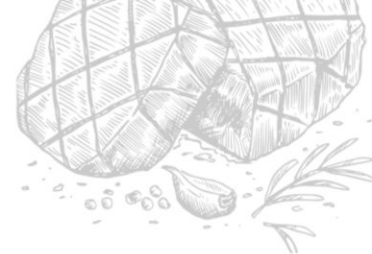




**All good steaks
come to us!**



STARTERS **meat**



ROAST BEEF with Borodino bread croutons

150gr **650.-**

BEEF TARTAR with parmesan mousse

150gr **595.-**

BRAIN BONE with ciabatta toast

270gr **435.-**

DUCK PATE with figs and brioche

220gr **450.-**



BEEF CARPACIO on puffed chips with Parmesan mousse

160gr **695.-**

MOROCCAN CIGARS Crispy tubes with meat filling. Served with Buffalo sauce

120gr **295.-**





fish and seafood **STARTERS**



HERRING WITH POTATOES

lightly salted cucumbers and herbs

220gr

375.-

TUNA CEVICHE

with crispy rice chips and nutty kimchi sauce

150gr

425.-

TUNA TARTAR

with avocado, arugula and sesame sauce

150gr

525.-



RECOMMEND

white wine



STARTERS **vegetables and cheese**



PICKLED

cucumbers, cherry tomatoes, garlic and cabbage, own salting

230gr

325.-

CHEESE SET

selection of cheeses, dates, crackers, honey

260gr

565.-

SALTED CRISPY URAL MUSHROOMS

with onions and sour cream

160gr

725.-

BAKED CAMEMBERT

with caramelized onions and spiced jam

200gr

625.-

ASSORTED SNACKS

with brioche eggplant, shrimp and roasted peppers

220gr

495.-

TOMATOES SALAD

of ripe juicy tomatoes with onions and sunflower oil

240gr

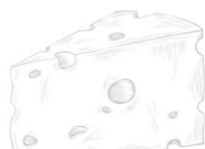
395.-

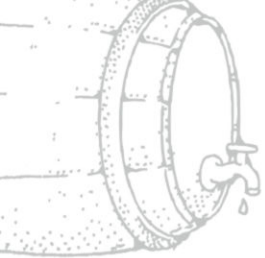
CHEESE PLATE

with ham and arugula

160gr

425.-





beer **SNACKS**

CHECHIL FRIES

with cheese sauce

100gr **355.-**

BEER SET

squid rings, dried fish, onion rings, garlic croutons, sour cream and garlic sauce

260gr **455.-**

BEEF MARBLED BRISKET CHIPS

prepared according to the chef's special recipe

50gr **325.-**

SPICY CHICKEN WINGS

caramelized in ginger sauce

190gr **365.-**

RECOMMEND

draft beer



SALADS **meat and poultry**



SALAD WITH BRISKET

with honey cucumbers, honey mustard dressing and smoked onions

190gr

655.-

«UGLI» SALAD

with beef, chicken liver, mushrooms, onions, gherkins and special cream sauce

200gr

495.-

«UGLI» SALAD WITH A DOUBLE PORTION OF MEAT

your favorite salad with double meat

260gr

675.-

SALAD WITH ROAST BEEF

with lettuce, roasted peppers and creamy chili sauce

180gr

595.-

CAESAR WITH CHICKEN

classic sauce with anchovies and chicken fried in teriyaki sauce

200gr

465.-

CAESAR WITH DOUBLE CHICKEN

250gr

525.-

SALAD WITH GRILLED TURKEY

with cream cheese, baked potato and red beans

260gr

425.-



fish and seafood SALADS



ARUGULA WITH SHRIMP

190gr

825.-

CAESAR WITH SHRIMP

classic sauce with anchovies and shrimp
fried in wine and garlic

200gr

625.-



MILLEFEUILLE IS THE CHEF'S SALAD

On Borodino croutons with shrimp
and squid, avocado, grilled corn, plum
cheese and oyster sauce

200gr

565.-

SALADS **meat and poultry**



CRISPY EGGPLANT

in a spicy sauce

200gr

385.-

BURATTA

with tomatoes in pesto sauce

250gr

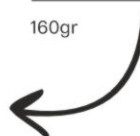
665.-

GREEN SALAD

with seeds, chimichurri and avocado

160gr

425.-



POKE

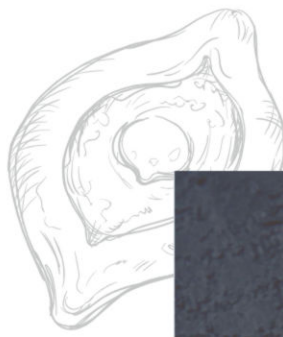


WITH TUNA 240gr 495.-

WITH SALMON 230gr 525.-



BAKERY



MEGRELIAN KHACHAPURI

flatbread with cheese inside and outside

350gr

495.-



ADJARIAN KHACHAPURI

flatbread with suluguni cheese

380gr

395.-



ROYAL KHACHAPURI

with a royal amount of cheese

500gr

625.-

MEGRELIAN KHACHAPURI

with Tambov ham

500gr

650.-

HOT BAGUETTE

with smoked butter

190gr

145.-

CHEBUREK

with minced meat served with salsa sauce

150gr

275.-

PIES

WITH ONION AND EGG

40gr 85.-

WITH CABBAGE AND EGG

40gr 85.-

WITH MEAT AND RICE

40gr 95.-

SALMON AND PIKE PERCH

40gr 145.-

SOUPS



SMOKED BRISKET SOUP

and homemade nachos

400gr

465.-

BORSCH

served with Borodino bread croutons, lard, garlic and sour cream

390gr

455.-

FISH SOUP OF THREE TYPES OF FISH

with cherry tomatoes and onions

300gr

450.-



TOM YAM

with tiger shrimps

400gr

695.-



PUMPKIN-ALMOND CREAM SOUP

with stracciatella, pesto sauce and almond petals

300gr

365.-



PIES

RECOMMEND

WITH ONION AND EGG	40gr	85.-
WITH CABBAGE AND EGG	40gr	85.-
WITH MEAT AND RICE	40gr	95.-
SALMON AND PIKE PERCH	40gr	145.-



STEAKS



TYPES OF ROASTING

SCAN QR-CODE AND LOOK

PREMIUM

RIB-EYE

MIRATORG	100gr	750.-
PRIBEEF	100gr	895.-
GRASS FED	100gr	695.-
DRY AGING	100gr	1250.-

MINION

GRAIN FED	100gr	795.-
GRASS FED	100gr	590.-

NY

100gr 625.-

CHATEAUBRIAND

100gr 870.-

PEPPER STEAK

100gr 750.-

STRIPLOIN

100gr 565.-

PORTERHOUSE

100gr 595.-

on T-bone

T-BONE

100gr 595.-

on T-bone

COWBOY RIB-EYE

100gr 795.-

on the bone





PREMIUM

FLANK STEAK 100gr 495.-

MACHETE STEAK 100gr 495.-
thin diaphragm

OTHER MEAT

TURKEY FILLET 100gr 295.-

FLAVORED BUTTER FOR STEAKS:

BUTTER WITH DOR BLUE 50gr 125.-

GARLIC BUTTER 50gr 100.-



SIDE DISH

NEW POTATOES

150gr

175.-

NEW POTATOES

with mushroom stew

150gr

185.-

ROASTED ASPARAGUS

140gr

365.-

BROCCOLI WITH CHAMPIGNONS

150gr

325.-

TOMATOES

240gr

395.-

GRILLED VEGETABLES

peppers, zucchini, cherry tomatoes,
champignons

150gr

265.-

MASHED POTATOES

200gr

175.-

FRENCH FRIES

150gr

195.-

SAUCES

SALSA

40gr

50.-

BBQ

40gr

50.-

PEPPERY

40gr

135.-

PESTO

40gr

165.-

CHEESY

40gr

95.-

LINGONBERRY

40gr

85.-

CREAMY PEPPERY

40gr

135.-

CREAMY MUSHROOM

40gr

95.-

BURGERS



UGLI

marbled beef cutlet, pickled cucumber, bacon, fried onions and creamy mustard sauce

360gr

585.-

CHEESEBURGER

marbled beef cutlet, pickled cucumber, cheddar cheese, cheese sauce

360gr

545.-

WITH TORN MEAT

on a brioche, coleslaw, pickled cucumbers

360gr

495.-

UGLI BIG

two marbled beef cutlets, pickled cucumber, bacon, fried onions and creamy mustard sauce

520gr

795.-

SPECIALTY BURGER WITH BRISKET

honey cucumbers, pepper barbecue sauce and fried onions

300gr

695.-

CHEESE BOMB

on a brioche with a whole puck of Camembert, honey mustard dressing and fresh tomatoes

500gr

775.-

RECOMMEND

BEER «ZUBR»

500gr

395.-

FRENCH FRIES

150gr

185.-

CHEESY SAUCE

40gr

95.-

KETCHUP

40gr

40.-



MAIN ^{meat} COURSES

BRISKET WITH BAKED MASHED POTATOES

with mashed potatoes baked on fire,
pickled squash, honey cucumbers
and pepper barbecue sauce

300gr

1190.-

TURKEY CUTLET WITH TRUFFLE PUREE

stuffed with butter and bacon,
with mushroom tartar

350gr

495.-

MACHETE STEAK WITH POTATOES

with chimichurri sauce and tomatoes

310gr

795.-

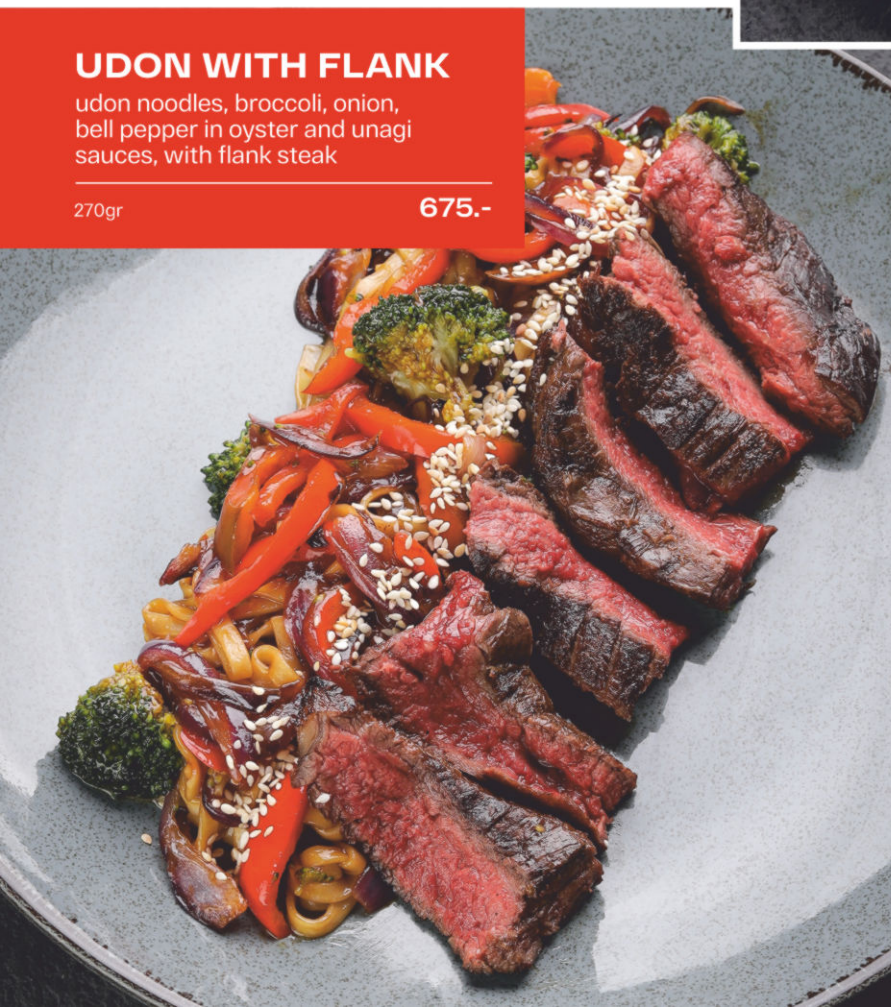


UDON WITH FLANK

udon noodles, broccoli, onion,
bell pepper in oyster and unagi
sauces, with flank steak

270gr

675.-



STEWED BEEF CHEEKS

with cauliflower cream and kim chi cabbage

290gr

595.-

ASIAN STYLE CHICKEN

with sautéed vegetables

270gr

550.-

FLANK WITH HOMEMADE PASTA

with unagi sauce and creamy oyster sauce

290gr

695.-



DISHES FOR A COMPANY



MEAT SET FOR FIVE PERSONS

striploin, grass-fed tenderloin, grass-fed rib-eye, machete steak, flank, grilled vegetables, new potatoes, salsa sauce, pickled cabbage

2500gr

7500.-

MEAT SET FOR THREE PERSONS

striploin, grass-fed tenderloin, flank, grilled vegetables, new potatoes, salsa sauce, pickled cabbage

1800gr

5500.-



FISH SET FOR FIVE PERSONS

two tuna steaks, pike perch, dorado, two salmon steaks, fried asparagus, grilled vegetables, white onion sauce

2500gr

6700.-

FISH SET FOR THREE PERSONS

tuna, pike perch, dorado, salmon, fried asparagus, grilled vegetables, white onion sauce

1800gr

4500.-



MAIN **fish and seafood** COURSES

SALMON STEAK

with onion sauce

100gr 725.-

GRILLED DORADO FILLET

boneless whole fish,
served with onion sauce

1 piece 950.-

TUNA

with vegetables and Kogi sauce

250gr 745.-

HALIBUT

with black rice and oyster sauce

250gr 990.-



CRAB CUTLETS

with mashed potatoes
and white English sauce

360gr 725.-

SEAFOOD SAUTÉ

tiger shrimps, squid, mussels in creamy
bisque sauce

350gr 895.-

PIL-PIL SHRIMPS

150gr 695.-

CRAB

GRILLED CRAB FILLET

with lime and melted butter

130gr

2750.-



DESSERTS

BERRY TARTAR

under a chocolate dome with hot caramel

200gr

525.-

HOMEMADE CAKE

with nuts, Belgian chocolate
and boiled evaporated milk

145gr

275.-

ESTERHAZY

almond chocolate cake

140gr

325.-

PUMPKIN CHEESECAKE

165gr

325.-

HONEY CAKE

180gr

295.-

MANGO-PASSION FRUIT CAKE

140gr

350.-

CHEESECAKE WITH CHERRIES

140gr

325.-

NAPOLEON

110gr

295.-

PISTACHIO-RASPBERRY CAKE

135gr

295.-





RUM CAKE

180gr

475.-



CHOCOLATE-RASPBERRY DESSERT

110gr

295.-



BLUEBERRY TART

with cheese cream
on shortbread crust

185gr

550.-



CHOCOLATE FONDANT

with vanilla ice cream

180gr

395.-

BERRY BASKET

with cheese cream and fresh berries

40gr

135.-

MACARON

SALTED CHOCOLATE	1 piece	85.-
BLACK CURRANT	1 piece	85.-
MINT-CHOCOLATE	1 piece	85.-
ORANGE	1 piece	85.-





STRAWBERRY TART

with cheese cream

185gr

595.-



TARTLET WITH BAKED PEAR AND GORGONZOLA

165gr

350.-



CRAFT ICE CREAM

PISTACHIO	60gr	145.-
CHOCOLATE	100gr	125.-
VANILLA	100gr	125.-
STRAWBERRY	100gr	125.-

AUTHOR'S TEAS

RASPBERRY WITH MINT

black tea, raspberry, mint

500ml 350.-

900ml 600.-

WARMING MULLED WINE

based on juice with the addition of orange,
apple, lemon, cloves, star anise, and cinnamon

500ml 350.-

900ml 600.-

SEA BUCKTHORN WITH PEAR

green tea sea buckthorn, honey, pear

500ml 350.-

900ml 600.-



BLACKCURRANT-BASIL

blackcurrant, basil cordial, lime

500ml	350.-
900ml	600.-

GINGER WITH LEMONGRASS

green tea, lemongrass, ginger, honey

500ml	350.-
900ml	600.-



LEMONADES

KIWI-BASIL

fresh kiwi, lemon, lime, mint, basil cordial

450ml	350.-
1000ml	650.-

CLASSIC

lemon, orange, mint

450ml	350.-
1000ml	650.-

LYCHEE-ELDERBERRY

elderberry cordial, lychee syrup, lemon, lime, mint

450ml	350.-
1000ml	650.-

STRAWBERRY-TARRAGON

strawberry, lemon, tarragon cordial

450ml	350.-
1000ml	650.-



SMOOTHIE

MANGO

mango puree, evaporated milk, peach juice

250ml

275.-

TRIPLE BERRY-KIWI

black currant, strawberry, raspberry, kiwi

250ml

275.-

BERRY-BANANA

black currant, banana, grapefruit juice

250ml

275.-

GREEN

celery, cucumber, apple honey

250ml

275.-



COFFEE DRINKS

IRISH COFFEE

coffee, Irish whiskey, cream

220gr 375.-

MATCHA LATTE

matcha, almond milk

220gr 180.-

CITRUS RAF

coffee frothed milk, vanilla syrup, orange zest

220gr 185.-

FLAT WHITE

double ristretto, milk

220gr 160.-

CON PANNA

double ristretto, ice cream, whipped cream, grated chocolate, almond petals

120gr 255.-

PINK CAPPUCINO

coffee, frothed milk

220gr 130.-



non-alcohol DRINKS

cold

FRESH JUICES

APPLE	250ml	225.-
ORANGE	250ml	375.-
PINEAPPLE	250ml	425.-
PEAR	250ml	395.-
GRAPEFRUIT	250ml	385.-
CARROT	250ml	195.-
CELERY	100ml	125.-

OTHER

ICE MOUNTAIN	500ml	165.-
NABEGHLAVI	500ml	285.-
RYCHAL-SU	500ml	165.-
JUICE IN ASSORTMENT	250ml	95.-
COCA-COLA	250ml	225.-

hot drinks

CLASSIC TEA

ASSAM	0,5 / 1l	230 / 420.-
SENCHA	0,5 / 1l	230 / 420.-
JASMINE	0,5 / 1l	230 / 420.-
MILK OOLONG	0,5 / 1l	230 / 420.-
EARL GRAY	0,5 / 1l	230 / 420.-
HERBAL	0,5 / 1l	230 / 420.-
PU-ERH	0,5 / 1l	350 / 450.-

COFFEE

ESPRESSO	50ml	80.-
DOUBLE ESPRESSO	150ml	130.-
AMERICANO	200ml	80.-
CAPPUCCINO	200 / 300ml	135 / 165.-
LATTE	220ml	155.-

BANQUET HALL



Any special date in your life is a reason to get together your closest people at one table and have a soulful time enjoying delicious dishes and drinks with exceptional service and attention to detail:

- Separate hall for up to 35 persons
- Equipment: light and music, screen and projector
- Special prices for alcohol

The banquet hall of our restaurant "Ugli" is ideal place for holding events of any format. Our managers are ready to show you the banquet hall and answer all your questions right now.



BANQUET MENU



WEBSITE



LOYALTY CARD