

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 670.-

SEA SCALLOP

Your choice of sauce: shiso sauce, ginger mayo

50 g 1390.-

Sea scallop ceviche, grapefruit, avocado

1450.-

Sea trout tartare, cucumber, whitefish
caviar avocado

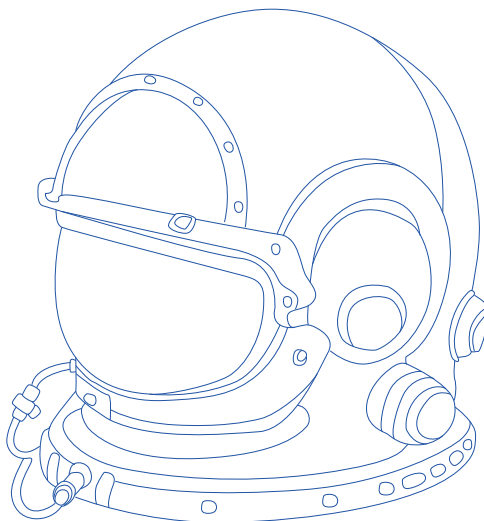
1370.-

Tuna tartare, avocado

1450.-

Beef tartare, egg yolk gel

1170.-



APPETIZERS & SALADS

French green salad	1230.-
Tomatoes, onions, soft cheese from Adigea	1070.-
Stracciatella with baked pepper and pistachio	1350.-
Kamchatka crab salad	2790.-
Salmon 42°C, baked potato and leek, fermented milk-based sauce	2100.-
Rocket salad, artichokes, prawn, truffle cheese	1790.-
Salad with smoked duck and sun-dried grapes ^{new}	1250.-
Roman style artichokes with aged cheese ^{new}	1570.-
Chicken liver parfait, blackcurrant, beer bread toast	970.-

TARTINES

Tartine with Kamchatka crab	1950.-
Tartine with salmon gravlax and cream cheese	1530.-
Tartine with tomatoes and stracciatella	1150.-
Tartine with roast beef, baked pepper, and tonnato sauce	1290.-

SOUPS

Scandinavian Skagen with creamy broth and saffron	1230.-
Topinambur soup, truffle brioche ^{new}	1350.-
Pumpkin soup with guanciale and pine nuts ^{new}	790.-
Borscht with red beans	790.-

PASTA & RISOTTO

Risotto with porcini mushrooms and parmesan foam	1750.-
Ravioli with smoked ricotta and truffle ^{new}	1690.-
Linguine with tomatoes and seafood	2550.-
Pappardelle with braised rabbit ^{new}	1370.-

MAIN DISHES

Baked cauliflower, gorgonzola mousse	970.-
Greenland halibut, vegetable curry, tomatoes	1390.-
Sakhalin sea scallop, cauliflower ^{new}	2790.-
Greenland halibut, vegetable curry, tomatoes	2470.-
Sea trout with sauteed green vegetables and Béarnaise sauce	2350.-
BBQ farm chicken, baby potatoes	1270.-
Rostov duck, young beetroot, berry sauce	1770.-
Bavette steak, French fries, truffle	2850.-
Braised lamb leg, eggplant caviar	2590.-
Beef striploin made on grill, tomato salsa, chimichurri sauce	3350.-
Braised beef cheeks, mashed celery, black chanterelle mushrooms ^{new}	2250.-
Braised tongue à la Stroganoff	1750.-

SWEETS

Planet №6	790.-
Pear, caramel ^{new}	790.-
Count's Castle Ruins	790.-
Petit fours (caramel, berry, pistachio)	790.-
Pavlova	850.-
Selection of ice creams and sorbets	550.-

