

BREAKFAST A LA CARTE

CROISSANT (1 piece) jam, honey, butter and margarine	50	380.00	3 EGGS OMELET choose 3 fillings from the following ingredients: ham, bacon, Swiss cheese, smoked salmon mushrooms, peppers, onion, tomato, served with hash browns and a gratinated tomato	135/60/40/30	1 050.00
HOT OATMEAL prepared with milk or water			EGGS BENEDICT toasted bread topped with ham, 2 poached eggs, covered with Hollandaise sauce served with hash browns and a gratinated tomato	135/60/40	950.00
PLAIN	250	580.00	RED CAVIAR served with blinis sour cream, eggs, herbs	100/180/50/40	
WITH BERRIES AND BROWN SUGAR	250/45	750.00	CAVIAR 50 gr	50/180/50/40	1 500.00
WITH BANANA AND CINNAMON	250/45	680.00	CAVIAR 100 gr	100/180/50/40	3 000.00
AMERICAN BREAKFAST 2 eggs your way, hash browns, a gratinated tomato bacon and sausages, bread rolls and toast, fresh orange juice, tea or coffee	90/60/40/80/20/160/90/20/250/150	1 450.00	PLATTER OF FISH smoked salmon, smoked halibut, smoked eel	50/50/40/30	1 150.00

STARTERS/SALADS

VIETNAMESE COLD SPRING ROLL duck confit, ma hor paste, cucumber, carrot, coriander, rice paper and 2 chilli dips, kafir lime sause	170/25/20/5/4	990.00	COUNTRY STYLE SALAD Italian cold cuts, sautéed potatoes, poached egg mixed leaves, pine nuts and balsamic dressing	275	1 050.00
RED TUNA TARTAR kamchatka crab salad, grapefruit and lemon dressing	160/25/20/2	1 050.00	FRESH TOMATO AND MOZZARELLA Italian herbs, basil, pesto sauce	250/110	900.00
JUMBO SHRIMP COCKTAIL avocado, tomato, salad, horseradish, cocktail sauce	246/40/2	1 100.00	GRILLED KING SHRIMPS ON ROCKET SALAD olive oil and balsamic dressing, herbs, frizee	250	1 690.00
PRIME BEEF CARPACCIO peppers, cherry tomatoes, string beans, salad, cashew nuts	60/80/2	950.00	ATLANTIC OCTOPUS SALAD herbs, mixed leaves, garlic and shallot chips, lemon olive oil dressing	175	1 290.00
ASIAN STYLE SPICY CHICKEN chicken cooked Thai style with vegetables kafir lime leaf, udon noodles in a bamboo basket	362	950.00	CAESAR SALAD CLASSIC 210 900.00 CHICKEN 210/140 980.00 SALMON 210/110 1 250.00		
GREEK SALAD vegetables, olives, marinated feta cheese	315	800.00	RUSSIAN CAVIAR served with blinis sour cream, eggs, herbs		
CHICK PEAS AND GOAT CHEESE SALAD Mediterrian vegetables, chick peas, mint, goat cheese, mixed salad	390	800.00	BLACK OSETRA 100 gr	100/180/50/40	24 000.00
WARM GRILLED RED TUNA STEAK SALAD served on a Niçoise style salad, avocado poached egg, sautéed potatoes	155/75/40/40/30	1 690.00	BLACK OSETRA 50 gr	50/180/50/40	12 000.00
SMOKED DUCK BREAST ON ROCKET SALAD herbs, radicchio, cherry tomatoes, pumpkin seed oil	200	960.00	RED CAVIAR 100 gr	100/180/50/40	3 000.00
			RED CAVIAR 50 gr	50/180/50/40	1 500.00

SUSHI AND SASHIMI

ROLLS			NIGIRI SUSHI		
CALIFORNIA ROLL WITH TOBIKO CAVIAR	180/40/20/5/5	700.00	SALMON (2 pieces)	65/40/20/5/5	600.00
CALIFORNIA ROLL WITH SESAME SEEDS	175/40/20/5/5	700.00	RED TUNA (2 pieces)	75/40/20/5/5	700.00
RED TUNA MAKI ROLL	125/40/20/5/5	680.00	SASHIMI		
PHILADELPHIA ROLL WITH SALMON AND CUCUMBER	175/40/20/5/5	680.00	SALMON	75/40/20/5/5	650.00
SALMON MAKI ROLL	125/40/20/5/5	550.00	RED TUNA	70/40/20/5/5	720.00
CANADA ROLL WITH SALMON, EEL AND PHILADELPHIA	185/40/20/5/5	620.00			
EEL MAKI ROLL	110/40/20/5/5	570.00			
AURORA VEGETABLE ROLL	140/40/20/5/5	570.00			
CUCUMBER MAKI ROLL	120/40/20/5/5	440.00			

Sushi and sashimi are served till 10.30 p.m.

In case of predisposition to food allergy, please inform your waiter.
All the prices are in roubles including 18 % VAT. We accept roubles and all the major credit cards or the bill can be charged to your room.

11 Petrovka St.
+7 (495) 937 0023

Marriott
MOSCOW ROYAL AURORA

SANDWICHES

GRILLED CHICKEN TORTILLA peppers, red onion, cheese, guacamole sour cream and salsa on the side, potato wedges	300/120/60/60/20	1 250.00	MARRIOTT CLASSIC PRIME BEEF BURGER lettuce, tomato, onion, bacon cheese and French fries	330/150	1 150.00
OPEN SMOKED SALMON AND COTTAGE CHEESE SANDWICH tomato bread, horseradish, lemon, mixed salad leaves	220/20	1 350.00	OPEN ROAST BEEF SANDWICH home style country bread, mustard dressing tomato and rocket salad and French fries	380/150/60/5/2	1 250.00
CHICKEN CLUB SANDWICH French fries and pickles	380/150/90	1 150.00	CROQUE MONSIEUR ham, Emmental cheese, Béchamel side salad and French fries	250/150/50	950.00
FISH BURGER grilled sea bass fillet, zucchini, egg plant, tomato and French fries tartar sauce	385/140/50	1 450.00			

SOUPS

SPINACH SOUP	200	640.00
OKROSKHA	305/40	640.00
YELLOW LENTIL SOUP served with pita bread	230/50/20	650.00
GAZPACHO	270/35	600.00
BORSCH served with a pirozhok and sour cream	200/30/40	650.00
SOUP OF THE DAY	250	600.00

RISOTTO AND RAVIOLI

KING PRAWNS AND ASPARAGUS RISOTTO with tomatoes and herbs	400/10/2	1 750.00
BEETROOT AND PEPPER RISOTTO with basil	305/2	990.00
SPINACH AND RICOTTA RAVIOLI with freshly grated parmesan	255/20	990.00
TOMATO, MOZZARELLA AND BASIL RAVIOLI with freshly grated parmesan	220/20	990.00

MAIN COURSES

CHICKEN TAGINE MOROCCAN STYLE braised chicken leg, curry, coriander & cumin sauce, basmati rice	280/120	1 350.00
FILLET STEAK AND FRENCH FRIES	160/150	1 990.00
PAN FRIED SEA BASS FILLET coated with potato flakes served with marinated zucchini egg plant, tomato, tartar sauce	265/140/50	1 300.00
BAMI GORENG Indonesian egg noodles with chicken and shrimps	250/5	1 400.00
PAN FRIED SALMON STEAKS mixed salad leaves with pesto sauce	180/50/5/2	1 400.00
CHILEAN SEA BASS FILLET WITH ASPARAGUS mixed leaves and herbs salad	130/40/20/5	1 650.00
MINI KEBAB PLATTER chicken satay, lamb kofta and beef shashlik served with cous cous and baked potato	60/55/25/140/85/95/40	1 400.00
VIENNA SCHNITZEL parsley potatoes and wild cranberry sauce	185/150/50	1 350.00

DESSERTS

BANANA SPLIT vanilla and chocolate ice cream, banana, honey, waffles whipped cream, almond flakes and chocolate sauce	330/2	780.00	BOWL OF SEASONAL BERRIES	115	1 570.00
CRÈME BRÛLÉE with passion fruit and mango	205	780.00	ASSORTED ICE CREAM AND SORBET 3 scoops	150/5	720.00
VANILLA PANNA COTTA with raspberry and strawberry ragout	130/30/23	700.00	PLATTER OF INTERNATIONAL CHEESES served with crackers, honey, grapes	185/95/20	950.00
TIRAMISU with marinated fruits	210	720.00	CHOCOLATE SPONGE CAKE	120/30/30	700.00
CAKE OF THE DAY	100	650.00	FRESH SLICED ASSORTED SEASONAL FRUITS WITH BERRIES	280/40	900.00
APPLE STRUDEL with vanilla ice cream please allow 25 minutes	150/40/35/4	720.00			

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