



PEPE NERO
— RESTAURANT —

MENU

Starters

Tomato and avocado carpaccio 200 g.....	650P
Seabass ceviche 120 g.....	680P
Tartare of lightly grilled beef served on buckwheat bread 180 g.....	950P
Bruschetta with roast beef and arugula 130 g.....	450P
Bruschetta with salmon and guacamole 140 g.....	490P
Home-salted olives 100 g.....	460P
Cheese Antipasti 200 g.....	1100P
Grana Padano, Dorblu, Camambert, goat cheese served with honey, homemade fruit bread and fig chutney	
Meat Antipasti 170 g.....	820P
Parma ham, salami Milano, salami Chorizo served with giant olives and capers	
Fish Antipasti 180 g.....	1150P
Lightly salted salmon, smoked ell, butter fish served with honey-mustard dressing	

Salads

Baked beetroot salad with pear and Gorgonzola cheese 190 g.....	490P
Quinoa salad with fresh vegetables and basil 250 g.....	620P
We recommend to add grilled prawns or lightly salted salmon	
Vitello Tonnato salad with roast beef and tuna sauce 240 g.....	780P
Greek salad 170 g.....	570P
Ceasar salad with chicken 250 g.....	690P
Ceasar salad with prawns 230 g.....	930P

Hot starters

Baked ramiro pepper with cottage cheese cream 160 g.....	460P
Crepes with pike caviar and smoked sour cream 220 g.....	680P

Pasta and risotto

Fettuccine with porcini mushrooms 210 g.....	650P
Spaghetti "Carbonara" 320 g.....	620P
Linguini with octopus 350 g.....	980P
Orecchiette "Alaska" with prawns and red caviar 200 g.....	1100P
Porcini mushroom risotto 210 g.....	650P
Seafood ravioli in creamy sauce 160 g.....	600P
Goose ravioli 170 g.....	550P

Pizza Romana

Margarita 320 g.....	650P
Quattro Formaggi 320 g.....	850P
Pepperoni with jalapeno and green onions 330 g.....	750P
Parma and Pear 345 g.....	780P
Turkey ham and fried mushrooms 320 g.....	700P
Salmon and zucchini 350 g.....	980P
Focaccia 180 g.....	350P
with rosemary/parmesan/tomatoes/garlic	

Pastry

Bread basket 5 types of bread served with butter.....	300P
Farm bread with natural fermenter 2 pcs.....	150P
to your choice - wheaten, rye, brown with cranberries	

Soups

Pumpkin cream-soup with coconut cream 300 g.....	450P
Borscht - the Chef special 430 g.....	650P
Chicken soup with homemade noodles 300 g.....	550P
Minestrone soup 300 g.....	730P
Tomato soup with seafood 350 g.....	880P

Main course

Duck fillet with caramelized apples 190 g.....	770P
Chicken in citrus marinade with ptitim 370 g.....	850P
Strewed beef cheek with truffle oil mashed potatoes 300 g.....	880P
Royal Burger 500 g.....	750P
Viennese schnitzel with baby potatoes and pickled cucumbers 550 g.....	1100P
Sicilian style octopus 320 g.....	1720P
Mediterranean style Seabass 420 g.....	1650P

Grill

Salmon steak 200 g.....	1550P
Tuna steak 200 g.....	1300P
Prawns 100 g.....	850P
Chicken fillet 220 g.....	460P
Beef tongue 230 g.....	750P
Filet Mignon steak 220 g.....	1500P
Ribeye steak 320 g.....	2300P
Rack of New Zealand lamb 230 g.....	1480P

Side dishes

French-fries 200 g.....	300P
Sweet potato fries 200 g.....	300P
Baby potatoes baked with rosemary 200 g.....	300P
Mashed potatoes 200 g.....	300P
Basmati rice 200 g.....	300P
Grilled vegetables 200 g.....	370P

Homemade sauces 50 g

White wine.....	150P	Demi-glace.....	150P
Barbecue.....	150P	Green pepper.....	150P

Desserts

Crepe cake 230 g.....	520P
Vanilla cheesecake 170 g.....	500P
Homemade apple served with vanilla ice cream 190 g.....	480P
Mango-passionfruit panna cotta 150 g.....	500P
Ice cream in assortment 60 g.....	160P
Sorbet in assortment 60 g.....	180P
Sweets made of nuts and dried fruits 3 pcs.....	250P

All prices are inclusive of VAT

The menu is a promotional product of the Pepe Nero restaurant
Dear guests, if you are allergic to any product, please notify your waiter