

meat_coin[©]

The Meat_Coin brand is a symbol of excellence in the culinary world, the personification of the love of meat and the uncompromising pursuit of excellence. The philosophy of Meat_Coin lies in the knowledge of the ideal taste of meat and delivering that experience to guests.

The exclusive supplier Meat_Coin is responsible for the highest quality meat in Meat_Coin, which sends its meat scouts to Russian farms in search of highly marbled beef and first-class lamb. The restaurant only accepts the best cuts approved by Meat_Coin's personal ideologists.



SPICY



DISH FROM THE CHEF



SIGNATURE DISH



LOTS OF CHEESE

meze

FROM CHEF
SERKAN

Hummus

500 75 g

Tzatziki

500 75 g

Artichoke hummus

600 90 g

Muhammarah

600 80 g

Baked eggplant meze

500 75 g

Assorted 5 meze

1800 330 g



MEZE IS NOT JUST A DISH, IT IS THE WHOLE PHILOSOPHY OF HOSPITALITY
IN THE MEDITERRANEAN. THIS IS A VARIETY OF SMALL SNACKS THAT
ARE SERVED IN ORDER TO SHARE WITH FRIENDS OR FAMILY. IN EACH PLATE
OF MEZE THERE IS A PARTICLE OF LOVE AND RESPECT FOR THE GUESTS,
AN INVITATION TO ENJOY THE MOMENT AND IMMERSE YOURSELF
IN A VARIETY OF FLAVORS.

authenticity of taste



Marble beef tartare

2100

270 g

Marble beef carpaccio

ON A CRISPY FLATBREAD

2300

320 g



Carpaccio Meat_coin

2500

250 g

snacks

	Cecina de Vaca 50 g	2300
	Olives 160 g	950
	Babaganoush 250 g	1100
©	Bone marrow 1300 g	1850
☯	Meat sushi 350 g	2800
▲	Cheddar Fume 460 g	2000
	Cheese plate 400 g	2700
	Baked eggplant with parmesan 300 g	1300

soup from the chef

ASK THE WAITER
WHAT WE HAVE PREPARED TODAY

FROM 12 TO 17 O'CLOCK
600

salads

Choban   200 g / 400 g 1200/1950

FRAGRANT UZBEK TOMATOES AND CRISPY CUCUMBERS, COMPLEMENTED WITH FRESH HERBS, SWEET PEPPERS AND ONIONS FROM THE SUNNY REGIONS OF UZBEKISTAN.

Salad with avocado   200 g / 400 g 1450/2100

RIPE AVOCADO GOES PERFECTLY WITH JUICY CHERRY TOMATOES AND REAL ITALIAN PARMESAN. POMEGRANATE SAUCE GIVES THE SALAD A UNIQUE TASTE.

Salad with goat cheese   200 g / 400 g 1700/2600

WE USE TRADITIONAL TURKISH CHEESE TULUM MADE FROM GOAT'S MILK, AGED IN A GOAT SKIN SHELL AT AN ALTITUDE OF 2000 METERS ABOVE SEA LEVEL. A UNIQUE CHEESE IS MADE IN ERZINCAN PROVINCE IN THE REGION OF EASTERN ANATOLIA.

Arugula salad 200 g 1550

 **Atom** 300 g 1500

Beef bowl 380 g 2350

Vegetables on the board 740 g 2800

Tabouleh salad 200 g 1350

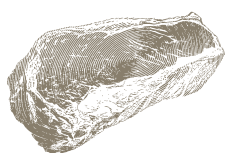
Salad with Uzbek tomatoes and red onions 320 g 1850

WE USE ONLY THE BEST TOMATOES THAT HAVE GROWN UNDER THE HOT SUN OF UZBEKISTAN, WHICH ENSURES THEIR ELASTICITY AND SWEET TASTE

MEAT CARD

DRY AGED

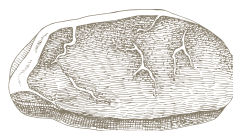
"DRY AGING" IS A LONG—TERM PROCESS IN WHICH MEAT UNDERGOES NATURAL FERMENTATION UNDER CONTROLLED CONDITIONS. THIS NOT ONLY IMPROVES IT'S TASTE QUALITIES, ADDING DEPTH AND RICHNESS OF TASTE, BUT ALSO MAKES THE STRUCTURE OF THE MEAT MORE TENDER.



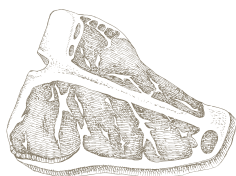
350–400 g
**NEW YORK
ON THE BONE**
4900



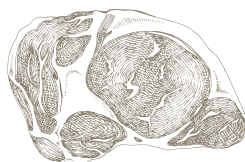
from 1000 g
FLORENTINE
1100 - 100 g



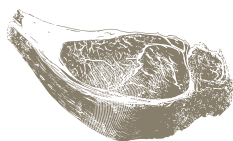
300–350 g
**NEW YORK
RIBEYE**
4950



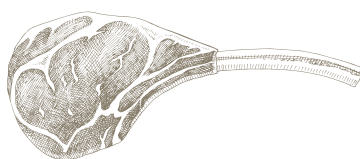
500 g
T-BONE
6300



300–350 g
RIBEYE
6900



450–500 g
**RIBEYE
ON THE BONE**
6900



from 1000 g
TOMAHAWK
1100 - 100 g

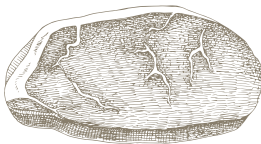


850 g
PORTERHOUSE
8900

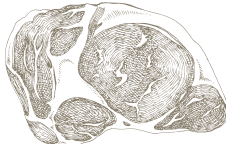
THE MENU SHOWS THE WEIGHT OF RAW MEAT

WET AGED

WET AGING, OR "WET AGING", IS A METHOD WHERE MEAT IS PACKED IN A VACUUM AND KEPT IN THE REFRIGERATOR FOR SEVERAL WEEKS. DURING THIS PERIOD, A NATURAL DECOMPOSITION PROCESS TAKES PLACE, WHICH MAKES THE MEAT MORE TENDER AND HYDRATED.



350 g / 450 g
NEW YORK
4500/5800



300-350 g / 400-450 g
RIBEYE
5400/6600

JAPANESE WAGYU	<i>for 100 g</i>
New York	14000
Ribeye	15000

Exclusive Collection

STEAKS OF INCREASED MARBLING OF THE PRIME CATEGORY (USDA) ARE PRESENTED
IN THE RESTAURANT IN LIMITED QUANTITIES

New York <i>from 400 g</i>	3000/100g
New York on the bone <i>from 500 g</i>	3400/100g
Ribeye <i>from 550 g</i>	2800/100g
Ribeye on the bone <i>from 600 g</i>	2900/100g
T-bone <i>from 650 g</i>	3000/100g
Porterhouse <i>from 800 g</i>	2700/100g
Tomahawk <i>from 1100 g</i>	2100/100g
Florentine <i>from 1100 g</i>	2300/100g



New York *Exclusive Collection 450 g* 16000

Ribeye *Exclusive Collection 550-600 g* 19000

Dallas *Exclusive Collection 600-650 g* 22000

Porterhouse *Exclusive Collection 800-850 g* 26000

Tomahawk *Exclusive Collection from 1000 g* 2800 / 100 g

Whole block of lamb *for 100 g* 3700

FROM AN EXCLUSIVE CUT

THE MENU SHOWS THE WEIGHT OF RAW MEAT

caviar menu

Tapas tartar black caviar <i>130 g</i>	3500
Sushi from marbled beef with black caviar <i>180 g</i>	3300
Katsu with wagyu and now caviar <i>290 g</i>	17000
Burger with marbled beef, tartar sauce and black caviar <i>460 g</i>	4300
Gratin with asparagus and now caviar <i>280 g</i>	4100
Baked potato with smoked sour cream, bermonte sauce and black caviar <i>380 g</i>	3500



РУССКИЙ ИКОРНЫЙ ДОМ

marble beef

Asado Beef Ribs

590 g / 900 g

5100 / 8600

STEWED IN A TANDOOR FOR 8 HOURS
FOR THE SOFTEST TEXTURE

Marinated kebab

160 g

2800

MARINADE ACCORDING TO THE CHEF'S HOMEMADE RECIPE

Beef turkish delight

200 g

3350

Filet mignon

280 g

4200

🌿

📶

Filet mignon Meat_Coin

960 g

8200

mutton

Lamb in New York style

230 g

2400

Lamb fillet

220 g

2900

Rack of lamb

250 g

3300

Neck
cooked in the lamb

500 g

5100

Spatula
cooked in the lamb

500 g

4600

Spatula lamb asado

650 g

4800

Neck lamb asado

650 g

5300

Whole block of lamb

3a 100 g

1000

grilled seafood

Sea bass fillet with avocado	700 g	3200
Salmon steak	420 g	3200
Shrimp jumbo	500 g	3900

burgers

Meat_Coin 24 carats	460 g	5900
Meat_Coin	360 g	1950
  Volcano	380 g	2100

kebabs

Urfa kebab	360 g	1850
 Adana kebab	360 g	1850
Lamb kebab with vegetables	390 g	2000
Pistachio lamb kebab	380 g	2100

wood stove

Puff lavash *100 g* 700

side dishes

French fries *150 g* 700

🔥 Sweet potato fries *200 g* 950

Mashed potatoes *150 g* 500

Kumpir *200 g* 700

Spinach saute *130 g* 850

IDEAL for meat

Hot onion *100 g* 400

Grilled garlic *100 g* 450

Grilled champignons *130 g* 650

Grilled champignons
with garlic and cheese *240 g* 850

Grilled sweet potatoes *200 g* 700

Grilled vegetables *220 g* 950

Grilled avocado *150 g* 900

Grilled Broccoli *170 g* 900

Grilled asparagus *100 g* 1600

deserts

© Turkish baklava with ice cream <i>180 g</i>	<i>1500</i>
© Katmer <i>320 g</i>	<i>1750</i>
© Kunefe <i>180 g</i>	<i>1450</i>
☉ Whole pineapple on the grill <i>2,5 kg</i>	<i>2500</i>
Cheesecake served with caramel sauce <i>250 g</i>	<i>1400</i>
Ice cream / sorbet assortment <i>60 g</i>	<i>500</i>

BAR

Signature Cocktails

BELLINI 7% ABV PEACH, TROPICAL CORDIAL, PEACH APERITIF, SPARKLING WINE	1300
ROSSINI 8% ABV STRAWBERRY, FRENCH APERITIF, STRAWBERRY SOJU, SPARKLING WINE	1300
INDIGO SORREL SMASH 23% ABV GIN, SORREL–GRAPEFRUIT CORDIAL, JAPANESE GRAPE CALPIS & SPIRULINA FOAM	1300
RENNET SANGRIA 10% ABV NEW ZEALAND SAUVIGNON BLANC, RENNET APPLE CORDIAL, YUZU, PHYSALIS, NECTARINE	1300
CAIPIRINHA PITAHAYA 12% ABV CACHAÇA, DRAGON FRUIT, LIME, SAKURA CORDIAL	1300
TARRAGON COLLINS 14% ABV TARRAGON-INFUSED GIN, CITRUS CORDIAL, TONIC	1300
STRAWBERRY BASIL HIGHBALL 10% ABV SOYOMBO VODKA, BASIL SODA, STRAWBERRY	1300
UMAMI OLD FASHIONED 35% ABV PORCINI-INFUSED BOURBON, PEDRO XIMÉNEZ SHERRY, MAPLE SYRUP, CHOCOLATE BITTERS, SHAOXING RICE WINE, ENOKI MUSHROOMS	1300
BLUEBERRY J & T 14% ABV BOSFOR GIN, GREEN BABOON CURRANT GIN, BLUEBERRY–BIRD CHERRY CORDIAL, TONIC	1300
HONEY-CHERRY BOULEVARDIER 26% ABV CHERRY-INFUSED BOURBON, AGED VERMOUTH, ITALIAN BITTER, AGED IN BEESWAX	1300
TROPICAL SPRITZ 15% ABV COCONUT RUM, TROPICAL CORDIAL, SPARKLING WINE	1300
WILD STRAWBERRY SOUR 13% ABV PLANTATION RUM, WILD STRAWBERRY, GRAPE SOJU, APEROL, FEIJOA CORDIAL	1300
GARNET 11% ABV GIN, BELUGA NOBLE BOTANICALS (PEAR & LINDEN), PEACH–POMEGRANATE CORDIAL, MINT SODA	1300
FRUTTI NEGRONI 27% ABV BOSFOR GIN, AGED RED VERMOUTH, WATERMELON CORDIAL	1300
BLOODY MARY 13% ABV VEGETABLE-INFUSED VODKA, TOMATO MIX WITH KIMCHI, SMOKE	1300

Classic Cocktails

APEROL SPRITZ 11% ABV 1300
APEROL, ORANGE, SPARKLING WINE, SODA WATER

HUGO 9% ABV 1300
ELDERFLOWER LIQUEUR, LIME, SPARKLING WINE

COSMOPOLITAIN 14% ABV 1300
VODKA, CRANBERRY JUICE, ORANGE LIQUEUR, LEMON JUICE

CLOVER CLUB 13% ABV 1300
GIN, DRY VERMOUTH, SUGAR SYRUP, LEMON JUICE, RASPBERRY PURÉE, PASTEURIZED EGG WHITE

DAIQUIRI 23% ABV 1300
RUM, SUGAR SYRUP, LIME JUICE

FRENCH 75 15% ABV 1300
GIN, LIME JUICE, SUGAR SYRUP, SPARKLING WINE

GIMLET 24% ABV 1300
GIN, LIME JUICE, SUGAR SYRUP

MARGARITA 26% ABV 1300
TTEQUILA, ORANGE LIQUEUR, LIME JUICE, SUGAR SYRUP

MOSCOW MULE 11% ABV 1300
VODKA, GINGER, LEMON JUICE, SUGAR SYRUP, GINGER LEMONADE

NEGRONI 28% ABV 1300
GIN, AGED RED VERMOUTH, CAMPARI

OLD FASHIONED 36% ABV 1300
WHISKEY, CANE SUGAR, ANGOSTURA BITTERS

WHISKEY SOUR 17% ABV 1300
WHISKEY, LEMON JUICE, SUGAR SYRUP, PASTEURIZED EGG WHITE, ANGOSTURA BITTERS

PALOMA 10% ABV 1300
TEQUILA, GRAPEFRUIT JUICE, LIME JUICE, SUGAR SYRUP, SODA WATER, GRAPEFRUIT

PORN STAR MARTINI 14% ABV 1300
VANILLA VODKA, LIME JUICE, PASSION FRUIT, PASTEURIZED EGG WHITE, SPARKLING WINE

Mix drink

HUNTING BERRY BITTER & TONIC 10% ABV 1000

GIN BOSFORD & TONIC 11% ABV 1000

MARTINI FIERO & TONIC 7% ABV 1000

Beer

DRAFT 400 ml

Klaster 890

Leikeim Weizen 890

BOTTLE

Bourgogne Des Flandres 330 ml 990

Maisel's Weisse Dunkel 500 ml 990

Maisel & Friends N/A 330 ml 850

Cider

250 ml

Cider 890

Tinctures

Cherry / Sagan-Daylya 25% ABV 500
*vodka, cherry, sagan-daylya,
beluga hunting herbal bitter*

Passion fruit / Barberry 21% ABV 500
gin green baboon, passion fruit, barberry

Irga-Curraint 23% ABV 500
*vodka, incense, black leaf cordial
currants*

Limoncello 20% ABV 500
vodka, lemon, thyme

SPIRITS

Whiskey

50 ml

JAPAN

Shihobu Blended Malt
Kujira 5 Y.O.

990
1900

SCOTLAND BLENDED WHISKEY

Dewar's 8 Y.O.
Dewar's 12 Y.O.
Chivas Regal 12 Y.O.
Chivas Regal 18 Y.O.

600
800
950
2500

SCOTLAND MALT WHISKEY

Aberfeldy 12 Y.O.
Glenfiddich 12 Y.O.
Kavalan Distillery Select 2
Glenfiddich 18 Y.O.
The Macallan 12 Y.O.
Aberlour 14 Y.O.
Lagavulin 16 Y.O.

1400
1500
1600
3200
3500
2500
3500

IRISH

Teeling Single Malt
West Cork Calvados Cask
Finished Single Malt

1200
1300

USA

Bowsaw Bourbon

900

Cognac

50 ml

Godet V.S.

1000

Remy Martin V.S.O.P.

1600

Henri Mounier V.S.O.P.

1100

Hine X.O.

6500

Vodka

50 ml

Beluga Noble

450

Soyombo

750

Beluga Gold Line

900

Grey Goose

1000

Chinggiz Khan

1100

Spelta

1200

Chinggiz Khan & Black Caviar

2000

Moonshine

50 ml

Bread Wine Malt

500

Garlic and Pepper

900

Cherry

950

Gin

50 ml

Bosford

650

Bombay Sapphire

650

Hendricks

1300

Monkey 47

2500

Armagnac

Baron G. Legrand Napoleon 10 Y.O.

2500

Rum

50 ml

Oakheart Original	450
Plantation 3 Y.O. White Rum	550
Barcelo Imperial Onyx	800
Doorly's X.O.	900
El Ron Prohibido Gran Reserva 15 y.o.	1 000
Botucal Reserva Exclusiva	1 500
Zacapa 23	1 900

Tequila & Mezcal

50 ml

Let 925 Blanco	900
Ley 925 Reposado	900
Jose Cuero 1800 Coconut	1 150
Jose Cuero 1800 Anejo	1 300
Curado Blanco Blue Agave	1 500
Don Julio 1942 Anejo	4 500
Clase Azul Reposado	6 500
Clase Azul San Luis Potosi	10 000
Clase Azul Durango	12 000

Calvados

50 ml

Christian Drouin Selection	950
Christian Drouin Pays D'auge V.S.O.P.	1 900
Christian Drouin Pays D'auge X.O.	3 100

Grappa

50 ml

Grappa Friulano Nonino	900
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Vermouths 75 ml

Beluga Botanucals Pear and Linden <i>50 ml</i>	490
Beluga Botanucals Rose and Lime <i>50 ml</i>	490
Martini Riserva Ambrato	650
Martini Riserva Rubino	650
Martini Rosso	490
Martini Fiero	490

Amaro 50 ml

Amaro Montenegro	700
Branca Menta	650
Fernet Branca	650

Liqueurs 50 ml

Limoncello	500
Martini Bitter	550
Beluga Hunting Berry Bitter	550
Beluga Hunting Herbal Bitter	550
Jagermeister	550

Ratafia 50 ml

Ratafia Henri Giraud Champagne, France	3500
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Sherry 75 ml

Gonzalez Byass, Tio Pepe Fino	970
Gonzalez Byass, Noe Pedro Ximenes	3600

Porto 75 ml

Kopke LVB 2018	1500
Kopke 10 Y.O.	1850

SOFT

Limonades

300 / 1000 ml

Mango-Passion Fruit

750 / 1500

Cherry-Tarragon

700 / 1400

Aloe-Feijoa

700 / 1400

Aranciata

700 / 1400

Blueberry-Palo Santo

700 / 1400

Low Sugar & Low Calories

300 ml

Aperitivo Spritz

900

orange aperitif Notails n/a, sparkling wine n/a

Citrus-Cranberries

900

citruses, cranberry, apple, cordial pineapple-lychee zero,
tapinambur, soda

Mango-Basil

900

mango, ginger, basil, lemon, tapinambur, soda

Water

San Felice STILL 750 ml

1250

San Felice SPARKLING 750 ml

1250

Nedra STILL 750 ml

1000

Nedra SPARKLING 750 ml

1000

Petroglyph STILL 375 / 750 ml

470 / 740

Petroglyph SPARKLING 375 / 750 ml

470 / 740

Juices

200 ml

Apple, Tomato, Cherry

450

Compote

300 / 1000 ml

Berry compote

340 / 750

Freshes

250 ml

Orange

650

Apple

650

Carrot

650

Celery

650

Grapefruit

750

Pineapple

1200

Pomegranate

1600

Carbonated drinks

Coca-cola / Zero 330 ml	450
Natural Tonic Of Your Choice 200 ml	550

Tea

600 ml

Xi Hu Long Jing	750
Milk Oolong	750
Buckwheat	750
Herbal collection	750
Turkish Tea	750
Lapsang souchongr	750
Tibetan Chamomile	750

Warming drinks

Mulled wine 260 ml	850
Masala mango latte 260 ml	800
Cherry-Tibetan chamomile 600 ml	950
Apple strudel 600 ml	950
Rosehip-Fir 600 ml	950
Pineapple-Passion Fruit 600 ml	950
Raspberry-Lychee 600 ml	950

Coffee

Espresso 30 ml	350
Americano 120 ml	350
Cappuccino 170 ml	450
Latte 260 ml	450
Flat White 170 ml	550
Raf 260 ml	550
Matcha Latte 260 ml	550
Affogato 100 ml	600
Turkish coffee 50 ml	350
Alternative milk 50 ml	120
ALMOND / COCONUT	

Decaf coffee

Espresso 30 ml	450
Americano 120 ml	470
Cappuccino 170 ml	550

Restaurants of the Meat_Coin brand:

Moscow

Smolenskaya square, 5

+7 (499) 394-64-64

Saint Petersburg

Rubinshteina st., 4

+7 (812) 418-28-28

Saint Petersburg

p. Komarovo, Primorskoe shosse, 466

+7 (812) 240-66-66

@meat_coin



Website



Loyalty card



Русское меню



中文選單



English menu

If you have any allergies to any food, please inform the waiter.