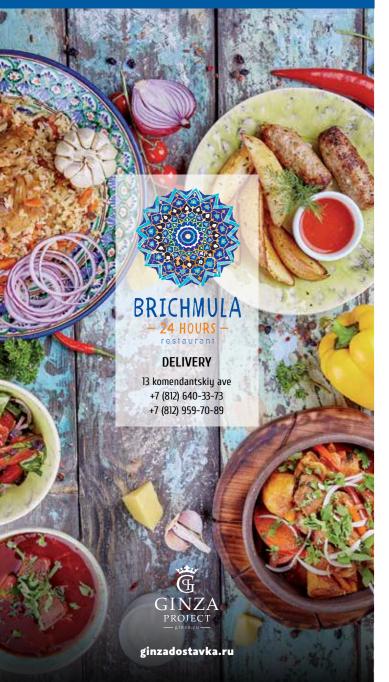
WELCOME TO THE LOYALTY PROGRAM OF GINZA PROJECT DELIVERY!

We give 500 bonus points after registering on the site or in mobile applications for iOS and Android at the first order! After registration we will return 10% cashback from each order with bonus points. You make orders — we give gifts! Details on ginzadostavka.ru



BREAKFAST



the state of the s	16.00
Farm egg	50
Classic croissant	120
Golden pancakes	150
Omelet	160
Pancakes with chicken fillet in cream sauce	240
Rice porridge with mango and grapefruit	250
Oatmeal porridge with caramelized apple	250
Rich millet porridge with nuts and pumpkin	250
Pancakes with mascarpone cream and strawberry	260
Granola with raspberry-strawberry smoothie	260
Fried eggs with boiled sausage and peas	260
Granola with cottage cheese and coconut milk	280
Appetizing shakshouka with tomatoes	280

Chakki

Bruschetta

potatoes

Atlantic mackerel

with country style

with tomatoes and basil 260

470

290

290

290

290

Turkey roll

Murmansk herring

Spread made of

outdoor eggplants

Homemade pickles

with garlic and carrots

Cold boiled pork

with horseradish

Seasonal vegetables

Beef tongue

and green Eggplant atsetsili

Georgian style

roasted eggplants

Satsivi in mingrelian style 390

with young potatoes

Pkhali

every day from 6 a.m. till 13 p.m.

• 1	
Baked beetroot and pumpkin with cream cheese	290
Granola with banana, strawberry and homemade yogurt	290
Thick pancakes with nadugi cottage cheese and blueberry jam	320
Homemade baked cottage	
cheese pudding with prune and blackcurrant jam	s 330
Farm cottage cheese pattie	S
with sour cream	360
Potato waffles with zander mousse	420
Avocado with tomato salsa	
and poached egg	430
Egg benedict with bakon	430

Egg benedict

Egg benedict

cheese sauce

"Good morning"

"Have a bright day"

Fragrant strawberry

"Start of a good day"

Fresh basil, coconut syrup,

Smorrebrods with herring

Bruschetta with smoked

Chicken roll with spinach 310

and curry sauce

turkey and curry

banana and passion fruit puree

and raspberry

COLD STARTERS

with smoked turkeu

with smoked salmon

Zucchini pancakes with light

SMOOTHIE

Ripe pear, oatmeal and banana

salted salmon and cream

HOT STARTERS

COLD STARTERS

Eggplant rolls with nadugi

Assorted georgian cheese 560

570

570

570

580

610

610

850

570

and spinach sauce

with romesco sauce

Beef tartare

Tuna tartare

with strawberry

Salmon tartare

with rue toasts

Beef carpaccio

Salmon carpaccio

Assorted european

cheese with honey

Meat platter

with wheat chips

Lightly salted salmon



Khinkali	130
With real / with lamb/	
with pork and beef Samsa with lamb	290
Salliga Micii Idilin	290
Samsa with chicken	270
Golden mchadi	
with suluguni cheese	380
Chuchvara with sour cream	390
Kharkalia lobio	410
Fried suluguni	
with tomatoes	430
Adjapsandal	440

Khinkali With veal / with lamb/ with pork and beef	130	Manti with lamb meat Julienne with chicken	460 470
Samsa with lamb	290	Eggplants in rachin style	480
Samsa with chicken	270	Shawarma in home style with satsebeli sauce	480
Golden mchadi with suluguni cheese	380	Candies with porcini mushrooms	
Chuchvara with sour cream	390	and goat cheese	490
Kharkalia lobio	410	Dolma	510
Fried suluguni with tomatoes	430	With stuffing of your choice mutton or pork and beef	
Adjapsandal	440	Julienne with seafood	570

HOT FLOUR STARTERS



444	1.63	_,
KHACHAPURI		-
lmeretian khachapuri	390	-1
Gurian khachapuri	390	-1
Khachapuri with spinach and cheese Mingrelian khachapuri	420 470	Ad Ho
Khachapuri with smoked suluguni Adjarian khachapuri	470 480	ar Kı
Khachapuri from aunt Aliso	610	Pi ar

SALADS

Beetroot spread		W
by granny recipe	290	Wİ
Achik-chuk salad	370	Su
Warm salad		Κv
with crispy eggplants	370	Sa
Dressed herring	380	wi sa
Bakhor salad	380	Ve
Salad in gali style	380	be
Tashkent salad	390	Ca
Georgian style salad		Sa
with walnuts	410	an
Georgian style salad		W
with spices	410	st sa
Tender beef salad		Ar
with smoked		an
suluguni cheese	410	
Yangilik salad	410	Ca wi
Salad with smoked turkey		Ve
and green lentils	440	Wi
Dervish	440	an

CHEBUREK

290

320

320

570

590



UUIABS	
- with potatoes	250
- with cheese	280
- with greens	290
- with veal	340
- with mutton	360
Achma	350
Homemade pie with potatoes	
and mushrooms	380
Kubdari	620
Pie with tuna	
and toledo sauce	790

	290 370	Warm salad with chicken and smoked suluguni cheese Kweli with tomatoes	480 490				
	370	Salad made of fresh tomato with fermented milk	oes				
	380	sauce and suluguni cheese					
	380	Vegetable salad with baked					
	380	bell pepper and bryndza					
	390	Caesar with chicken	510				
	410	Salad with smoked salmon and avocado	570				
	410	Warm salad with salmon, stewed in honey-mustard sauce	590				
	410	Arugula with shrimps and garden strawberry	640				
	410	Caesar with pasific shrimps	650				
ey	440	Vegetable salad with far-eastern crab					
	440	and poached egg	680				

SOUPS

Sorrel soup		Kharcho	4
with sour cream	340	With real or mutton	
Chikhiritma	360	of your choice	
Homemade noodle soup		Balyk shurha	4
with quail egg	360	Khash with a shot	
Mushroom pottage		of chacha	4
with farm-raised chicken	380	Khashlama	4
Potato soup with chanterelle mushrooms	390	Cream of broccoli soup with smoked salmon	4
Rostov style borsch		_	7.
with veal and garlic donuts	410	Bean soup with smoked ribs	5
Cream of tomato soup	470		_
with cream cheese	410	Kyufta-bozbash	58
Kaynatma shurpa	410	Lagman	5

MAIN COURSE

amaliga	250	Kovurma lagman
ardgi	370	Chashushuli
itlets of farm raised ch		Uzbek pilaf
ith mashed potatoes	440	Pork odzhakhuri
nakhokhbili	470	Kerusus
laf in bukhara ith chicken	470	Homemade pasta with chicken hearts
omemade cutlets y Petrovna	480	Chaikhana pilaf
oaghetti carbonara ith chicken	490	Stewed beef tongue in red wine
ırkey cutlets ith grilled vegetables		Veal stroganoff with mashed potatoes
nd creamy spinach	490	Chanakhi
ıchmachi	490	Stewed lamb with lentils
sh fritters		and poached egg
ith mashed potatoes nd tartare sauce	510	Penne with smoked salmo and red caviar



Fergana kovurma	660	Black sea mussels
New zealand cusk-eel with broccoli	690	with adjika sauce, dzhondzholi
Spotted wolffish		and tomatoes
with basil puree and spinach sauce	710	Black sea mussels with chkmeruli sauce
Tsitsila in gali style	760	
Chkmeruli	760	Dorado, baked in tomato sauce with potatoes
Foil-baked fillet		•
of island salmon	İ	Brichmula with lamb
with vegetables	770	and vegetables

GRILL

410

illed chicken breast	480	
omemade sausages ade of chopped chicken	510	
ountry pork In the bone	580	
land salmon steak	710	160
ack of lamb	710	200
editerranean dorado/ illed sea bass	760	
opped beef-and-lamb s	teak	Skirt stea
th young potatoes	790	Royal shi
rm raised beef		with veg
nderloin	860	Striploin
ung bull loin	870	Ribeue

Grilled vegetables

570

590

590

590

610

630



790

2250

1720

SHASHLIK

icken leg shashlik	510	Lamb meat lyulya-kebab	62
icken lyulya kebab	510	Lamb fillet shashlik	67
rk shashlik	560	Rack of lamb shashlik	71

GARNISH

French fries	170	Corn ear	250
Fragrant buckwheat with golden fried onions	180	Fried potatoes with seasonal mushrooms	310
Mashed potatoes	190	Broccoli and cauliflower with parmesan	310
Boiled young potatoes with dill	210	Stewed spinach with creamy beans	340
Assorted rice with almond slices	210	Quinoa baked with pumpkin	380

SAUCES

Tkemali, satsebeli, garlic, fermented milk, New York, tartare with dzhondzholi **–** 80 **–**

Baked mussels classic	440	Octopus .	140
Baked mussels with crab	590	Squid	140
COLIDC		Red caviar	170
SOUPS		CDICLY DAVED CHE	
Miso soup classic	260	SPICY/BAKED SUS	
Miso soup with salmon	370	Salmon	130
Miso soup with seafood	420	Tuna	140
Tom Yum with rice	420	Eel	170/150
CALADO		Shrimp	150/190
SALADS		Crab	210
Kaiso salad classic	330	Squid	40/160
Kaiso salad with crab	440	Scallop	190/170
CACIIIAI		Octopus .	150
SASHIMI		ROLLS	
Salmon	380	Cucumber roll	170
Squid	380		
Eel	390	Avocado roll	170
Octopus	420	Salmon roll	290
Red caviar	440	Tuna roll	290
Shrimp	450	Eel roll	290
Tuna	470	Vegetarian roll	310
		Teriyaki roll with chicker	n 310
SUSHI		Alaska roll	460
Salmon	120	Baked mix	480
Tuna	140	Teriyaki roll with salmon	490
Eel	120	Fusion roll	530
Shrimp	120	Madagascar roll	540
Crab	170	Justo roll	590
	1		





CALIFORNIA ROLLS	:
With eel	480
With salmon	490
With crab	640
Baked with eel	480
Baked with salmon	490
Baked with crab	640
Cream with eel	480
Cream with salmon	490
Cream with crab	610

PHILADELFIA ROLLS 490 With eel 490 With salmon Philadelphia luxe 520 490 Baked with salmon Baked with eel

BAKED ROLLS	
With salmon	530
With eel	560
With scallop	640
With crab	670

BAKED CREAM ROLLS

With salmon and eel	560
With eel and tuna	560
With salmon and tuna	580
TEMPLIDA DOLLO	

TEMPURA ROLLS 380 With salmon 410 With eel 410 With shrimp With vegetables 410 and lettuce leaves 480 With crab 610

Luxe tempura roll

SPICY ROLLS	
With tuna	540
With salmon	580
With eel	590
With crab	710

BONITO ROLLS	
th eel	380
th tuna	430
th salmon	440

Flatbread

Bread basket with chakki

SETS

Philadelphia roll set Philadelphia with a salmon — 0,5 portions, Philadelphia with an eel — 0,5 portions, Philadelphia baked with a salmon — 0,5 portions, Philadelphia baked with an eel — 0,5 portions	900	
California roll set California with a salmon, California with a crab, Creamy California with a salmon, Creamy California with an eel	1150	
Sashimi set Sashimi salmon, eel, shrimp	1950	
Sushi set Philadelphia, sushi: salmon, tuna, squid, octopus, shrimp, red caviar, eel, crab	1490	
Spicy set Spicy roll with a salmon, spicy sushi: salmon, tuna, scallop, shrimp, squid, octopus, eel, crab	1750	
Baked set Baked sushi: salmon, tuna, scallop, shrimp, squid, octopus, eel, crab, baked roll with a salmon	1710	
Mega set Philadelphia with a salmon — 0,5 portions, Philadelphia with an eel — 0,5 portions, California with a salmon — 0,5 portions, California with a crab — 0,5 portions, the baked creamy roll with a salmon and a tuna — 1 portion, spicy roll with a tuna — 1 portion, tempura roll with a salmon — 0,5 portions, tempura roll with an eel — 0,5 portions	2100	

BREAD



110

170

DESSERTS



lce-cream	120	Chocolate box	
Sorbets	120	with vanilla ice-cream	370
Honey	150	Homemade honey cake	380
Churchhela with hazelnuts/walnuts	210	Cheese cake with berry sau and white chocolate	ise 380
Homemade fermented milk with honey and walnuts	210	Choux pastry buns	380
Pelamushi	240	Count ruins cake	390
Preserves	270	Napoleon	390
Vanilla/chocolate éclair	290	Homemade sour cream cake	e
Wafer rolls	200	with strawberry	410
with caramelized milk	290	Tender pistachio roll	
Pumpkin pie with ice-cream	310	with raspberry	410
Meringue with berry sauce		Pecan pie	440
Chocolate-banana cake	350	Mascarpone	
Zgapari	360	with garden strawberry	440
Carrot cake	360	Blueberry pie	400
Tiramisu		with coconut sorbet	490
with mascarpone cheese	370	Seasonal fruit	1100

FRESH JUICE

250/500/1000 ml

Orange	240/480/960
Carrot	240/480/960
Apple	300/600/1200
Grapefruit	300/600/1200
Celery	350/700/1400
Pineapple	490/980/1960
Grape	550/1100/2200
Pomegranate	790/1580/3160

DRINKS FROM THE CHEF

250/500/1000 ml

Airan from Nani	170/340/680
Sea-buckthorn compote	170/340/680
Cranberry drink	170/340/680
Raspberry drink	190/380/760

MINERAL WATER

Acqua Panna (still)	250/500/750 ml	290/410/530
S.Pellegrino (sparkling)	250/500/750 ml	290/410/530
Evian (still)	330/750 ml	290/620
Badoit (sparkling)	330/750 ml	290/610
Perrier (sparkling)	330/750 ml	330/530
Vitel (still)	250 ml	290

SOFT DRINKS

Pepsi-Cola, Pepsi-Cola Light, 7UP, Tonic, Mirinda,		
Bitter Lemon, Ginger Ale	250 ml	190
Adrenaline Rush	250 ml	250
Sanpellegrino Aranciata Rossa	200 ml	330
Sanpellegrino Chinotto	200 ml	330

GEORGIAN LEMONADES

«Natakhtari» (500 ml)

Tarragon, pear, saperavi, cream

JIUCE

	250	ml	
Pineapple	140	Cherry	140
Orange	140	Peach	140
Annle	140	Tomato	140

GIFT CERTIFICATE

rubles rubles rubles



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 ₽









+7 (812) 640-33-73 | +7 (812) 959-70-89

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











#ginzadostavka

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

