

People, Passion & Food



Food Menu



Specialty snacks and salads

Salad "Metropole» 4 500 ₺
Lettuce with tender salmon and quinoa

Vietnamese salad with squid 2 900 ₺
Lemon sauce with olive oil, sesame tahini paste, fresh cherry tomatoes, cucumbers and lettuce leaves, grilled squid

Asian salad with unagi (eel) 3 000 ₺
Unagi in sweet and sour sauce with fresh vegetables

Thai veal salad with cucumbers in a spicy marinade 2 300 ₺
Sliced fresh cucumber and bell pepper, fried bon fillet seasoned with soy-ginger and fish sauce and decorated with cilantro

Warm salad with chicken and cauliflower 2 000 ₺
Cauliflower in sour cream sauce with fried chicken in homemade mayonnaise dressing

Classic salad "nicoise" with tuna 4 900 ₺
Salad mix, crispy beans, fried potatoes, tuna, dried Italian tomatoes, capers, quail eggs, olive oil dressing, olives

Salad with shrimp and avocado 4 600 ₺
Shrimp fried in a homemade frying pan with garlic and thyme, fresh avocado - tomatoes seasoned with sauce according to the recipe of Chef - (pistachio flour, lemon juice, olive oil and pesto sauce)

Warm eggplant salad in a crispy crust with veal 2 800 ₺
Deep-fried eggplant in breadcrumbs, fried veal with beans, fresh cherry and coriander, green onion, (nut sauce)

Warm horsemeat salad with sesame mustard dressing from the Chef 3 000 ₺
Fried horse meat seasoned with soy-ginger sauce. Lettuce leaves in mustard dressing, salad mix, arugula, tender horsemeat tenderloin in ginger sauce, cherry tomatoes, quail eggs, mustard sauce

Duck breast salad with honey sauce 2 700 ₺
Grilled duck fillet with arugula seasoned with honey-vegetable sauce

Greek salad (V) 2 400 ₺
Crispy salad, sweet pepper, fetaxa cheese, olives, cucumbers, tomatoes, lemon, oregano, olive oil

Fried Eggplant salad with Tofu cheese (V) 2 500 ₺
Salad mix lightly fried pickled Tofu cheese, cherry tomatoes. It is seasoned with Unagi sauce with sesame seeds and mustard.

"Caesar" salad of your choice
• with turkey 2 900 ₺
• with shrimp 3 800 ₺
Cherry tomatoes, quail eggs, Iceberg lettuce, chicken fillet, Parmesan cheese, crackers, Caesar sauce.


The background of the entire image is a repeating pattern of a circular logo. The logo features the word "Metropole" in a stylized, cursive font, with "ATB" in a smaller, sans-serif font above it. The logo is surrounded by a decorative border.

**CALORIES
DOESN'T**
COUNT ON THE WEEKEND



Cold snacks

Sturgeon ceviche	4 900 ₸
sturgeon in citrus marinade with chili pepper basil oil and fresh cherry tomatoes with herbs	
Black caviar (with oil) 50gr.	25 000 ₸
Red caviar (with oil) 50gr.	7 800 ₸
buckwheat pancakes borodino bread wheat toast	
Norwegian salmon rolls "Roletto de salmon"	3 900 ₸
Salmon wrapped in a thin layer of zucchini with camembert cheese (cheese with white mold)	
Seafood Plateau	12 000 ₸
Salmon gravlax, smoked eel, tuna sashimi, sturgeon balik, capers, chuka salad	
Beef carpaccio with arugula	3 500 ₸
Thinly sliced slices of raw beef tenderloin, seasoned with balsamic sauce. Served with dried tomatoes and capers in truffle oil, with parmesan powder	
Assorted pickled and homemade pickles (V)	1 850 ₸
Author's pickled mushrooms, barrel-salted cucumbers, sauerkraut, green tomatoes, fresh herbs	
Assorted national meat delicacies "Charcuterie"	6 700 ₸
Beef tongue, basturma, smoked kazy, roast beef, shuzhuk, mustard, horseradish	
Herring in our way	2 700 ₸
Herring fillet, boiled potatoes and greens in the dressing olive oil, fresh onion	
Cheese platter	6 500 ₸
Camembert, Gorgonzola, Provolone, Parmegiano, Haloumi, Dried figs, Honey,jam,Grisigny	
Slicing fresh vegetables (V) - "Crudite"	2 400 ₸
Slicing of fresh vegetables	

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WHEN PEOPLE ASK ME WHAT IS MORE IMPORTANT,
FOOD OR LOVE,
I DON'T ANSWER BECAUSE I'M EATING



Hot snacks

Tataki

- from salmon with avocado 3 700 ₺
- from beef 3 200 ₺

Camembert fries with berry sauce (V) 2 700 ₺

Camembert cheese breaded in breadcrumbs deep-fried with berry sauce gravy, Berry jam and balsamic cream

Bruschetta with salmon 2 800 ₺

Crispy ciabatta with cream cheese , lightly salted peppered salmon with avocado seasoned with teriyaki sauce and Japanese mayonnaise

Bruschetta with veal 2 800 ₺

Crispy ciabatta with cream cheese, roast beef of veal on a pillow of caramelized onions and fried mushrooms (with grated nutmeg)

Bruschetta with mushrooms and cheese (V) 2 800 ₺

Crispy ciabatta with cream cheese, fried mushrooms with onions and baked parmesan

Bruschetta with avocado and tomatoes (V) 2 800 ₺

Crispy ciabatta with pesto sauce, mozzarella cheese with avocado seasoned with balsamic cream

Mini chebureks with chili sauce 1 800 ₺

Crispy pasties according to grandma's recipe with beef meat

Baked bone marrow with Salsa sauce (BEEF) 1 900 ₺

Sandwiches and burgers

Quesadilla with chicken 2 200 ₺

Tortilla tartilos stuffed with stewed vegetables and chicken fillet with cheese

Veal Quesadilla 2 500 ₺

Tortilla cake with a filling of stewed vegetables and veal with cheese

Club sandwich with chicken (and veal slices) 2 500 ₺

Toast, lettuce, tomatoes, cheese, chicken fillet, egg, chicken ham, veal, mayonnaise, pesto sauce, veal.

Steak sandwich with veal 2 700 ₺

Crispy ciabatta, creamy mushroom sauce parmesan cheese, lettuce, pickled cucumbers, grilled veal, sauce, salsa French fries.

Beef burger 2 700 ₺

Homemade bun, lettuce , signature sauce, grilled cutlet, pickled cucumbers, cheese, French fries

Chicken burger 2 250 ₺

Homemade bun , lettuce salad , signature sauce, Juicy , crispy chicken breast, slices of fresh cucumber, cheese, French fries,

НИЧТО ТАК НЕ РАЗДЕЛЯЕТ ЛЮДЕЙ,
КАК ВКУС,
И НЕ ОБЪЕДИНЯЕТ,
КАК АППЕТИТ



Meat dishes

Assorted grilled meat sausages	12 000 ₮
Horse meat sausages, beef, chicken, horse meat presented with sauerkraut and potatoes	
Lamb shank in dark beer sauce with eggplant	4 600 ₮
Juicy lamb shank stewed in beer sauce with eggplant	
Veal medallions with baked spinach	4 800 ₮
Tender grilled veal medallion in combination with bernese sauce and sauerkraut	
Veal with porcini mushroom sauce	4 700 ₮
Tender grilled veal medallion in combination with bernese sauce and sauerkraut	
Stewed beef ribs	4 800 ₮
Stewed beef ribs in their own juice with mashed potatoes and wine-mushroom sauce	
Grilled lamb quiche with eggplant	4 300 ₮
juicy lamb quiche and grilled eggplant	

Fish and seafood dishes

Fish casserole	5 500 ₮
Baked puff of salmon fillet, sturgeon and zucchini, served with cream sauce and basil pesto	
FISH and CHIPS	4 500 ₮
Sturgeon fillet in spicy batter, with French fries and classic tartar sauce	
Grilled salmon with wasabi sauce and yogurt	5 200 ₮
Grilled salmon fillet with fresh cucumber salad	
Sturgeon Metropole	5 700 ₮
Baked sturgeon fillet with a sauce of freshly squeezed orange juice and pickled ginger	
«Sturgeon suvide»	5 800 ₮
Sturgeon fillet cooked with grilled zucchini and cream sauce with basil pesto	
Salmon with avocado	5 500 ₮
Baked salmon fillet, fresh avocado, Dutch cream sauce, Salad of fresh herbs and cherry tomatoes	
Salmon steak with crispy cauliflower and cream sauce	5 500 ₮
Fried salmon fillet and breaded cauliflower in breadcrumbs, with cheese and cream sauce	
Gurievsky Fish	4 200 ₮
Pike perch fillet, carp fillet according to a local recipe with baked potatoes and fresh onions	
Fried pike perch fillet with cauliflower gratin	3 800 ₮
Fried pike perch fillet with baked gratin of cauliflower broccoli, cheese, in cream sauce.	

THERE IS NO “WE”
IN “FOOD”



Grilled dishes

Ribay Prime (price for 100gr)..... **4 600 ₺**
Dorsal cut "thick edge" of a young bull of the black Angus marble breed, fried over an open fire, served with classic demiglas sauce, Maldon salt

Striploin (price for 100gr)..... **3 200 ₺**
Striploin steak, premium steak made from the thin edge of a young bull, with a strip of fat around the perimeter, fried over an open fire, served with demiglas sauce and Maldon salt.

Pikanya (price for 100gr)..... **2 400 ₺**
An alternative steak, cut from the upper part of the hip joint of a young bull, tastes like rib eye, cooked over an open fire, served with demiglas sauce, maldon salt.

Assorted BBQ..... **22 000 ₺**
beef tenderloin, horsemeat tenderloin, chicken fillet, duck fillet, potatoes with mushrooms, grilled vegetables)

Horsemeat fillet with pepper sauce and spinach saute (price for 100gr)..... **5 000 ₺**
Grilled horsemeat fillet

Chicken dishes

Duck leg with ptitim and porcini mushrooms..... **4 500 ₺**
Stewed duckling leg, served with ptitim in cream sauce and porcini mushrooms

Hawaiian Chicken Schnitzel..... **2 250 ₺**
Chicken fillet in crispy breading fried in a frying pan, with cabbage salad with orange segments.

Turkey fillet in sweet chili sauce with nuts and pumpkin puree..... **2 900 ₺**
Turkey fillet baked in a marinade of Asian sauce and cashew nuts, pumpkin seeds, on the most delicate pumpkin cream puree.

Quail on an open fire..... **5 200 ₺**
Quail cooked over an open fire wrapped in beef bacon with new potatoes

Duck fillet fried in a wok..... **2 700 ₺**
Garnish of your choice: **Rice or Udon**
Slices of duck breast, in spicy Asian sauce, fried in a wok pan with vegetables.

РАЗ МЫ ОСУЖДЕНЫ НА ТО,
ЧТОБ ЕСТЬ,
БУДЕМ ЕСТЬ ХОРОШО



Pasta and risotto

Kazarechche with chicken	2 800 ₸
hicken meat, string beans, bell pepper, red onion, turmeric, cream sauce, parmesan cheese, cherry, kazarechi paste.	
Linguini with shrimp	3 950 ₸
Linguine, shrimp, onion, red caviar, garlic, herbs, parmesan cheese.	
Fusilli with mushrooms and gorgonzola cheese (V)	3 250 ₸
Fusilli pasta, red onion, garlic, cream, gorgonzola cheese, porcini mushroom, champignons, herbs	
Rigatoni with veal	3 950 ₸
Rigatoni pasta, veal, onion, tomato sauce, basil, capers, fresh tomatoes.	
Gnocchi in cream cheese sauce (V)	3 650 ₸
Gnocchi pasta in cream cheese sauce, parmesan cheese, gorgonzola, cream, basil oil	
Shrimp risotto	3 650 ₸
Arborio rice, cream sauce with vegetables, nutmeg, parmesan cheese	
Mushroom Risotto (V)	2 950 ₸
Arborio rice, cream sauce, porcini mushrooms, gorgonzola cheese, parmesan	
Risotto with pumpkin and cream cheese (V)	3 250 ₸
Arborio rice, cream sauce, baked pumpkin, ricotta cheese, parmesan cheese.	

Soups

Royal fish soup with sturgeon and salmon	2 950 ₸
Fish soup, sturgeon fillet, salmon, potatoes, tomatoes, onions, carrots.greenery	
Spicy Tom Yam with seafood	4 200 ₸
Shrimp broth, mussels, shrimp, squid, mushrooms, cherry tomatoes, shallots, coconut milk, served with rice	
Borscht with beef	2 950 ₸
Beef broth, vegetables, beef sour cream, Borodino bread croutons with garlic. Sour cream	
Rich broth with lamb and vegetables	1 950 ₸
Lamb broth, bell pepper, red onion, green onion, new potatoes, lamb loin	
Homemade noodle soup with homemade noodles	1 950 ₸
Chicken broth, carrots, potatoes, chicken meat, homemade noodles, greens	
Coconut milk Lentil soup (V)	1 750 ₸
Vegetable broth, chili pepper, curry paste, coconut milk, bell pepper, cilantro, lime juice, garlic. Sour cream	



PARTY WITHOUT
CAKE
IS JUST THE MEETING



Desserts

Napoleon	1 800 ₹
Cheesecake	1 800 ₹
Milk girl	1 800 ₹
Fruit platter	4 000 ₹
Ice cream on French waffles	1 800 ₹





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