

meat_coin[©]

steak & terrace

Meat_Coin is a space where tradition, the culture of meat preparation, and a refined understanding of flavor come together. Here, everything—from the selection of the cut to the final presentation—reflects our love for the product and our respect for the guest.

Our philosophy is to choose the exceptional, strive for perfection in every detail, and share this experience with everyone who visits our restaurants.

The meat at Meat_Coin is provided by our exclusive partner—Myasoet Meat Company. Our scouts explore farms across Russia to find select marbled beef and premium lamb.

Our menu features only those cuts that have passed the personal selection of the Meat_Coin team. All for one purpose—so that you taste it the way we do.



SPICY



DISH FROM THE CHEF



SIGNATURE DISH



LOTS OF CHEESE

meze

FROM CHEF
ARIF NAYCI

Hummus

550 50 g

Guacamole with shrimp

900 50/50 g

Artichoke hummus

500 50/20 g

Baked eggplant meze

600 50 g

Tzatziki

550 50 g

Muhammarah ⑥

600 50 g

Tomato pesto

500 50/35 g

Meze labneh

450 50/40 g

Assorted 5 meze

2200 260 g



«MEZE IS THE CULTURE OF CONVERSATION AND WARM MEDITERRANEAN
HOSPITALITY AMONG A SELECTION OF SMALL PLATES FOR A LARGE GROUP,
TO ENJOY THE FLAVOR, THE MOMENT, AND EACH OTHER.»

authenticity of taste



Marble beef tartare

THE BEST TARTARE 2023 ACCORDING TO **COBACA**
THE ONE AND ONLY TRUE TARTARE – FINELY CHOPPED
MARBLED BEEF, QUAIL EGG AND SWEET ONION,
ADDING DEPTH OF FLAVOR.

2300
210 g



Carpaccio Meat_coin

FROM A MARBLE-TEXTURED CUT,
WE POUND OUT THE THINNEST SHEET,
JUST 2 MILLIMETERS THICK. IT IS SERVED WITH ARUGULA
AND ACCENTUATED WITH BALSAMIC VINEGAR.

2900
180 g

Tartare Exclusive

2900
140 g

caviar menu

Carpaccio black caviar 57 g	2700
Sushi from marbled beef with black caviar 240 g	3300
Katsu with wagyu and now caviar 220 g	17000
Burger with marbled beef, tartar sauce and black caviar 510 g	4300
Gratin with asparagus and now caviar 220 g	4100
Baked potato with smoked sour cream, bermonte sauce and black caviar 350 g	3500

caviar in jars

«Royal» hybrid sturgeon caviar 57 g	5800
«Imperial» sturgeon caviar 57 g	6500



РУССКИЙ ИКОРНЫЙ ДОМ

snacks

	Cecina de Wagyu <i>100 g</i>	4600
	Olives <i>100 g</i>	850
	Babaganoush <i>200 g</i>	900
©	Bone marrow <i>140 g</i>	1900
⦿	Meat sushi <i>440 g</i>	2900
▲	Cheddar Fume <i>280 g</i>	1700
	Cheese plate <i>200 \ 210 \ 50 g</i>	3800
	Vitello tonnato Meat_coin <i>120 g</i>	1400

soup

	Soup of the day <i>400 g</i>	700
	WEEKDAYS FROM 12:00 TO 17:00	
	Onion soup with Asado <i>400 g</i>	1000
	Oriental-style soup with Asado <i>400 g</i>	1500

salads

Choban 230 g 1400

FLAVOROUS UZBEK TOMATOES AND CRISPY CUCUMBERS, COMPLEMENTED WITH FRESH HERBS, SWEET PEPPERS AND ONIONS FROM THE SUNNY REGIONS OF UZBEKISTAN.

Salad with avocado 200 g 1600

RIPE AVOCADO GOES PERFECTLY WITH JUICY CHERRY TOMATOES AND VERITABLE ITALIAN PARMESAN. POMEGRANATE SAUCE GIVES THE SALAD A UNIQUE TASTE.

Salad with goat cheese 220 g 1400

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.

Greek-style hummus 200 g 1700

Arugula salad 200 g 1500

Atom 300 g 1600

Marble beef salad served with a baked eggplant sauce 150 g 1800

Beef bowl 240 g 1800

Vegetables on the board 380 g 1900

Tabouleh salad 210 g 1250

Salad with Uzbek tomatoes and red onions 220 g 1950

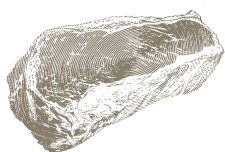
Roasted eggplant salad 290 g 1500

WE USE ONLY THE BEST TOMATOES THAT HAVE GROWN UNDER THE HOT SUN OF UZBEKISTAN, WHICH ENSURES THEIR ELASTICITY AND SWEET TASTE

MEAT CARD

DRY AGED

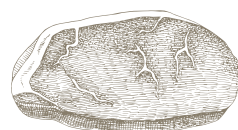
"DRY AGING" IS A LONG—TERM PROCESS IN WHICH MEAT UNDERGOES NATURAL FERMENTATION UNDER CONTROLLED CONDITIONS. THIS NOT ONLY IMPROVES IT'S TASTE QUALITIES, ADDING DEPTH AND RICHNESS OF TASTE, BUT ALSO MAKES THE STRUCTURE OF THE MEAT MORE TENDER.



from 400 g
**NEW YORK
ON THE BONE**
1500/100 g



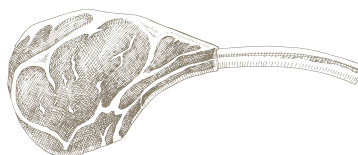
from 1000 g
FLORENTINE
1200/100 g



from 300 g
NEW YORK
1650/100 g



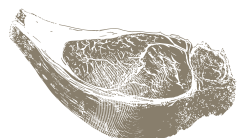
from 400 g
T-BONE
1600/100 g



from 1000 g
TOMAHAWK
1300/100 g



from 300 g
RIBEYE
2000/100 g



from 400 g
**RIBEYE
ON THE BONE**
1700/100 g



from 700 g
PORTERHOUSE
1300/100 g

YOU CAN ADD "GOLD LEAF 999" TO ANY STEAK

THE MENU SHOWS THE WEIGHT OF RAW MEAT

japanese wagyu

for 100 g

New York

14000

Ribeye

15000

Kobe filet

18000

YOU CAN ADD "GOLD LEAF 999" TO ANY STEAK

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	<i>Exclusive Collection</i> from 400 g	3300/100 g
New York on the bone	<i>Exclusive Collection</i> from 500 g	2800/100 g
Ribeye	<i>Exclusive Collection</i> from 400 g	2900/100 g
Ribeye on the bone	<i>Exclusive Collection</i> from 500 g	3000/100 g
T-bone	<i>Exclusive Collection</i> from 400 g	3000/100 g
Porterhouse	<i>Exclusive Collection</i> from 700 g	2900/100 g
Tomahawk	<i>Exclusive Collection</i> from 1000 g	3300/100 g
Florentine	<i>Exclusive Collection</i> from 1000 g	3200/100 g
Filet mignon	<i>Exclusive Collection</i> from 300 g	5400/100 g

YOU CAN ADD "GOLD LEAF 999" TO ANY STEAK

THE MENU SHOWS THE WEIGHT OF RAW MEAT

marble beef

Asado Beef Ribs

from 400 g

1400/100 g

STEWED IN A TANDOOR FOR 8 HOURS
FOR THE SOFTEST TEXTURE

Marinated kebab

from 200 g

1300/100 g

MARINADE ACCORDING TO THE CHEF'S HOMEMADE RECIPE

Beef turkish delight

from 200 g

1850/100 g

Filet mignon

from 300 g

1900/100 g

⊕ ⊕ Filet mignon Meat_Coin

550/550 g

13000

Beef Country Club

250/240 g

3000

Chateaubriand in butter

550/300 g

13000

Manti with marbled beef by brand chef

160 g

1400

mutton

Lamb in New York style

from 200 g

1100/100 g

Lamb fillet

from 200 g

1300/100 g

Rack of lamb

from 200 g

1500/100 g

Ⓢ Neck cooked in the lamb

from 600 g

1000/100 g

Ⓢ Shoulder cooked in the lamb

from 500 g

1100/100 g

Ⓢ Shoulder blade lamb asado

from 400 g

1200/100 g

Ⓢ Neck lamb asado

from 400 g

1100/100 g

Ⓢ Whole glank of lamb

from 1100 g

1200/100 g

grilled seafood

Sea bass with romaine lettuce and oyster mushrooms 460 g	3600
Salmon steak 290 g	3300
Shrimp jumbo 290 g	3600
Black cod 220 g	3000

burgers

Meat_Coin 24 carats 550 g	3900
Meat_Coin 450 g	2100
  Volcano 440 g	2700

kebabs, magnums

Urfa kebab 180/120 g	1800
 Adana kebab 180/120 g	1850
Lamb kebab with vegetables 180/120 g	1900
Pistachio lamb kebab 180/120 g	2000
Adana shawarma 570 g	2900
Meter spicy Adana kebab 720/480 g	6600
Meter kebab with vegetables 720/480 g	6600
Meter pistachio kebab 720/480 g	7100
Meter classic Urfa kebab 720/480 g	6700
Classic marbled beef kufte 300 g	1250
Marbled beef meatballs with mozzarella 270/30 g	1350

wood stove

Puff lavash 90 g	750
Lahmacun 350 g	1700
Focaccia with parmesan 180 g	800

side dishes

French fries 180 g	550
🔥 Sweet potato fries 180/50 g	700
Mashed potatoes 100 g	400
Kumpir 150 g	500

IDEAL for meat

Hot onion 120 g	400
Roasted Garlic 100 g	450
Grilled champignons 150 g	650
Grilled champignons with garlic and cheese 240 g	700
Sweet potato with sweet chili sauce 120 g	700
Grilled vegetables 250 g	900
Grilled avocado 140 g	900
Grilled broccoli 150/50 g	900
Grilled asparagus 140 g	1950
Grilled corn 150 g	700

deserts

© Turkish baklava with ice cream	140/70 g	1650
© Katmer	250/140 g	1800
© Kunefe	150/70 g	1500
☛ Whole pineapple on the grill	1,8-2,2 kg	2800
Cheesecake served with caramel sauce	150/20 g	1400
Parfait with seasonal fruits	220 g	1800
Ice cream	70 g	500
Sorbet assortment	70 g	500

BAR

Classic Cocktails

BELLINI 7% ABV PEACH, TROPICAL CORDIAL, PEACH APERITIF, SPARKLING MARTINI BRUT	1300
ROSSINI 8% ABV STRAWBERRY, FRENCH APERITIF, STRAWBERRY SOJU, SPARKLING MARTINI BRUT	1300
APEROL SPRITZ 11% ABV APEROL, ORANGE, SPARKLING MARTINI BRUT, SODA WATER	1300
HUGO 9% ABV ELDERFLOWER LIQUEUR, LIME, SPARKLING MARTINI BRUT	1300
COSMOPOLITAIN 14% ABV VODKA SOYOMBO, 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 MARTINI BRUT	1300
GIMLET 24% ABV GIN, LIME JUICE, SUGAR SYRUP	1300
BASIL SMASH 23% ABV GIN, BASIL, LEMON JUICE, SUGAR SYRUP	1300
MARGARITA 26% ABV TEQUILA, 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
PORN STAR MARTINI 14% ABV VANILLA VODKA, LIME JUICE, PASSION FRUIT, PASTEURIZED EGG WHITE, SPARKLING MARTINI BRUT	1300
BLOODY MARY 13% ABV BELUGA NOBLE VEGETABLE-INFUSED VODKA, TOMATO MIX WITH KIMCHI, SMOKE	1300

Mix drink

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

SPIRITS

Vermouths

60 ml

Martini Extra Dry / Rosso	600
Martini Riserva Ambrato / Rubino	700
Cocchi di Torino Storico	1000
Carpano Antica Formula	1200

Liqueurs

40 ml

Jagermeister	550
Baileys	550
Onegin Gourmet курага	600
Onegin Gourmet яблоко	600
Prunella Mandorlata	1000
Golden 8	1200

Tinctures

40 ml

Cherry & Sagan Dalya 25% ABV	500
Passion Fruit & Barberry 21% ABV	500
Serviceberry & Currant 23% ABV	500
Limoncello 20% ABV	500

Amaro & Bitters

40 ml

Beluga Hunting Berry / Herbal	550
Campari	600
Becherovka	600
Amaro Montenegro	650
Branca Menta	650
Fernet Branca	650
Amaro Di Angostura	700
Amaro Nonino	1000

Vodka

40 ml

Beluga Noble	500
Onegin	600
Beluga Gold Line	900
Grey Goose	1000
Chinggis Khan	1100
Spelta	1200

Moonshine

40 ml

Polugar assorted	950
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Gin

40 ml

Hopper's Original Dry	600
Tanqueray	700
Bombay Sapphire	800
Mare	950
Mare Capri	1000
Hendricks	1200
Drunshambo Gunpowder Irish Gin	1300
Monkey 47	2500

Tequila & Mezcal

40 ml

TEQUILA & MEZCAL — SERVED WITH OUR HOUSE SANGRITA

Espolon Blanco	750
Espolon Reposado	900
Jose Cuervo 1800 Anejo	1200
Don Julio 1942 Anejo	4500
Clase Azul Reposado	6500
Clase Azul San Luis Potosi	10000
Clase Azul Durango Mezcal	12000

Grappa

40 ml

Nonino Friulana

1000

Nonino Lo Chardonnay Barrique

1300

Poli Sassicaia

4500

Cognac

40 ml

Godet V.S.

1000

Baron Otard V.S.

1100

Courvoisier V.S.

1200

Henri Mournier V.S.O.P

1200

Remy Martin V.S.O.P.

1600

Tesseron Lot 90 X.O.

2500

Hine X.O.

6000

Armagnac

40 ml

Domaine de Haubet Blanche Armagnac

1200

Baron G. Legrand Napoleon 10 Y.O.

2500

Calvados

40 ml

Christian Drouin Selection

1100

Pere Magloire X.O.

1900

Christian Drouin Pays D'auge X.O.

3100

Porto

60 ml

Graham's Tawny

800

Kopke LBV 2016

1200

Kopke 10 Y.O.

1500

Warre's Otima 20 Year Old Tawny Port

2500

Sherry

60 ml

Tio Toto Oloroso

800

Tio Pepe Fino

1000

Noe Pedro Ximenez

3000

Ratafia

60 ml

Ratafia Henri Giraud Champagne

4500

Rum

40 ml

Oakheart Original Spiced Gold

500

Barcelo Imperial Onyx

800

Botucal Reserva Exclusiva

900

Doorly's X.O.

1200

Angostura 1919

1300

Zacapa 23

1900

Zacapa X.O.

3000

Whiskey

ASIA

40 ml

Shinobu Blended Malt Kujira
Kavalan Distillery Select 2
Kujira 5 Y.O.

1200
1600
1900

SCOTLAND

BLENDED WHISKEY

40 ml

Dewar's 8 Y.O.
Dewar's 12 Y.O.
Chivas Regal 12 Y.O.
Chivas Regal 18 Y.O.
Monkey Shoulder

600
800
1000
2500
1100

SCOTLAND MALT WHISKEY

40 ml

Aberfeldy 12 Y.O.
Glenfiddich 12 Y.O.
Port Charlotte 10
Glenfiddich 18 Y.O.
Aberlour 14 Y.O.
The Macallann 12 Y.O.
Lagavulin 16 Y.O.

1400
1500
1900
3200
2500
3500
3500

IRISH

40 ml

Bushmills Original
Teeling Single Malt
West Cork Calvados Cask Finished

750
1100
1200

USA

40 ml

Bowsaw Bourbon

1000

Beer

DRAFT 400 ml

Klaster 1100

Leikeim Weizen 1100

BOTTLE

Corona Extra 355 ml 800

Maisel & Friends N/A 330 ml 990

Maisel's Weisse Dunkel 500 ml 1200

Cider

French Cider 250 ml 1200

Bouche Brut de Normandie cidre 750 ml 4500

Water

San Felice STILL/SPARKLING 375 ml 650

San Felice STILL/SPARKLING 750 ml 1000

San Benedetto STILL/SPARKLING 500 ml 800

San Benedetto STILL/SPARKLING 750 ml 1400

Juices

200 ml

Apple, Peach, Tomato, Cherry 490

Freshes

250 ml

Apple 700

Carrot 700

Celery 700

Orange 700

Grapefruit 800

Pineapple 1700

Pomegranate 1800

Carbonated drinks

Coca-cola / Zero <i>330 ml</i>	550
The Gardenist Indian Tonic <i>200 ml</i>	550
The Gardenist Ginger Beer <i>200 ml</i>	550

Lemonades

250 / 1000 ml

Mango & Passion Fruit	750 / 1500
Cherry & Tarragon	750 / 1500
Aloe & Feijoa	750 / 1500

Tea

600 ml

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

Coffee

Espresso <i>30 ml</i>	350
Americano <i>120 ml</i>	350
Cappuccino <i>170 ml</i>	450
Latte <i>260 ml</i>	450
Flat White <i>170 ml</i>	500
Raf <i>260 ml</i>	550
Matcha Latte <i>260 ml</i>	550
Affogato <i>100 ml</i>	600
Turkish coffee <i>50 ml</i>	350
Alternative milk	120
ALMOND / COCONUT	

WE CAN ALSO MAKE DECAFFEINATED COFFEE FOR YOU +70P

Meat_Coin Restaurants:

MOSCOW

Zhukovka Village, 52

+7 (495) 664-99-66

Smolenskaya Square, 5

+7 (499) 394-64-64

Gazetny Lane, 17, Building 2, Premise 1/2

+7 (495) 664-99-22

SAINT PETERSBURG

Rubinstein Street, 4

+7 (812) 418-28-28

Komarovo Village, Primorskoye Highway, 466

+7 (812) 240-66-66

@meat_coin



Website



Loyalty
card



Menu
with pictures

If you have any allergies to any food, please inform the waiter.