

uhvat



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russian restaurant

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Dear guests, we are glad to welcome you to the **Uhvat** restaurant!
We cook dishes in real wood-burning Russian stoves according to an old traditional method of slow cooking.

Under the leadership of the brand chef of our restaurant **Victor Beley**, a finalist of the most prestigious international culinary competition **Bocuse d'Or 2021**, in our cuisine we are looking for a balance between original Russian dishes and author's gastronomic delights.

This unique concept was awarded the **Michelin Guide Moscow 2022**.

Uhvat cuisine reflects love to sacred Russian traditions and new gastronomic delights.

Sincerely yours,
Uhvat restaurant team



ACCORDING TO OLD RUSSIAN TRADITIONS, MANY OF OUR DISHES OR THEIR INGREDIENTS ARE STEWING IN A STOVE.

**THE MENU INDICATES THE STEWING TIME
FROM 1 TO 24 HOURS.**



The stewing time



Vegetarian dishes



BREAKFAST 12:00 – 17:00

Rustic breakfast <i>scrambled eggs, pastrami, fresh cheese, lightly salted cucumber, baked potatoes</i>	880
Brioche sandwich <i>with ham and cheese</i>	810
Crispy potato waffles <i>with poached egg and stracciatella</i>	1170
Pancakes with pastrami <i>and cheddar cheese</i>	840
«Druzhba» rice/millet porridge <i>with baked milk</i>	520
Cream cheese fritters <i>with ice cream</i>	790
Fluffy pancakes <i>with tarragon</i>	550

SALADS

Salad with deer heart, <i>baked and pickled vegetables</i>	820
Salad with sea foie gras (cod liver) <i>and mustard-soy dressing</i>	920
Russian salad "Olivier" 🔥 1 hour <i>with crayfish and quail</i>	990
Herring in «shuba coat» <i>chef's special serving</i>	780
Trout salad <i>with avocado and asparagus</i>	1350
Duck salad 🔥 3 hours <i>with goat cheese</i>	1150
Avocado salad 🌱 <i>with artichokes and parmesan</i>	980

APPETIZERS

Stewed honey cheese <i>with porcini mushrooms and truffle oil</i>	940
Kolobovy Pie <i>with stewed chicken and cream sauce</i>	650
Fried donuts <i>with crab, flying fish caviar and spicy sauce</i>	1470
<i>with poultry and apple paste, foie gras with raspberries</i>	1450
Tongue aspic 🔥 12 hours <i>with white marinated radish</i>	940
Baked eggplants 🌱 <i>with fresh cheese, beetroot and honeypepper sauce</i>	960
Milk mushrooms 🌱 <i>in sour cream, with onions</i>	950

On weekdays from 12:00 to 17:00 **20% discount** on the main menu.

SOUPS

Stewed "Shchi" (Russian cabbage soup) 🔥 24 hours <i>under the bread crus</i>	850
Pumpkin soup <i>with stewed duck</i>	920
Borsch 🔥 12 hours <i>with Borodino croutons and salo (pork belly fat)</i>	900
Morchella mushroom soup <i>with sour cream</i>	820

TRADITIONAL RUSSIAN PORRIGES FROM THE STOVE

Spelt porridge 🔥 3 hours <i>with mushrooms and tuna tartare</i>	1280
Pearl barley porridge 🔥 2 hours <i>with chicken</i>	880
Quinoa porridge 🔥 2 hours <i>with crab and scallop</i>	1400
Buckwheat porridge 🌿 🔥 12 hours <i>stewed with mushrooms</i>	940
<i>with stewed beef tongue</i>	1060
<i>with porcini mushrooms and red caviar</i>	1120
<i>with a stewed goatlet</i>	1280

PIROZHKI

Meat 🔥 3 hours	300
Fish	300
Beef cheeks 🔥 12 hours	300
Cabbage with egg	200
Apple	200
Pirozhki-karasiki 🌿 <i>with soy meat</i>	740

CHEF RECOMMENDS

Steak fillet 100g «Top Choice»	1450
Ribeye Steak 100g «Top Choice»	1650
Goatling from the stove 🔥 3 hours <i>with potato and baked paprika (for 2 persons)</i>	4600
Roasted leg of lamb 🔥 3 hours <i>with vegetables (for 2 persons)</i>	4500
Black cod 100g <i>with leeks and cream sauce (for 2 persons)</i>	900

TO SHARE

Bruschetta	
<i>Crab Kamchatka</i>	860
<i>Tomato Kuban</i>	600
<i>Roast beef Altai</i>	720
Platter of wild fowl	2250
<i>venison, pheasant, boar, horse meat</i>	
Fish platter	1650
<i>smoked salmon, muksun, omul</i>	
Platter of vegetables and greens 🌿	980
Cheese platter 🌿	1450
<i>assorted farm cheeses: parmesan, camembert, tour de chevre, mote, malachite, granite, stroganoff</i>	
Plate of wine	2450
<i>venison, pheasant, horse meat, olives, mozzarella, baked vegetables, grissini</i>	
Homemade pickles	1100
<i>lightly salted cucumbers and tomatoes, milk mashrooms</i>	
Wine snacks	1400
<i>olives, sun-dried tomatoes, pickled artichokes</i>	

MAINS

MEAT

Beef stroganoff 1400
with mashed potatoes

Beef cheeks 🔥 3 hours 1600
with porcini mushrooms and wheat porridge

Calf tagliata 1880
with morels in a creamy sauce

Beafsteak from the stove 1420
with adjika and meat sauce

Sautéed lamb tongues 1620
*with marmalade onion sauce,
author's version of the traditional Russian dish «ushnoe»*

Deer heart 1450
with vegetable gratin

FISH

Halibut 1450
with radish, spinach and Beurre Blanc sauce

Trout with cauliflower 1780
and champagne sauce

Karelian pike perch 1420
with ptitim pasta and cream sauce

Black cod 1720
with backed potatoes

Dorado fillet 1580
with spinach in white wine

Crab cakes 1520
with green vegetables

FOWL

Stewed duck leg 🔥 3 hours 1650
with apple and red cabbage

Chicken cutlets 980
with mushroom julienne

PELMENI AND VARENIKI

Siberian pelmeni <i>with meat and cheese sauce</i>	950
Black pelmeni <i>with crab and sauce of greatnorthern shrimps</i>	1300
Game pelmeni <i>(wild fowl) in spicy broth</i>	1120
Vareniki with potato 🍷 <i>and mushrooms cream</i>	850

SIDES

Russian fried potatoes <i>with mushrooms</i>	880
Baked potatoes: <i>with butter and greens</i>	480
<i>with sour cream and red caviar</i>	750
Three kinds of cabbage <i>with nuts and savory flavoring</i>	880
Baked vegetables	670

BREAD FROM THE STOVE

Pumpkin bread 300g <i>with cheese</i>	520
Borodino bread 650g <i>with prunes and coriander</i>	650
Wheat bread 1000g <i>with herbs</i>	780
Buckwheat bread 350g <i>(gluten free)</i>	720

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DESSERTS

Varenets <i>with Dolce de Leche and ice cream served with lingonberries in wine</i>	840
Truffle chocolate <i>with raspberry sauce</i>	650
Chugunok <i>chocolate, black currant, crocant</i>	820
Basil, tomato and strawberry <i>(from The Bocuse d'Or 2021)</i>	850
Honey cake <i>with sour cream snow</i>	720
Meringue cake <i>with bilberries and pistachios</i>	880
Creme brulee 🔥 12 hours	750
Homemade ice cream <i>halva, chocolate, vanilla, condensed milk, walnut, borodino bread</i>	400
Homemade sorbet 🌿 <i>birch juice and yuzu, sea buckthorn, klopovka</i>	400
Jam 🌿 <i>strawberry, quince, cherry, cone, apricot, raspberry</i>	300
Seasonal fruit 500g 🌿	2400
Assorted berries 100g 🌿	
<i>Raspberry</i>	1100
<i>Blueberry</i>	600
<i>Strawberry</i>	450



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