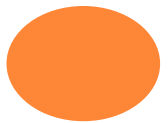


# Localita

Restaurant



The address: Petrogradskaya nab., 8, Saint Petersburg



## BORSCH

When serving, borscht is usually seasoned with sour cream, excluding some varieties, for example, Odessa. Also served fresh, usually rye bread, or pampushki with garlic sauce.

## Vegan Soup with

This soup is served with large chunks of meat or vegetables in liquid, while broth is a seasoned liquid made from animal bones or vegetables, mushrooms.

## FIRST MEAL

### BORSCHT WITH MEAT

*pork, potatoes, cabbage, beets, beans, tomato sauce, spices*

250



### MEAT SOLYANKA

*beef, pork, chicken, ham, sausages, vegetables, olives, spices, lemon*

450



### VEGETABLE SOUP WITH CHICKEN

*chicken fillet, potatoes, broccoli, carrots, peppers, tomatoes, peas, spices*

350



## SOLYANK

3 types: Meat, fish, mushroom. Fried boiled meat of various types, corned beef, smoked meat and sausages are used in meat hodgepodge. In fish hodgepodge - boiled, salted, smoked red fish, sturgeon. All hodgepodge contains a lot of spices: pepper, parsley and dill.



## SECOND DISHES

### Kiev

The dish is served on a toast. Often, at one end of the cutlets, a chicken bone is attached, on which a papillote is put on when serving.

### KIEV CUTLET

*chicken, butter, flour, egg, sunflower oil, a mixture of peppers, salt.*

500



### Sausage home

Homemade sausages are served with beer, mustard and savory pretzel. Spread mustard on sausage, eat pretzel.



### SAUSAGE HOME

*chicken fillet, lard, natural shell, pepper mixture, garlic, spices, salt*

470

### Grilled chicken

This is a delicious dish served with garnish (carrots, broccoli, vegetables) and wine

### GRILLED CHICKEN STEAK

*grilled chicken steak, sunflower oil*

800



# SALADS AND SNACKS

## Salad Caesar

In the classic version, the main ingredients of the salad are wheat croutons, romaine lettuce leaves and grated parmesan, seasoned with a special sauce, which is the essence of the recipe.

## Fresh

The meat is very fatty, tasty and proteinaceous. Served in different varieties, but most often fried.

## SALAD CAESAR WITH SALMON

*cabbage, salted salmon, egg, cheese, bread crumbs, garlic, soy sauce, mayonnaise, salt*

600



## SALAD OLIVIER

*potatoes, boiled sausage, green peas, carrots, cucumbers, chicken egg, mayonnaise, garlic, spices*

550

## FRESH FAT

*fat with a slot, a mixture of peppers, salt, parsley*

200



## Salad Olivier

In USSSR times, the classic Olivier salad was prepared exclusively with boiled sausage, preferably with Doctor's. We did not stray from tradition and cooked Olivier according to the canons of Soviet gastronomy.



## Chocolate cheesecake

Today, chocolate cheesecake is one of the top most popular desserts in the world; you can find a piece of this exquisite delicacy in cafes of almost any country. They order coffee and tea with him.

## Cheese cake

Cheesecakes are made from Philadelphia cheese and its analogues. Sugar, eggs, cream are also used. The mixture of these ingredients is placed on a base of biscuits or sweet crackers. Spices (vanilla, chocolate) are often added, and decorated with fruits, for example, strawberries.

# DESSERT

## CHOCOLATE CHEESECAKE

*flour, cottage cheese, cocoa powder, chocolate, sour cream, egg, chocolate icing, sugar, vanilla, lemon*

770



## NUT CAKE

*flour, walnut, butter, condensed milk, sugar, chicken egg*

580

## CHEESE CAKE

*flour, cottage cheese, jelly, strawberries, coconut, cognac, sugar, egg, vanilla*

680



## Nut cake

If you have already tried all these cakes or are just dreaming of trying them, but certainly in the homeland of their preparation, then we can offer you another dessert with hazelnuts and almonds - a mousse nut cake. Delicate hazelnut mousse will remind you of carefree summer days, and almond nut cream will not let you fall into a blues and go on about the inclement weather.



# ALCOHOLIC DRINKS



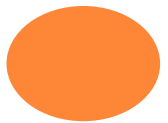
Beer «Жигуль».....	0,5 l.	600
Cognak «Grande».....	50 ml.	1200
Vodka «Мороша».....	50 ml.	500
Whisky «Jack Daniels».....	50 ml.	770
Vodka «Хлібний Дар».....	50 ml.	400
Beer «Kozel».....	0,5 l.	300
Beer «Tylskie».....	0,5 l.	500



# DRINKS



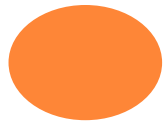
Juice «Садочок».....	200 ml.	140
Soda «Schweppes».....	200 ml.	220
Tea «Lipton».....	0,5 l.	160
Coca-Cola.....	355 ml.	150
Pepsi.....	330 ml.	150
Fanta.....	355 ml.	150
Sprite.....	330 ml.	150



# HOT DRINKS



Green tea... 500 ml.	220
Black tea... 500 ml.	220
Jasmine gold... 500 ml.	220
Espresso... 30 ml.	250
Cappuccino... 200 ml.	300
Latte..... 180 ml.	150
Americano... 130 ml.	100
Cocoa..... 180 ml.	150





# Working hours

Monday:

10AM-12PM

Tuesday:

10AM-12PM

Wednesday:

10AM-12PM

Thursday:

10AM-12PM

Friday:

10AM-12PM

Saturday:



## ABOUT OUR RESTAURANT

One of the best places in St. Petersburg. It has a wonderful atmosphere, ideal for fun meetings with friends, warm family lunches and dinners, as well as for a romantic date with your significant other.





Your chef Rafael Evoyan,  
who will prepare your  
favorite gourmet dishes!

We invite you!





# Dear guests!

You can visit our  
restaurant every day!  
Every weekend from 14:00  
to 22:00 there is a special  
offer! By visiting these days  
and at this time, we give  
you a 30% discount.

