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.

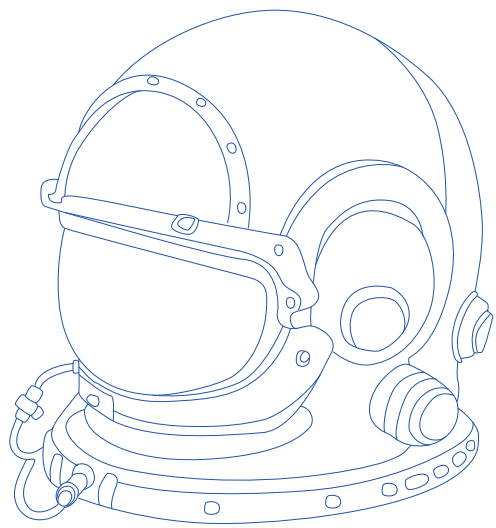
YURA

Restaurant & Bar

MENU

RAW

Sweet prawn with raspberry and chili oil new		1750
Sea scallop with mandarin and guacamole new		1870
Sea trout tartare, cucumber, whitefish caviar avocado		1530
Tuna tartare, avocado		1590
Beef tartare, egg yolk gel		1330
Beef carpaccio, arugula pesto new		1550
OYSTERS Your choice of sauce: apple mignonette, lemon (check with your waiter for availability)	1 pc	790
SEA URCHIN	1 pc	670



ALL PRICES ARE IN RUBLES. VAT IS NOT CHARGED. PLEASE TELL YOUR WAITER IF YOU HAVE ANY FOOD ALLERGY TO CERTAIN PRODUCTS.

APPETIZERS & SALADS

Kamchatka crab salad best	2850
French green salad	1270
Tomatoes, onions, soft cheese from Adigea	1090
Stracciatella with baked pepper and pistachio	1390
Rocket salad, artichokes, prawn, truffle cheese	1850
Herring over dark rye bread new	1190
Salmon 42°C, baked potato and leek, fermented milk-based sauce	2300
Warm octopus salad new	2170
Chicken liver parfait, blackcurrant, beer bread toast	1090
Wine appetizer plate new	2750

TARTINES

Tartine with Kamchatka crab	2100
Tartine with salmon gravlax and cream cheese	1750
Tartine with roast beef, baked pepper, and tonnato sauce	1350

SOUPS

Scandinavian Skagen with creamy broth and saffron	1350
Pumpkin soup with ginger and prawns new	990
Porcini soup new	950
Borscht with red beans	850

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PASTA & RISOTTO

Linguine with Argentinian prawns new	1890
Risotto with porcini mushrooms and parmesan foam	1790
Ravioli with chicken and truffle new	1730

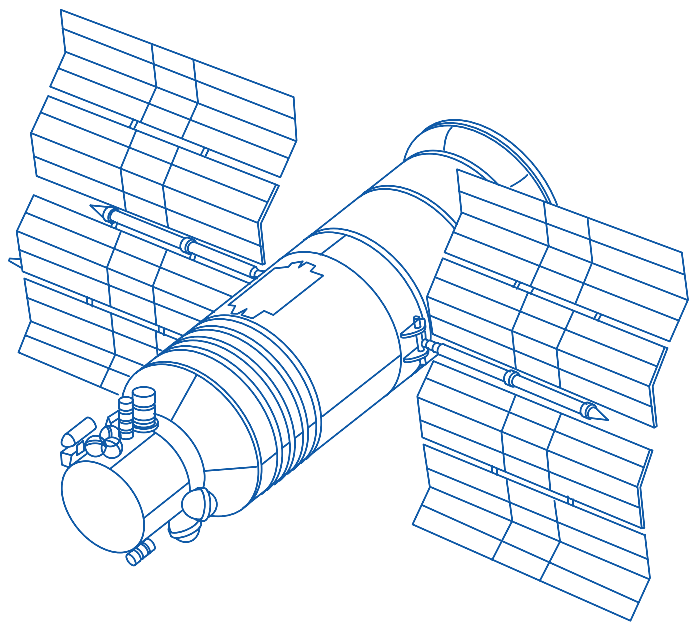
MAIN DISHES

Grilled octopus with vegetable curry new	3590
Sakhalin sea scallop with cauliflower and brown butter new	2570
Blue halibut, herbed and mashed baked potato	2750
Sea trout with sauteed green vegetables and Béarnaise sauce	2590
Cauliflower with truffle new	1150
BBQ farm chicken, baby potatoes	1570
Duck fillet with baked pumpkin and mashed baked apples new	1630
Braised tongue à la Stroganoff	1950
Braised beef cheeks, mashed celery, black chanterelle mushrooms	2330
Braised lamb leg, eggplant caviar	2590
Beef striploin made on grill, tomato salsa, chimichurri sauce	3750
Bavette steak with pepper sauce and kale new	2950

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SWEETS

Bird cherry honey cake new	890
Date pudding with banana ice cream new	890
Pavlova	890
Planet №6	890
Count's Castle Ruins	890
Petit fours (caramel, berry, pistachio)	890
Selection of ice creams and sorbets	570



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MILKY WAY

COCKTAILS

According to an ancient myth, the Milky Way
is a road that leads from Olympus to Earth.
Another myth suggests that it is milk split
by Hera. Just around 100 years ago,
the most powerful telescopes discovered that
the Milky Way is one galaxy among many.
That's the home of the Solar System.

We were inspired by the Milky Way
to create a cocktail card based on quadrants
and myriads of stars. Discover all four sections:
Alpha, Beta, Gamma, and Delta. You're certain
to find something you like here.

Try them all! The whole galaxy is at your disposal!

YURA

Restaurant & Bar

ALPHA

ORION Blackcurrant syrup, aperitif, brandy, cherry juice	140 ml	990
PERSEUS Bourbon, pineapple liqueur, grapefruit juice, cinnamon syrup	150 ml	990
SAGITTARIUS Akvavit, peach aperitif, lychee liqueur	80 ml	1350

BETA

NX-01 Bourbon, Limoncello, mandarin puree, caramel syrup, lemon juice	150 ml	1350
OLYMPUS Buckwheat vodka, honey syrup, lemon juice, ginger, quillaia extract	120 ml	990
KEEL Vodka, ginger and lemon juice, honey syrup, kvass	260 ml	990

GAMMA

IDRAN Lemongrass-ginger gin, lemon juice, homestyle syrup, prosecco	140 ml	990
QUADRA Saffron schnapps, orange liqueur, lemon juice, kumquat, basil	130 ml	1350
CORE Bourbon, dry vermouth, banana, banana milk, lemon juice	100 ml	990

DELTA

ASTRONAUT Rum, cachaca, lemon, grenadine, cherry juice, egg white	120 ml	1350
M-14 Rum, passion fruit puree, orange juice, lemon juice, homestyle syrup, protein	100 ml	990
M-80 Vodka, sake, lime/yuzu, elderberry, protein	150 ml	990

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CLASSICS

APEROL SPRITZ Crispy mix-drink where a light bitter Aperol is mixed with a good portion of sparkling wine	280 ml	990
KIR ROYAL Aperitif cocktail based on black currant liqueur and dry sparkling wine	100 ml	990
CLOVER CLUB Gin, lemon juice, and raspberry syrup. Sour and fragrant	100 ml	990
AVIATION Dry gin is vividly intertwined with cherry and violet liqueur. The balance is tilted towards the sour part	100 ml	990
ARNO It seems there are simple ingredients: gin, dry vermouth and currant liqueur, but the balance is stunning	150 ml	990
NEGRONI Sweet, bitter, strong. Although you yourself know everything	120 ml	990
DRY MARTINI Dry, slightly bitter and very hard	80 ml	990
COSMOPOLITAN Modern classics. Cocktail based on vodka, citrus liqueur, lemon and cranberry juice	120 ml	990
MARGARITA Tequila-based cocktail with lime juice and cointreau liqueur, wich popularity has not faded since its appearance. One of Modern classics drinks. In 1952 it was included in the number of cocktails of the Association of Bartenders of the world, and February 22 became the Margarita Cocktail Day	100 ml	990
DAIQUIRI Rum-based tropical cocktail with lime	100 ml	990
DAIQUIRI HEMINGWAY A variation on the well-known Daiquiri, where rum and lime remain unchanged, but supplemented with wild cherry liqueur and fresh grapefruit juice	100 ml	990

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OLD FASHIONED — 80 ml — 990

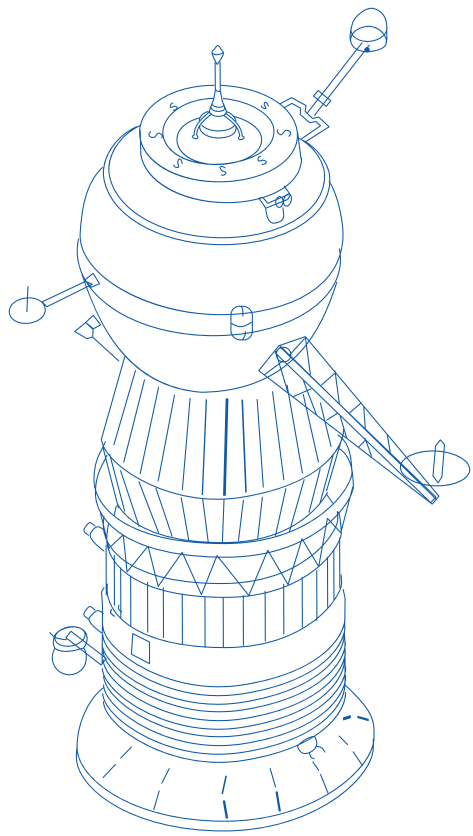
One of the first cocktails that climbed up the bar Olympus
200 years ago. Bourbon softened with soda water,
sweetness of cane sugar light bitterness of classic aromatic bitter

ESPRESSO MARTINI — 100 ml — 990

The most famous drink with coffee based on a portion of espresso,
fortified with vodka, ennobled with coffee liqueur from Mexico

GRASSHOPPER — 150 ml — 990

An unexpected combination of menthol and cocoa liqueurs
with cream. Well whipped, served without ice



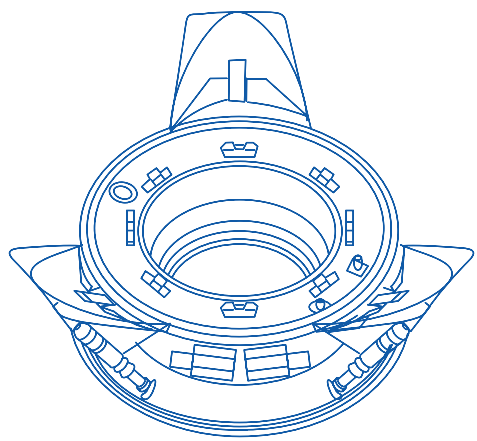
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APERITIF / DIGESTIVES

Martini Riserva Speciale Ambrato	100 ml	830
Martini Riserva Speciale Rubino	100 ml	830
Martini Rosato	100 ml	850
Martini Extra Dry	100 ml	850
Luxardo Amaro Abano	40 ml	710
Aperol Aperitivo	40 ml	710
Campari Bitter	40 ml	590
Fernet Branca	40 ml	590
Branca Menta	40 ml	590
Jägermeister	40 ml	590
Becherovka	40 ml	710
Beluga Hunting	40 ml	590
Limoncello	40 ml	690

CALVADOS

De Maitre Pierre	40 ml	790
Boulard XO	40 ml	2090



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BREAD WINE POLUGAR

Polugar Honey & Pepper	40 ml	750
Polugar Garlic & Pepper	40 ml	750
Polugar Juniper	40 ml	750
Polugar Brown Rye Bread with Caraway	40 ml	750
Polugar Horseradish	40 ml	750
Polugar Cherry	40 ml	850
Polugar Wheat	40 ml	850
Polugar Buckwheat	40 ml	970
Polugar Rye	40 ml	890

TEQUILA / MEZCAL

Noble Coyote	40 ml	890
Bruxo X	40 ml	950
Jose Cuervo Reserva 1800 Blanco	40 ml	990
Jose Cuervo Reserva 1800 Silver	40 ml	1050
Jose Cuervo Reserva 1800 Anejo	40 ml	1190

GRAPPA

Il Merlot di Nonino	40 ml	1100
Il Pirus di Nonino	40 ml	1990

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COGNAC

France

Hennessy XO	40 ml	4390
Hennessy VSOP	40 ml	1990
Martignac VS	40 ml	970
Courvoisier XO	40 ml	4850
Courvoisier VSOP	40 ml	1550
Courvoisier VS	40 ml	990
Remy Martin XO	40 ml	3370
Remy Martin 1738 Accord Royal	40 ml	1550
Camus XO	40 ml	4550
Camus VSOP	40 ml	1550

Armenia

Ararat Nairi 20 Y.O.	40 ml	1750
Ararat Vaspurakan 15 Y.O.	40 ml	1390

ARMAGNAC

Darroze Bas-Armagnac 8 years	40 ml	1750

RUM / CACHACA

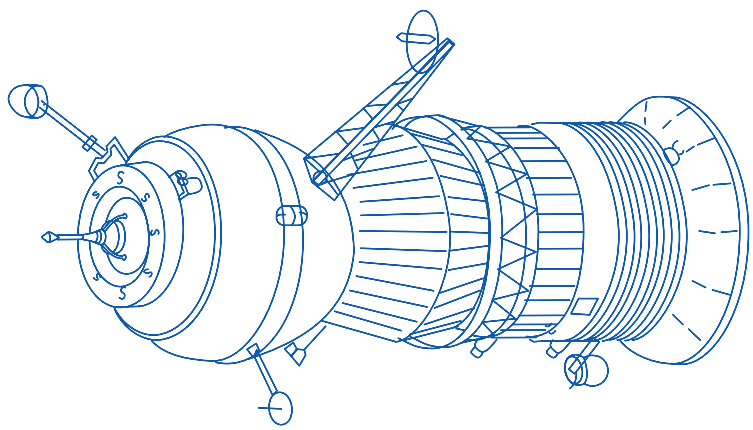
Zacapa XO	40 ml	2950
Zacapa 23	40 ml	1750
Plantation Pineapple	40 ml	690
Flor De Cana Extra Seco 4 Y.O.	40 ml	550
Cachaça 51	40 ml	730

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WHISKY

Scotland

Auchentoshan American Oak	40 ml	890
Auchentoshan 12 Y.O.	40 ml	1190
Auchentoshan Three Wood	40 ml	1350
Glenfiddich 12 Y.O.	40 ml	1390
Glenfiddich 15 Y.O.	40 ml	2190
Macallan 12 Y.O.	40 ml	2250
Monkey Shoulder	40 ml	990
Chivas Regal 12 Y.O.	40 ml	1290
Chivas Regal 13 Y.O.	40 ml	1350
Chivas Regal 18 Y.O.	40 ml	2150
Talisker 10 Y.O.	40 ml	1550
Bruichladdich Port Charlotte 10 Y.O.	40 ml	2150
Smokehead	40 ml	1390



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Wales

Aber Falls	40 ml	650

Ireland

The Pogues	40 ml	670
Jameson	40 ml	750
Jameson Black Barrel	40 ml	790
Bushmills	40 ml	650

USA

Jim Beam	40 ml	570
Jim Beam Rye	40 ml	690
Jack Daniels	40 ml	750
Bulleit Bourbon Frontier	40 ml	850

Japan

Akashi Sherry Cask Finish	40 ml	1150
Matsui The San-In ex-Bourbon Barrel	40 ml	1370
Nikka Days	40 ml	1890

LIQUOR

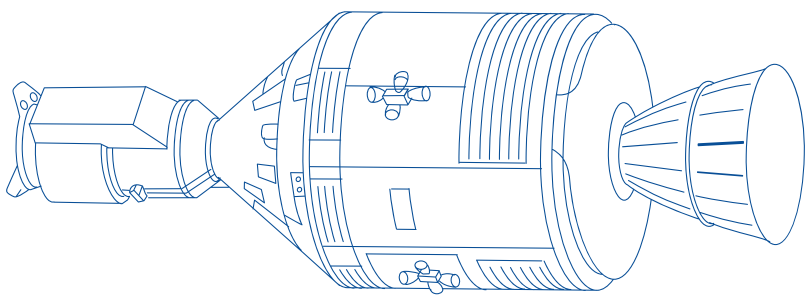
Cointreau	40 ml	730
Frangelico	40 ml	730
Amaretto	40 ml	730
Drambuie	40 ml	730
Baileys	40 ml	730

VODKA

ONEGIN	40 ml	670
Beluga Noble	40 ml	650
Beluga Gold Line	40 ml	750
Schmidt Supreme	40 ml	590
Spelta	40 ml	1170

GIN

London #1	40 ml	1100
Botanist 22	40 ml	1070
Hendrick's / Lunar / Neptunia	40 ml	1250
Sir Edmond	40 ml	990
Matsui The Hakuto	40 ml	1190



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BEER

Bottled Beer

Leffe Blonde	330 ml	790
Leffe Brune	330 ml	790
Spaten	450 ml	590
Stella Artois n/a	440 ml	450

SOFT DRINKS

Coca-cola	330 ml	550
Dobryj Orange	330 ml	550
Dobryj Lemon-Lime	330 ml	550
Tonic	330 ml	550
Rich Cola / Rich Cola without sugar	330 ml	550
Red Bull	250 ml	750

Juice

Assorted Rich juices	200 ml	550

Fresh squeezed juice

Orange / Grapefruit / Lemon / Apple / Carrot	200 ml	750
Celery	200 ml	930
Pineapple	200 ml	990
Pomegranate	200 ml	1370

Mineral water

Legend of Baikal	330 ml	550
	500 ml	690
	750 ml	790

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TEA

Assam	500 ml	850
Earl Gray	500 ml	850
Pu'er	500 ml	850
Sencha	500 ml	850
Jasmine	500 ml	850
Milky Oolong	500 ml	850
Tie Guan Yin	500 ml	850
Ginseng Oolong	500 ml	850
Chamomile	500 ml	850
Willow-herb	500 ml	850
Mint	500 ml	850
Thyme	500 ml	850
Herbal Selection	500 ml	850
Buckwheat	500 ml	850

TEA DRINKS

Sea Buckthorn	500 ml	890
Ginger	500 ml	890
Forester	500 ml	890
Berry Harvest	500 ml	890

HOT COCKTAILS

Mulled Wine with prunes	250 ml	850
Irish Coffee	250 ml	850

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COFFEE

Ristretto	18 ml	390
Espresso	35 ml	390
Lungo	70 ml	390
Double Espresso	80 ml	450
Cappuccino	200 ml	490
Double Cappuccino	350 ml	590
Americano	180 ml	450
Double Americano	350 ml	590
Flat White	200 ml	650
Latte	200 ml	650
Matcha Latte	200 ml	650
Coffee with Ice Cream	200 ml	750
Classic Raf	200 ml	650
Hot Chocolate	150 ml	750
Cocoa	200 ml	750
Frappe	200 ml	650
Espresso Tonic	250 ml	650
Decaf	250 ml	450
Bumblebee coffee	250 ml	750

HOMEMADE LEMONADES

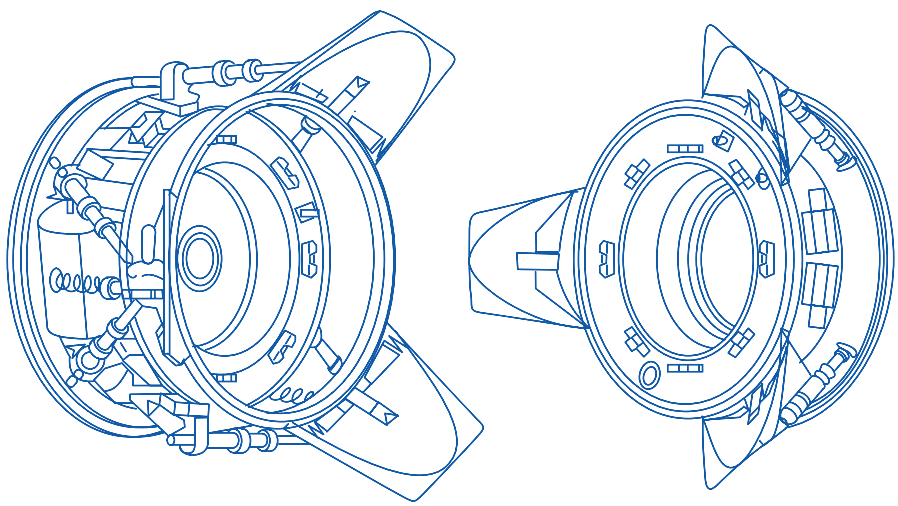
Berry	300 ml	670
Estragon	300 ml	670
Pear-Chamomile	300 ml	670
Citrus-Thyme	300 ml	670
Grapefruit-Ginger	300 ml	670
Strawberry-Sorrel	300 ml	670
Passion Fruit-Lychee	300 ml	670

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NON-ALCOHOLIC COCKTAILS

NORDIC Red smoothie with collagen	200 ml	950
FOREST Sassy water	200 ml	950
LEGEND OF BAIKAL Tonka beans, strawberry	200 ml	950
AXIOM Tonka beans, strawberry	100 мл	950
RESORT Banana, non-alcoholic herbal vermouth	100 ml	950
BREATH Peach, tarragon, kaffir lime	100 ml	950

The detox drink series is jointly developed with RODINA Health and Longevity Club. All cocktails are based on Legend of Bailkal mineral water, 99.9% ingredients It's natural.



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