

**WELCOME TO THE LOYALTY PROGRAM
OF GINZA PROJECT DELIVERY!**

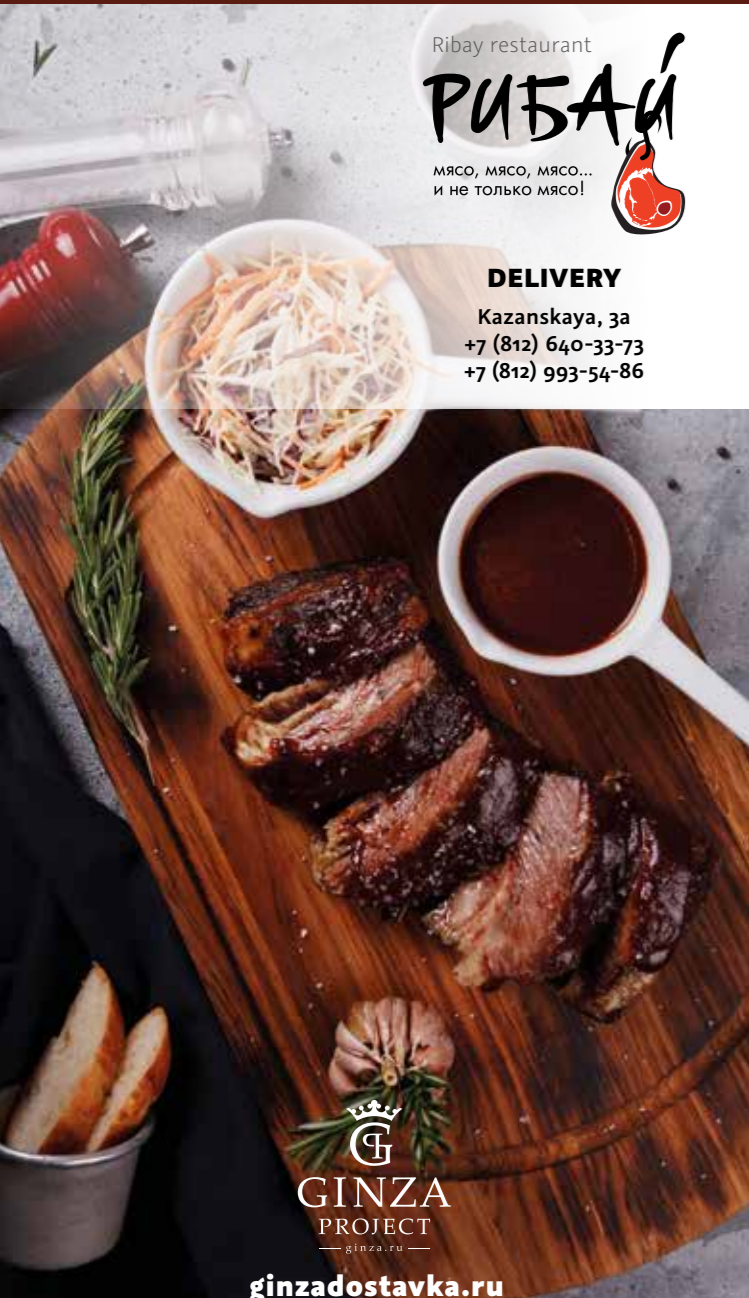
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Ribay restaurant



DELIVERY

Kazanskaya, 3a
+7 (812) 640-33-73
+7 (812) 993-54-86



GINZA PROJECT
ginzadostavka.ru

COLD STARTERS



Atlantic herring with warm boiled potatoes	390	Mozzarella with tomatoes	790
Veal liver pate with crispy toasts	420	Faroe Island salmon carpaccio with shiso sauce	790
Herring forshmak with rye bread	430	Salmon tartare	890
Portuguese jamon (12 months)	490	Smoked venison with dried tomatoes	890
Cold appetizer of three types of meat (beef tongue, cold boiled pork, chicken roll)	550	Red tomatoes carpaccio	950
Beef tartare with mustard sauce	750	Tuna tartare with avocado mousse	1090
Prime beef carpaccio with truffle sauce	790	Assorted meat delicacies	1190
		Burrata with red tomatoes	1590

PICKLES

100 g

Pickled cucumbers

— 250 —

Quick pickled cucumbers

— 250 —

All prices are in rubles, including VAT

HOT STARTERS

Julienne with chicken and mushrooms	390
Siberian pelmeni	520
Chicken wings BBQ	550
Grilled Bavarian sausages	590
Bone marrow with smashed cucumbers salad	790
BBQ pork ribs with cole slaw salad	830
BBQ beef ribs with cole slaw salad	890

BURGERS

«Ribeye» burger	790
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SALADS



Vinaigrette with Atlantic herring	390
Russian salad with beef	420
Salad with farm vegetables	490
Baked beetroot with goat cheese and French dressing	550
Greek salad with leaves of capers	690

All prices are in rubles, including VAT

«Ribeye» green salad · with crab and shrimps	590
Caesar salad with chicken · with shrimps	960
Arugula leaves with grilled marbled steak	690
Arugula leaves with shrimps, cherry tomatoes and citrus dressing	820
Healthy Nicoise salad with fresh tuna	950

SOUPS



Homemade chicken soup	290	Russian cabbage soup with porcini mushrooms	390
Soup with forest mushrooms	380	Pea soup with smoked meat	390
Home-style solyanka with smoked meat	390	Creamy soup with Norwegian salmon	470
Cream of pumpkin soup	390	«Ribeye» borsch	490

HOT FISH DISHES

Murmansk cod cutlets with Bisk sauce

— 890 —



All prices are in rubles, including VAT

HOT MEAT & WILD GAME DISHES

Veal liver with fried onion and mashed potatoes	690
Pozharskie cutlets with mashed potatoes and mushroom sauce	750
Home-style beef patties with mashed potatoes	690
Bone-in pork chop with mashed potatoes	790
Beef stroganoff «Ribeye» with porcini mushrooms and mashed potatoes	790
Chicken Kiev with mashed potatoes	850
Veal cheeks	890
Farm duck baked in honey glaze	1390
Baked lamb chuck with Provence herbs (1200 g)	2990

GRILLED MEAT

Chicken breast with tomato sauce	520
Farm chicken with jalapeno pepper	850
Chopped marbled beef steak	1090
Rack a lamb	1790

GRILLED FISH

Mediterranean dorado	940
Salmon steak with caviar sauce	1390
Wild tuna steak	1950

STEAKS

GRAIN FED (BRYANSK)

Prime steaks

Filed Mignon (180/250 g)	3290/3790
NY Striploin (350/500 g)	2390/2990
Ribeye (350/500 g)	3690/4190

All prices are in rubles, including VAT

Choice steaks

Filed Mignon (180/250 g)	2890/3590
NY Striploin (350/500 g)	2190/2790
Ribeye (350/500 g)	3190/3990

PREMIUM DRY-AGED BEEF

NY Striploin (300/500 g)	3790/4690
Ribeye (300/500 g)	4590/4990

STEAKS ON THE BONE (GRAIN FED)

Striploin (100 g)	890
Porterhouse (100 g)	890
T-bone (100 g)	890
Ribeye (100 g)	1090
Tomahawk steak (100 g)	1090



SAUCES FOR MEAT

BBQ	90
NY	90
Pepper	120
Mushroom	160
Truffle	180

BUTTER FOR STEAKS

Gorgonzola	80
Garlic and herbs	80
Truffle	80
Chipotle and lime	80
Mushroom	80

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GARNISH

Rice with vegetables	190	POTATOES	
Cauliflower with hollandaise sauce with red caviar	360	Mashed potatoes	190
Grilled green corn	350	Roasted potatoes with onion	230
Spinach saute	360	French fries	230
Buckwheat with mushrooms	390		
Quinoa with vegetables and Guacamole sauce	450		
Charcoal grilled vegetables	450		



Bread basket — 230 —

PASTA

Fettuccine "Pomidorini"	520		
«Carbonara»	690		
Wild mushrooms Fettuccine	750		
Penne with smoked salmon in creamy sauce	980		



JAPANESE MENU

COLD STARTERS			
Gu usudzukuri	690	Dorado ceviche	520
Marbled beef, takuan, cilantro, green onion, ponzu sauce		Dorado fillet, red onion, greens, ceviche sauce	
Mushi edamame	190	Una-Ku	1090
Young soy beans		Eel and avocado roll wrapped in cucumber with tosozu sauce	
Scallops in honey and mustard sauce	850	Sake-Ku	1090
Scallops, honey and mustard sauce, tobiko roe, chives		Wild salmon, avocado, Philadelphia cheese roll wrapped in cucumber with tosozu sauce	



TATAKI

- Hotate tatakai **990**
Baked scallop with teriyaki sauce, green onion and ginger
- Syake tatakai **790**
Burnt salmon with garlic sauce, teriyaki sauce, celery, cherry tomatoes and daikon
- Kamo tatakai **790**
Baked duck fillet with teriyaki sauce and kiwifruit
- Tako tatakai **1190**
Burnt octopus with Japanese mayonnaise, plum paste and teriyaki sauce

MAGURO TATAKI

- Maguro tatakai **1290**
Baked tuna with garlic sauce, teriyaki sauce, celery and daikon

SALADS

- Chuka sarada **490**
Chuka, celery, sesame, dressing
- Soba sarada **550**
Soba noodles, omelette, romain lettuce, cucumber and tomato with sesame dressing
- Nasubi tomato sarada **590**
Eggplants, tomatoes, celery stalk, tofu cheese, teriyaki sauce, sesame

- Shrimps in a basket with chili sauce **930**
- Tempura shrimps in a basket made of egg noodles with wasabi sauce **930**

SOUP

- Siro miso soup **290**
Classic miso-soup with wakame and nameko seaweed
- Buta Gyoza soup **390**
Broth with gyoza dumplings (pork), green peas, Chinese cabbage and wakame seaweed
- Yasai soup **390**
Light vegetables fish broth soup

- Hidzhiki sivi sorada **590**
Kaiso salad, red seaweed and special black seaweed
- Salmon mitzuna sarada **890**
Fried salmon with frills lettuce, arugula and orange dressing
- Tuna tomato sarada **950**
Fried tuna, cherry tomatoes, truffle dressing
- Eel avocado sarada **1290**
Teriyaki eel with avocado guacamole and soy sauce dressing

HOT APPETIZERS

- Cyoza-fried Japanese dimplings **390**
· with pork **590**
· with shrimp **490**
- Tempura shrimp **490**
Tiger shrimp, vegetables, temura sauce
- Misyaki chicken **590**
Grilled chicken marinated in white miso
- Karaage chicken wings **690**
Chicken wing, tempura, takuan, spicy tomato sauce



MAIN COURSE

- Salmon aka miso **1490**
Boiled salmon in parsley and red miso sauce
- Tai muschisakana **1090**
Steamed dorado in sake sauce
- Wasabi steak **4790**
Tenderloin beef with grilled asparagus onion tempura in wasabi sauce

ROBATA GRILL

- Dorado **1090**
- Salmon **1190**

CLASSIC SUSHI

- Chuka **90**
- Dorado **120**
- Shrimp **120**
- Salmon **130**
- Tobiko **150**
- Scallop **190**
- Red caviar **220**
- Crab **220**
- Eel **250**
- Tuna **250**
- Octopus **250**

SUSHI NEW STYLE

- Dorado and takuan sushi **130**
Dorado with takuan and green onion
- Kamo **130**
Fried duck with mustard and teriyaki sauce
- Marbled beef sushi **160**
Marbled beef with daikon and green onion
- Syake **160**
Baked salmon with tomato sauce and basil
- Unagi **250**



- Eel with avocado guacamole, cherry tomatoes and unagi sauce **250**
- Maguro **250**
Baked tuna with tofu sauce and Philadelphia cheese with tobiko

SASHIMI

- Salmon/dorado/shrimp **390**
- Scallop **650**
- Octopus **750**
- Eel/tuna **790**
- Crab **890**

CLASSIC ROLLS

- Cucumber roll **290**
- Avocado roll **390**
- Salmon roll **590**
- Tuna roll **690**
- Philadelphia with salmon **750**
- Philadelphia with crab and shrimp **790**
- Philadelphia with eel **990**
- California with salmon **750**
- California with crab **1090**
- California with eel **890**

SPICY SUSHI

- Salmon/dorado/shrimp **180**
- Eel **250**
- Octopus **270**
- Scallop **190**
- Tuna/crab **290**

BAKED SUSHI

- Salmon/dorado/shrimp **180**
- Scallop **190**
- Eel **250**

ROLLS NEW STYLE

- Vegetables tempura roll **450**
- Ebi tempura roll **690**
Tempura shrimps, cucumber, tobiko roe
- Roll with tuna, dorado and honey dressing **750**
Dorado, tuna, avocado, melon, Philadelphia cheese, honey dressing, masago roe

- Philadelphia with marbled beef **790**
Marbled beef, Philadelphia cheese, takuan, cilantro, green onion, cucumber, ponzu sauce
- “Dynamite” roll **790**
Salmon, cucumbers, shiitake mushrooms, runner beans, wolffish, teriyaki sauce, masago roe, spring onion, spicy sauce

- “Black triangle” roll **790**
Tempura shrimps, tobiko roe, Romaine lettuce, cucumbers, tomato, mango and orange sauce, red caviar
- Spicy scallop roll **790**
- Eel and avocado tempura roll **890**
- «Ogawa» roll **890**

DESSERTS

- Oatmeal cookies **90**
- Lemon cookies with orange chocolate **120**
- Cookies with strawberry chocolate **120**
- Double chocolate cookies **120**
- Fermented baked milk mousse with strawberry **330**
- Brownie with amaretto and cherry **330**
- Honey cake **350**
- Soft truffle with pineapple and vanilla **350**
- Panna Cotta **370**
- Napoleon **370**
- Assorted Ribeye sweets **380**
- Apple tatin with caramel sauce **390**
- Cheesecake with strawberry jam **390**
- Chocolate fondant with halva ice-cream **390**
- Almond cake with passion fruit **410**
- Graperftuit in coconut sauce **450**

- «Dragon» roll **1290**
Eel, avocado, tobiko roe

BATTERA ROLL

- With shrimps **690**
Tiger shrimps, hijiki seaweed, cheese sauce, cocktail sauce
- With salmon **690**
Salmon, cherry tomatoes, Japanese mayonnaise, black tobiko roe, hijiki seaweed
- With eel **1190**
Eel, avocado, guacamole, hijiki seaweed
- With tuna **1250**
Tuna, Japanese mayonnaise, black tobiko roe and hijiki seaweed



FRESH JUICE

- Beetroot **250/500/1000**
- Apple **250/500/1000**
- Carrot **250/500/1000**
- Cabbage **250/500/1000**
- Orange **335/670/1340**
- Cucumber **375/750/1500**
- Paprika **430/860/1720**

- Red Velvet cake **450**
- Chocolate and hazelnut cake with bananas **450**
- Wild blueberry pie **450**
- Fruit and berry plate for two persons **950**
- Lime/mango/raspberry (70 g) **180**
- Blackberry with mint (70 g) **190**
- Chocolate/Vanilla (70 g) **150**

SOFT DRINKS

- Pepsi-Cola/Pepsi-Cola Light/Seven Up/Tonic/Mirinda/Bitter Lemon/Ginger Ale **250**
- Adrenaline Rush **350**
- Tomato juice/apple juice **265**

- Pear **450/900/1800**
- Grapefruit **410/820/1640**
- Kiwi/tomato **490/980/1960**
- Pineapple **500/1000/2000**
- Lemon **590/1180/2360**
- Grape **625/1250/2500**
- Pomegranate **1075/2150/4300**

NATURAL DRINKS

DRINKS

- Cranberry/black currant/sea-buckthorn/raspberry **150/300/600**

LEMONADES

- Tarragon **450/900**
- Berries **550/1100**

MINERAL WATER

- RusseQuelle (sparkling/still) **200/300/390**
- Evian (still) **330/680**
- Badoit (sparkling) **330/640**
- Perrier (sparkling) **390/580**
- Acqua Panna (still) **300/420/540**
- S. Pellegrino (sparkling) **300/420/540**

ICE-CREAM

- Chocolate/Vanilla (70 g) **150**



Dear guests, we care about the quality and freshness of our dishes, for that reason delivery is carried out within 5 km from the restaurant.

Free delivery
Minimum order amount — 1500 ₺



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Your feedback is very important to us:
info@spbginzadostavka.ru —
We will answer all of your questions.



Service notes/table reservation:
+7 (812) 640-16-16

We are looking for coordinators and couriers:
jobs@spbginzadostavka.ru



The prices and assortment of dishes indicated in this menu may not coincide with the prices and assortment in the restaurant at the moment. The booklet is an advertising product. Circulation from 14.01.2020

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