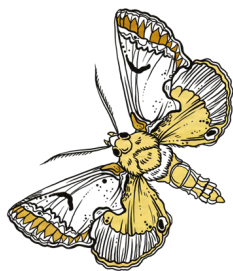




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CAFE & KARAOKE

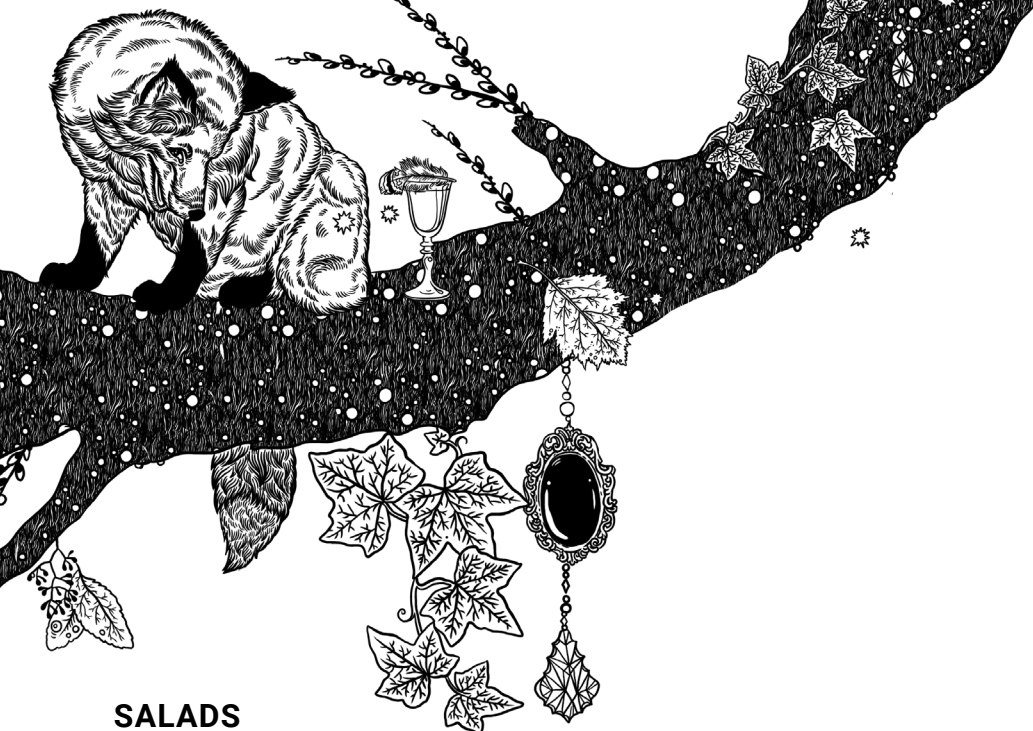
MENU





COLD STARTERS

Herring and smoked eel forshmak on rye bread under an apple juice veil /140 g/	360
Tapas with crab and smoked eel on shrimp crisps with salmon and cucumber served with apple cream and decorated with sakura /22/22/16 g/	480
Tuna ceviche under house special sauce with lime juice, fresh raspberries, cilantro and green onions /175 g/	630
Salmon tartare with guacamole of avocado, cilantro, lime juice and chili pepper served under Asian sauce and decorated with a black rice crisp /150 g/	580
Chopped marbled beef tartare under sauce of ketchup, mustard, worcestershire and tabasco with cracker and baked eggplant cream. It is served with straw potatoes and quail egg /195 g/	720
Poultry paste with roots served on charcoals with black biscuits and onion marmalade /160 g/	520
NEW Juicy burrata under hazelnut pesto sauce, taggiasca olives, pickled artichokes and ripe tomatoes /340 g/	890
NEW Slightly smoked Atlantic mackerel with special Nizhyn cucumbers, open fire cooked potatoes and crispy onion rings /240 g/	560



SALADS

Tomato varieties carpaccio under citrus dressing with herbs and olive oil served on guacamole and decorated with basil and red onion /310 g/ 520

Green salad with chia, asparagus, avocado and citrus dressing /120 g/ 640

Salad with baked beetroot braised in black currant sauce served with cheese cream, pomegranate seeds and pickled rose petals /220 g/ 380

Nicoise salad with tuna akami, quail eggs, Kenyan beans, Vitello tonnato sauce, fresh cherry tomatoes and roasted baby potatoes /230 g/ 820

Warm salad with crispy eggplants, sweet tomatoes and buckwheat popcorn under Asian dressing /235 g/ 490

Roast beef salad with thinly sliced cucumbers and red onion served in Asian style /210 g/ 670

HOT STARTERS

NEW Scallop with lychee-carrot purée and pastry straws of root veggies /140 g/ 1290

NEW Grilled wild Argentine red shrimps on cauliflower cream with herbs de Provence, soured grapes and pickled artichokes /135 g/ 1250

NEW Grilled octopus with tabouli from couscous, sweet tomatoes and mint leaves served with eggplant cream, topinambour crisps and decorated with cress and green peas powder /200 g/ 1350

Tandoori chicken in peanut butter with cilantro, quinoa and lettuce under citrus dressing /260 g/ 580

FIRST COURSES

Fish soup with smoked Atlantic salmon, sea pike perch, roasted baby potatoes, tomatoes, spicy carrots and fresh dill /350 g/ 620

Cauliflower cappuccino cream with crab meat served with crab meat on crispy cracker and decorated with sakura /200/40 g/ 650

Tom Yam with tiger shrimps and nelma in coconut milk with tomatoes, mushrooms, lemon grass stalk, Kaffir lime leaf, cilantro, green onion, chili, lime juice and palm sugar syrup /350 g/ 680

Homemade chicken noodle soup with quail egg /300 g/ 320

Traditional borsch with farm veal served with sour cream /270/40/30 g/ 320

SECOND COURSES

NEW Braised cheeks in kvas with green buckwheat and Parmesan espuma, baked onion and herbs infused oil /300 g/ 980

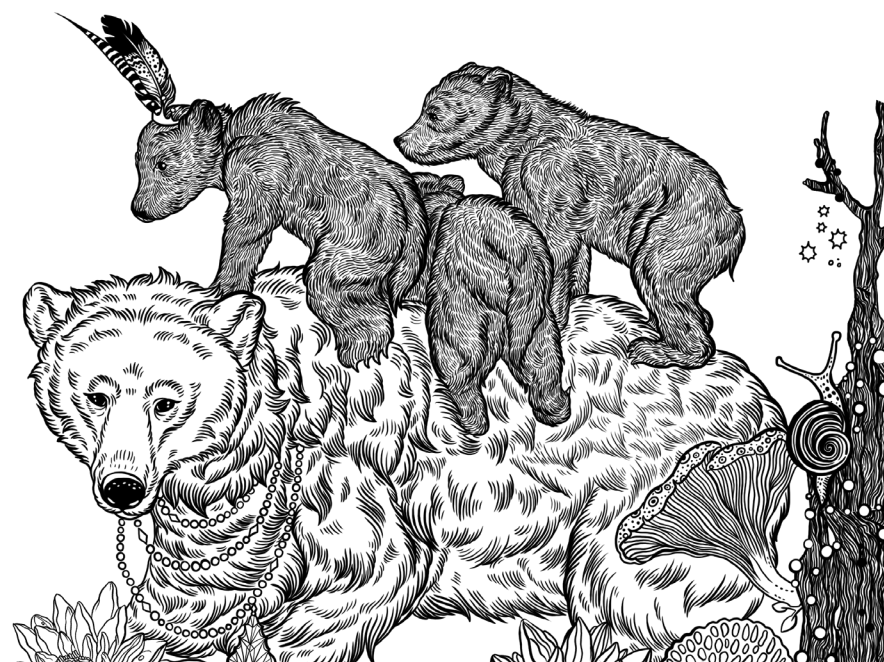
Pork breast with hazelnut broyage and beetroot and horseradish ketchup served with bulgur, mushrooms and fresh spinach /230 g/ 880

Rabbit cabbage rolls with black chanterelles in cream and sour cream sauce and spicy carrots /290 g/ 680

Rack of lamb with sweet grilled corn and Kenyan beans, tomato salsa, plum tomato mousse and fresh cilantro /290 g/ 1200

Venison with baked beetroot under a cherry juice veil served with apple cream /350 g/ 1620

Beef rib in barbecue sauce with onion cream, sweet adjika sauce and greens /425 g/ 1680



Rib eye steak in pepper sauce. 200 days grain fed Russian beef of Black Angus breed /260/50 g/ 1980

Roasted quail legs and breasts with thyme served with porridge of carrots, celery and onion with potato cream and greens /1 piece/40/50 g/ 780

Char-grilled farm chicken with adjika sauce made of ripe Baku tomatoes in their own juice with garlic and greens /1 piece/50 g/ 720

Duck fillet in cranberry sauce with plum mousse, buckwheat noodle, mushrooms and cream of apple and sea buckthorn /235 g/ 760

Crispy nuggets made of marinated chicken breasts in bread crumbs coating /160 g/ 320

Burger with juicy cutlet and "Jack Daniel's" sauce in bun with Cheddar cheese, Uzbek tomatoes, red onion, pickles, onion marmalade, mustard, mayonnaise and barbecue sauce /415 g/ 580

Atlantic salmon fillet in teriyaki sauce served with roasted baby potatoes, black olives soil and potato espuma /220 g/ 780

Halibut baked in oyster sauce with cauliflower gratin, fresh spinach and black "raffaello" balls made of boiled egg and cod liver /390 g/ 1180

NEW Grilled sea bass on crispy Kadayif dough strings served with smoked sour cream, pike caviar and cress /365 g/ 1220

NEW Grilled golden dorado on potato cream with forest mushrooms, crispy shiitake and pak choi /410 g/ 1350

NEW Pasta Nero with Argentine shrimps and Pacific octopus in tomato sauce with herbs de Provence /300 g/ 950



SIDE DISHES

Grilled vegetables /230 g/ 320
 Rice with vegetables /180 g/ 220
 French fries /150 g/ 220
 Potatoes puree /180 g/ 210

COУCY /50 g/

Ketchup 70
 Mayonnaise 70
 Homemade adjika 70
 Pepper 70
 Wasabi 70
 Teriyaki 70
 Tandoori 70
 Curry 70
 Jack Daniel's 70

BREAD

NEW Basket of home-baked bread (assorted) /200 g/ 150

DESSERTS

NEW Italian tiramisu with amaretto, tender home-made Savoirdi biscuits perfectly matched with sweet French creme patissiere and slightly bitter taste of strong coffee /140 g/ 480

NEW Argentine dessert with dried plums and walnut meringue served under thin crispy paper of dried plums /160 g/ 410

Carrot-almond roll cake with orzotto cream and dill gel served with crisp and pearl barley popcorn /190 g/ 380

Pavlova meringue cake with black currant marmalade served with cherry sorbet and cream /165 g/ 320

Home-made honey cake with condensed milk cream and fresh berries /180 g/ 410

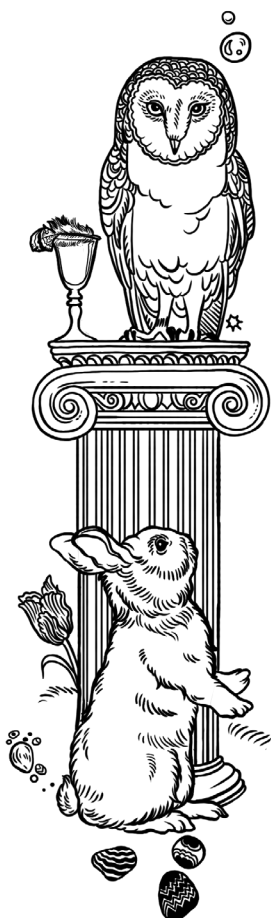
Puff pastry plum pie with peach sorbet and herby pumpkin with custard /175 g/	320
Profiteroles with Chantilly cream decorated with beetroot and carrot oils /5 pieces per 16/15 g/	280
Chocolate brownie with raspberry sorbet /195 g/	410
Blueberry cake with condensed milk and cream, meringue and colored oils /215 g/	320
Gooseberry ice cream with sugar syrup served with pistachio crumble /65 g/	180
Cream cassata with mango and pine nuts decorated with seasonal fruits /120 g/	320

ICE CREAM /50 g/

Vanilla	120
Chocolate	120
Strawberry	120
Bubble Gum	120

SORBETS /50 g/

Raspberry	120
Lime	120
Banana-strawberry	120
Mango	120



The menu does not constitute a public offer.

All prices are indicated in rubles including 18% VAT.
It is an advertising material, the control version
can be obtained on demand.

Reservation:
reserve@namemoscow.ru

Weddings & banquets:
banquet@namemoscow.ru

Suggestions for menu & service:
owner@namemoscow.ru

Dinner party

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