

meat_coin[©]

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
MEHMET CALISKAN

Hummus

500 50 g

Artichoke hummus

600 50 g

Baked eggplant meze

500 50 g

Tzatziki

500 50 g

Muhammarah

600 50 g

Assorted 5 meze

1900 250 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

350 g

Marble beef carpaccio

ON A CRISPY FLATBREAD

2300

260 g



Carpaccio Meat_coin

2700

310 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 (Spanish beef)	100 g	4600
Olives	160 g	950
© Babaganoush	220 g	1100
Bone marrow	220 g	1850
Meat sushi	380 g	2900
⬆ Smoked beef with cheddar souce	440 g	2000
Cheese platter	200 / 165 / 50 g	2800
Baked eggplant with parmesan	350 g	1300

soup from the chef

ASK THE WAITER
WHAT WE HAVE PREPARED TODAY

FROM 12 AM TO 5 PM
600

salads

Choban   240 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   180 g / 350 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   260 g / 380 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.

Arugula salad 180 g	1550
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Atom 290 g	1500
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Beef bowl 300 g	2400
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Vegetables on the board 720 g	2800
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Salad with Uzbek tomatoes with red onions 340 g	1850
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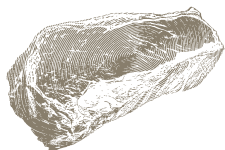
Tabouleh salad 260 g	1350
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WE USE ONLY THE BEST TOMATOES THAT HAVE BEEN GROWN UNDER THE HOT SUN OF UZBEKISTAN, WHICH PROVIDES THEIR ELASTICITY AND SWEET TASTE

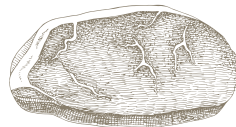
MEAT CARD

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.



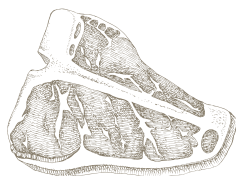
350–400 g
**NEW YORK
ON THE BONE**
4900



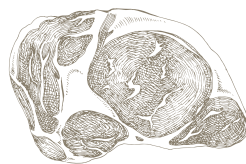
300–350 g
**NEW YORK
5200**



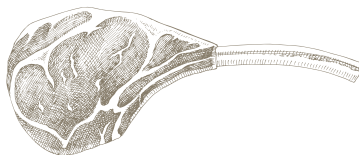
from 1000 g
FLORENTINE
1100 - 100 g



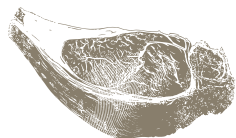
450–500 g
T-BONE
6300



300–350 g
RIB EYE
6900



from 1000 g
TOMAHAWK
1100 - 100 g



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

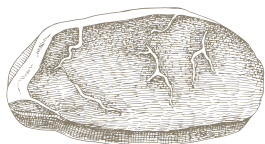


700–750 g
PORTERHOUSE
8900

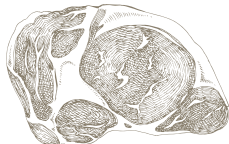
THE MENU SHOWS THE WEIGHT OF RAW MEAT

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
5400 / 6600

JAPANESE WAGYU 100 g

New York	14000
Rib eye	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 from 400 g	3000 / 100 g
Rib eye from 600 g	2800 / 100 g
Rib eye on the bone from 650 g	2900 / 100 g
Porterhouse from 800 g	2700 / 100 g
Tomahawk from 1100 g	2100 / 100 g



New York *Exclusive Collection* 400-450 g 16000

Rib eye *Exclusive Collection* 550-600 g 19000

Rib eye on the bone *Exclusive Collection* 550-600 g 22000

Porterhouse *Exclusive Collection* 800-850 g 26000

Tomahawk *Exclusive Collection* from 1000 g 2800 / 100g

Whole side of lamb 1100-1200 g 3700 / 100 g

FROM AN EXCLUSIVE MEAT CUT

THE MENU SHOWS THE WEIGHT OF RAW MEAT

marble beef

Asado Beef Ribs

300-400 g / 700-800 g

5500 / 9350

STEWED IN A TANDOOR FOR 8 HOURS

FOR THE SOFTEST TEXTURE

Marinated shashlyk

350 g

3100

MARINADE ACCORDING TO THE CHEF'S HOMEMADE RECIPE

Beef turkish delight

200 g

3350

Filet mignon

320 g

4200

© ▲ Filet mignon Meat_Coin

1150 g

8500

mutton

Lamb in New York style

200-250 g

2500

Lamb fillet

200-250 g

3200

Rack of lamb

200-250 g

3500

Tandoor-cooked lamb neck

700-800 g

5300

Tandoor-cooked lamb shoulder

600-700 g

4800

Lamb neck asado

900-1000 g

5900

Lamb shoulder asado

800-900 g

5250

Whole side of lamb

100 g

1000

grilled seafood

Sea bass fillet with avocado	490 g	3300
Salmon steak	260 g	3200
Shrimp jumbo	330 g	4100

burgers

Meat_Coin 24 caratas	430 g	5900
Meat_Coin	400 g	1950
 Volcano	400 g	2100

kebabs / cutlets

Urfa kebab	450 g / 1300 g	1850/6700
  Adana kebab	410 g / 1300 g	1900/6600
Lamb kebab with vegetables	350 g / 1300 g	2000/6600
Pistachio lamb kebab	380 g / 1350 g	2100/7100

stove

POMPEIAN WOOD STOVE

Pouf-lavash from the stove 90 g	750
Lahmajun 350 g	1700

side dishes

French fries 170 g	700
Grilled sweet potatoes 200 g	700
Sweet potatoes fries 200 g	950
Ⓜ Mashed sweet potatoes 180 g	500
Kumpir 200 g	700

PERFECT for meat

Hot onion 150 g	400
Grilled garlic 100 g	450
Grilled champignons 170 g	650
Ⓜ Grilled champignons with garlic and cheese 360 g	850
Grilled vegetables 330 g	950
Grilled avocado 150 g	900
Grilled broccoli 250 g	900
Grilled asparagus 180 g	1650

desserts

© Turkish baklava with ice cream 240 g	1650
© Cutmer 360 g	1800
© Kunefe 260 g	1500
☼ Whole pineapple on the grill	2800
Cheesecake 180/60 g	1400
Ice cream in the assortment 70 g	500
Sorbet in the assortment 70 g	500

BAR

Cocktails

SHADBERRY VANILLA FIZZ 1100
BOSFORD FLORAL GIN, SHADBERRY, VANILLA SODA AND
APUNTIA

3D CLOVER CLUB 1100
BOSFORD GIN RASPBERRY, RASPBERRY CORDIAL
WITH INCENSE AND COCONUT, BELUGA NOBLE BOTANICALS
ROSE-LIME, ORGANIC RASPBERRY VINEGAR

PINEAPPLE DARK 'N' STORMY 1100
RUM GHEE, PINEAPPLE, GINGER, LEMONGRASS, SODA

BONITO SOUR 1100
BOURBON ON TUNA CHIPS, KUMQUAT, PASSION FRUIT

TRUFFLE NEGRONI 1100
TRUFFLE GIN, TONKA BEAN, AGED VERMOUTH,
ITALIAN BITTER

BLUEBERRY G & T 1100
BOSFORD GIN, GREEN BABOON CURRANT GIN,
BLUEBERRY-BIRD CHERRY, TONIC

HONEY-CHERRY BOULEVARDIER 1100
CHERRY BOURBON, AGED VERMOUTH,
ITALIAN BITTER, AGED IN BEESWAX

TROPICAL SPRITZ 1100
COCONUT RUM, TROPICAL CORDIAL,
MARTINI PROSECCO D.O.C.

WILD STRAWBERRY SOUR 1100
RUM PLANTATION, WILD STRAWBERRY, GRAPE SOJU,
APEROL, FEIJOA CORDIAL

GARNET 1100
GIN, BELUGA NOBLE BOTANICALS PEAR AND LINDEN,
PEACH-POMEGRANATE CORDIAL, MINT SODA

FRUTTI NEGRONI 1100
BOSFORD GIN, AGED RED VERMOUTH,
WATERMELON CORDIAL

STRAWBERRY AMERICANO 1100
AGED RED VERMOUTH, MARTINI BITTER,
YUZU, STRAWBERRY SODA

BLOODY MARY 1100
GREY GOOSE VODKA WITH VEGETABLES, TOMATO MIX
WITH KIM CHI, SMOKE

Mix drink

HUNTING BERRY BITTER & TONIC 900
GIN BOSFORD & TONIC 900
MARTINI FIERO & TONIC 900

Beer

DRAFT	400 ml
Klaster	890
Leikeim Weizen	890

BOTTLE

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

Cider

The Local	890
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Tenctures

Cherry-Sagan-Daylya vodka, cherry, sagan-daylya, beluga hunting herbal bitter	500
Passion fruit-Barberry green baboon gin, passion fruit, barberry	500
Shadberry-currants-Irga <i>vodka, incense, black leaf cordial currants, irga</i>	500
Limoncello <i>vodka, lemon, thyme</i>	500

Spirit

Whiskey

50 ml

JAPAN

Shinobu Blended Malt	990
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

Aberfeldy 12 y.o.	1400
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

The Dead Rabbit	1100
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
Remy Martin XO	4500
Tesseron Lot 90 X.O. "Selection"	2600
Hine XO	6500

Vodka

50 ml

Beluga Noble	450
Beluga Gold Line	900
Spelta	1200
Grey Goose	1000

Moonshine

50 ml

Bread Wine Malt	500
Garlic and pepper	900
Cherry	950

Gin

50 ml

Bosford	600
Bombay Sapphire	650
The Botanist 22	1050
Drumshanbo Gunpowder	1250
Hendricks	1300
Monkey 47	2500

Armagnac

50 ml

Baron G. Legrand	2500
Napoleon 10 Y.O.	

Rum

50 ml

OakHeart Original	450
Plantation 3 y.o. White Rum	550
Barcelo Imperial Onyx	800
Doorly's XO	900
El Ron Prohibido Gran Reserva 15 y.o.	1000
Batucal Reserva Exclusiva	1500
Flor de Cana Centenario 12 y.o.	1400
Zacapa 23	1900
Zacapa XO	3500

Tequila&Mezcal

50 ml

Ley 925 Blanco	900
Ley 925 Reposado	900
Jose Cuero 1800 Anejo	1300
Jose Cuero 1800 Coconut	1150
Mezcal	1450
Clase Azul Reposado	6500

Calvados

50 ml

Christian Drouin Selection	950
Pere Magloire X.O.	1900
Christian Drouin Pays D'auge X.O.	3100

Grappa

50 ml

Gavi, Villa Isa	800
Grappa Tignanello	2150
Grappa Sassicaia	5000

Acquavite

50 ml

Acquavite Di Pere	2500
Williams Pilzer	

Aperetives & Vermouths

75 ml

Beluga Noble Botanucals Pear and Linden 50 ml	490
Beluga Noble Botanucals Rose and Lime 50 ml	490
Martini Riserva Ambrato	650
Martini Riserva Rubino	650
Martini Rosso	490
Martini Fiero	490

Amaro

50 ml

Amaro Di Angostura	700
Amaro Montenegro	650
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 Ximenes	3600

Porto

75 ml

Kopke LBV 2018	1500
Kopke Tawny 10 y.o.	1850
Kopke Colheita 1985	4750
Maynard's Tawny 20 y.o.	2500
Palmer Tawny 30 y.o.	3500
Quinta do Noval Vintage 2019	4600

SOFT DRINKS

Limonades

300 / 1000 ml

Mango-Passion Fruit	700 / 1400
Cherry-Tarragon	650 / 1350
Aloe-Feijoa	650 / 1350
Pomegranate-Grapefruit-Lavender	650 / 1350
Cream Soda 300 ml	650

Low Sugar & Low Calories

300 ml

Aperitivo Spritz	800
orange aperitif Notails n/a, sparkling wine n/a	
Vermouth Spritz	800
Notails white vermouth n/a, sparkling wine n/a	
Garibaldi	800
bitter and orange aperitif Notails n/a, orange juice	
Citrus-Cranberries	800
citruses, cranberry, apple, cordial pineapple-lychee zero, tapinambur, soda	
Mango-Basil	800
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

Apple	550
Carrot	550
Celery	550
Orange	650
Grapefruit	650
Pineapple	950
Pomegranate	1400

Carbonated drinks

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

Tea

600 ml

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

Warming drinks

Mulled wine 260 ml	800
Apple grog 260 ml	800
Raspberry toddy 260 ml	800
Masala mango latte 260 ml	800
Blackcurrant Masala 600 ml	950
Cherry-Tibetan chamomile 600 ml	950
Apple strudel 600 ml	950
Rosehip-Fir 600 ml	950
Pineapple-Passion Fruit 600 ml	950
Raspberry-Lychee 600 ml	950

Coffee

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

DECAFFEINATED COFFEE

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