	RAW & SUSHI		
	Sushi: salmon / tuna / eel	35g	160
	Spicy sushi: salmon / tuna / eel	40g	180
	Salmon, mango and corn roll	240g	590
	Tuna, avocado and truffle roll	210g	590
	Eel, tomatoes and chili roll	240g	650
17	Salmon sashimi	90g	390
	Tuna sashimi	90g	390
	Eel sashimi	60g	410
-	Squid with crunchy pickled cucumbers	160g	450
Y3	Tuna ceviche with tomatoes and caramelized onions	180g	470
	Seabass ceviche with orange caviar	100g	490
	Scallops ceviche with lychee and sweet corn cream	150g	490
No.	Salmon tartar with avocado and pistachio cream	120g	490
	Eel poke	260g	510
N E W			
	SOUPS		
	Variable March over the	2004	300
	Vegetable Manchow soup	300g 220g	300
	Miso soup with eel Tom Yam Koong	400g	360 590
	Tom ram Roons		370
	HOT APPETIZERS		
	Indian vegeterian samosa	125g	250
	Indian tandoori chicken samosa	130g	300
	Vegetable spring roll	150/50g	330
	Chicken spring roll	150/50g	390
	Sweet and sour fish and vegetables	250g	410
	Chili paneer. Cottage cheese in Indian chili sauce	300g	450
	Honey chili pork	260g	490
	Prawn black tempura	100/50g	490
	Chili prawns	300g	790
	Crim proving		//0
	NOODLES AND RICE		
	Var his and other sales		000
	Veg biryani with raita	250/100g	280
	Noodles with vegetables	350g	330
	Noodles with prawns	350g	450
	Nasi goreng. Indonesian fried rice with prawns and fried egg	450g	670
	Prices are in rubles. This menu is a promotional material. Ask our administrator for the control menu. 8 (812) 900 02 30	myasiatique.ru 😈 @mya	asiatique
	Please let us know if you have any food allergies.		433 C. C.

Mura gulafi seekh. Jender minced chiken with paprika	250/50/50g	490
		490
		510
		510
Tandoori tiger prawns with coconut chutney	250/50g	850
MAIN COURSE		
	000/00	
		310
		350
		370
	The state of the s	410
		410
		430
		550
		710
		790 810
		890
Steamed seabass in termongrass and crim bronn		0,0
TANDOORI BREAD		
Naan. Wheat flour flat bread	130g	120
Butter naan. Flat bread with butter	140g	150
Garlic naan. Flat garlic bread	150g	150
Cheese naan. Flat bread stuffed with cottage cheese	190g	200
Kulcha. Flat bread stuffed with mashed potato	190g	200
DESSERTS		
		110
		120
		200
		250
		290 350
	N 42. A	
SCAN OUR PHOTO MENU		
	Vegetable dim sum Chicken dim sum Palak paneer. Cottage cheese with mineced shpinach. Served with cumin rice Chicken curry. Boneless chicken in traditional Indian spices. Served with Iemon rice Thai green veg curry with rice Butter chicken. Boneless chicken in tomato and butter sauce. Served with steamed rice Prawn dim sum Sescome seared tuna steak with vegetables Lemon garlic prawn. Tiger prawns in creamy sauce. Served with rice Thai prawn red curry with rice Steamed seabass in Iemongrass and chill broth TANDOORI BREAD Naan. Wheat flour flat bread Butter naan. Flat bread with butter Garlic naan. Flat garlic bread Cheese naan. Flat bread stuffed with cottage cheese Kulcha. Flat bread stuffed with mashed potato DESSERTS Ice cream assortment Sorbet assortment Gulab Jamun. Deep fried cheese cubes, soaked in hot sugar syrup Mango Kulfi. Indian Ice cream Naab Vaam. Thai tapioca and coconut milk dessert Mango-Chill mousse	Honey paneer tikka. Cottage cheese cubes with honey Lol tikka. Boneless pieces of chicken in Indian spices Murg malai tikka. Boneless pieces of chicken marinated in yogurt and cashew nuts paste Tandoori figer prawns with account chutney MAIN COURSE Vegetable dim sum Chicken curry. Boneless chicken in traditional Indian spices, Served with lemon rice Thai green veg curry with rice Butter chicken. Boneless chicken in tomato and butter sauce. Served with steamed rice Prawn dim sum Sesome seared funa steak with vegetables Lemon garilia prawn. Tiger prawns in creamy sauce. Served with rice Steamed seabass in lemongrass and chili broth TANDOORI BREAD Naan. Wheat flour flat bread Butter naan. Flat bread with butter Garlia naan. Flat garlia bread Butter haan. Flat bread stuffed with cottage cheese Kulcha. Flat bread stuffed with mashed potato DESSERTS Ice cream assortment Sorbet assortment Gulab Jamun. Deep fried cheese cubes, scaked in hot sugar syrup Mango Kulfi. Indian Ice cream Naan. Thai tapioca and coconut milk dessert Mango-Chili mousse