

RYBA MOYA

Vladimir Perelman's @vladimir_perelman fish restaurant with great prices serving a wide selection of free-range fish from Morocco, best priced lobsters from Arab Emirates, Faroe Islands salmon oversized super steaks, mussels from a Crimean farm and over a dozen other superbly cooked sea creatures.



If you have any food allergies, please let us know.

Breakfast on weekdays – from 10 a.m to 12 p.m.
Lunch on weekdays – from noon to 4 p.m.
Weekend breakfast – from 12 p.m. to 4 p.m.





MAIN MENU

CEVICHE

Served with Thai style rice






SEA BASS with avocado, edamame beans and mango	490
 LANGUSTINO with tomatoes and strawberries	510
TUNA with baby corn and shiso leaves	470 

TARTARE & CARPACCIO


SALMON TARTARE with guacamole, fennel and cale lettuce	890 
TUNA TARTARE with guacamole and mizuna lettuce	870 
SALMON AND DORADO CARPACCIO with olive oil	640
TUNA CARPACCIO with three types of caviar, peanut sauce and olive oil	890
 SCALLOP CARPACCIO with truffle aioli and ponzu sauce	890
TUNA TAGLIATA WITH KAMCHATKA CRAB	1180 

WILD FISH AND SEAFOOD

RAW free range fish


  SEA BREAM CRUDO with avocado oil and tomatoes	1050
  FREE RANGE SEA BASS CEVICHE with tamarillo and Thai style rice	1160
 RAW SAKHALIN SCALLOPS CRUDO with avocado and rice	960
SAKHALIN SCALLOP with black caviar	1460
SNAILS BULOT	150 g 670



OYSTERS

KIND OYSTERS 1 piece 	210
*10 P of every sold oyster goes to Khabensky Charitable Foundation	
PACIFIC OYSTER	260
OYSTER SET (3 pieces): - with ponzu and yuzu - with ponzu and truffle oil - with shiso sauce	650
WHITE PEARL OYSTER with firm flesh, light sweetness in the taste and subtle iodine aroma	340
OYSTER YAMAKASHI	380 
ST. PATRICK SPECIAL OYSTER with firm and dense flesh, sea aroma and forest nut taste	460

SEA URCHIN 1 piece - with quail yolk, cucumbers and ponzu sauce - with wasabi and soy sauce	290
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SALADS




WARM SALAD WITH FRIED CALAMARI, edamame beans and blanched tomatoes	640
SLIGHTLY SMOKED FAROE ISLANDS SALMON, with stracciatella, tomatoes and pesto	980
WARM OCTOPUS SALAD with greens, artichoke, capers and sun dried tomatoes	1260
SHRIMP CAESAR	770
MIMOSA WITH SALMON and homemade mayo	390
 KAMCHATKA CRAB SALAD quinoa, spinach leaves and avocado	1460

WARM OCTOPUS with tomato carpaccio	1260 
GREEN SALAD WITH SPINACH zucchini and bell pepper	480
BAKU VEGETABLES SALAD with tomatoes, Ramiro pepper, cucumbers, radishes, red onions. Served with olive oil or sour cream	760
BURRATA WITH SWEET TOMATOES AND PESTO	820
GREEK SALAD	590
 CHEF'S SALAD WITH ARGENTINE SHRIMP with avocado, Thai mango and ginger sauce	990

SEAFOOD PLATTER for two persons 6900

Langostino shrimp ceviche, sea bass ceviche, raw Sakhalin crudo, swordfish crudo, sea urchin with quail egg and ponzu (2 pc.), Kamchatka crab, New Zealand oysters (2 pc.), White pearl oyster (2 pc), Thai style rice.





STARTERS

AFRICAN CATFISH with whitefish roe	670 
BRUSCHETTA WITH ARGENTINE SHRIMP Stuffed carp with spicy beetroot mash and horseradish sauce	790
 CRAB BRUSCHETTA with avocado, cucumber and aioli sauce	970
SALMON AND COD PATE	470
 COD LIVER with pickled celery	490
WHOLE ATLANTIC HERRING with boiled potatoes and fragrant oil	390 
MAGADAN SHRIMP ON ICE served with oyster-ginger sauce, creamy jalapeno and caviar	500 g 1470
PLATE OF FRESH VEGETABLES	970
FARMER'S CHEESES with truffle honey	970
FORSHMAK Our version of forshmak made of chopped herring, fried onions, cream cheese, apples and egg white. Served with crispy bread	390
PIKE CAVIAR with sour cream and crouton	520
GREEK BLACK AND GREEN OLIVES	650






HOT APPETIZERS

PIKE FISH STICKS with spice sauce	460
TEMPURA SHRIMP with Wasabi mousse	590
SHRIMP DIM SUM	640
 DIM SUM WITH CRAB MEAT	690
 RAW SCALLOP IN A SHELL with butter and chives	1260 
<div><div>FISH AND SEAFOOD PLATEAU for two langustino shrimp, tiger shrimps, commander squid, octopus, wild sea bass fillet</div><div>4900 </div></div>	





SOUP

YELLOW TOMATO GAZPACHO	760
OKROSHKA with lightly salted cucumbers	690 
 RYBA MOYA FISH SOUP with shrimp, calamari and free range fishes and sambuca	980 
FISH SOUP OF VARIOUS SPECIES pike perch, sturgeon, sea bass	1200 
CREAM OF PUMPKIN WITH SHRIMP and lemongrass	650
SEAFOOD TOM YUM	620

PASTA AND RISOTTO






SHRIMP RISOTTO WITH PESTO	820
 SCALLOP RISOTTO with Parmesan Foam	960 
ASIAN STYLE NOODLES WITH SEAFOOD lemongrass and bisque	760
 LOBSTER RAVIOLI with cream sauce	970
 HOMEMADE PASTA WITH LOBSTER, cream sauce, guanciale and black truffles	1290 
SHRIMP LINGUINE with tomato sauce	690
SPAGHETTI WITH VONGOLE AND MUSSELS with wine sauce	790

FREE RANGE FISH

 PAGR FILLET with sauteed vegetables	160 g	1240 
PAN-FRIED MONKFISH STEAK with truffle mashed potatoes	350 g	1420
FRIED ST PIERRE FILLET with asparagus, Hollandaise yuzu sauce	240 g	1360
GRILLED TURBOT with broccoli	270 g	1690 
BAKED FREE RANGE SEA BASS FILLET with tomatoes and leccino olives	270 g	1450 

MAINS

 ARGENTINIAN LANGUSTINO SHRIMP with Thai rice and curry-masala		870	 
 LOBSTER (from 600 g)	100 g	690	
COMMANDER SQUIDS with olives "Lecchino", capers, sun dried tomatoes and artichokes		890	
FRIED MURMANSK COD with zucchini, green pea and green beans		920	
 GRILLED SALMON SUPER STEAK with baby potatoes and tzatziki sauce	390 g	790	
GRILLED TUNA SUPER STEAK ON THE BONE with grilled avokado <i>*portion starts from 350 g.</i> <i>Ask your waiter.</i>	100 g	590	  




TUNA STEAK with Borlotti beans and artichoke	1450	
QUARTER OF AN OCTOPUS stewed in tomato sauce with potatoes and capers	1900	 
PIKE CUTLETS with potato cream and pike caviar	670	
BLACK SEA MUSSELS with wine and garlic sauce, served with toast	1 kg 1260	
PAN FRIED TIGER SHRIMP with tomato & basil sauce	870	
GRILLED HALIBUT with sautéed vegetables	980	
VEAL MEDALLIONS with crispy potatoes	960	








KAMCHATKA CRAB MEAT 100 g

RAW KAMCHATKA CRAB (from 2 kg)	790
<i>We can boil crab in milk, bake with cheese or brown butter – go with one of the options for phalanges, and ask kitchen to use center part for a salad with avocado, cucumbers, spinach and ginger dressing.</i>	
KAMCHATKA CRAB CLAWS* (100 g) - with Gruyere and creamy mushroom sauce - with brown butter	550
<i>*portion starts from 300 g. Ask your waiter.</i>	

SIDE DISHES

GRILLED VEGETABLES	590 
BABY POTATOES with butter	240
ASPARAGUS with chef's sauce	720
GRILLED MARINATED ARTICHOKE	690 
MASHED POTATOES with truffle oil	240
THAI STYLE RICE with ponzu	190
BUTTERED SPINACH	420
GRILLED CORN	290 

DESSERT

 GOLDEN FISH Peanut mousse and salted caramel	520
NAPOLEON CAKE with vanilla-strawberry sauce	450 
HONEY CAKE with sour cream mousse and chokeberry sauce	450 
PRAGA CAKE with raspberry and basil sauce	480 
CARROT CAKE with mango-yuzu sauce	480 
PIGEON'S MILK	390
SORBET AND ICE CREAM	180
BERRIES	50 g360

Brand chef Dmitry Parikov
Concept chef Vladimir Devyataykin
Confectioner Ilya Apet