

meat_coin[©]

country club

The Meat_Coin brand is a symbol of excellence in the culinary world, the epitome of the love for meat and the uncompromising pursuit of perfection. The philosophy of Meat_Coin lies in understanding of the perfect taste of meat and desire to provide this experience to guests.

Exclusive Meat_Coin suppliers are responsible for high quality meat at Meat_Coin. They send their employees to Russian farms in search of high quality marble beef and first- class lamb. The restaurant accepts only the best offers, approved by personal ideologues of the restaurant.



 SPICY

 DISH FROM THE CHEF

 SIGNATURE DISH

 LOTS OF CHEESE

meze

FROM CHEF
NAYCI ARIF

Hummus

500 70 g

Guacamole with shrimp

980 120 g

Artichoke hummus

600 80 g

Baked eggplant meze

500 70 g

Tzatziki

500 70 g

Muhammarah 🍷

600 70 g

Tomato pesto

550 135 g

Meze labneh

450 90 g

Assorted 5 meze

1900 300 g



MEZE IS NOT JUST A DISH, IT IS THE WHOLE PHILOSOPHY OF HOSPITALITY
IN THE MEDITERRANEAN. THIS IS A VARIETY OF SMALL SNACKS THAT
ARE SERVED IN ORDER TO SHARE THEM WITH FRIENDS OR FAMILY. IN EACH
PLATE OF MEZE THERE IS A PIECE OF LOVE AND RESPECT FOR THE
GUESTS, AN INVITATION TO ENJOY THIS UNFORGETTABLE MOMENT AND
IMMERSE YOURSELVES IN A VARIETY OF FLAVOURS.

authenticity of taste



Marble beef tartare

2100

270 g

Marble beef carpaccio

ON A CRISPY FLATBREAD

2300

300 g



Carpaccio Meat_coin

2700

260 g

caviar menu

Tapas tartar black caviar	3500
Sushi from marbled beef with black caviar	3300
Katsu with wagyu and now caviar	17000
Burger with marbled beef, tartar sauce and black caviar	4300
Gratin with asparagus and now caviar	4100
Baked potato with smoked sour cream, bermonte sauce and black caviar	3500



РУССКИЙ ИКОРНЫЙ ДОМ

appetizer

Sesina 100 g	4600
Olives 120 g	950
Babaganoush 200 g	1100
© Bone marrow 1280 g	1850
☼ Meat sushi 260 g	2900
▲ Cheddar Fumé 280 g	2000
▲ Cheese platter 200 / 165 / 50 g	2800
Baked eggplant with parmesan 370 g	1300

soup from the chef

ASK THE WAITER

WHAT WE HAVE PREPARED TODAY

FROM 12 AM TO 5 PM

600

salads

Choban  	230 g / 480 g	1200/1950
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FRAGRANT UZBEK TOMATOES AND CRISPY CUCUMBERS, COMPLEMENTED WITH FRESH HERBS, SWEET PEPPERS AND ONIONS FROM THE SUNNY REGIONS OF UZBEKISTAN

Salad with avocado  	200 g / 410 g	1450/2150
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RIPE AVOCADO GOES PERFECTLY WITH JUICY CHERRY TOMATOES AND GENUIN ITALIAN PARMESAN, POMEGRANATE SAUCE GIVES THE SALAD A UNIQUE TASTE

Salad with goat cheese  	250 g / 450 g	1700/2600
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WE USE TRADITIONAL TURKISH CHEESE TULUM MADE FROM GOAT'S MILK, AGED IN A GOAT SKIN SHELL AT AN ALTITUDE OF 2000 METERS ABOVE SEA LEVEL. A UNIQUE CHEESE IS MADE IN ERZINCAN PROVINCE IN THE REGION OF EASTERN ANATOLIA

Hummus a la Greek	120 / 30 g	2100
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Arugula salad	200 g	1550
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 Atom	300 g	1500
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Marbled beef salad with baked eggplant sauce	200 g	2300
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Beef bowl	380 g	2450
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Vegetables on the board	780 g	2800
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Salad with Uzbek tomatoes with red onions	340 g	1850
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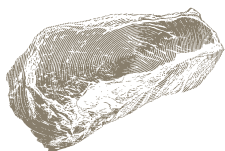
Tabouleh salad	210 g	1350
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WE USE ONLY THE BEST TOMATOES THAT HAVE BEEN GROWN UNDER THE HOT SUN OF UZBEKISTAN, WHICH PROVIDES THEIR ELASTICITY AND SWEET TASTE

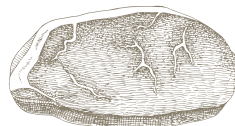
MEAT CARD

DRY AGED

"DRY AGING" IS A LONGTERM PROCESS WHEN MEAT UNDERGOES NATURAL FERMENTATION UNDER CONTROLLED CONDITIONS. THIS NOT ONLY IMPROVES IT'S TASTE QUALITIES, ADDING DEPTH AND RICHNESS OF TASTE, BUT ALSO MAKES THE STRUCTURE OF THE MEAT MORE DELICATE.



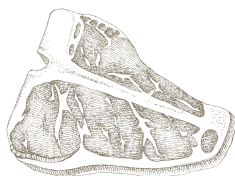
350–400 g
**NEW YORK
ON THE BONE**
4900



300–350 g
**NEW YORK
5200**



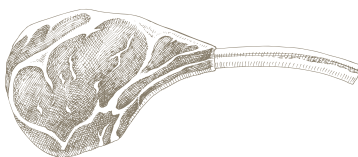
from 1000 g
FLORENTINE
1100 - 100 g



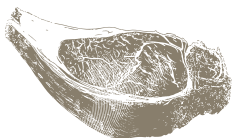
450–500 g
T-BONE
6300



300–350 g
RIB EYE
6900



from 900 g
TOMAHAWK
1100 - 100 g



450–500 g
**RIB EYE
ON THE BONE**
6900

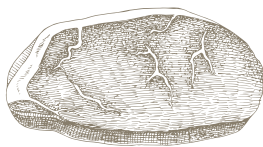


700–750 g
PORTERHOUSE
8900

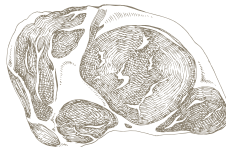
THE MENU SHOWS THE WEIGHT OF RAW MEAT

WET AGED

"WET AGING" IS A METHOD WHERE MEAT IS PACKED IN A VACUUM
AND KEPT IN THE REFRIGERATOR FOR SEVERAL WEEKS. DURING THIS PERIOD,
A NATURAL DECOMPOSITION PROCESS TAKES PLACE, WHICH MAKES THE MEAT
MORE DELICIOUS AND HYDRATED.



300–350 g / 400–450 g
NEW YORK
4500 / 5800



300–350 g / 400–450 g
RIB EYE
5500 / 6600

JAPANESE WAGYU 100 g

New York	14000
Ribeye	15000
Kobe tenderloin	18000

THE MENU SHOWS THE WEIGHT OF RAW MEAT

Exclusive Collection

STEAKS OF INCREASED MARBLING OF THE PRIME CATEGORY (USDA) ARE PRESENTED
IN THE RESTAURANT IN LIMITED QUANTITIES

New York	3300 / 100g
Rib eye	2800 / 100g
Rib eye on the bone	2900 / 100g
Porterhouse	2800 / 100g
Tomahawk	2100 / 100g
T-bone	3000 / 100g
File mignon	5400 / 100g



New York *Exclusive Collection* 400-450 g 17000

Ribeye *Exclusive Collection* 550-600 g 20000

Ribeye on the bone *Exclusive Collection* 550-600 g 23000

Porterhouse *Exclusive Collection* 800-850 g 27000

Tomahawk *Exclusive Collection* from 1000 g 3000 / 100 g

Whole side of lamb 1100-1200 g 36000

FROM AN EXCLUSIVE MEAT CUT

THE MENU SHOWS THE WEIGHT OF RAW MEAT

marble beef

©	Asado Beef Ribs	300-400r / 700-800 g	5500 / 9350
	STEWED IN A TANDOOR FOR 8 HOURS FOR THE SOFTEST TEXTURE		
	Marinated kebab	250/280 g	3100
	MARINADE ACCORDING TO THE CHEF'S HOMEMADE RECIPE		
	Beef turkish delight	190 g	3350
©	Filet mignon	220 g	4200
©	▲ Filet mignon Meat_Coin	1370 g	8500
	Beef Country Club	230-275 g	3500

mutton

	Lamb in New York style	200-250 g	2500
	Lamb fillet	200-250 g	3200
	Rack of lamb	200-250 g	3500
©	Neck cooked in the lamb	700-800 g	5300
©	Spatula cooked in the lamb	600-700 g	4800
©	Spatula lamb asado	800-900 g	5250
©	Neck lamb asado	900-1000 g	5900
©	Whole block of lamb	100 g	1000

grilled seafood

Sea bass fillet with avocado 680 g	3300
Salmon steak 380 g	3200
Shrimp jumbo 510 g	4800

burgers

Meat_Coin 24 caratas 550 g	5900
Meat_Coin 440 g	1950
  Volcano 460 g	2100

kebabs / cutlets

Urfa kebab 400 g / 1600 g	1900/6700
 Adana kebab 390 g / 1580 g	1850/6600
Lamb kebab with vegetables 390 g / 1560 g	2000/6600
Pistachio lamb kebab 400 g / 1600 g	2100/7100
Doner Adana 740 g	2900
Classic marble beef kofta 230 g	1500
Marble beef kofta with mozzarella 260/30 g	1600

stove

POMPEIAN WOOD STOVE

Pouf-lavash from the stove 90 g	750
Lahmajun 350 g	1700
Focaccia with parmesan 180 g	800

side dishes

Mashed potatoes 150 g	500
French fries 180 g	700
Kumpir 200 g	700
Spinach sauté 150 g	850
Sweet potatoes fries 160/50 g	950

PERFECT for meat

Hot onion 120 g	400
Grilled garlic 150 g	450
Grilled champignons 150 g	650
Ⓜ Grilled champignons with garlic and cheese 350 g	850
Grilled sweet potatoes 190 g	700
Grilled vegetables 250 g	950
Grilled avocado 140 g	900
Grilled broccoli 250/50 g	900
Grilled asparagus 140 g	1650

desserts

© Turkish baklava with ice cream	140/70 g	1650
© Cutmer	250/140 g	1800
© Kunefe	150/70 g	1500
☉ Whole pineapple on the grill	2 kg-2,2 kg	2800
Cheesecake	175/50 g	1400
Ice cream in the assortment	70 g	500
Sorbet in the assortment	50 g	500

BAR

Signature Cocktails

BELLINI 7% ABV PEACH, TROPICAL CORDIAL, PEACH APERITIF, SPARKLING WINE	1300
ROSSINI 8% ABV STRAWBERRY, FRENCH APERITIF, STRAWBERRY SOJU, SPARKLING WINE	1300
INDIGO SORREL SMASH 23% ABV GIN, SORREL-GRAPEFRUIT CORDIAL, JAPANESE GRAPE CALPIS & SPIRULINA FOAM	1300
RENNET SANGRIA 10% ABV NEW ZEALAND SAUVIGNON BLANC, RENNET APPLE CORDIAL, YUZU, PHYSALIS, NECTARINE	1300
CAIPIRINHA PITAHAYA 12% ABV CACHAÇA, DRAGON FRUIT, LIME, SAKURA CORDIAL	1300
TARRAGON COLLINS 14% ABV TARRAGON-INFUSED GIN, CITRUS CORDIAL, TONIC	1300
STRAWBERRY BASIL HIGHBALL 10% ABV SOYOMBO VODKA, BASIL SODA, STRAWBERRY	1300
NITRO ESPRESSO MARTINI 9% ABV VANILLA & TONKA BEAN VODKA, COLD BREW COFFEE, BLACKCURRANT CORDIAL, HEATHER, CHOCOLATE	1300
UMAMI OLD FASHIONED 35% ABV PORCINI-INFUSED BOURBON, PEDRO XIMÉNEZ SHERRY, MAPLE SYRUP, CHOCOLATE BITTERS, SHAOXING RICE WINE, ENOKI MUSHROOMS	1300
BLUEBERRY J & T 14% ABV BOSFOR GIN, GREEN BABOON CURRANT GIN, BLUEBERRY-BIRD CHERRY CORDIAL, TONIC	1300
HONEY-CHERRY BOULEVARDIER 26% ABV CHERRY-INFUSED BOURBON, AGED VERMOUTH, ITALIAN BITTER, AGED IN BEESWAX	1300
TROPICAL SPRITZ 15% ABV COCONUT RUM, TROPICAL CORDIAL, SPARKLING WINE	1300
WILD STRAWBERRY SOUR 13% ABV PLANTATION RUM, WILD STRAWBERRY, GRAPE SOJU, APEROL, FEIJOA CORDIAL	1300
GARNET 11% ABV GIN, BELUGA NOBLE BOTANICALS (PEAR & LINDEN), PEACH-POMEGRANATE CORDIAL, MINT SODA	1300
FRUTTI NEGRONI 27% ABV BOSFOR GIN, AGED RED VERMOUTH, WATERMELON CORDIAL	1300
BLOODY MARY 13% ABV VEGETABLE-INFUSED VODKA, TOMATO MIX WITH KIMCHI, SMOKE	1300
PANDAN PIÑA COLADA 19% ABV PANDAN-INFUSED COCONUT RUM, PINEAPPLE CORDIAL	1300
SMOKED SOJU 16% ABV MEZCAL, STRAWBERRY & GRAPEFRUIT SOJU, LAVENDER CORDIAL	1300

Classic Cocktails

APEROL SPRITZ 11% ABV APEROL, ORANGE, SPARKLING WINE, SODA WATER	1300
HUGO 9% ABV ELDERFLOWER LIQUEUR, LIME, SPARKLING WINE	1300
COSMOPOLITAIN 14% ABV VODKA, CRANBERRY JUICE, ORANGE LIQUEUR, LEMON JUICE	1300
CLOVER CLUB 13% ABV GIN, DRY VERMOUTH, SUGAR SYRUP, LEMON JUICE, RASPBERRY PURÉE, PASTEURIZED EGG WHITE	1300
DAIQUIRI 23% ABV RUM, SUGAR SYRUP, LIME JUICE	1300
FRENCH 75 15% ABV GIN, LIME JUICE, SUGAR SYRUP, SPARKLING WINE	1300
GIMLET 24% ABV GIN, LIME JUICE, SUGAR SYRUP	1300
MARGARITA 26% ABV TTEQUILA, ORANGE LIQUEUR, LIME JUICE, SUGAR SYRUP	1300
MOSCOW MULE 11% ABV VODKA, GINGER, LEMON JUICE, SUGAR SYRUP, GINGER LEMONADE	1300
NEGRONI 28% ABV GIN, AGED RED VERMOUTH, CAMPARI	1300
OLD FASHIONED 36% ABV WHISKEY, CANE SUGAR, ANGOSTURA BITTERS	1300
WHISKEY SOUR 17% ABV WHISKEY, LEMON JUICE, SUGAR SYRUP, PASTEURIZED EGG WHITE, ANGOSTURA BITTERS	1300
PALOMA 10% ABV TEQUILA, GRAPEFRUIT JUICE, LIME JUICE, SUGAR SYRUP, SODA WATER, GRAPEFRUIT	1300
PORN STAR MARTINI 14% ABV VANILLA VODKA, LIME JUICE, PASSION FRUIT, PASTEURIZED EGG WHITE, SPARKLING WINE	1300

Mix drink

HUNTING BERRY BITTER & TONIC 10% ABV	1000
GIN BOSFORD & TONIC 11% ABV	1000
MARTINI FIERO & TONIC 7% ABV	1000

Beer

DRAFT	400 ml
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Klaster	890
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Leikeim Weizen	890
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Guinness Stout	1300
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BOTTLES

Petrus Bordeaux 330 ml	990
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Maisel's Weisse Dunkel 500 ml	990
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Maisel & Friends N/A 330 ml	850
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Cider

250 ml

Cider	890
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Tenctures

Cherry-Sagan-Daylya	500
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vodka, cherry, sagan-daylya, beluga hunting
herbal bitter

Passion fruit-Barberry	500
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green baboon gin, passion fruit, barberry

Shadberry-currants-Fir	500
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vodka, incense, black leaf cordial currants

Limoncello	500
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vodka, lemon, thyme

Spirit

Whiskey

50 ml

JAPAN

Shihobu Blended Malt	950
Kujira 5 Y.O.	1900

SCOTLAND

BLUGGED WHISKEY

Dewar's 8 Y.O.	600
Dewar's 12 Y.O.	800
Chivas Regal 12 Y.O.	950
Chivas Regal 18 Y.O.	2500
Monkey Shoulder	990

SCOTLAND MALT WHISKEY

Glenfiddich 12 Y.O.	1500
Kavalan Distillery Select 2	1600
Glenfiddich 18 Y.O.	3200
The Macallan 12 Y.O.	3500
Aberlour 14 Y. O.	2500
Port Charlotte 10	1900
Lagavulin 16 Y.O.	3500

IRELAND

Teeling Single Malt	1200
West Cork Calvados Cask Finished Single Malt	1300

USA

Bowsaw Bourbon	900
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Cognac	50 ml
Godet V.S.	1000
Remy Martin V.S.O.P.	1600
Henri Mounier V.S.O.P.	1100
Frapin V.S.	1700
Tesseron Lot 90 XO "Selection"	2600
Hine XO	6500
Chateau de Montifaud	6600
"Heritage Louis Vallet" 50 Y. O.	

Vodka	50 ml
Beluga Noble	450
Soyombo	750
Beluga Gold Line	900
Grey Goose	1000
Chinggiz Khan	1100
Spelta	1200
Chinggiz Khan & Black Caviar	2000

Moonshine	50 ml
Bread Wine Malt	500
Garlic and Pepper	900
Cherry	900

Gin	50 ml
Bosford	650
Bombay Sapphire	750
Drumshanbo Gunpowder	1250
Hendricks	1300
Monkey 47	2500

Armagnac	50 ml
Baron G. Legrand Napoleon 10 Y.O.	2500

Rum	50 ml
OakHeart Original	450
Plantation 3 y.o. White Rum	550
Barcelo Imperial Onyx	800
J.M. Blanc Rhum Agricole	850
Doorly's XO	900
El Ron Prohibido Gran Reserva 15 y.o.	1000
Batucal Reserva Exclusiva	1500
Zacapa 23	1900
Zacapa XO	3500

Tequila & Mezcal	50 ml
Ley 925 Silver	900
Ley 925 Reposado	900
Jose Cuervo 1800 Anejo	1300
Jose Cuervo 1800 Coconut	1150
Curado Blanco Blue Agave	1500
Mezcal	1450
Clase Azul Reposado	6500

Calvados	50 ml
Christian Drouin, Calvados Selection	950
Christian Drouin Pays d'Auge VSOP	1900
Calvados Roger Groult Doyen d'Age Pays d'Auge 40 y.o.	5500

Grappa	50 ml
La Grappa di Moscato Sibona	990
Grappa Sassicaia	5000

Acquavite	50 ml
Acquavite di Pere Williams Pilzer	2500
Rakija Baraba Dunja	1500

Vermouths	75 ml
Beluga Botanicals Pear and Linden 50 ml	490
Beluga Botanicals Rose and Lime 50 ml	490
Martini Riserva Ambrato	650
Martini Riserva Rubino	650
Martini Rosso	490
Martini Fiero	490

Amaro	50 ml
Amaro Montenegro	700
Branca Menta	650
Fernet Branca	650

Liqueurs	50 ml
Martini Bitter	550
Beluga Hunting Berry Bitter	550
Beluga Hunting Herbal Bitter	550
Jagermeister	550

Sherry	75 ml
Gonzalez Byass, Tio Pepe Fino	970
Duquesa Pedro Ximenez	1350
Gonzalez Byass, Noe Pedro Ximenez	3600

Porto	75 ml
Kopke LBV 2018	1500
Kopke 10 Y.O.	1850
Maynards Aged Tawny Porto 20 Y.O.	2500

SOFT

Limonades

300 / 1000 ml

Mango-Passion Fruit	750 / 1500
Cherry-Tarragon	700 / 1400
Aloe-Feijoa	700 / 1400
Aranciata	700 / 1400
Blueberry-Palo Santo	700 / 1400
Cream soda 300 ml	700

Low Sugar & Low Calories

300 ml

Aperitivo Spritz	900
orange aperitif Notails n/a, sparkling wine n/a	
Citrus-Cranberries	900
citruses, cranberry, apple, cordial pineapple-lychee zero, tapinambur, soda	
Mango-Basil	900
mango, ginger, basil, lemon, tapinambur, soda	

Water

San Felice STILL 750 ml	1250
San Felice SPARKLING 750 ml	1250
Nedra STILL 750 ml	1000
Nedra SPARKLING 750 ml	1000
Petroglyph STILL 375 / 750 ml	470/740
Petroglyph SPARKLING 375 / 750 ml	470/740

Juices

200 ml

Apple, Tomato, Cherry, Pear	450
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Freshes

250 ml

Orange	650
Grapefruit	650
Apple	650
Carrot	650
Celery	650
Pineapple	1500
Pomegranate	1700

Carbonated drinks

Coca-cola / Zero 330 ml	450
Tonic Of Your Choice 200 ml	550

Tea 600 ml

Xi Hu Long Jing	750
Milk Oolong	750
Herbal collection	750
Buckwheat	750
Tibetan Chamomile	750
Turkish tea	750
Lapsang souchong	750

Warming drinks

Mulled wine 260 ml	850
Masala mango latte 260 ml	800
Cherry-Tibetan chamomile 600 ml / 1000ml	950 / 1400
Apple strudel 600 ml / 1000ml	950 / 1400
Rosehip-Fir 600 ml / 1000ml	950 / 1400
Pineapple-Passion Fruit 600 ml / 1000ml	950 / 1400
Raspberry-Lychee 600 ml / 1000ml	950 / 1400

Coffee

Espresso 30 ml	350
Americano 120 ml	350
Cappuccino 170 ml	450
Latte 260 ml	450
Flat White 170 ml	600
Raf 260 ml	550
Matcha Latte 260 ml	550
Affogato 100 ml	550
Turkish coffee 50 ml	350
Alternative milk 50 ml	120
ALMOND / COCONUT	

DECAF COFFEE

Espresso 30 ml	450
Americano 120 ml	470
Cappuccino 170 ml	550

Meat_Coin Restaurant Locations:

Moscow
Smolenskaya Square, 5
+7 (499) 394-64-64

Saint Petersburg
Rubinshteyna St., 4
+7 (812) 418-28-28

Saint Petersburg (Komarovo)
Primorskoye Highway, 466
+7 (812) 240-66-66

@meat_coin



Website



Loyalty card



Русское меню



中文選單



English menu



ةيبرع ةمئاق

If you have any food allergies, please inform your server