

WELCOME TO YURA!

You're in the very heart of Moscow, on the crossroads of Strastnoy Boulevard and Tverskaya Street.
What will your meal be like?

Look around: pastel colors, warm woods, and live plants are balanced out by "cold" textures, such as white marble, metals, and glass. Vintage doors are used to divide or unite dining halls, while the panoramic windows overlook the historic districts of Moscow.

This balance of combinations finds its way into the menu. We use fruits, vegetables, herbs, and honey produced at the Sokolsky Farm as well as our very own meats and stock items. All dishes are based around the "garden to table" principle. We value clear flavours, natural ingredients, seasonal produce, and minimal thermal processing.

YURA is all about uniting the finest local produce and love for what we do.

YURA

Restaurant & Bar

MENU

RAW

OYSTERS

Your choice of sauce: apple mignonette, lemon
(check with your waiter for availability)

1 pc 790.-

SEA URCHIN

1 pc 650.-

SEA SCALLOP

Your choice of sauce: shiso sauce, ginger mayo

50 g 1190.-

Sea scallop ceviche, grapefruit, avocado

1450.-

Sea trout tartare, cucumber, whitefish
caviar avocado

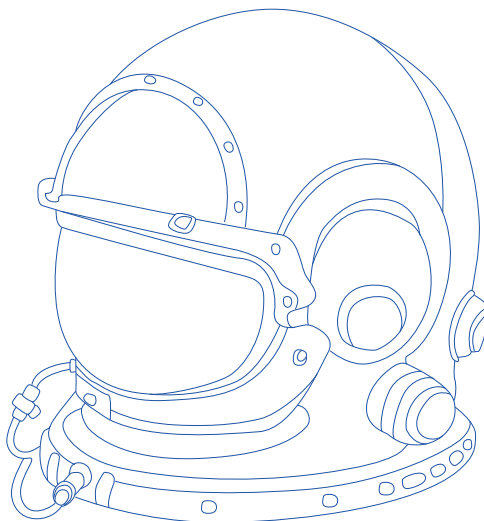
1370.-

Tuna tartare, avocado

1450.-

Beef tartare, egg yolk gel

1170.-



APPETIZERS & SALADS

French green salad	1130.-
Tomatoes, onions, soft cheese from Adigea	1070.-
Stracciatella with baked pepper and pistachio ^{new}	1350.-
Kamchatka crab salad	2570.-
Salmon 42°C, baked potato and leek, fermented milk-based sauce	2100.-
Rocket salad, artichokes, prawn, truffle cheese	1790.-
Zucchini flowers, ricotta, lemon oil ^{new}	1150.-
Grilled asparagus with smoked duck and orange ^{new}	1270.-
Chicken liver parfait, blackcurrant, beer bread toast	970.-

TARTINES

Tartine with Kamchatka crab ^{new}	1790.-
Tartine with salmon gravlax and cream cheese ^{new}	1470.-
Tartine with tomatoes and stracciatella ^{new}	990.-
Tartine with roast beef, baked pepper, and tonnato sauce ^{new}	1150.-

SOUPS

Scandinavian Skagen with creamy broth and saffron	1230.-
Gazpacho with sweet cherry and stracciatella ^{new}	950.-
Kvas / Kefir okroshka with beef tongue ^{new}	790.-
Borscht with red beans	790.-

PASTA & RISOTTO

Risotto with porcini mushrooms and parmesan foam	1750.-
Linguine with tomatoes and seafood ^{new}	2490.-
Ravioli with shrimp and salmon ^{new}	1450.-
Mafaldine with braised cheeks and pecorino	1370.-

MAIN DISHES

Baked cauliflower, gorgonzola mousse	970.-
Grilled shrimp with zucchini ^{new}	1390.-
Sea bass fillet, string beans, wasabi sauce ^{new}	1850.-
Greenland halibut, vegetable curry, tomatoes	2190.-
Sea trout with sauteed green vegetables and Béarnaise sauce	2350.-
BBQ farm chicken, baby potatoes	1100.-
Rostov duck, young beetroot, berry sauce ^{new}	1770.-
Bavette steak, French fries, truffle	2650.-
Braised lamb leg, eggplant caviar	2490.-
Beef striploin made on grill, tomato salsa, chimichurri sauce	3170.-
Braised tongue à la Stroganoff	1690.-

SWEETS

Pavlova	790.-
Planet №6	790.-
Strawberry, cottage cheese cream, candied almond ^{new}	790.-
Count's Castle Ruins	790.-
Petit fours (caramel, berry, pistachio)	790.-
Selection of ice creams and sorbets	550.-

