timut pepper, fior di latte ice cream	850
Creme brulee salted caramel crumble, peanut ice cream, chicory, peanuts, truffle	1 500
Fresh berries	3 100
Seasonal fruits	2 800

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SIGNATURE COCKTAILS

Elk Island vodka, grapefruit cordial, pelargonium, tonic	1 400
Baikal gin, shiso, sake, tonic	1 400
Curonian Spit pisco, orange gin, lychee, pineapple, tarragon	1 400
Sarykum light rum, banana, nut liqueur, lemon, egg white	1 400
Teriberka gin, berry gin, Isabella grapes, rose jam	1 400
Peak Elbrus vodka, cherry, guava, lavender	1 400
Chameleon Cape bourbon, raspberry, yuzu sake, demerara sugar, bitters	1 400
Altai homemade Russian herb vermouth, rye and wheat distillate, amaro	1 400
Avacha Bay gin, umeshu, unfiltered sake, lemon	1 400
Oymyakon spiced rum, pastis, mint liqueur, milk, hazelnut syrup, watermelon	1 400

O2 VINTAGE

Lilac gin, violet, lavender, tonic, anchan, lemon	1 300
Crimean Landscape spiced rum, peach puree, vanilla syrup, lemon, apricot liqueur	1 300
Red Square vodka, raspberry, lemon, vanilla syrup, rosemary	1 300
Southside Martini vodka, blackberry, lychee liqueur, lime, sugar syrup	1 300
Ubuntu cognac, orange liqueur, passion fruit, lime, caramel syrup	1 400

VIRGIN

(Glass / Jar)

Back to summer strawberries, lemon juice, sugar syrup, basil	750 / 1 350
Pure passion passion fruit, lime juice, caramel syrup, oranges	750 / 1 350
Refreshing raspberries raspberries, lemon juice, vanilla syrup, rosemary	750 / 1 350

CLASSIC

APERITIF

Spritz Italian aperitif, prosecco, soda	1 200
Americano sweet vermouth, Italian bitters, soda	1 200
Bellini prosecco / champagne, peach puree	1 500 / 4 000
Hugo elderflower liqueur, prosecco, soda, lime, mint	1 300
French 75 prosecco / champagne, gin, lemon juice, sugar	1 500 / 4 000

SWEET AND SOUR

Melissa Gimlet vodka Tselovalnik by El Copitas, melissa cordial, rosemary	1 300
Whiskey Sour bourbon, lemon juice, sugar syrup, egg white, bitters	1 300
Clover Club gin, dry vermouth, lemon juice, sugar syrup, raspberries, egg white	1 300
Blood and Sand scotch whiskey, cherry liqueur, sweet vermouth, orange juice	1 200
Daiquiri white rum, lime, sugar	1 300
Penicillin scotch whiskey, peat whisky, honey, lemon, ginger	1 300
Pornstar Martini vodka, passion fruit, vanilla syrup, lemon, prosecco	1 300

STRONG

Negroni gin, sweet vermouth, Italian bitters	1 200
Old Fashioned bourbon, sugar, bitters	1 300
Martinez gin, sweet vermouth, maraschino liqueur, bitters	1 200
White Russian coffee liqueur, vodka, cream, nutmeg	1 200
Manhattan bourbon, sweet vermouth, bitters	1 300

WINE BY THE GLASS

BIG RUSSIAN WINE

125 ml

Sauvignon Blanc Semigorye, Sikory,
Krasnodar, Russia 1 000

Ballet Blanc Galitsky & Galitsky
Krasnodar, Russia 2 300

Cabernet Sauvignon Semigorye, Sikory,
Krasnodar, Russia 1 200

CHAMPAGNE

Nathalie Falmet, Brut 4 000

Cuvee Alexandre Premier Cru, Soutiran 4 000

Cuvee Rose De Serzy, Alain Bailly 6 000

Tribaut Brut Blanc De Chardonnay 7 000

SPARKLING WINE

Magnatum Blanc De Blancs Brut,
Krasnodar, Russia 1 200

Cava, Castell Llord,
Catalunya, Spain 1 200

Prosecco Brut, Casa Defra,
Veneto, Italy 1 500

WHITE WINE

Pinot Grigio Priara, Pradio,
Friuli Grave, Italy 1 500

Gavi Premium Estate, Canti,
Piemonte, Italy 1 500

Sauvignon Blanc Paddle Creek,
Misty Cove, Marlborough, New Zealand 1 300

Riesling Urban, Nik Weis,
Mosel, Germany 1 500

Petit Chablis, Jean Marc Brocard,
Bourgogne, France 2 500

CIDER

150 ml

Pere Magloire Bio & Brut, Normandie, France 900

ROSE WINE

125 ml

Quinta das Arcas, "Mare&Grill" Rose,
Vinho Verde

1 000

RED WINE

150 ml

Primitivo Primasole, Cielo E Terra,
Puglia, Italy

1 200

Shiraz Camden Park, Byrne Vineyards,
South Australia

1 200

Ginestet Bordeaux, France

1 300

Chianti Colli Senesi, Fattoria Del Cerro,
Toscana, Italy

1 600

Malbec Felino, Vina Cobos,
Mendoza, Argentina

2 500

SHERRY

80 ml

Cream Isabela, Bodegas Valdespino /Sweet/

1 100

Fino Inocente, Bodegas Valdespino /Dry/

1 100

Pedro Ximenez El Candado, Bodegas
Valdespino /Sweet/

1 400

PORT

80 ml

Graham's Six Grapes Reserve

2 000

Graham's Lbv 2013

2 500

DRAUGHT BEER

Khamovniki Venskoe 400 ml 700
abv 4,5%, Og 11%, Russia, lager

Estrella 400 ml 1 000
abv 4,6%, Og 10,7%, Spain, lager

BOTTLED BEER

BTL

Bavaria Non/Alco 650

MINERAL WATER

Tassay Excellent/Emerald / 750 ml 1 000

San Benedetto 300 / 700 ml 600 / 1 000

Tassay 250 / 750 ml 500 / 900

SOFT DRINKS

Soft drinks 550

Red Bull 700

Coca-Cola 750

JUICES

200 / 300 ml

Assorted Bottled Juices, Berry Mors 500

Fresh Orange, Grapefruit 950

COFFEE

Ristretto 450

Espresso 450

Café Creme 550

Double Espresso 600

Latte Macchiato 800

Cappuccino 700

Irish Coffee 1 200
irish whiskey, coffee, cane sugar

NEWBY LOOSE TEA SELECTION

450 ml

The Carlton	950
Assam	950
Green Sencha	950
Earl Grey	950
Milky Oolong	950
Jasmine Pearls	950
Chamomile Flowers	950
Hibiscus Red Berries	950
Rooibos Tiramisu	950
Premium Pu Erh	950

