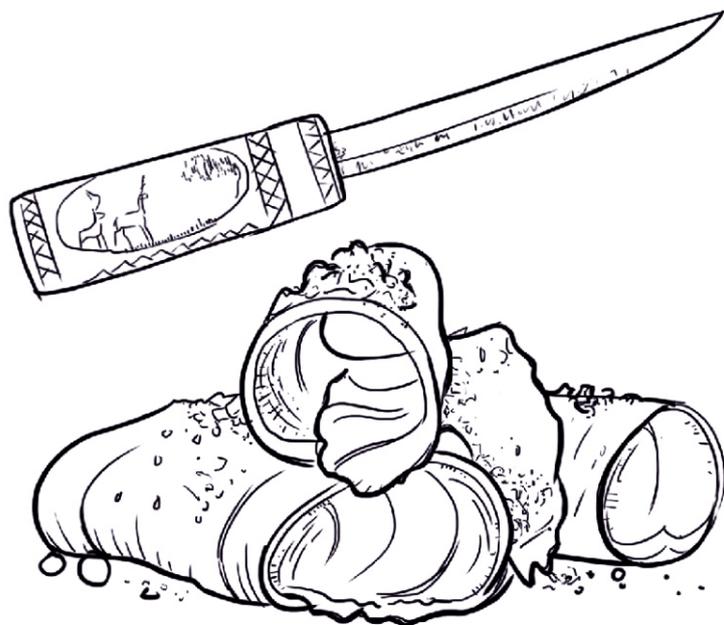


STROGANINA
bar



Sliced fish or meat



Sliced Fish or Meat

Deepfrozen fish or meat cut into thin slices, one of the main Northern kitchen dishes. Usually going with different "makalas" - dipping sauces: cowberry&mustard, salt&pepper and fish sauce. Perfectly combines with hard liquors.

Obian sterlet's "chush"

The most famous fish dish made of Obian sterlet in the Western Siberia. The dish is very simple and delicious: made of freshfrozen fish. You have to try it!

Light-salted fish

While salting fish changes its taste — takes exceptional taste.

Hit Set of sliced fish
"For a big company"* 810 ₺

Muksun, nerka, nelma, goes with dipping sauces and onion rings, 50/50/50/60/15 g
*Eat fast :)

Sliced muksun 390 ₺
With dipping sauces and onion rings, 70/60/15 g

Sliced nelma 430 ₺
With dipping sauces and onion rings, 70/60/15 g

Sliced nerka 360 ₺
With dipping sauces and onion rings, 70/60/15 g

Sliced venison 320 ₺
With dipping sauces and onion rings, 70/60/15 g

Sterlet chush 350 ₺
with onion and lemon, 80/20 g

Indigirka 290 ₺
made of white fish with onion, 100/20 g

Light-salted fish

Served with pickled onion and warm potato with cowberry

Hit **Muksun**, 50/30/60 g 330 ₺

Nelma, 50/30/60 g 390 ₺

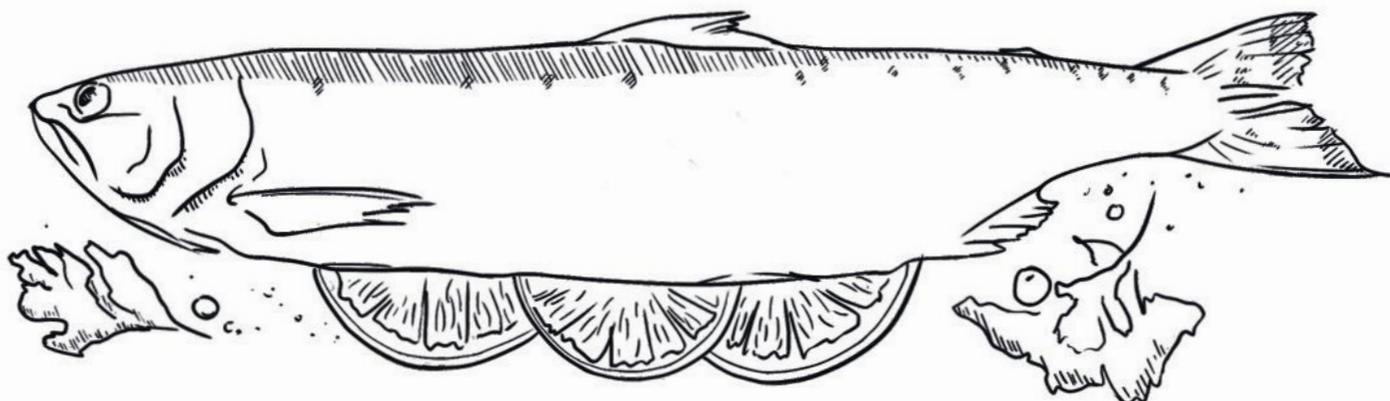
Nerka, 50/30/60 g 310 ₺

Hit **Suguday** 330 ₺

One of the northern ways of fish salting: light-salted white fish seasoned with oil, onion, salt and pepper after 10-15 min of brewing, 100/20 g

New **Fishset "Fisher - man's catch"** 710 ₺

Set of light-salted muksun, nerka, nelma, gravlax salmon, pickled onion, lemon, boiled potato, 140 g



Cellar

Siberian and
Northern kitchen

Set of forest mushrooms 390 ₺
with cream sour, 200/50 g

Set for vodka 310 ₺
salted lard, pickles, pickled forest mushrooms
with homemade mustard and bread, 400 g

Hit Venison paste 390 ₺
with toasted bread, 120/100 g

Appetizers

Hit Set "For a start" 440 ₺
4 nastiokas (25 ml each) to try and 4 bruschettas
on a toasted bread (240 g)
- with creamy cheese and gravlax salmon;
- with Siberian venison paste;
- with smoked duck breast and branded sauce;
- with homemade mushroom paste

Salted lard 180 ₺
with toasted croutons, sliced potato and
mustard, 50/80/20 g

Smoked lard 180 ₺
with pickled cucumber, sliced potato
and garlic sour cream, 50/30/30/20 g

Hit Permian "posikunchiki" 350 ₺
with mutton, 200/30 g

Meat on a plank 990 ₺
smoked venison, roast beef, elk and
duck breast, 220 g

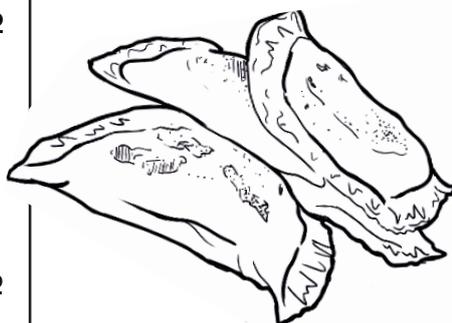
Prosciutto elk 340 ₺
served with fresh radish, 50/60 g

Roast beef 410 ₺
served with garlic croutons and mustard sauce,
80/60/40 g

Smoked venison 340 ₺
served with fresh radish, 50/60 g

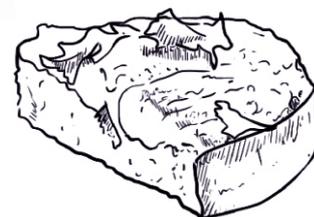
Fresh vegetables slicing 180 ₺
with sour cream, 170/30 g

Hit Smoked duck breast 360 ₺
goes with fresh vegetable mix, 50/60 g



Small fried pies with
Altai mutton, onion,
garlic and greens

Delicacy with very soft
and exquisite taste



Appetizers

Hit "Beer doesn't hurt" set* 860 ₺
cheese sticks, onion rings, calamari rings, garlic
toasted bread, rye garlic croutons, fried
raviolis with venison, 2 sauces, 850/10 g
* You may order a half of the portion

"In wine, the reistruth" 810 ₺
cheese assorti, walnut, grapes
120/ 75/30 g

New Set of bruschettas
"Four friends" 390 ₺
4 appetizers on a toasted bread, 150 g:
- with beetroot paste;
- with creamy cheese and red fish;
- with roast beef and mustard sauce;
- with venison and wasabi sauce.

Garlic toasts 150 ₺
with lard and tartar sauce, 120/50 g

Hit Cheese sticks 260 ₺
with tartar sauce, 150/30 g

Salads

“South” 190 ₺
a mix of tomatoes, red onion, cedar nuts with balsamic cream, 200 g

“Home-made” 170 ₺
a mix of tomatoes, cucumbers and radish with sour cream or oil, 200 g

New **Beetroot salad** 170 ₺
beetroot, green salad, creamy cheese, orange, honey mustard sauce, 170 g

New **Salad with homemade cottage cheese** 290 ₺
cherry tomatoes, cucumbers, grilles cheese, champignons, green salad, sauce with oil and soy sauce, 220 g

“Seaside” with calamari 350 ₺
cucumber, grilled squid, cherry 200 g

Hit **Salad with smoked venison** 400 ₺
a mix of smoked venison, pear and raspberry sauce, 150 g

Hit **“A duck hunting”** 400 ₺
smoked duck breast, forest mushrooms, cucumbers, sour cream, 150 g

Salad with Northern Salmon 320 ₺
a mix of cucumbers, tomatoes, fried potato, gravlax salmon, 170 g

Salad with grilled chicken 310 ₺
a mix of grilled chicken, green salad, tomatoes, egg, Parmesan cheese, crackers, “Caesar” sauce, 200 g

Salad with grilled shrimps 400 ₺
a mix of grilled shrimps, green salad, tomatoes, egg, Parmesan cheese, crackers, “Caesar” sauce, 200 g

Salad with roast beef 290 ₺
a mix of roast beef, green salad, radish and balsamic sauce, 150 g

Soups

Siberian and Northern kitchen

Siberian fish soup with a pie 470 ₺
goes with smoking firebrand, 400/30 g

Mushroom basket soup 240 ₺
goes with toasted bread and spiced butter, 350/30 g

Meat solyanka 350 ₺
with sour cream, 350/30 g

Hit **Hunter’s broth** 350 ₺
thick soup with pearl barley and pieces of fowl, 350 g

Broccoli cream soup, 350 g 210 ₺

Новинка **Pumpkin-mash soup with shrimps, 250/20 g** 210 ₺



Pelmenis and vareniks

Siberian and Northern kitchen

Russian traditional raviolis with meat/vegetables or sweet filling

Hit **Yakut pelmenis with venison** 390 ₺
with broth, mushrooms with sour cream, 200/150/30 g

Vareniks with potato and mushroom 250 ₺
with sour cream, 250/30 g

Fishpelmenis 270 ₺
with broth and sour cream, 200/30 g

Siberian pelmenis with mushrooms 250 ₺
in cream sauce, 250g



Hot dishes

*Siberian and
Northern kitchen*

Venison kebab 670 ₺
with fern and cowberry sauce, 210/150

Taiga venison "skoblyanka" 550 ₺
on a pan with fern and fried onion, 300 g

Hit "Wild pan" 680 ₺
Elk and bear mini-cutlets and venison mititei
with cowberry sauce and lecho,
with grilled potato, 250/100/30 g

New Sterlet baked with pine nut 990 ₺
with a light vegetable salad 270 g

Baked duck breast 610 ₺
with couscous and raspberry sauce, 270 g

**Hit Stewed muksun with creamy
broccoli**, 150/100 g 850 ₺

Hit Set of meat "Big company" 5900 ₺
pork entrecote, chicken fillet on a grill, beef steak,
venison, elk and bear cutlets, grilled vegetables,
green salad, sour cream, BBQ and
cowberry sauces, 2150/500/320 g

Beef steak 690 ₺
with potato slices and BBQ sauce, 200/50/30 g

Pork steak 490 ₺
with potato slices and BBQ sauce, 200/50/30 g

Pork kebab 390 ₺
with cowberry sauce 200/30 g



Pork chop 470 ₺
with potatoes rustic, 180/100 g

Chicken fillets on a grill 320 ₺
with sauce to choose

«By the pike's magic» 330 ₺
pike cutlet with green beans and sauce of your
choice, 150/100/30 g

Grilled Sea Bass with vegetables 750 ₺
with cream sauce, 230/120 g

Hit Grilled calamari 370 ₺
with rice and vegetables and sauce of your
choice, 120/30/20 g

Grilled salmon 750 ₺
with sauce of your choice, 150/30 g

Pork entrecote on a bone 440 ₺
with a grilled potato, pickled cucumber and BBQ
sauce, 200/200/40 g

Pasta "The Golden Fish" 480 ₺
with fish and creamy sauce, 280 g

"Horned" pasta 440 ₺
with venison and creamy sauce, 280 g

Side dishes

Grilled potato 100 ₺
with garlic sour cream, 100/30 g

Grilled vegetables, 200 g 270 ₺

Suzdal ragout 130 ₺
fried on a pan vegetables
with stewed tomatoes, 100 g

Hit Fried potato 180 ₺
with mushrooms and onion on a pan, 200 g

Hit Potato rustic 180 ₺
with sour cream, 150 g

Fried fern 140 ₺
with sour cream, 150 g

Sliced potato, 150 g 120 ₺

Broccoli with creamy sauce, 350 g 180 ₺

Sauces 50 ₺

BBQ, mushroom, plum, cowberry, creamy,
creamy with caviar, lecho, tartar, salsa, sour
cream, "makalas", 50 g

Burgers

- Hit** "Goodbye, America" burger 430 ₺
with BBQ sauce, 240/50/30 g
- "Hello, my dear friend!" burger 470 ₺
with venison cutlets, grilled vegetables
and BBQ sauce, 230/50/30 g
- "Neither fish, flesh nor good
red herring" burger 360 ₺
with Adygei cheese, grilled vegetables and
BBQ sauce, 230/50/30 g

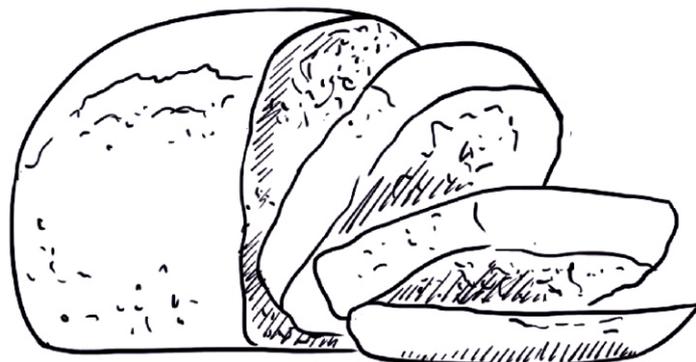
Pancakes **New**

*Siberian and
Northern kitchen*

- Pancake with venison paste, 250 g 260 ₺
- Pancake with red fish and
creamy cheese, 170 g 450 ₺
- Sweet pancake with chocolate and 150 ₺
bananas, 250 g
- Traditional homemade pancake 35 ₺
Toppings: sour cream, condensed milk,
honey, jam 30 ₺

Bread

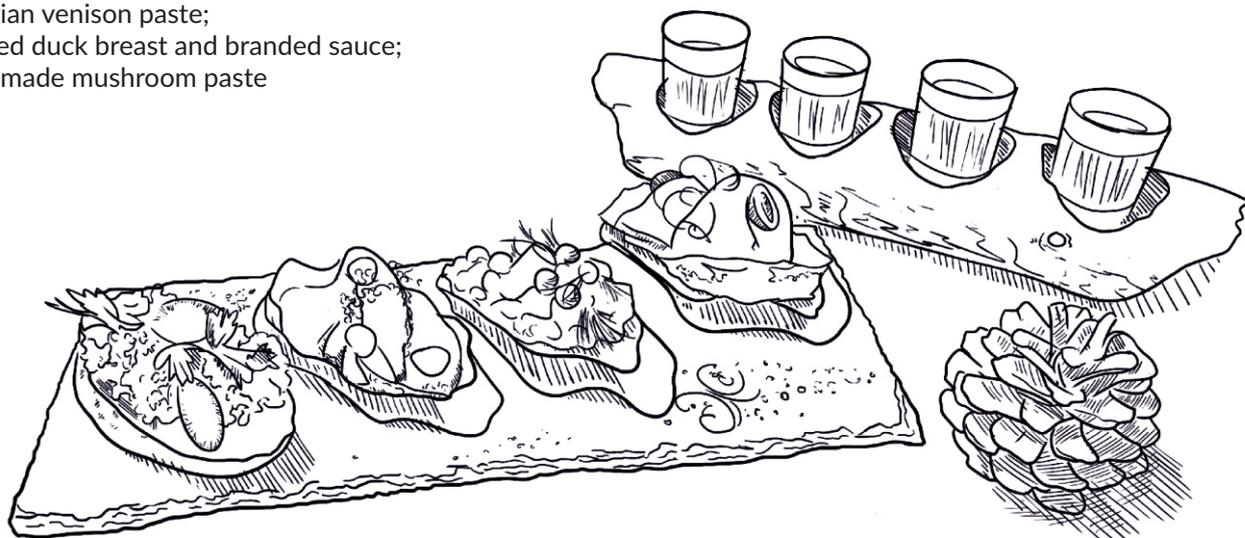
- Bread slice 12 ₺
- Rye garlic croutons 30 ₺
- Bread basket 140 ₺



Are You for the first time in "Stroganina-bar" and don't know what you want?

Set "For a start" 440 ₺

- 4 nastiokas (25 ml each) to try and 4 bruschettas
on a toasted bread (240 g)
- with creamy cheese and gravlax salmon;
 - with Siberian venison paste;
 - with smoked duck breast and branded sauce;
 - with homemade mushroom paste



Cookery to go for you and your friends

Always in stock

Branded nastiokas and nalivkas1400 ₺

Infused from 2 to 5 weeks by special recipe,
in gift bottle, 0,5 l

“Yakut”pelmenis with venison, 500 g.....480 ₺

Fish pelmeni, 500 g370 ₺

**Home made vareniks
with potato and mushrooms, 500 g.....300 ₺**

**Siberian pelmenis with
mushrooms 500 g390 ₺**

Jam in assortment, 250 g230 ₺

“Happiness in a jar” 250 ₺
salted caramel with a cedar nuts

Made with a pre-order

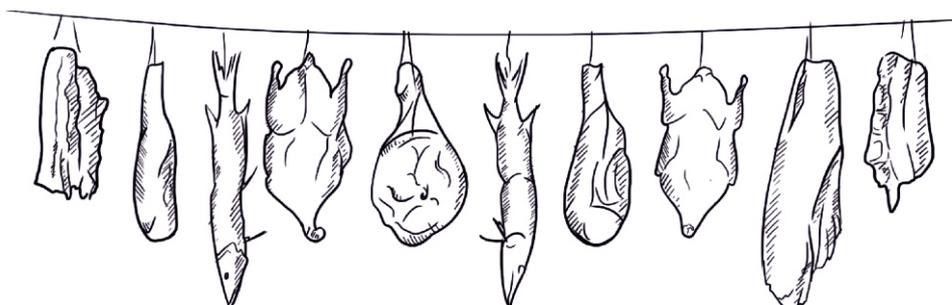
Venison paste, 250 g.....690 ₺

Surprise your friends
with a Siberian gifts.

We can make as
much as You want
with a pre-order



Our smoking to go for you and your friends



Always in stock

Smoked venison, 100 g570 ₺

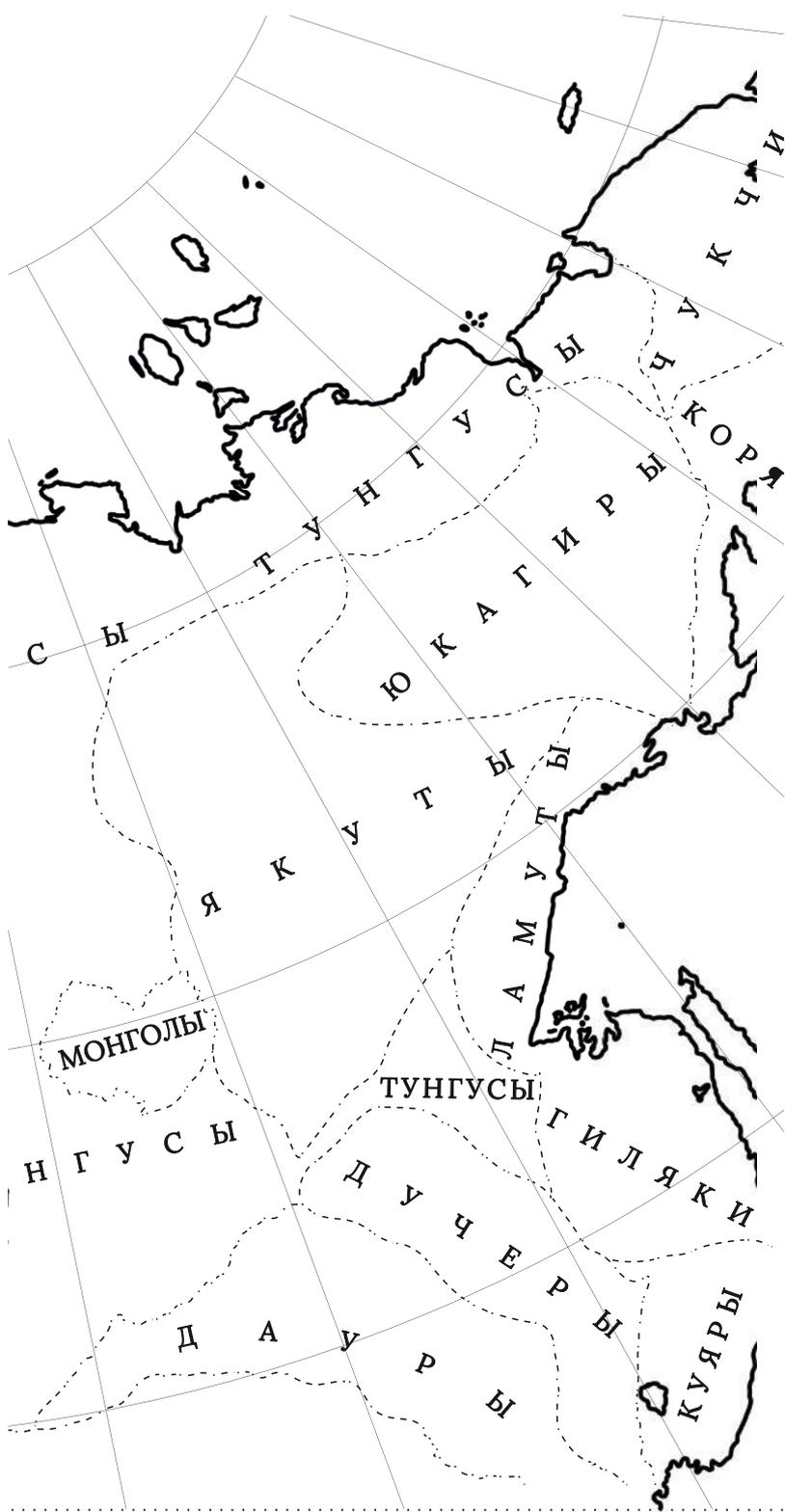
Dried elk, 100 g570 ₺

Smoked duck breast, 100 g, за 100 g.....620 ₺

Made with a pre-order

Mackerel, 500 g.....900 ₺

Sterlet, 500 g2000 ₺



STROGANINA
bar



Coffee

Espresso, 40 ml	80 ₺
Americano, 150 ml	80 ₺
Cappuccino, 150 ml.....	130 ₺
Latte, 250 ml	140 ₺
Mocha, 350 ml.....	170 ₺
Ice «Bumblebee» 350 ml.....	180 ₺

Tea

Green tea "Sencha", 350 ml.....	100 ₺
Black tea "Assam" 350 ml.....	100 ₺
Ivan-tea with mint, 350 ml.....	100 ₺

Hit Taiga tea, 350 ml/1,5l.....140/400 ₺

"Forest tea" 180 ₺
Black tea, cowberry, cranberry, mint, thym, 500 ml

"Furry Bumblebee"..... 180 ₺
Black tea, sea buckthorn, mint, nut syrup, 500 ml

Author's "healing" tea.....180 ₺
Black tea, dried rosehip, rosehip syrup, orange, mint, 500 ml

Author's tea "A clockwork orange"..... 180 ₺
Red tea, orange, lemon, grenadine syrup, mint, 500 ml

Soft drinks

«Drink a healthy person».....160 ₺
ginger, honey, apple juice, mint, thyme rosemary, star anise, cinnamon, 500 ml

«Sea buckthorn orange».....225 ₺
Orange juice, sea buckthorn, cinnamon, cloves, mint cloves, mint, 500 ml

Juice in assortment, 250 ml100 ₺

Berry drink..... 80 ₺
Cranberry-cowberry, black currant, 250 ml

Mineral water.....150 ₺

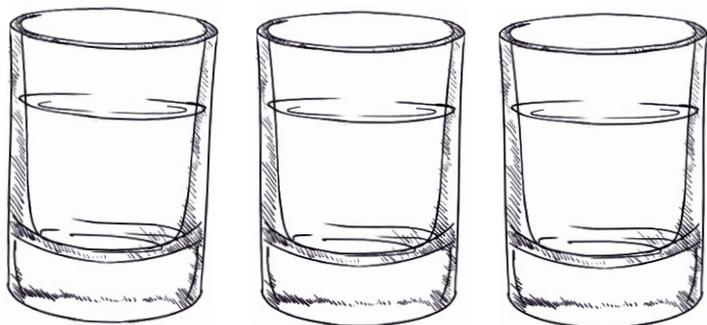
Lemonade "Fentimans".....250 ₺
Craft english lemonade. Cherry cola, elder, root beer, burdock-dandelion, 275 ml

Orange fresh juice, 200 мл..... 220 ₺

Home-made branded nastoikas and nalivkas (berry liquors)

Nastoikas 140 ₺
Radish, St. John's wort, cedar, lemon, 50 ml

Berry liquors 140 ₺
Blueberry, cowberry, cranberry, cherry, blackberry, currant, 50 ml



"My Cherry" set 470 ₺
Currant, cherry, cowberry, blueberry, 160 ml (4 shots, 40 ml each)

"Bogatyr" set 470 ₺
Horseradish, cedar, lemon, St. John's wort, 160 ml (4 shots, 40 ml each)

Hit **Roulette Set** 990 ₺
Dame Fortune will decide what you drink today, 320 ml (16 shots, 20 ml each)

Cocktails based on out nastoikas and nalivkas

"Siberian Piano" 280 ₺
Sparkling wine, cowberry liquor, 175 ml

Hit **"Mating dance in a forest"** 310 ₺
Sparkling wine, St. John's wort nastoika, cranberry liquor, cloudberry liquor, cowberry drink, 250 ml

"Taiga's secret" 240 ₺
Cedar nastoika, cowberry drink, 200 ml

"Wild Cherry" 290 ₺
Cherry liquor, vermouth, campari, cowberry drink, 135 ml

"Home-made Margarita" 370 ₺
Tequila, orange liquor, lime juice, soda, 175 ml

"Berry nights" 280 ₺
Currant liquor, mashed berries, "Creamy toffee" syrup, 110 ml

Mulled red/white wine 190 ₺
Red/white wine, lemon nastoika, orange, lemon juice, cinnamon, cloves, 250 ml

"The thorn drunks" 310 ₺
Whisky, cedar nastoika, amaretto syrup, apple juice, 200 ml

"Going Home" set 420 ₺
"Belen'kaya" vodka, "Blue curacao" liqueur, grenadine syrup, milk, 240 ml (4 shots, 60 ml each)

"Life's good" 190 ₺
Cherry liquor, vanilla syrup, apple juice, lemon, mint, 115 ml

"Beautiful divine" 190 ₺
cherry liquor, vermouth, cherry juice, 150 ml

Strong alcohol

Gin

Beefeater, 50 ml 280 ₺

Tequila

Cazadores Blanco, 50 ml 320 ₺

Cazadores Reposado, 50 ml 370 ₺

Whisky

Jameson, 50 ml 280 ₺

Jack Daniel's, 50 ml 350 ₺

The Glenlivet, 50 ml 500 ₺

Tullamore D.E.W., 50 ml 280 ₺

Ballantine's Finest, 50 ml 280 ₺

Rum

Havana Club Especial, 50 мл 260 ₺

Havana Club Anejo 3 Anos, 50 мл 290 ₺

Cognac/Brandy

Ararat 3 ☆ 50 ml 210 ₺

Baron Otard V.S, 50 ml 370 ₺

Torres 10 Gran Reserva, 50 ml 260 ₺

Liqueurs

Bailey's, 50 ml 220 ₺

Kahlua, 50 ml 290 ₺

Cointreau, 50 ml 260 ₺

Sambuca, 50 ml 230 ₺

Vodka

ONEGIN 50 ml 375 ₺

Altai, 50 ml 130 ₺

Beluga Noble, 50 ml 180 ₺

Belenkaya luxe, 50 ml 100 ₺

Wine

Sparkling wine

«Marchesini Lambrusco».....900 ₺
Italian sparkling wine. White semi-sweet/ red semi-sweet/ pink semi-sweet, 0,75 l

Italy

Sante Rive Soave D.O.C.....1550 ₺
Dry white wine, 0,75 l

Chianti DOCG.....1700 ₺
Dry red wine, 0,75 l

IL GAGGIO Nero D'avola Terre
Siciliane IGT.....1500 ₺
Dry red wine, 0,75 l

IL GAGGIO Pinot Grigio
Veneto IGT.....1500 ₺
Dry red wine, 0,75 l

Argentina

«Steakwine» Malbec.....1800 ₺
semi-dry red wine, 0,75 l

«Steakwine» Chardonnay.....1800 ₺
semi-dry white wine, 0,75 l

France

Borderive, Rouge.....895 ₺
Table wine. Red semi-sweet/red dry, 0,75 l

Borderive, Blanc.....895 ₺
Table wine. White semi-sweet/
white dry, 0,75 l

Draught beer

Hofbrau, 0,3/0,5 l215/295 ₺

Schneider Weisse, 0,3/0,5 l215/295 ₺

Klaster, 0,3/0,5 l165/250 ₺

Bottled beer

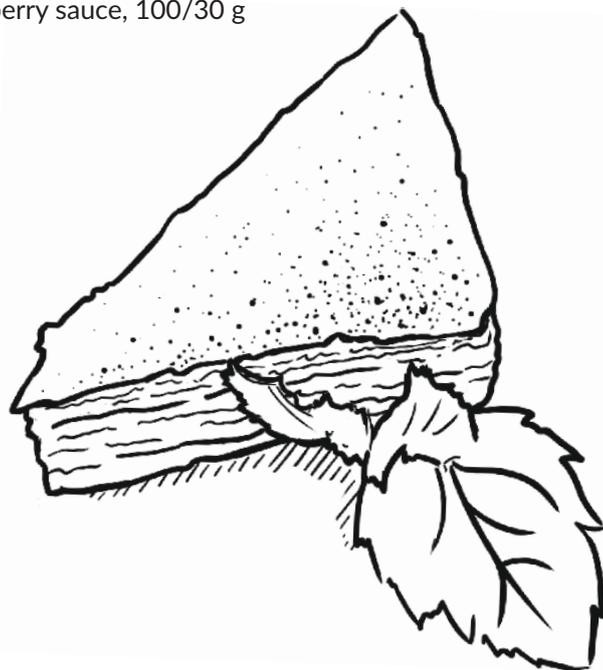
In assortment, 0,5 l.....250 ₺

Non-alcoholic beer Schneider, 0,5 l.....330 ₺

Desserts

Xum Honeycake “Bear’s happiness”.....160 ₺
with cowberry jam, 100/30 g

Bird cherry pie.....180 ₺
with berry sauce, 100/30 g



Hit “Taste of Your Childhood”.....220 ₺
Chocolate sausage with cedar
nuts, 120 g

Ice-cream with cedar nuts.....210 ₺
With raspberry jam, 100 g

Taiga dessert.....160 ₺
Cowberry with cedar nuts
and condensed milk, 80 g

Panna cotta, 110 g.....150 ₺

Homemade cheesecake.....130 ₺
with berry jam, 100/30 g

“Black forest”, 100 g.....220 ₺

Pancake with chocolate paste and
banana, 250 g.....150 ₺

Traditional homemade pancake.....35 ₺
Toppings: cream sour, condensed milk,30 ₺
honey, jam

We left this page for a partners

We are glad to meet new partners!
If You have useful event idea or
great product - leave contacts to
our guys in vests



We are searching for

Clubs and communities, who need space for
events

Musicians

Photographers

Products suppliers

Siberian souvenir masters

business and other events organizations



Banquets

Ask about terms, special menu and lease cost guys in vests

Space for events

20 guests

separate hall for business-trenings, online-broadcasts, creative master-classes and celebrations - we'll help organize it the best way.

Fireplace hall

16 guests

comfortable hall for an important reason with your family and friends.

Main hall

50 guests

for a big reason and big events.

Space for events

We invite You to hold events here and we'll help You to organize it.
Here's what we did:

Professional communities

PR-club — a community of specialists in marketing and pr-sphere. Events are once a month with discussions about interesting cases, tools and life stories

HR-club — a community of specialists in growing a human potential.

PRO-women club — a community of developing women's business projects.

Tomsk landscape club — a community of specialists and amateurs in design sphere.

Birthdays

Quiz — intellectual and entertaining team battle, where teammates solve interesting issues.

Wine dinner — a format for Your Birthday party. We'll help You to choose wine and appetizers, professional sommelier tell about each drink and answer a questions.

What?Where?When?

— popular intellectual game where “connoisseurs” answer the questions



Events for a networking

Professionalbusiness-lunch— a format of discussing and having lunch with representatives of certain professions about professional questions.

Business-breakfast and conferences

— an effective acquaintance format and education for managers and businessmen.



If you want to organise an event, then leave the guys in vests your phone and name.
The actual schedule of our events is on the website: stroganina-bar.ru/afisha

Stroganina-bar – place for a real communication

–A place where You may taste natural Northern and Siberian kitchen: sliced fish or meat “stroganina”, forest fowl, homemade pickles and all the Siberian wild grown delicacies

–A place where You may rest with pleasant music in disposable atmosphere

–A place where You may go in free time to visit interesting meetings about personal growth or just for rest

–A place where You will be helped to plan and realize first-class event: celebration, presentation, business- event or meeting.



Here You may send a real hand written letter to friends

True Northern and Siberian kitchen to impress guests and friends

Our nastiokas are made from 2 to 5 weeks with natural products

We support communities and hold joint events

Here You may find a fair of Siberian masters' hand-crafted things



We are smoking, pickling, making jam :)

Stocks



Set-roulette

Set-roulette of our nastiokas. It's a present to 8+ people companies



CelebratetheBirthday?

We have a gift from our Cookery to each birthday boy celebrating here!



Cards

We give to each guest of the city a postcard – you may send it to friends!



Nalivkas for 90

Wednesday is the day of trials! Each nastioka and nalivka is 90 rub



-20%

Sunday discount on the kitchen menu is 20%



Giftforafeedback

We want a lot of people to know about us, so would be very grateful for your feedback



II.
ИСТОРИКО-ЭТНОГРАФИЧЕСКАЯ
КАРТА
СИБИРИ

(XVI в.)

Масштабъ

550 верстъ въ Англ. дюймъ.

0 550 1100 в.



STROGANINA
bar

